

Les Boissons

VINS AU VERRE ~ BY THE GLASS

PÉTILLANT 100ml

NV André Jacquart 'Expérience' 1 ^{er} cru Brut 100ml <i>Champagne</i>	19.5.-
'13 M. Cosme 'La Bulle du Facteur' Vouvray..... <i>Loire Valley</i>	14.5.-
'16 Isola Prosecco..... <i>Veneto</i>	13.-

BLANC

'14 Clemens Busch Riesling..... <i>Mosel</i>	15.5.-
'16 Pépière Muscadet Melon de Bourgogne..... <i>Loire Valley</i>	12.-
'15 Terres Dorées Beaujolais Blanc Chardonnay..... <i>Beaujolais</i>	15.-
'15 The Lost Plot Roussanne..... <i>Nagambie</i>	14.-
'16 C. & L. Tripoz Mâcon-Loché Chardonnay..... <i>Burgundy</i>	18.-

ROSÉ

'15 Richaud VDF Mourvèdre blend..... <i>Sth Rhône</i>	14.-
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ROUGE

'14 Dappled Pinot Noir..... <i>Macedon</i>	14.-
'15 Ballorin & Fils 'Le Bon' Bourgogne Pinot Noir... <i>Burgundy</i>	21.5.-
'15 Grosbois Chinon Cabernet Franc..... <i>Loire Valley</i>	15.5.-
'15 Eastern Peake Syrah..... <i>Coghills Creek</i>	16.-
'15 Exopto 'Bozeto' Grenache/Tempranillo Blend... <i>Rioja</i>	13.-

LIGHT REFRESHMENTS ~ POUR LES PETITS JOUEURS

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

APÉRITIFS

Floc de Gascogne Blanc 60ml.....	11.-
Chinati Vergano Vermouth 45ml.....	16.-
Jean Boyer Pastis de Campagne 30ml.....	12.5.-
Gentiane de Lure & tonic ~ Provençal mountain bitters & tonic.....	12.-
Suédois Dolin La Marque Centenaire 45ml.....	12.-
Laurent Cazottes Liqueur de Prunelle ~ Sloe berry liqueur 30ml.....	16.-

COCKTAILS

The Side Car ~ Cognac, Cointreau & lemon.....	20.5.-
Sours ~ Contratto, Aperol, Gentiane.....	22.5.-
Vesper Martini ~ Gin, Vodka & Lillet Blanc.....	22.5.-
Madame Grey ~ Vodka, Earl Grey Tea, Rin Quin Quin.....	24.5.-

BEER

Bridge Road Enigma Pilsner ~ 5%.....	11.-
McKay Lager ~ 4.5%.....	9.5.-
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

'16 Sablonettes Coteaux du Layon 90ml..... <i>Loire Valley</i>	13.-
NV Espelt 'Airam' Grenache 60ml..... <i>Emporda</i>	14.-

La Carte

TO BEGIN

Marinated olives, house-made pickles.....	8.5.-
Raw Tasmanian scallop, citrus & rosemary.....	8.-ea
Spanner crab cocktail, Marie Rose & salmon pearls.....	15.-
Anchovy toast, guanciale & Espelette.....	7.-ea
Sea urchin blini.....	7.5.-ea
Millionaires sandwich.....	21.-
Oysters	
~ Natural or with Horseradish & Bottarga.....	4.5.-ea
Saloon Caviar Selection ~ served with warm potato blini	
~ Rossini Sturgeon Caviar (10g).....	75/80/85.-
~ Yarra Valley Salmon Caviar (30g).....	28.-
~ Yarra Valley Rainbow Trout Caviar (30g).....	24.-
~ Yarra Valley Golden Brook Trout Caviar (30g).....	28.-

TO CONTINUE

House made charcuterie plate.....	18/29.-
'Conservas Emilia' Garfish, onions, smoked garlic & sourdough.....	24.-
Salad of spring vegetables, buffalo ricotta & hazelnuts.....	18.-
French Saloon steak tartare.....	21.-
Lightly cured Kingfish, cultured cream, fennel & cucumber.....	19.-
Spanish Mackerel, caramelised yoghurt & wild onion.....	23.-
Asparagus & brown butter hollandaise.....	17.-
Whipped cod roe, warm potato blini & salmon pearls.....	21.-
Smoked tongue, soured cream & onion.....	17.-

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.-
300g Cape Grim Porterhouse, onions & green sauce.....	39.5.-
Steak frites, Roquefort butter.....	38.-

AND MORE

Roasted free range chicken, petit pois 'à la française'.....	37/72.-
Whole roasted market fish 'à la meunière'.....	Market Price.-

ON THE SIDE

Gem lettuce & buttermilk dressing.....	11.-
Hand cut chips.....	11.-
Grilled broccolini, preserved lemon.....	12.-

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.

Comté Réserve 24 months, Jura, France ~ 50g.....	16.-
Brillat Savarin, Burgundy, France ~ 50g.....	16.-
Tomme de Brebis Espelette, Pyrénées-Atlantique, France ~ 50g.....	16.-
Holy Goat, Sutton Grange, Central Victoria ~ 50g.....	16.-
Bleu de Chèvre, Auvergne, 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.-
Blueberries, shortcake, buttermilk & jasmine.....	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

