

Les Boissons

VINS AU VERRE ~ BY THE GLASS

PÉTILLANT 100ml

NV Francis Boulard Blanc de Noirs.....	<i>Champagne</i>	21.5.-
NV Isola Prosecco.....	<i>Veneto</i>	12.5.-

SHERRY & MADEIRA 60ml

Gutierrez Colisia Fino.....	<i>Jerez</i>	9.-
El Maestro Sierra Amontillado.....	<i>Jerez</i>	10.5.-
Pennyweight 'La Serena' Oloroso.....	<i>Beechworth</i>	11.5.-

BLANC

'15 Joh. Bapt. Schäfer Trocken Riesling.....	<i>Nahe</i>	15.5.-
'16 Stadt Krems Grüner Veltliner.....	<i>Kremstal</i>	12.-
'16 Philippe Tessier Cheverny Sauvignon blend.....	<i>Loire Valley</i>	17.-
'17 Arfion 'Full Moon' Chardonnay.....	<i>Yarra Valley</i>	13.5.-
'16 Mosse VDF Chenin Blanc.....	<i>Burgundy</i>	19.-

ROSÉ

'17 Patrice Colin 'Bodin' Coteaux Vendômois.....	<i>Loire Valley</i>	13.5.-
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ROUGE

'17 Dirty Three Pinot Noir.....	<i>Gippsland</i>	14.-
'15 A. Sanzay Saumur-Champigny Cabernet Franc.....	<i>Loire Valley</i>	18.-
'16 Tentenublo Rioja Garnacha/Tempranillo.....	<i>Rioja</i>	15.5.-
'15 Corzano e Paterno 'Il Corzanello' Sangiovese.....	<i>Tuscany</i>	16.-
'16 Ollieux Romanis 'Classique' Grenache blend.....	<i>Languedoc</i>	13.-
'17 Gramenon 'La Sierra du Sud' Syrah.....	<i>Sth Rhône</i>	20.-

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 60ml.....	10.-
Maidenii Sweet 60ml.....	10.5.-

COCKTAILS

Negroni Australis.....	23.-
Bees Knees.....	19.5.-
Bermuda Highball.....	19.5.-

BEER

Veltins Pilsener ~ 4.8%.....	10.5.-
McKay Lager ~ 4.5%.....	9.-
Bridge Road Pale Ale ~ 4.8%.....	10.5.-
Watts River India Pale Ale ~ 6.6%.....	11.5.-
Saison Dupont ~ 6.5%.....	13.5.-
Gavroche Sur Lie Red Ale ~ 8.5%.....	15.-
Coopers Premium Light ~ 2.9%.....	6.5.-

SWEET WINES 60 ML

'17 Delesvaux 'Passerillé'.....	<i>Loire Valley</i>	13.-
NV Espelt 'Airiam' Grenache.....	<i>Empordà</i>	14.-
'11 Sorelle Palazzi Vin Santo.....	<i>Tuscany</i>	16.-



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.-
Baby gem lettuce, 24 month Comté & anchovy dressing.....	15.-
Lightly cured kingfish, torched mandarin & kohlrabi.....	21.-

Steak ~ Bifteck

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'.....	84.-
450g Robbins Island 'Vintage Wagyu' club steak.....	82.-
Steak frites, Roquefort butter.....	40.-

AND MORE

Roasted free range chicken, artichoke, lardons & baby gem.....	39/75.-
Whole roasted market fish, a la Meunière.....	market price

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.-
Hand cut chips.....	11.-
Roasted Brussels sprouts, hazelnuts & smoked ricotta.....	12.-

CHEESE - served with fresh honeycomb & sesame lavosh

Crèmeux aux truffes, Burgundy, France ~ 50g.....	16.-
Holy Goat, Sutton Grange, Victoria ~ 50g.....	17.-
Persillé de Chèvre, Poitou-Charentes, France ~ 50g.....	17.-
Camembert Fermier, Normandy, France ~ 50g.....	15.-
Appenzeller Black Label, Appenzell, Switzerland ~ 50g.....	15.-
Selection of three 75g / five 125g.....	25/35.-

DESSERT

'Le grand chou', 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