



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

G

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

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

Wine

White

	B	G
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
Oysters Kilpatrick (6)	30
Moreton Bay Bug Butter Croissant: Citrus Poached Bug Iceberg Lime Mayo	18
Rabbit Rillettes Pickles Toasts	16
Truffled Mushroom Croquettes Black Garlic Aioli (4)	16
Smoked Salmon Goats Cheese Roulade (4)	16
Grilled Quail Cranberry Red Currant Relish (4)	18
Baked Whole Brie Thyme Crostini	18
Chips Parmesan Truffle Aioli	10
Eggnog Panna Cotta Poached Cherries	16

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