

# Budburst

Small Bar

## BAR SNACKS

House marinated olives	8
Frites, dukkha salt, aioli	8
Croque monsieur	10
Chicken liver parfait, with fruit chutney, brioche	14
Duck, pancetta, pistachio terrine with cornichons, brioche	14

<b>CHARCUTERIE BOARD</b> to share	27
Smoked pork hock with herb mayonnaise	
Chicken liver parfait, with fruit chutney	
Duck, pancetta and pistachio terrine with cornichons served with brioche and crispbread	

## SMALL PLATES

Roast beetroot, feta, cocoa soil, enoki mushrooms, pesto	10
Cured ocean trout, blue swimmer crab, fennel pannacotta, buckwheat	13
Salted cod croquette, spiced eggplant, chorizo, tomato coulis	12
Pan-fried scallops, braised pork belly, pumpkin coulis	16
Rare beef tataki, baby courgette, oyster mushroom with semidried tomato, white anchovies	16
Pan-seared duck breast, duck leg confit, quince compote	17
Slow cooked beef cheek, lentils, shimeji mushrooms	16
Margaret River venison loin, celeriac puree, szechuan pepper crisp	20

## DESSERT & CHEESE

Banana parfait, dark chocolate ganache, passionfruit curd, raspberry coulis, banana & ginger pearl	12
Selection of cheese served with jam, pickle, muscatels, pear, milk bread crackers	
One cheese	14
Three cheeses	36

**Wednesdays: spend \$70 on a bottle of wine for a free charcuterie board**  
**Sundays: Open for lunch – 12pm – 6pm. Bookings recommended**