

# Les Boissons

## VINS AU VERRE ~ BY THE GLASS

### PÉTILLANT 100ml

NV Jean-Noël Haton 'Héritage' Champagne Brut.....	Champagne	21.5.-
'13 M. Cosme 'La bulle du Facteur' Vouvray .....	Loire Valley	14.5.-
NV Isola Prosecco.....	Veneto	13.-

### BLANC

'13 Stadt Krems 'Schieferterrassen' Riesling.....	Kremstal	16.-
'16 Vincent Caillé VDF Melon de Bourgogne.....	Loire Valley	13.-
'16 Arfion Chardonnay.....	Yarra Valley	14.-
'16 Le Pas Saint Martin Saumur Chenin Blanc.....	Loire Valley	14.5.-
'15 Thibert Mâcon-Prissé Chardonnay.....	Burgundy	19.-

### ROSÉ ET VIN ORANGE

'16 Bernard Baudry Chinon.....	Loire Valley	14.-
'15 Cantina Giardino 'Paski' Coda di Volpe.....	Campania	18.-

### ROUGE

'14 Dappled Pinot Noir.....	Macedon.	13.5.-
'15 Moric Blaufränkisch.....	Burgenland	16.-
NV Marcoux 'Raisin de loup' VDF Grenache/Syrah.....	Stth Rhône	12.5.-
'15 Mas del Périé Cahors Malbec.....	South-West	14.5.-
'14 Montcalmès 'Le Geai' Grenache blend.....	Languedoc	19.-

### LIGHT REFRESHMENTS ~ POUR LES PETIT JOUEURS

Badoit verte ~ sparkling water 750ml.....	10.5.-
Evian ~ still water 750ml.....	10.5.-
StrangeLove Tonic 250ml.....	4.-

### APÉRITIFS

Lillet Blanc.....	13.5.-
Chinati Vergano Vermouth.....	16.-
Jean Boyer Pastis de Campagne.....	12.5.-
Poor Toms Gin, StrangeLove Tonic & olive.....	15.-
Gentiane de Lure & tonic ~ Provençal mountain bitters & tonic.....	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.-
Sours ~ Contratto, Bonal, Gentiane.....	22.5.-
Vesper Martini ~ Gin, Vodka & Lillet Blanc.....	22.5.-
Dr. StrangeLove ~ Madeira, Four Pillars & StrangeLove Tonic.....	16.-
Madame Grey ~ Vodka, Earl Grey Tea, Rin Quin Quin.....	24.5.-

### BEER

Bridge Road Enigma Pilsner ~ 5%.....	11.-
McKay Lager ~ 4.5%.....	9.5.-
Arcobräu Pilsener ~ 4.9%.....	11.-
Mornington Pale Ale ~ 4.7%.....	10.-
Boatrocker Saison du Bateau ~ 6.4%.....	11.-
Chimay Tripel Blanche ~ 8%.....	18.-
Gavroche Sur Lie Red Ale ~ 8.5%.....	15.-
Bad Shepherd Hazelnut Brown Ale ~ 5.9%.....	12.5.-
Prickly Moses Light Ale ~ 2.9%.....	6.5.-

### SWEET WINES

'15 Plageoles Gaillac Mauzac Roux 90 ml.....	South-West	12.5.-
NV Espelt 'Aïram' 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.-
Heritage carrots, black sesame & toasted buckwheat.....	17.-
Raw chopped beef, anchovy & capers.....	20.-
Lightly cured Kingfish, cultured cream, fennel & cucumber.....	19.-
Whipped cod roe, warm potato blini & salmon pearls.....	21.-
Raw tuna, Ebi prawn, sweet ginger & wild sorrel.....	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.

700g Dry-aged Cape Grim 'Côte de bœuf'.....	79.-
550g Dry-aged Rosedale Ruby Club steak.....	55.-
300g Cape Grim Porterhouse, onions & green sauce.....	38.5.-
Steak frites, Roquefort butter.....	38.-

## AND MORE

Roasted duck breast, confit leg cassoulet & Lyonnaise.....	46.-
Whole roasted flounder 'à la meunière'.....	39.-

## ON THE SIDE

Hand cut chips.....	11.-
Gem lettuce & buttermilk dressing.....	11.-
Brussels sprouts, chestnuts & bacon.....	13.-
Truffled cauliflower & Comté gratin.....	16.-

## 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.

Vully Reserve, Vaud, Switzerland ~ 50g.....	16.-
Soumaintrain, Burgundy, France ~ 50g.....	16.-
Prom Country 'Kongwak', Bena, South Gippsland ~ 50g.....	16.-
Lingot au Thym, Red Hill, Mornington Peninsula ~ 50g.....	16.-
Fourme d'Ambert, Avergne, France ~ 50g.....	15.-
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.-
Warm gingerbread & quince pudding.....	14.5.-
Today's fruit tart, clotted cream.....	14.5.-
Madeleine filled with salted caramel (12 minutes).....	4.-

Please note, all credit card payments will incur a processing fee of up to 1.8%  
\* An additional 15% surcharge is applied on Sundays & Public Holidays