



THE BUENA MENU

For Bookings & Enquiries:
visit thebuena.com.au or call (02) 9969 7022

MENU – Please order at the bar

SHARES

Guacamole (GF, V, DF) Avocado, Onion, Tomato, Chilli, Lime, Corn Chips 16

Salt & Pepper Squid (GF) Lemon, Citrus Aioli, 21

Field Mushroom & Pine Nut Arancini (V) (5) Salsa Verde, Aioli, Parmesan 17

Popcorn Chicken Buttermilk Chicken, Aioli 20

Potato Wedges (V) Sour Cream, Sweet Chilli 12

Tacos (min order 3) Lettuce, Chipotle Mayo, Capsicum Salsa, Lime 9ea

**Chicken Schnitzel
Barramundi
Cajun Prawn**

Buffalo Wings (GF) BBQ Sauce, Sesame
Reg 18 Large 26

Halloumi Fries (V) (5) Herb-Crumbed Halloumi, Harissa Aioli, Lemon 17

SALADS

Miso Glazed Salmon Poké Bowl (DF) Brown Rice, Pickled Red Cabbage, Pickled Carrots, Edamame Beans, Cucumber, Furikake, Wakame, Sesame Seeds, Teriyaki Dressing 29

Thai Beef (DF) Bean Sprout, Mint, Coriander, Carrot, Mixed Leaf, Peanuts, Thai Dressing 24

Harissa Sweet Potato Salad (V, GF*, VG*)

Roasted Sweet Potato, Fregola, Green Beans, Cherry Tomatoes, Feta, Spanish Onion, Roasted Almonds, Young Leaves, Za'atar, Pomegranate Dressing 22

Classic Caesar Salad Romaine Lettuce, Crispy Bacon, Egg, Croutons, Parmesan, Caesar Dressing 20

Add Grilled Chicken 6 /

Add Grilled Halloumi 5 / Add Avocado 4

MAINS

Beer Battered Barramundi Fries, Tartare, Mixed Leaf Salad 29

Herb & Parmesan Crusted Chicken Schnitzel Slaw, Fries, Gravy 26

Chicken Parmigiana Herb & Parmesan Crusted Chicken, Passata, Ham, Mozzarella, Fries, Gravy 29

Pan Seared Salmon (DF, GF) Radicchio, Rocket, Orange Segments, Pickled Fennel, Spanish Onion, Pine Nuts, Orange Mustard Vinaigrette 35

Prawn Linguine Confit Garlic, Chilli, Cherry Tomatoes, White Wine, Rocket, Pangrattato 35

Basil Pesto Penne (V) Sundried Roma Tomatoes, Pinenuts, Grated Parmesan 26

STEAKS SERVED WITH

Garden salad & fries or mash, with your choice of peppercorn, mushroom sauce or red wine jus
(DF*, GF*)

250G Riverina Black Angus Rump 33

300G Riverina Striploin mbs2+ 48

250G Wagyu Tajima Rump mbs6+ 44

BURGERS SERVED WITH FRIES

Grilled Chicken Burger Grilled Chicken Breast, Swiss Cheese, Chipotle Mayo, Tomato, Guacamole, Spanish Onion, Lettuce 24

Southern Fried Chicken Burger Buttermilk Fried Chicken Thigh, Lettuce, Tomato, Pickled Cucumber, Aioli 24

Cheeseburger Wagyu Beef Patty, American Cheese, Tomato Relish, Pickle 24

Steak Sandwich Tenderised Rump Steak, Tomato, Beetroot, Rocket, Caramelised Onion, Swiss Cheese, Aioli, on Sourdough 26

Herb-Crumbed Eggplant & Halloumi Burger (V) Tomato, Oak Lettuce, Onion Jam, Harissa Labneh 23

Buena Burger Wagyu Beef Patty, Cheese, Grilled Onion, Tomato, Pickle, Lettuce, BBQ sauce 26

Add a Fried Egg 3 / Add Avocado 4 /

Add Bacon 3 / Add Cheese 2

Kitchen Opening Times

Mon To Thurs: 12pm-3pm, 5pm-9pm | Fri & Sat: 12pm-9.30pm | Sun: 12pm-8:30pm

SIDES

Fries (V) Rosemary Salt, Aioli
Reg 9 Large 12

Creamy Mashed Potato (V) 10

Mixed Leaf Salad (VG) Cabernet Vinaigrette 8

Steamed Seasonal Greens (V) Oil, Lemon 10

SOMETHING SWEET

Chocolate Caramel Tart (V) Chocolate Crumble,
Vanilla Ice Cream 15

Vanilla Bean Panna Cotta Mixed Berry Compote,
Crumble, Strawberries 15

Vanilla Ice Cream Chocolate Syrup 6

WOODFIRE KITCHEN

Woodfire Kitchen Opening Hours: Mon - Thurs 5pm to 9.30pm,
Fri - Sat 12pm to 4pm and 5pm to 10pm, **Sun** 12pm to 4pm and 5pm to 9pm

*Please note that the main kitchen and the pizza kitchen are separate. The simultaneous delivery of main menu items and woodfired items is something that we strive for but cannot always guarantee.

ANTIPASTI MENU

Woodfired Bread (VG) 9

Whipped Ricotta (V) 9

Sicilian Green Olives (VG) 9

Burrata (V) 14

Fresh Cherry Tomatoes (VG) 12

Spicy Nduja 10

Marinated Grilled Capsicum (VG) 9

San Danielle Prosciutto 17

Marinated Grilled Eggplant (VG) 9

Salami 15

Sautéed Button Mushrooms (VG) 9

BUY ANY 3
ANTIPASTI PLATES
AND GET A FREE
WOODFIRED
BREAD!

WOODFIRED NAPOLI PIZZA (GLUTEN FREE BASE +5)

NAPOLITANA BASE:

Margherita (V) Fior di Latte, Tomato, Basil 22

Carnivora Fior di Latte, Ham, Salami,
Italian Sausage, Chilli 27

Diavola Fior di Latte, Salami, Smoked Cheese,
Capsicum, Olive, Chilli 26

Nduja Fior di Latte, Nduja, Ricotta, Honey,
Grated Parmesan 27

Gamberi Fior di Latte, Prawn, Garlic, Rocket 27

Napolitan Anchovy, Kalamata Olive, Oregano,
Napolitana Sauce, Fior De Latte 26

Completa Fior di Latte, Prosciutto, Cherry Tomato,
Basil, Rocket, Parmesan 25

Capricciosa Fior di Latte, Tomato, Ham, Mushroom,
Artichoke, Olive, Basil 26

Suprema Fior di Latte, Mushroom, Onion, Capsicum,
Salami, Ham, Olive, Tomato 28

Fungi E Salsiccia Fior di Latte, Mushrooms, Italian
Minced Sausage, Onion 27

Vegana (V) Mushrooms, Capsicum, Onion, Kalamata
Olives, Semi Dried Tomatoes, Basil,
Fior De Latte 25

Tartufata Truffle Oil Base, Fior di Latte, Prosciutto,
Truffle, Mushroom, Basil, Parmesan 26

Garlic & Herb Pizza Dough (V) 10

Nutella Calzone (V) Nutella, Strawberry, Pistachio 15

Patrons with food allergies or dietary requirements, please inform staff prior to ordering. We will make every effort to accommodate your dietary needs, however, traces of allergens may be present in our ingredients and our kitchen. All credit card payments will incur a 1.6% processing fee. A 15% surcharge applies on all public holidays.

DF: Dairy Free GF: Gluten Free V: Vegetarian VG: Vegan *: On Request

WINE LIST

SPARKLING

	gls	btl
Tyrrell's Moore's Creek Brut Hunter Valley, NSW	9	45
Luna "Argenta" Prosecco Veneto, Italy	12	58
Piper Heidsieck Cuvee Brut Reims Champagne, France	25	135
Charles Heidsieck Brut Reserve Reims Champagne, France		175
Piper Heidsieck Vintage 2014 Reims Champagne, France		220
Veuve Clicquot Cuvee Brut NV Reims Champagne, France		165

WHITE

Tom Foolery Riesling Eden Valley, SA	13	63
Tyrrell's Beside Broke Road Pinot Gris Bendigo, VIC	10	48
Brokenwood Pinot Gris Beechworth, NSW		73
Artigiano Pinot Grigio Venezie, Italy	11	53
Tyrrell's Moore's Creek Semillon Sauvignon Blanc Hunter Valley, NSW	9.5	44
Little Angel Sauvignon Blanc Marlborough, NZ	13	63
Mt Difficulty "Bannockburn" Sauvignon Blanc Central Otago, NZ		85
William Fevre Petit Chablis Chablis, France		110
Tyrrell's Chardonnay Hunter Valley, NSW	12	58
Vasse Felix Chardonnay Margaret River, WA		105

ROSÉ

	gls	btl
Tyrrell's Beside Broke Road Margaret River, WA	9.5	45
La Vieille Ferme Orange, France	12	58
Whispering Angel Provence, France		110

RED

Preece Pinot Noir Yarra Valley, VIC	12	58
Dalrymple Vineyards Pinot Noir TAS		110
Bass Line GSM Barossa Valley, SA	14	68
O'Leary Walker Nero d'Avola Clare Valley, SA	15	73
Clairault Cab Sav Merlot Margaret River, WA	11	53
Forest Hill Cabernet Sauvignon Great Southern, WA	13	63
Silver Hammer Shiraz McLaren Vale, SA	13	63
Torbreck "The Stuiie" Shiraz Barossa Valley, SA		120

Bistro Mosman

Looking for something more?

Ask our staff to see the
Bistro Mosman wine list

COCKTAILS

Classic cocktails available upon request

Aperol Spritz Aperol, Sparkling Wine, Soda, Orange	18
Hugo Spritz St Germain, Sparkling Wine, Soda, Lemon	21
Limoncello Spritz Limoncello, Sparkling Wine, Soda	21

Espresso Martini SKYY Vodka, Kahlua, Little Drippa Espresso	22
Negroni Bulldog Gin, Cinzano Sweet Vermouth, Campari, Orange Twist	22
Jalapeño Margarita Jalapeño Infused Tequila, Cointreau, Lime, Chilli Salted Rim	22
Coconut Margarita 1800 Coconut, Fresh Lime, Coconut	23
Tommy's Margarita Espolon Reposado Tequila, Agave Syrup, Lime	24