

# Eau-De-Vie

## White

	Glass	Bottle
2015 Tirra Lirra, Riesling, <i>Frankland River, AUS</i>	15	75
2014 Banks Roads, Sauvignon Blanc, <i>Bellarine, AUS</i>	16	80
2014 Frankland Estate, Chardonnay, <i>Western Australia, AUS</i>	18	80

## Red

	Glass	Bottle
2015 Balgownie, Pinot Noir, <i>Yarra Valley, AUS</i>	15	73
2012 Balnaves, Cabernet Merlot, <i>Coonawarra, AUS</i>	16	85
2014 Bishop, Shiraz, <i>Barossa Valley, AUS</i>	19	95

## Rose

	Glass	Bottle
2015 Bieler Pere & Fils, Rosé blend, <i>Brignoles, FRA</i>	18	85

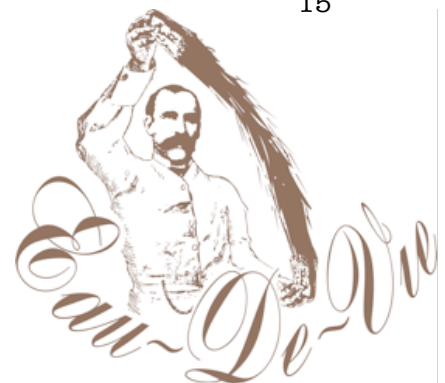
## Champagne & Sparkling

	Glass	Bottle
NV Deutz, Brut, <i>Marlborough, NZ</i>	13	60
NV Perrier-Jouët, Brut, <i>Épernay, FRA</i>	23	125
NV Billecart-Salmon, Brut Rose, <i>Mareuil-Sur-Ay, FRA</i>	33	250
2007 Perrier-Jouët Belle Époque, Brut, <i>Épernay, FRA</i>		450

## Bottled Beer & Cider

	Bottle
Napoleone, Lager, <i>Yarra Valley, AUS</i>	12
Wanderer, Marzen, <i>Smeaton Grange, AUS</i>	14
Bodriggy Highbinder, Pale Ale, <i>Abbotsford, AUS</i>	12
3 Ravens, Dark Smoke, <i>Thornbury, AUS</i>	12
Willie Smith, Organic Apple Cider, <i>Huon Valley, AUS</i>	15

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# Eau-De-Vie

## To Share

Coffin Bay Pacific oysters – choose between natural or house dressed

/4.50

Sourdough & coriander crema

/5

Artichoke crisps with nettle aioli

/6

Mount Zero marinated olives

/7.5

Eggplant frites dusted in old bay seasoning & aioli

/10

Cheddar beignet, capsicum, lemon & chipotle dressing

/12

Fried brussel sprouts with miso butter

/12

Bruschetta, caponatina, ricotta & pistou

/15

Crispy pork belly, served with “bread and butter pickles”

/16

Duck liver parfait with apple & chervil, hazelnut crumb, pickled shallots & toasted sourdough

/16

Yellow fin tuna tartare, ginger marinade, puffed rice radish & avocado

/20

Pan seared scallops with jerusalem artichoke puree, black tea & hazelnut

/20

Pan seared snapper, cavolo nero, watermelon radish, & carrot dashi

/24

Grass lamb saddle steak, charred onions, parsley & anchovy puree

/30

Eau-de-Vie tasting plate, beignets, tuna tartare, bruschetta & brussel sprouts - ideal for two

/30

## Sweet

Chocolate cake, flowing chocolate heart & chantilly mascarpone

/13

Orange & lime posset, cinnamon, streusel, brandy

/9

## Charcuterie

*50g serve with crusty bread & red-eye mustard*

Paletilla iberico de bellota /27

Serrano ham /16

Ossocollo /12

Fuet anis /16

Salsichon/16

Chorizo picante /16

75g mixed plate /28

## Cheese

Single, house condiments /15

Additional /11

Roquefort Blue

*Cow's milk, FRA*

Mossvale Blue

*Cow's milk, AUS*

Mountain Man

*Cow's milk, AUS*

Brillat Savarin

*Cow's milk, FRA*

Livarot, AOP

*Cow's milk FRA*

Onetik Chebris

*Ewe & Goat's milk, FRA*

Black Savourine

*Goat's milk, AUS*

18 Month Aged Arnaud Comte

*Cow's milk, FRA*

Charbert Coeur De Savoie

*Cow's milk, FRA*

Woombye Cheddar

*Cow's milk, AUS*

Let us feed you  
\$48 per person\*

\*must include whole table

WHISKY & CHEESE  
TUESDAYS

5 cheeses with single malt match \$40