



FOOD

TO SNACK

Marinated, martini olives	13
Sourdough baguette, house-herbed butter	12
Freshly shucked oysters, bourbon mignonette, lemon wedge	6

TO SHARE

Jalapeno and goat's cheese croquette, sour cream & chive	16
Crispy potatoes, truffle aioli, pecorino	18
House whisky pickles	12
Baked Brie, hot whiskey honey, blistered cherry tomatoes	32

SUBSTANTIALS

Tuna tartare, house blue potato chips	30
Angus porterhouse steak, Cafe de Paris butter	37
Honey-glazed carrots, hummus	22

MEAT & CHEESE

Charcuterie selection	45
<i>3 meats, sourdough, seasonal accompaniments</i>	
Cheese selection	50/75
<i>3 or 5 cheeses sourdough, seasonal accompaniments</i>	
The EDV 'Everything' board	112
<i>3 cheeses, 2 meats, martini olives, sourdough, crackers, seasonal fruits, seasonal accompaniments</i>	



SWEET

Creme brulee	15
Churros, mixed berry and limoncello coulis	15

All card & app payments will incur a transaction fee of 1.6%.
Sundays and Public Holidays incur a 15% surcharge.



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