



Made from a blend of Chandon Sparkling and hand crafted Orange Bitters, CHANDON is a refreshing aromatic sparkling, best enjoyed over ice with a twist of orange. A reinterpretation of the original Champagne Cocktail, CHANDON is alive with zingy notes of orange and subtle spices. CHANDON S with Orange Bitters bends traditional sparkling rules



Sparkling

NV Chandon S | *Yarra Valley, Vic*

B

G

75

15

NV Chandon Blanc de Blanc | *Yarra Valley, Vic*

75

15

NV Chandon Sparkling Rosé | *Yarra Valley, Vic*

75

15

NV Moet & Chandon Imperial | *Epernay, France*

120

Wine

White	B	G
Cape Mentelle Sauvignon Blanc Semillion <i>Margaret River, WA</i>	60	13
Red Claw Chardonnay <i>Mornington Peninsula, WA</i>	64	14
Rose		
Rameau d'Or Côtes de Provence Rosé <i>France</i>	60	13
Domaine Chandon Pinot Noir Rosé <i>Yarra Valley, Vic</i>	60	13
Red		
Domain Chandon Pinot Noir <i>Yarra Valley, Vic</i>	60	13
Domain Chandon Shiraz <i>Heathcote, Vic</i>	60	

Cocktails

Chandon Bubble-tini – Belvedere Pure Chandon Sparkling Rosé Strawberries		19
Chandon Blanc de Blanc Belini – Chandon Blanc de Blanc Peach Nectar		15
Chandon Royal – Chandon S Hennessy VS Brown Sugar		18
Belvedere Citrus Spritz – Belvedere Citrus Cinzano Bianco Fever Tree Tonic Soda Lemon Mint		18
Belvedere Ruby Tonic – Belvedere Pure Grapefruit Squeeze Tonic		18
Espresso Martini – Belvedere Pure Kahlua Espresso		20
Bloody Mary – Belvedere Pure Tomato Juice Lemon Tabasco Worcestershire Salt Pepper Celery Pancetta		19

Beer

Asahi Soukai 3.5%		8
Asahi Super Dry 5.0%		9
Asahi Black 5.5%		10

Menu

Served prior to 7pm Sunday 12pm-3pm

Fried Pumpkin Flowers Goats Cheese Sundried Tomato Thyme Preserved Lemon Dressing (5)	16
Bruschetta Heirloom Tomatoes Stracciatella Basil (3)	15
Prawn Bruschetta Lemon Fennel Aioli (3)	16
Freshly Shucked Oysters Yuzu + Lime Mignonette (6)	30
Smoked Trout + Sweetcorn Fritters Green Goddess Dipping Sauce (5)	17
Salt + Pepper Calamari Sriracha Mayo	16
Beef Brisket Slider Horseradish Slaw Red Cheddar Pickled Cucumber (ea)	5
Korean Fried Chicken Slider Kimchi Cheddar Sriracha Mayo (ea)	5
Steamed Mini Duck Buns Hoisin Sauce (5)	19
House Cut Chips Aioli	10

Cheese

Served prior to 8:30pm

Select from the list below to compose your plate per 50g portion:

Bouche D’Affinois | Lyon France
Luxurious double cream, buttery, smooth and soft with a salty tang on the finish

Shadows of Blue | Gippsland Australia
Mild and approachable creamy blue cheese wrapped in a natural wax.

Picolin Chevre | Périgueux France
This creamy and dense goats cheese is flavourful and aromatic with hazelnut notes

Fine Cheese Co. Aged Cheddar | Somerset England
This cloth bound cheddar cheese has been matured in natural caves which helps to give it a characteristic earthy finish

Selection of Two 20

Selection of Three 30

All above cheeses are served with warmed walnut bread and house made lavosh