

Les Boissons

VINS AU VERRE ~ BY THE GLASS

PÉTILLANT 100ml

NV Doyard 'Cuvée Vendémiaire' Blanc de Blancs.....	Champagne	19.5.-
NV Isola Prosecco.....	Veneto	12.5.-

SHERRY & MADEIRA 60ml

D'Oliveira Medium Sweet 5 year old Madeira.....	Madeira	9.-
Pennyweight 'La Serena' Oloroso.....	Beechworth	11.5.-

BLANC

'14 Leitz 'Eins Zwei Dry' Riesling.....	Rheingau	13.-
'16 Stadt Krems Grüner Veltliner.....	Kremstal	12.-
'16 Philippe Tessier Cheverny Sauvignon blend.....	Loire Valley	17.-
'16 Guthrie 'Clones' Chardonnay.....	Adelaide Hills	14.-
'15 Guillot-Broux Mâcon-Cruzille.....	Burgundy	19.-

ROSÉ

'16 Pittnauer Blaufränkisch.....	Burgenland	13.-
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ROUGE

'17 Dirty Three Pinot Noir.....	Gippsland	14.-
'16 Touraize Arbois Pinot Noir.....	Jura	19.-
'14 Du Cros VV Marcillac Fer Sevadou.....	South West	15.5.-
'16 François Arnaud CDR Villages Grenache.....	Sth Rhône	12.5.-
'16 Bindi 'Pyrette' Shiraz.....	Heathcote	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.-
Mac Forbes EB37 45ml.....	9.5.-

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.-
Saison Dupont ~ 6.5%.....	13.5.-
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 Delesvaux 'Passerillé'.....	Loire Valley	13.-
NV Espelt 'Airiam' Grenache.....	Empordà	14.-



La Carte

TO BEGIN

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

Oysters

~ Natural or with horseradish & bottarga.....	4.5.-ea
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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.....	21/31.-
Raw tuna, diamond clams, enoki & smoked pine nuts.....	21.-
Whipped cod roe, warm potato & horseradish blini.....	25.-
Burrata, bitter leaf, white anchovy & walnuts.....	24.-
French Saloon steak tartare.....	25.-
Lightly cured kingfish, torched mandarin & kohlrabi.....	21.-

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.....	40.-

AND MORE

Roasted free range chicken, forest mushrooms & artichoke.....	39/75.-
John Dory, borlotti bean & mussel cassoulet, green goddess.....	41.-

FORTWO

French Saloon duck cassoulet.....	66.-
Roasted breast, confit leg, Lyonnaise sausage & smoked hock	

ON THE SIDE

House green leaves & petit herb salad, Moscatel vinegar.....	11.-
Baby gem lettuce, 24 month Comté & anchovy dressing.....	12.-
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.-
Bleu de Brebis, Auvergne, France ~ 50g.....	16.-
Langres, Champagne, 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.-
72 Delord Frères Armagnac.....	27.-
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