



More than a Champagne, Veuve Clicquot is an attitude. Audacious creativity, elegance with a playful twist and only one quality, the finest (Madam Clicquot), Veuve Clicquot likes to play with conventions, always dare, appear differently and never act like the others. Simply #liveclicquot



**Champagne**

Veuve Clicquot Brut | *Reims France*

Veuve Clicquot Rosé | *Reims France*

Veuve Clicquot Vintage | *Reims France*

<b>B</b>	<b>G</b>
100	20
120	
190	

**Moreton Bay Bug Butter Croissant:**  
 Citrus Poached Bug | Iceberg | Lime Mayo  
 Chips | Parmesan | Truffle Aioli  
 Glass of Veuve Clicquot Brut  
 \$40 pp

## Cocktails

<b>Clicquot Pear 75</b> - Belvedere Pure   lemon juice   Pear Juice   Veuve Clicquot Brut	22
<b>Mulled Wine</b> - House made spiced mulled wine	12
<b>Polish Mule</b> - Belvedere Pure   Elderflower Syrup   Fever Tree Ginger Beer   Lime   Angostura Bitters	20
<b>Hennessey Old Fashioned</b> - Hennessy VS   Angostura Bitters Spiced Infused Sugar   Orange Twist	20
<b>Belvedere Martini</b> - Belvedere Pure   Noilly Prat   Lemon Twist	20
<b>Espresso Martini</b> - Belvedere Pure   Kahlua   Espresso	20

## Wine

### White

	<b>B</b>	<b>G</b>
Cape Mentelle Sauvignon Blanc Semillion   Margaret River, WA	62	13
Cape Mentelle Chardonnay   Margaret River, WA	62	13

### Rosé

Chandon Rosé   Yarra Valley Vic	62	13
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### Red

Domain Chandon Shiraz   Heathcote Vic	62	13
Crowded House Pinot Noir   Marlborough NZ	60	12

## Beer

Asahi Soukai 3.5%	8
Ballistic Beer Co 'Pilot Light' Table Beer 3.5%   QLD	9
Asahi Super Dry 5.0%	9
Ballistic Beer Co Oaked XPA 5.8%   QLD	11

## Menu

**Served prior to 7pm**  
**Sunday 12pm-3pm**

Freshly Shucked Oysters   Yuzu + Lime Mignonette (6)	30
Moreton Bay Bug Butter Croissant: Citrus Poached Bug   Iceberg   Lime Mayo	18
Ocean Trout Toastie   Crème Fraiche   Sour Onion   Fennel Marmalade (4)	16
Truffled Mushroom Croquettes   Black Garlic Aioli (4)	16
Scampi Caviar Blinis   Crème Fraiche   Chervil (5)	30
Fried Chicken Sliders   Iceberg   Sriracha Mayo (3)	18
Baked Whole Brie   Thyme   Crostini	18
Chips   Parmesan   Truffle 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