

Les Boissons

VINS AU VERRE ~ BY THE GLASS

PÉTILLANT 100ml

NV Benoît Lahaye Brut Nature	Champagne	21.-
'16 J. Laurens 'Clos des Demoiselles' Crémant.....	Limoux	15.5.-
NV Tenute Arnaces Prosecco.....	Veneto	13.-

SHERRY & MADEIRA 60ml

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

BLANC

'17 J.L. Mader Pinot Blanc.....	Alsace	14.-
'17 Brand Bros Von Berg Trocken Riesling.....	Pfalz	16.5.-
'17 The Wine Farm Chardonnay.....	Gippsland	16.-
'16 Pinson Chablis Chardonnay.....	Burgundy	23.-
'17 Ciello Bianco Catarratto	Sicily	13.5.-

ROSÉ

'17 Château de Brigues Côtes de Provence	Provence	13.5.-
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ROUGE

'17 Precipice 'Willow Lake' Pinot Noir	Yarra Valley	16.-
'15 Chantereves Bourgogne Pinot Noir	Burgundy	19.-
'16 Pittnauer 'Pitti' Zweigelt/Blaufränkisch.....	Burgenland	12.-
'16 Vino Di Anna 'Jeudi 15' Nerello Mascalese.....	Sicily	23.-
'16 Ferme St Martin 'Gérine' Grenache blend.....	Sth Rhône	15.-

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

Bright Brewery Lager ~ 4.7%	9.5.-
Sailor's Grave 'Southern Right' Ale ~ 4.7%.....	9.5.-
Bridge Road Pale Ale ~ 4.8%	10.5.-
Hop Nation 'The Chop' IPA ~ 7.0%	13.-
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

'15 Château de Birot Cadillac Sém./Sauvignon.....	Bordeaux	13.-
NV Espelt 'Aïram' Grenache.....	Empordà	14.-

Lunch plans? Try our Menu déjeuner ~

MONDAY-FRIDAY 12NOON - 3PM

2 COURSES49.-

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, smoked garlic cream.....	12.-

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.-
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 ~ Bifteck

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.-
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.-
Organic asparagus, black sesame dressing & smoked ricotta.....	12.-

CHEESE - served with fresh honeycomb & sesame lavosh

Brillat-Savarin, Burgundy, France ~ 50g.....	15.-
Holy Goat, Central Victoria, Victoria ~ 50g.....	15.-
Ossau Iraty, Pays-Basque, France ~ 50g.....	15.-
Tarwin Blue, South Gippsland, Victoria ~ 50g.....	15.-
Comté Grande 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.-
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