

# Les Boissons

## VINS AU VERRE - BY THE GLASS

### PÉTILLANT 100ml

NV Doyard Blanc de Blancs Brut .....	<i>Champagne</i>	19.5.-
NV Michel Gahier Crémant du Jura .....	<i>Jura</i>	15.5.-
'16 Isola Augusta Brut Prosecco .....	<i>Veneto</i>	13.-

### SHERRY & MADEIRA 60ML

Equipo Navazos 'En Rama' Fino .....	<i>Jerez</i>	9.5.-
El Maestro Sierra Amontillado .....	<i>Jerez</i>	10.5.-
Pennyweight 'La Serena' Oloroso .....	<i>Beechworth</i>	11.5.-

### BLANC

'16 Mount Edward Grüner Veltliner .....	<i>Cent. Otago</i>	15.5.-
'14 Lapeyre 'Evidencia' Petit Manseng blend .....	<i>South West</i>	16.5.-
'17 Sud de Frank Sauvignon Blanc .....	<i>Ad. Hills</i>	12.5.-
'16 Quinta do Ameal 'Escolha' Loureiro .....	<i>Portugal</i>	14.-
'14 Guy Amiot Bourgogne Chardonnay .....	<i>Burgundy</i>	19.-

### ROSÉ & CHILLED RED

'16 Rolet 'Aquarelle' Côtes du Jura .....	<i>Jura</i>	14.-
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### ROUGE

'17 Warramate Pinot Noir .....	<i>Yarra</i>	13.5.-
'16 Château de Grand Pré Morgon Gamay .....	<i>Beaujolais</i>	16.5.-
'17 Simha Pinot Noir .....	<i>Derwent</i>	21.5.-
'16 François Arnaud CDR Villages Grenache .....	<i>Sth Rhône</i>	12.5.-
'15 CRFT Shiraz .....	<i>Barossa</i>	16.5.-

### APÉRITIFS

Floc de Gascogne Blanc 60ml .....	11.-
Henri Bardouin Pastis 30ml .....	10.-
Rin Quin Quin à la Pêche 45ml .....	10.-
Gentiane de Lure & tonic - Provençal mountain bitters & tonic .....	12.-

### VERMOUTH

Cocchi Americano 60ml .....	11.5.-
Dolin Blanc de Chambéry 45ml .....	10.-
Maidenii Sweet 45ml .....	10.5.-

### COCKTAILS

Negroni Sbagliato - Prosecco, Campari, sweet vermouth .....	19.5.-
Bees Knees - Gin, lemon, honey .....	19.5.-
Jack Collins - Calvados, lemon, soda .....	19.5.-
Normandin-Mercier Sazerac .....	42.-

### BEER

Veltins Pilsener - 4.8% .....	10.5.-
McKay Lager - 4.5% .....	9.-
Lord Nelson 'Three Sheets' Pale Ale - 4.9% .....	11.-
Boatrockers Saison du Bateau - 6.4% .....	11.-
Gavroche Sur Lie Red Ale - 8.5% .....	15.-
Moo Brew Dark Ale - 5.0% .....	10.-
Coopers Premium Light - 2.9% .....	6.5.-

### SWEET WINES 60ML

'08 Jolly Ferriol Muscat de Rivesaltes .....	<i>Roussillon</i>	11.-
17 Fighting Gully Petit Manseng .....	<i>Beechworth</i>	12.-
10 Sorelle Palazzi Vin Santo .....	<i>Tuscany</i>	16.-

# La Carte

## TO BEGIN

Marinated olives, house-made pickles .....	8.5.-
Garfish toast, pickled onion & smoked garlic .....	7.5.-ea
School prawns & padron peppers .....	11.-

## 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.-
Pork & offal terrine, sauce Persillade .....	18.-
Raw tuna, Ebi prawns & native lime .....	21.-
Whipped cod roe, warm potato & horseradish blini .....	24.-
Burrata, eggplant, chilli & hazelnut .....	23.-
French Saloon steak tartare .....	21.-
Lightly cured kingfish, melon & caramelised yoghurt .....	20.-

## 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 & cabbage .....	37/72.-
Ora King Salmon 'En papillote' & green goddess sauce .....	41.-
Breaded pork cutlet, radicchio & green olive .....	41.-
Moules frites, shallots & cider emulsion .....	26.-

## ON THE SIDE

Gem lettuce & buttermilk dressing .....	11.-
Hand cut chips .....	11.-
Runner beans, buffalo ricotta & pine nuts .....	12.-

## CHEESE

Crèmeux de Bourgogne, Burgundy, France - 50g .....	15.-
Holy Goat, Sutton Grange, Victoria - 50g .....	17.-
Venus Blue, South Gippsland, Victoria - 50g .....	15.-
Ossau-Iraty, Pyrénées-Atlantique, France - 50g .....	16.-
Comté, Franche-Comté, France - 50g .....	17.-
Selection of three 75g / five 125g .....	25/35.-

## DESSERT

'Le grand choux', salted caramel & warm chocolate .....	13.-
Gelato coupe .....	12.-
Crème caramel .....	14.5.-
Today's fruit tart, clotted cream .....	14.5.-
Madeleine filled with salted caramel (12 minutes) .....	4.-

## COGNAC, ARMAGNAC, CALVADOS & GRAPPA

80 Jean Gersperrin Cognac Grande Champagne .....	40.-
79 Delord Frères Armagnac .....	20.-
Roger Groult Calvados Pays .....	12.-
Capovilla Ribolla Gravner Grappa .....	26.-

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

