

Eau-De-Vie

White

	<i>Glass</i>	<i>Bottle</i>
2015 Banks Roads, Sauvignon Blanc, Bellarine, AUS	15	70
2016 Juniper, Chardonnay, Margaret River, AUS	15	70
2016 Skillogalee, Riesling, Clare Valley, AUS	16	75

Red

2015 Balgownie, Pinot Noir, Yarra Valley, AUS	15	73
2013 Balnaves, Cabernet Merlot, Coonawarra, AUS	16	85
2015 Bishop, Shiraz, Barossa Valley, AUS	19	95

Champagne

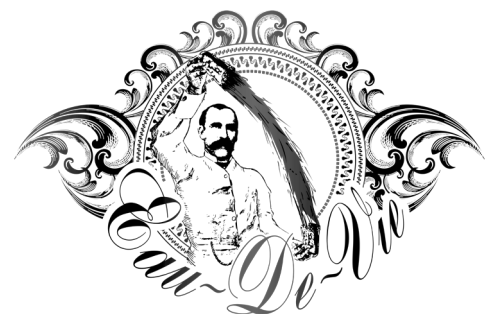
NV Perrier-Jouët, Brut, Épernay, FRA	23	125
NV Mumm Cordon Rouge Brut, Reims, FRA	28	140
NV Perrier-Jouët, Blason Rose, Épernay, FRA	30	180
NV Billecart-Salmon, Brut Rose, Mareuil-Sur-Ay, FRA		250

Bottled Beer & Cider

	<i>Bottle</i>
Kaiju, Metamorphosis IPA, Dandenong, VIC	14
Brooklyn, Lager, Brooklyn, NY	14
Boatrock, Pale Ale, Braeside, VIC	13
Boatrock, Miss Pinky Braeside, VIC	13
Red Hill, Scotch Ale, Red Hill, VIC	13
The Hills Cider Company, Apple Cider, Adelaide Hills, SA	13

All card payments will incur a transaction fee:
MasterCard Credit: 1.4%, MasterCard Debit: 0.8%,
Visa Credit: 1.5%, Visa Debit: 0.8%, and Amex: 3%

Public Holidays incur a 10% surcharge



Eau-De-Vie

Grazing

Olives	/6
Salt & vinegar crisps	/6
Oysters natural/house dressed	half doz /21 doz /42
Roast pumpkin, goat's cheese, gremolata with crispy tortillas	/7
Sourdough, brown butter, horseradish	/5

Plates

Market fish sashimi, pickled mango, avocado & chilli oil dressing	/19
Mushrooms stuffed with cream cheese, spinach, roast macadamia & balsamic	/12
Cheddar & culatello croquettes with tomato relish	/12
Eggplant fries with dukkah spice, aioli	/11
Duck & foie gras sausage roll with truffle & dijon mustard	/19
Beef tartare, asian wholegrain mayonanaise, maxim potato & quail egg	/21
Sticky pork belly with green papaya salad & toasted peanuts	/19
Crispy calamari with lime, citrus chilli dip	/18
Duck liver parfait with cherry & port jelly, ground pistachio & pickled shallots	/17
Baked camembert with rosemary bread	/30

Meat & Cheese Boards

Two meats & two cheeses	\$50
Two meats & three cheeses	\$65
Five meats & four cheeses	\$99

Cheese

50g serve with bread & condiments/15
additional cheese /12

Blue	Hard
Roquefort Blue, Ewe's milk, FRA	18-month Comte, Cow's milk, FRA
Shropshire Blue, Cow's milk, ENG	Cabot Clothbound Cheddar, Cow's milk, USA
Semi-Hard	Soft
Onetik Chebris, Goat's & Ewe's milk France	Mountain Man, Cow's milk, AUS
Le Marquis, Goat's milk, FRA	Brillat Savarin, Cow's milk, FRA
Barely Buzzed, Cow's milk, USA	Taleggio, Cow's milk, ITA

Charcuterie

50g serve with crusty bread and mustard

Paletilla Iberico de Bellota /27	Salsichon /16
Culatello /17	Chorizo Pamplona /16
Osocollo /12	Wagyu Bresaola /17
Quattro Stelle Lonza /16	

Sweet

"Opera" chocolate ganache, coffee crème anglaise, feuilletine & honeycomb	/11
Petit fours - chef's selection	/13

Feed me!

(Available for whole tables only)
7 plates \$48 per person
9 plates \$65 per person

Whisky & Cheese

Tuesdays
5 cheeses with 5 whiskies to match
\$40