

Les Boissons

VINS AU VERRE ~ BY THE GLASS

NV Charlot-Tanneux 'Harmonie' (100ml)	Champagne	21.5.-
NV Isola Prosecco (120ml)	Veneto	13.-
'15 Wine Farm Pinot Blanc	Gippsland	14.5.-
'15 Benjamin Taillandier Grenache blend	Minervois	15.-
'16 The Other Right 'Fawn' Chardonnay	Adelaide H.	13.5.-
'13 Frentana 'Donna Greta' Pecorino	Abruzzo	16.-
'14 Pignier 'À la Percenette' Chardonnay	Jura	21.-
'14 Casa di Si 'Rosalia' Grenache Rosé	Calatayud	13.-
'15 Evviva Pinot Noir	Yarra Valley	13.-
'13 Rocher des Violettes Touraine Côt/Malbec	Loire Valley	12.5.-
'15 Franck Baltazar Côtes du Rhône Grenache bl...	Rhône	16.5.-
'15 Cantina Giba Carignan	Sardinia	13.5.-
'13 Alice Bonaccorsi Nerello Mascalese	Sicily	18.-

LIGHT REFRESHMENTS ~ POUR LES PETIT JOUEURS

Badoit verte ~ sparkling water (750ml)	10.5.-
Evian ~ still water (750ml)	10.5.-

APÉRITIFS

Lillet Blanc	13.5.-
Chinati Vergano Vermouth	16.-
Jean Boyer Pastis de Campagne	12.5.-
Le Spritz ~ Elderflower wine, Rondò, MGC, cucumber & salt	15.-
Gentiane de Lure & tonic ~ Provençal mountain bitters & tonic	12.-
Dry & Dry ~ Dolin vermouth & ginger ale	12.-
Suédois Dolin La Marque Centenaire	12.-
Laurent Cazottes Liqueur de Prunelle ~ Sloe berry liqueur	16.-

COCKTAILS

French 75 ~ Sparkling, Gin & lemon	19.5.-
Le Negroni ~ Gin, Amaro Montenegro, Campari & Absinthe	21.5.-
The Side Car ~ Cognac, Cointreau & lemon	20.5.-
Mon Chéri ~ Sloe Gin, cherry & sparkling	21.5.-
Whisky Sour Cerise ~ Whiskey, Maraschino & lemon juice	20.5.-
Vesper Martini ~ Gin, Vodka & Lillet Blanc	22.5.-
Madame Grey ~ Vodka, Earl Grey Tea, Rin Quin Quin	24.5.-

BEER

Bridge Road Chestnut Pilsner ~ 5%	11.-
McKay Lager ~ 4.5%	9.5.-
Arcobräu Pilsener ~ 4.9%	11.-
Cavalier Pale Ale ~ 4.7%	9.5.-
Exit Saison ~ 6.2%	12.-
Chimay Tripel Blanche ~ 8%	18.-
Gavroche Sur Lie Red Ale ~ 8.5%	15.-
Mornington Brown Ale ~ 5%	9.5.-
Prickly Moses Light Ale ~ 2.9%	6.5.-

SWEET WINES

'15 Les Enfants Sauvages Muscat de Rivesaltes (60ml)	Roussillon	14.-
NV Espelt 'Airam' Grenache	Emporda	12.-
NV Chinati Vergano Chinato Barbaresco	Piedmont	18.-



La Carte

TO BEGIN

Marinated olives, house-made pickles	8.5.-
Spanner crab, avocado, brioche & salmon pearls	11.-ea
Anchovy toast, guanciale & Espelette	7.-ea
Millionaires sandwich	21.-
Oysters	
~ Natural or with Horseradish & Bottarga	4.5.-ea
Saloon Caviar	
~ Yasa Sturgeon Caviar (10grams)	90/110/130.-
~ Yarra Valley Salmon Caviar (30grams)	25.-
~ Yarra Valley Golden Brook Trout Caviar (30grams)	32.-

TO CONTINUE

House made charcuterie plate	18/29.-
'Conservas Emilia' Garfish, onions, smoked garlic, sourdough	24.-
Roast cauliflower steak, 'Saloon de Paris' butter	15.-
Whipped cod roe, warm potato blini & salmon pearls	21.-
Salad of burrata, bitter leaves, caperberries & pickled grapes	23.-
Lightly cured Kingfish, cultured cream, fennel & cucumber	19.-
Cape Grim hanger tartare, truffle & crisps	24.-
Raw tuna, oyster cream, buttermilk & apple vinegar	22.-
Smoked tongue, soured cream & onion	17.5.-

Steak ~ Biftek

Our selection includes grass, grain & biodynamically raised animals from Tasmania & Victoria. Dry-aged in the traditional manner and hand cut daily by our butcher.

900g Dry-aged Cape Grim club steak	92.-
700g Dry-aged Cape Grim 'Côte de bœuf', for two	79.-
300g Cape Grim porterhouse, onions & green sauce	38.5.-
Steak frites, Roquefort butter	38.-

AND MORE

Free range chicken, borlotti beans, cipollini & artichokes	37/62.-
Roasted John Dory, prawn, cucumber & sweet ginger	41.-
1/2 Kilo of Spring Bay Mussels	34.5.-

ON THE SIDE

Hand cut chips	11.-
Gem lettuce, Manchego & white anchovy	11.-
Pumpkin baked in seaweed butter	12.5

CHEESE

Housing an array of the finest seasonal farmhouses cheeses from both Europe & Australia, our talented cheesemongers at Spring Street Cheese Cellar mature wheels until they are perfect and ready to eat.

Brillat Savarin, Burgundy, France ~ 50g	15.-
Affidéllice, Burgundy, France ~ 50g	16.-
First König, St Gallen, Switzerland ~ 50g	15.-
Holy Goat, Sutton Grange, Central Victoria ~ 50g	16.-
Gabrielle Coulet 'Roquefort', Aveyron, France ~ 50g	16.-
Selection of three 75g / five 125g	25/35.-

DESSERT

Our Gelato

Massimo Bidin of Gelateria Primavera churns small batches of gelato for us daily, using the freshest and best ingredients whether it's hazelnuts from Piedmont, organic local strawberries or the pure, milkiness of Saint David's cream in our fior di latte.

Gelato coupe	12.-
Crème caramel	14.5.-
Glazed pear, Armagnac cream, soft chocolate & gingerbread	14.5.-
Today's fruit tart, clotted cream	14.5.-
Madeleine filled with salted caramel (12 minutes)	4.-

* An additional 15% surcharge is applied on Sundays & Public Holidays