



# Budburst

Small Bar

## BAR SNACKS

House marinated olives	8
Frites, dukkha salt, aioli	8
Croque monsieur - Gourmet Traveller's 'Most Memorable Dish' of 2015 (WA)	16
Chicken liver parfait, with fruit chutney, brioche	16
Duck, pancetta and pistachio terrine with cornichons, brioche	16

## CHARCUTERIE BOARD to share

**S 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 grape tomato, pesto	13
Cured ocean trout, quinoa, shaved fennel, parmesan curd, citrus dressing	16
Salted cod croquettes, onion jam, chorizo, capsicum coulis	14
Seared scallops & snapper biscuit, mussels, pumpkin purée	20
Rare beef tataki, green pawpaw & mango, spiced cucumber	16
Pan-fried duck breast, confit leg, celeriac remoulade, baby king oyster mushrooms, blackcurrant	21
Sesame crusted lamb neck, pearl barley, harissa, muscatel & cumin	19

## DESSERT & CHEESE

Milk chocolate ganache, chestnut cream, passionfruit curd, cherry pearl, cocoa soil	14
Coconut mousse, rum & ginger & banana parfait, pistachio financier, blood orange jelly	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**