

# Les Boissons

## VINS AU VERRE ~ BY THE GLASS

### PÉTILLANT 100ml

NV Jacquesson 741 Extra Brut.....	Champagne	23.-
'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 Brand Bros Von Berg Trocken Riesling.....	Pfalz	16.5.-
'18 Fleet Pinot Gris.....	Gippsland	15.-
'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.-
'16 Pierre Cotton Gamay.....	Beaujolais	19.-
'16 Cimabella Bierzo Mencía.....	Castilla y León	13.-
'18 Sam Vinciullo Cabernet Sauvignon.....	Margaret Rvr	17.-
'17 Aphélon Mataro.....	Sth Rhône	15.5.-

### 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

French Negroni - Dolin bitter, Mattei Vermouth, Generous Gin.....	18.5.-
Le Tonic de Saloon - Animus Gin lemon, honey, rosemary.....	20.5.-
La Chouquette - Whiskey, Montenegro & walnut bitters.....	19.5.-
Dark & Stormy - Dark Matters Rum, ginger beer, fresh lime.....	18.-

### BEER

Bright 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.....	Emporadà	14.-

Lunch plans? Try our Menu Déjeuner

MONDAY - FRIDAY 12 NOON-3PM

2 COURSES..... 49.-

3 COURSES..... 59.-



# La Carte

## TO BEGIN

Marinated olives, house-made pickles.....	8.5.-
Garfish toast, pickled onion & Espelette.....	8.-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

~ Polanco Sturgeon, Oscietra Grand Reserve(30g).....	150.-
~ Yarra Valley Salmon Caviar(30g).....	32.-
~ Yarra Valley Golden Brook Trout Caviar(30g).....	32.-

## TO CONTINUE

Grilled king prawn, brown butter & sweet ginger.....	13.-ea
House-made charcuterie plate.....	24/33.-
Heritage tomato, black sesame, chickpeas & basil.....	19.-
Wagyu carpaccio, tomato vinegar, horseradish & anchovy.....	25.-
Whipped cod roe, warm potato & horseradish blini.....	25.-
Burrata curds, zucchini, pine nut & golden raisin vinaigrette.....	24.-
French Saloon steak tartare.....	26.-
Cosberg & celery salad, buttermilk dressing.....	15.-
Spencer Gulf Kingfish, blood plum, beetroot & horseradish.....	22.-

## 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'.....	90.-
Steak frites, Roquefort butter.....	42.-

## AND MORE

Roasted free range chicken, potato aioli, sauce persillade.....	40/76.-
Whole Roasted John Dory, à la Meunière.....	44.-
Ratatouille of summer vegetables, buffalo milk cheese.....	30.-

## ON THE SIDE

House green leaves & herb salad, moscatel vinegar.....	11.-
Hand cut chips.....	11.-

Four course Saloon menu.....	70pp.-
With matching drinks.....	110pp.-

## CHEESE - served with fresh honeycomb & sesame lavosh

Brillat-Savarin, Burgundy, France ~ 50g.....	15.-
Coeur de Berry, Loire Valley, France ~ 50g.....	15.-
Bethmale Chèvre, Ariège, France ~ 50g.....	15.-
Bleu de brebis, Auvergne, France ~ 50g.....	15.-
Comté Grande Réserve ~ 40 months, Jura, France ~ 50g.....	16.-
Selection of three 75g / five 125g.....	25/35.-

## DESSERT

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