

Les Boissons

VINS AU VERRE ~ BY THE GLASS

PÉTILLANT 100ml

NV Benoît Lahaye Blanc de Noirs Extra Brut.....	<i>Champagne</i>	21.-
'14 Delamere.....	<i>Pipers Brook</i>	16.5.-
NV Tenute Arnaces Prosecco.....	<i>Veneto</i>	13.-

SHERRY & MADEIRA 60ml

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

BLANC

'16 J.L. Mader Pinot Blanc.....	<i>Alsace</i>	14.-
'16 Lapeyre Jurançon Sec Gros Manseng.....	<i>South-West</i>	15.-
'17 The Wine Farm Chardonnay.....	<i>Gippsland</i>	16.-
'17 Tramontane Côtes Catalanes Macabeu.....	<i>Roussillon</i>	13.5.-
'16 Pignier 'A la Percenette' Chardonnay.....	<i>Jura</i>	21.-

ROSÉ

'17 La Colombe Coteaux Varois en Provence.....	<i>Provence</i>	15.5.-
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ROUGE

'17 Precipice 'Willow Lake' Pinot Noir.....	<i>Yarra Valley</i>	16.-
'15 Chantereves Bourgogne Pinot Noir.....	<i>Burgundy</i>	21.-
'16 Pittnauer 'Pitti' Zweigelt/Blaufränkisch.....	<i>Burgenland</i>	12.-
'16 Florane 'À Fleur de Pampre' Grenache/Syrah.....	<i>Sth Rhône</i>	13.5.-
'17 Marli Russell 'RP2' Grenache/Mourvèdre.....	<i>Yarra Valley</i>	17.-

APERITIFS

Labouc Floc de Gascogne Blanc 60ml.....	13.-
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.-
Blackman's 'Reginald' India Pale Ale ~ 6.4%.....	11.5.-
Saison Dupont ~ 6.5%.....	13.5.-
Gavroche Sur Lie Red Ale ~ 8.5%.....	16.-
Prickly Moses Light ~ 2.9%.....	6.5.-

SWEET WINES 60 ML

'16 Friends of Punch 'Noble'.....	<i>Yarra Valley</i>	13.-
NV Espelt 'Airiam' Grenache.....	<i>Empordà</i>	14.-

Lunch plans? Try our Menu déjeuner ~

MONDAY-FRIDAY 12NOON - 3PM

2 COURSES.....49.-

3 COURSES.....59.-



La Carte

TO BEGIN

Marinated olives, house-made pickles.....	8.5.-
Garfish toast, pickled onion & Espelette.....	7.5.-ea
Baked Comté gougères, artichoke cream.....	12.-
Spiced almonds & padron peppers.....	9.-

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.-
Wagyu carpaccio, tomato vinegar, horseradish & anchovy.....	25.-
Asparagus salad, roasted sardine vinaigrette.....	18.-
Whipped cod roe, warm potato & horseradish blini.....	25.-
Burrata, preserved lemon, almonds & spring greens.....	24.-
French Saloon steak tartare.....	26.-
Cosberg & celery salad, buttermilk dressing.....	15.-
Spencer Gulf kingfish, oyster cream, cucumber & golden roe.....	21.-

Steak ~ Biftek

Our selection includes grass, grain & biodynamically raised animals from Tasmania & Victoria. Dry-aged in the traditional manner & hand cut daily by our butcher.

700g Dry-aged Cape Grim 'Côte de bœuf'.....	84.-
450g Robbins Island 'Vintage Wagyu' T-bone.....	82.-
Steak frites, Roquefort butter.....	40.-
350g Sher Wagyu MS7+ 'Entrecôte au Poivre'.....	72.-

AND MORE

Roasted free range chicken, spring peas, 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.-
Peas, beans & pods, smoked ricotta.....	12.-

CHEESE - served with fresh honeycomb & sesame lavosh

Camembert Fermier, Normandy, France ~ 50g.....	15.-
Soumaintrain, Burgundy, France ~ 50g.....	15.-
Mimolette, Nord-Pas-de-Calais, France ~ 50g.....	15.-
Bleu de Chèvre, Ile de France, France ~ 50g.....	15.-
Comté Reserve ~ 40 months, Jura, France ~ 50g.....	16.-
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.-
Dark chocolate & sour cherries.....	9.-
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