

# Les Boissons

## VINS AU VERRE ~ BY THE GLASS

### PÉTILLANT 100ml

- NV Doyard Blanc de Blancs Brut 100ml.....*Champagne* 19.5.-  
 15 J. Laurens Crémant de Limoux Brut 100ml.....*Languedoc* 13.-

### BLANC

- '16 Wagner Stempel Trocken Riesling .....*Rheinhessen* 15.5.-  
 '16 Douloufakis 'Dafnios' Vidiano.....*Crete* 12.-  
 '17 Ephemera.....*Heathcote* 12.5.-  
 '16 Perrault-Jadaud Vouvray Chenin Blanc .....*Loire Valley* 17.-  
 '15 Taturry 'Mosselini Vineyard' Chardonnay.....*Mornington* 16.5.-  
 '15 Bessin Chablis VV Chardonnay .....*Burgundy* 19.5.-

### ORANGE, ROSÉ & CHILLED RED

- '16 2Naturkinder Müller-Thurgau/Sylvaner .....*Kitzingen* 15.-  
 '16 Les Fouques Côtes de Provence Gren. blend *Provence* 13.-  
 '16 Grange aux Belles Grolleau/Cabernet .....*Loire Valley* 14.-

### ROUGE

- '17 Xavier Goodridge 'PAPA' Pinot Noir .....*Mt Gambier* 13.-  
 '16 Mac Forbes 'Woori Yallock' Pinot Noir .....*Yarra Valley* 23.-  
 '15 Fonteranza 'Petti Rosso' Sangiovese.....*Tuscany* 15.-  
 '15 Montfin 'Carignena' Carignan/Grenache .....*Corbières* 12.-  
 '15 Michel Savel 'Les Marecos' Syrah .....*Nth Rhône* 18.-

### LIGHT REFRESHMENTS ~ POUR LES PETITS JOUEURS

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

### APÉRITIFS

- Cappeletti Spritz ..... 14.-  
 Floc de Gascogne Blanc 60ml ..... 11.-  
 Chinati Vergano Vermouth 45ml ..... 16.-  
 Henri Bardouin Pastis 30ml..... 10.-  
 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 Tankerville ~ Tanqueray, Americano & raspberry ..... 21.-  
 Sours ~ Contratto, Aperol, Gentiane ..... 22.5.-  
 Elderflower Collins ~ Tanqueray, St Germain & lemon ..... 18.-  
 The Side Car ~ Cognac, Cointreau & lemon..... 20.5.-  
 Vieux Carré ~ Maker's Mark, Cognac & Sweet Vermouth ..... 26.-

### BEER

- Liberty 'Halo' Pilsener ~ 5.0%..... 11.5.-  
 McKay Lager ~ 4.5% ..... 9.5.-  
 Kaiju 'Krush' Tropical Pale Ale ~ 4.7% ..... 10.-  
 Wolf of the Willows Xtra Pale Ale ~ 4.7%..... 10.5.-  
 Gavroche Sur Lie Red Ale ~ 8.5%..... 15.-  
 Moo Brew Dark Ale ~ 5.0%..... 12.5.-  
 Coopers Premium Light ~ 2.9%..... 6.5.-

### SWEET WINES

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

# La Carte

## TO BEGIN

- Marinated olives, house-made pickles ..... 8.5.-  
 Raw Tasmanian scallop, caviar & green apple..... 9.5.-ea  
 School prawns & padron peppers..... 11.-  
 Salmon rillettes, light rye & radishes ..... 16.-  
 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.-

## TO CONTINUE

- House made charcuterie plate..... 18/29.-  
 Raw tuna, sweet ginger, pickled turnips..... 22.-  
 Burrata, eggplant, chilli & hazelnut ..... 23.-  
 French Saloon steak tartare ..... 21.-  
 Lightly cured Kingfish, white peach & green tomato ..... 20.-  
 Heritage tomato & summer melon..... 18.-  
 Black pudding, soured cream & onion..... 19.-

### 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' ..... 82.-  
 Steak frites, Roquefort butter..... 39.-

## AND MORE

- Roasted free range chicken, smoked bacon & sweet corn ..... 37/72.-  
 Whole roasted market fish, sauce vierge..... Market Price.-  
 Western Plains Pork, green olive & tarragon mustard ..... 41.-

## ON THE SIDE

- Gem lettuce & buttermilk dressing ..... 11.-  
 Hand cut chips ..... 11.-  
 Runner beans, buffalo ricotta & pine nuts ..... 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.

- Chaource, Burgundy, France ~ 50g ..... 16.-  
 Holy Goat, Sutton Grange, Victoria ~ 50g ..... 16.-  
 Tomme de Chevre et Brebis, Pyrénées-Atlantique, France ~ 50g ..... 16.-  
 Mimolette, Nord-Pas-de-Calais, France ~ 50g ..... 16.-  
 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.

- Cherries, dark chocolate & coconut..... 14.5.-  
 Gelato coupe ..... 12.-  
 Crème caramel ..... 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

