

Les Boissons

VINS AU VERRE - BY THE GLASS

PÉTILLANT 100ml

NV Doyard Blanc de Blancs Brut	<i>Champagne</i>	19.5.-
'14 Terraviva Petit Rosato	<i>Abruzzo</i>	13.-

SHERRY & MADEIRA 60ml

D'Oliveira Medium Sweet 5 year old Madeira	<i>Madeira</i>	9.-
El Maestro Sierra Amontillado	<i>Jerez</i>	10.5.-
Pennyweight 'La Serena' Oloroso	<i>Beechworth</i>	11.5.-

BLANC

'16 Nik Weis 'Urban' Riesling	<i>Mosel</i>	12.5.-
'15 Le Pas Saint Martin Anjou Chenin Blanc	<i>Loire</i>	15.5.-
'16 Quinta do Ameal 'Escolha' Loureiro	<i>Portugal</i>	14.-
'17 Patrick Sullivan 'Baw Baw' Field blend	<i>Gippsland</i>	16.5.-
'16 André Bonhomme Viré Clessé VV Chardonnay	<i>Burgundy</i>	18.-

ROSÉ

'16 Vincent Giraudon 'Tentation' Gamay	<i>Loire</i>	15.-
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ROUGE

'17 Allies 'Assemblage' Pinot Noir	<i>Mornington</i>	14.-
'16 Touraize Arbois Pinot Noir	<i>Jura</i>	19.-
'15 Lamole 'I Fabbri' Chianti Classico	<i>Tuscany</i>	15.5.-
'16 François Arnaud CDR Villages Grenache	<i>Sth Rhône</i>	12.5.-
'16 Bindi 'Pyrette' Shiraz	<i>Heathcote</i>	16.-

APERITIFS

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.-
Bridge Road Pale Ale - 4.8%	10.5.-
Boatrocker 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 60 ML

'17 Fighting Gully Petit Manseng	<i>Beechworth</i>	12.-
'11 Sorelle Palazzi Vin Santo	<i>Tuscany</i>	16.-
'13 Vinyer de la Ruca Banyuls	<i>Roussillon</i>	22.-

La Carte

TO BEGIN

Marinated olives, house-made pickles	8.5.-
Garfish toast, pickled onion & smoked garlic	7.5.-ea

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, diamond clams, enoki & smoked pine nuts	21.-
Whipped cod roe, warm potato & horseradish blini	24.-
Burrata, bitter leaf, white anchovy & walnuts	24.-
French Saloon steak tartare	21.-
Lightly cured kingfish, torched mandarin & kohlrabi	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, forest mushrooms & artichoke	38/74.-
John Dory, borlotti bean & mussel cassoulet & green goddess	41.-
Breaded pork cutlet, radicchio & green olive	41.-

ON THE SIDE

Gem lettuce & buttermilk dressing	11.-
Hand cut chips	11.-
Roasted Brussels sprouts, hazelnuts & smoked ricotta	12.-

CHEESE

Served with fresh honeycomb & sesame lavosh	
Crèmeux de Bourgogne, Burgundy, France - 50g	15.-
Holy Goat, Sutton Grange, Victoria - 50g	17.-
Roquefort, Aveyron, France - 50g	17.-
Epoisses, Burgundy, 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 Groperrin 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

