

Busbys Restaurant

MODERN FRENCH CUISINE

MONDAY - SATURDAY

EXCEPT PUBLIC HOLIDAY

Entrées

Goat cheese arancini, Champignons sautes, grana padano, almond	\$17.00
Wagyu Rump 100gm, red current jus, spiced pear chutney	\$19.50
Escargots Risotto, pancetta, herb verte, diced vegetable	\$17.50
Moules Mariniere, fresh mussel, chardonnay, shallots	\$16.00
Scallops, braised pork belly, pistachio, carrot puree, caviar	\$21.00
Soupe du Jour, cheese croutons	\$14.00
Pan fried Squid, Spanish chorizo, hot chilli, sauce vin blanc	\$16.50

Mains

Chicken Farci Brie, ratatouille, fondant potatoes, creamy mushroom sauce	\$30.50
Four Cheese Ravioli, champagne cream, parsley oil, cheese wafer	\$29.00
Pork Cutlet, gratin dauphinoise, sauce Robert, green apple salsa	\$34.50
Chef Selection Of Fresh Fish, caper beurre blanc	\$Market price
Duo of Duck, breast and confit leg, orange glaze, julienne vegetable, jus	\$36.50
Bouillabaisse, prawns, calamaris, fish pieces, mussels, pain beurre	\$38.50
Lamb Shank, pommes aligot, peas, cabbage, lamb jus	\$31.00
Escalope de Veau Panee, veal schnitzel, crarmelised onion, creamy mushroom	\$32.00

Steak Frites

Premium YG Grass Fed Eye Fillet 200gm	\$39.00
Black Angus Porterhouse 300gm	\$39.00

All steak served with choice of thick cut chips OR garden salad

Choice of sauce: red wine jus, green peppercorn sauce, wild mushroom sauce

Sides

Salade verte, French vinaigrette	\$8.50
Cauliflower au Gratin, gruyere	\$10.50
Thick Cut Chips	\$8.50
Sauteed Seasonal Vegetables	\$9.50
Creamy potato puree	\$9.00

Desserts

Baked pineapple cheese cake	\$14.00
Chocolate Fondant	\$14.00
Creme Brulee	\$14.00
Poached Pear	\$14.00
Grand Marnier Souffle	\$16.00
(wait of 20 minutes)	

Chef Selection of 2 Cheese	95gm \$19.00/
quince paste, dried figs	180gm \$32.00

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SUNDAY AND PUBLIC HOLIDAY SPECIAL MENU

Entrées

Spinach and ricotta arancini, napoli sauce, grana padano	\$13.50
Scallops, braised pork belly, pistachio, carrot puree	\$21.00
Soupe du Jour, cheese croutons	\$14.00
Lamb Skewer, moroccan spiced, cucumber raita, salad	\$18.00
Salt and pepper calamari, tartar sauce and salad	\$15.00

Mains

Home made Green Chicken Curry	\$25.00
Marinated Pork Cutlet, sauce Robert	\$34.50
Chef Selection Of Fresh Fish, caper beurre blanc	\$Market price
Spinach and ricotta cannelloni, Napoli sauce	\$18.00
Premium YG Grass Fed Eye Fillet, red wine jus	\$39.00
Black Angus Porterhouse wild mushroom sauce	\$39.00

All Mains served with thick cut chip and garden salad

Desserts

Pineapple cheese cake, passion fruit coulis, macaroon	\$14.00
Chocolate Fondant, fudge sauce, berry compote, cream	\$14.00
Vanilla Ice cream, fresh strawberry	\$9.00
Poached Pear, double cream, french macaroon	\$14.00
Chef Selection of 2 Cheese quince paste, dried figs	95gm \$19.00/ 180gm \$32.00