



Olives, preserved orange + juniper vinegar	\$6
Comte croquettes, black garlic aioli	\$9
Duck and sherry rilette - slow cooked duck rilette with sherry, house pickle and fruit bread crisps	\$24
Daily charcuterie, pickles, preserves, house made bread	\$28/ \$50
<i>Selection of 3 meats 40g each or selection of 5 meats at 40g</i>	
125g Deep fried Camembert bomb with honey roasted fig and sourdough	\$28
Shiraz gin cured salmon, Four Pillars Bloody Shiraz Gin caviar, creme fraiche, finger lime, pickled shallots, crostini (2)	\$22
Chicken parfait, cherry and cognac jelly, crostini	\$16
Roast dutch carrots with garlic and chive	\$14
Ricotta gnocchi, zucchini, peas, herbs, macadamia	\$32
Crispy skinned salmon with saffron emulsion and preserved lemon	\$26
18 hour slow braised brisket with bordelaise sauce	\$32
Crispy potatoes with confit garlic, truffle and parmigiano	\$12
Seared asparagus with beurre blanc and herbs de provence crumb	\$14
Heirloom tomato salad - sheep's curd, basil oil, Cabernet Sauvignon vinaigrette and fresh basil	\$15
Trio of macarons	\$14
Cheese selection, wholemeal lavosh, fruit	\$35/55

Chef's Tasting Menu \$59 pp

(Vegetarian Menu Available)

Shiraz gin cured salmon, Four Pillars Bloody Shiraz Gin caviar, creme fraiche, finger lime, pickled shallots, crostini

Chicken parfait, cherry and cognac jelly, crostini

Comte croquettes, black garlic aioli

18 hour slow braised brisket with bordelaise sauce

Crispy potatoes with confit garlic, truffle and parmigiano

Roast dutch carrots with garlic and chive

Trio of macarons

Cheese selection add on \$12pp

Whisky & Cheese Tuesday

Five cheeses matched
to five whiskies

\$40

Eau-de-Vie Melbourne takes every possible precaution when catering to dietary requirements however cannot guarantee the absence of egg, nut, soy, milk, wheat, fish and shellfish from anything produced in our kitchen. Serious or threatening dietaries require a reservation and a minimum 48 hours notice prior to attending.