

# Eau-De-Vie

## White

	Glass	Bottle
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

## Bottled Beer & Cider

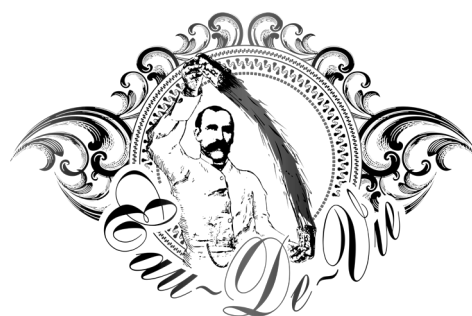
Mornington, IPA, Mornington, VIC	14
Sample, Lager, Collingwood, VIC	14
Boatrock, Pale Ale, Braeside, VIC	13
Boatrock, Miss Pinky Braeside, VIC	13
Red Hill, Scotch Ale, Red Hill, VIC	13
The Hills Cider Company, Apple Cider, Adelaide Hills, SA	13

## Champagne & Sparkling

NV Perrier-Jouët, Brut, Épernay, FRA	23	125
NV Mumm Cordon Rouge Brut, Reims, FRA	28	140
Mumm Petit Cordon	16	75
NV Perrier-Jouët, Blason Rose, Épernay, FRA	30	180
NV Billecart-Salmon, Brut Rose, Mareuil-Sur-Ay, FRA		250
2011 Perrier-Jouët, Belle Époque		450

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 15% surcharge



# Eau-De-Vie

## Grazing

Olives	/6
Handmade salt & vinegar crisps	/6
Oysters natural/house dressed	half doz /21 doz /42
Celeriac hummus, sesame praline, lavosh	/7
Sourdough, black salt, smoked honey butter	/5

## Plates

Smoked salmon rilette, 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
Crispy potatoes, Anchovy mayo, Dashi	/10
Wagyu tartare, Aleppo, Mint, Z'atar flat bread	/18
Crispy pork sandwich, kimchi, soy mayonnaise	/19
Calamari, chicharron, toasted almond, chilli relish	/18
Duck liver parfait, pistachio crumbs, pickles	/17
Baked camembert, thyme, rosemary bread	/30

## Sweet

Churros, miso chocolate, szechuan sugar	/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 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 Barely Buzzed 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