



# Budburst

Small Bar

## BAR SNACKS

House marinated olives	8
Frites, dukkha salt, aioli	8
Croque monsieur - Gourmet Traveller's Hall of Fame	13
Chicken liver parfait, with fruit chutney, brioche	16
Duck, pancetta and pistachio terrine with cornichons, brioche	16

## CHARCUTERIE BOARD to share

**\$ 26 / L 32**

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

Tomato & capsicum pannacotta, pickled courgette, confit tomato, parmesan crisp	13
Spanner crab, couscous, shaved fennel, avocado, toasted buckwheat, roast lemon paste	16
Seared scallops, cauliflower mousseline, pork belly sausage, chestnuts	20
Salted cod croquettes, braised eggplant, red capsicum coulis	14
Free range chicken galantine, baby king oyster mushrooms, muscatels, harissa	17
Rare beef tataki, green pawpaw & mango, spiced cucumber	16
Pan-fried duck breast, duck leg confit, celeriac remoulade, cocoa dressing	20

## DESSERT & CHEESE

Milk chocolate ganache, passionfruit curd, griotte cherry pearl, cocoa soil	14
Sesame crèmeux, ginger & rum parfait, confit cumquat, sesame shortbread	14
Selection of cheese served with condiments, muscatels, pear, milk bread crackers (our staff will show you the cheeses of the day)	
One cheese	15
Three cheeses	40

**Tuesdays: \$8 Eagle Bay Schooners, \$6 Eagle Bay Kölsch bottles**  
**Wednesdays: Buy any bottle of wine for \$70+ and receive a free charcuterie board**  
**Thursdays: Acoustic Sessions with Jon Stapleton & Guests from 7:30pm**