

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

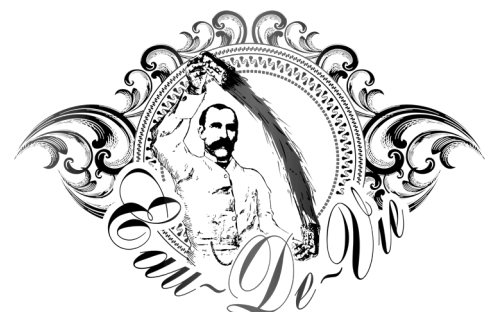
NV Perrier-Jouët, Brut, Épernay, FRA	23	125
NV Mumm Cordon Rouge Brut, Reims, FRA	28	140
NV Perrier-Jouët, Blason Rose, Épernay, FRA	30	180
NV Billecart-Salmon, Brut Rose, Mareuil-Sur-Ay, FRA		250

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
Handmade salt & vinegar crisps	/6
Oysters natural/house dressed	half doz /21 doz /42
Starward whisky BBQ oyster, crispy jamon	/5ea
Celeriac hummus, sesame praline, lavash	/7
Sourdough, black salt smoked honey butter	/5

Plates

Smoked salmon rillette, oyster creme fraiche, porcini, pumpernickel	/16
Charred cabbage steak, bacon, maple, walnut wasabi oil	/13
Gruyere and jamon serrano croquettes, black garlic aioli	/12
Eggplant fries with dukkah spice, aioli	/12
Wagyu skirt steak, tallow vinaigrette, onion textures,	/22
Crispy pork sandwich, japanese kimchi, soy mayonnaise	/19
Calamari, chicharron, toasted almond, chilli relish	/18
Smoked duck liver parfait, compressed prune, pistachio, cherry brandy vinaigrette	/17
Baked camembert, thyme, rosemary bread	/30

Sweet

Churros, szechuan sugar, miso chocolate	/11
Yoghurt cheesecake, pistachio, hopped kiwi fruit	/15

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	Semi-Hard
Roquefort Blue, Ewe's milk, FRA	Ossau-Iraty, Ewe's milk, FRA
Shropshire Blue, Cow's milk, ENG	Gruyere, Cow's milk, SWI
Soft	Hard
Mountain Man, Cow's milk, AUS	Petit Marcel Comte, Cow's milk, FRA
Brillat Savarin, Cow's milk, FRA	Clothbound Cheddar, Cow's milk, USA
Monte Enebro, Goat's, ESP	Golden Roemer, Cow's milk, NED
De'Lice Cremiers, Cow's milk, FRA	

Charcuterie

50g serve with crusty bread and mustard

Paletilla Iberico de Bellota /27	Finocchiona /16
Jamon Serrano /17	Chorizo Pamplona /16
Osocollo /12	Wagyu Bresaola /20
Salsichon /16	Cecina /16

Set Menu

Chef's selection of shared plates
 Must include whole table
 \$60pp

Whisky & Cheese

Tuesdays

5 cheeses with 5 whiskies to match
 \$40