

## Feast with friends

Our favourite way of dining, sharing some of our favourite dishes

### Menu option 1

**\$89 per person**

#### Entrées

A selection of our hand-cured meats, pickles, olives, croutons

Smoked salmon, horseradish cream, cucumber, rye crisp

House made sausage, seasonal accompaniments.

House made arancini, seasonal accompaniments

#### Mains

House made orecchiette pasta, broccoli, chilli, lemon

Polpetti, pork & veal, tomato ragout, grilled focaccia

Grass-fed, 60-day dry-aged Victorian Beef

#### Sides

Hand cut fries

Seasonal green salad

#### To Finish

Mezze dessert tasting plate

### Menu option 2

**\$109 per person**

#### Entrées

A selection of our hand-cured meats, pickles, olives, croutons

Smoked salmon, horseradish cream, cucumber, rye crisp

Steak tartare, egg yolk, beef tendon crisps (GF)

House made sausages, seasonal accompaniments

Prawns, sauteed in garlic butter with a touch of chilli, toasted focaccia

#### Mains

Grass-fed, 60- day dry-aged Victorian Beef

House made orecchiette pasta, broccoli, chilli, lemon.

Roll of crackling roast pork

#### Sides

Hand cut fries

Seasonal green salad

#### To Finish

Mezze dessert tasting plate

*Bouvier*  
• BAR & GRILL •

Feast with friends

Choose your own adventure

Stand up canapé menu

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Contact Lynda or Lauren  
+61 3 93494888  
eat@bouvierbar.com.au or  
eat@lalunabistro.com.au

## Choose your own adventure

Our favourite way of dining, shared entrée, choice of main, shared dessert

### Menu option 3

\$150 per person

#### Shared entrées

##### Choose 4

House smoked salmon, horseradish, fermented cucumber, rye crisp (GF, P)

House made sausage, seasonal accompaniment (GF)

House made arancini, seasonal accompaniments

Grilled octopus, skordalia, salsa verde (GF, P)

Garlic & chilli prawns, grilled bread (GF, P)

Pastrami tasting plate, pickles, rye crisp (GF)

Steak tartare, beef tendon crisps (GF)

House-made salami, pickled onion, crackers (GF)

Nduja (spicycalabrese spreadable salami), olive oil, croutons

#### Choice of mains

##### Choose 5

Rolled porchetta roast, seasonal accompaniments (GF)

Fish of the day, seasonal accompaniments (GF, P)

Chickpea & eggplant tagine, spinach (GF, Vegan)

Linguini, prawns, garlic, lemon, chives (P)

House made orecchiette pasta, broccolli, chilli, lemon

Filet mignon (bacon wrapped) 200gm, bearnaise sauce or chimichurri (GF)

Rump steak 350gm, bearnaise sauce or chimichurri (GF)

#### Sides

##### Choose 1x veg, 1x starch

Hand cut fries

Beef fat roast potatoes

Seasonal green salad

#### Shared desserts

##### Choose 4

Crème brûlée (GF)

Chocolate brownie

Chocolate torte

Homemade sorbet and fresh berries (GF, Vegan)

Cheese and seasonal accompaniments (GF)

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## Stand up canapé menu

Starting at \$42 per person for 5 items

### Cold canapés

Prawn cocktail, cos leaf, Marie rose  
Kingfish ceviche, cucumber, lime, sesame  
Steak tartare, beef tendon crisps  
Smoked salmon, pickled cucumber, rye crisp  
Chicken & dill mayonnaise sandwich  
Oysters, mignonette dressing  
Bruschetta, grilled focaccia, basil  
Prosciutto, pickled pear, seeded crouton  
Nduja gnoccho fritto  
Deviled eggs, salsa verde

### Hot canapés

Feta and sundried tomato tartlet, chives  
Pork and fennel sausage rolls  
Beef steak, suet pastry pies  
Jamon croquettes, bacon mayonnaise  
Olive croquettes, herb mayonnaise  
Beef tataki skewers, sesame dressing  
Tuna tataki skewers, sesame dressing  
Thai prawn fritters, sweet chilli dressing  
Crispy eggplant, baba ganoush, balsamic onion

### Larger canapés

#### \$9 per item

Mini cheeseburgers  
Salt and pepper calamari, lemon mayo  
Fish coujons (fingers), chips, tartare sauce  
Seasonal gnocchi  
Pork and veal polpette  
Bisteeya, lamb, filo pies  
Orecchiette, broccoli, chilli, lemon  
Hot dogs, sauerkraut, onions, mustard  
Korean fried chicken, kimchi mayo

### Dessert

#### \$6 per item

Ricotta doughnuts, lemon curd  
Mini crème brûlée  
Tiramisu  
Chocolate brownies  
Basque cheesecake, PX prunes

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