

Eau-De-Vie

White

	<i>Glass</i>	<i>Bottle</i>
2017 Higher Plane, Fiano, Margaret River, AUS	15	70
2016 Lethbridge, Pinot Gris, Geelong, AUS	17	80
2016 Fraser Gallop, Chardonnay, Margaret River, AUS	18	85

Red

2014 Main Divide, Pinot Noir, Canterbury, NZ	18	85
2015 Bishop, Shiraz, Barossa Valley, AUS	19	90
2015 Stage Door, Cabernet Sauvignon, Eden Valley, AUS	22	105

Champagne

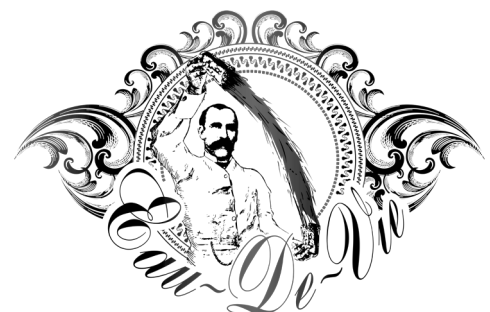
NV Perrier-Jouët, Brut, Épernay, FRA	23	125
NV Mumm Cordon Rouge Brut, Reims, FRA	28	140
NV Perrier-Jouët, Blason Rose, Épernay, FRA	30	180
NV Billecart-Salmon, Brut Rose, Mareuil-Sur-Ay, FRA		250

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, lavosh	/7
Sourdough, black salt, smoked honey butter	/5

Plates

Smoked salmon rillette, oyster creme fraiche, porcini, pumpernickel	/16
Charred cabbage steak, bacon, maple vinegar, walnut crumb, 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, chimichurri	/21
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
180g whole Baked Pont L'evêque, thyme, rosemary bread	/30

Sweet

Churros, szechuan sugar	/15
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 Shropshire Blue, Cow's milk, ENG	Ossau-Iraty, Ewe's milk, FRA Gruyere, Cow's milk, SWI
Soft	Hard
Taleggio, Cow's milk, ITA Brillat Savarin, Cow's milk, FRA Monte Enebro, Goat's, ESP De'Lice Cremiers, Cow's milk, FRA	Petit Marcel Comte, Cow's milk, FRA Clothbound Cheddar, Cow's milk, USA Golden Roemer, Cow's milk, NED

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