



Ruinart

LA PLUS ANCIENNE MAISON
DE CHAMPAGNE

“R” De Ruinart Glass \$25

“R” De Ruinart \$130

Art de Ruinart



x



Champagne & Sparkling Wines

	B	G
“R” De Ruinart <i>Reims France</i>	130	25
Ruinart Blanc de Blanc <i>Reims France</i>	180	35
Ruinart Rosé <i>Reims France</i>	180	35

Wine

White

17 Leeuwin Estate ‘Art Series’ Sauvignon Blanc <i>Margaret River WA</i>	70	14
18 Leeuwin Estate ‘Art Series’ Riesling <i>Margaret River WA</i>	60	12

Rosé

Aix Rosé 750ml <i>Provence France</i>	75	15
Aix Rosé 1.5lt <i>Provence France</i>	150	

Red

16 Leeuwin Estate ‘Art Series’ Shiraz <i>Margaret River WA</i>	90	18
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Beer

Asahi Soukai 3.5%	8	
Stone and Wood ‘The Gatherer’	10	
Stone and Wood Pacific Ale	10	

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Menu

Served prior to 7:30pm

Oyster Freshly Shucked	5
Hervey Bay Scallop Vanilla Cauliflower Chorizo Crumb	8
Moreton Bay Bug Butter Croissant: Citrus Poached Bug Crisp Prosciutto Iceberg Lime Mayo	20
Fried Tartufo Ascolana Olives Truffle Aioli (5)	15
Seared Tuna Edamame Pickled Ginger Dashi Cream Sesame Soy Spoon (3)	15
Crostini Fig Basil Prosciutto (3)	16
Duck Confit Croquettes Pickled Onion Aioli (4)	16
Chips Parmesan Truffle Aioli	10

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Cheese

Served prior to 9pm

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

Paysan Breton L'Original Brie | *Brittany France*
Luxurious and creamy, with a unique earthy flavour

Charlton's Choice Buffalo Milk Blue | *Riverina Australia*
Mild and approachable creamy blue cheese

Jester Goat and Cow Washed Rind | *Adelaide Hills Australia*
This creamy and savoury cheese is aromatic with hazelnut notes

West Country Farmhouse Cave Aged Cheddar | *Dorset England*
This cloth bound cheddar cheese has been matured in natural caves which helps to give it a characteristic sweet and earthy finish

Selection of Two 20

Selection of Three 30

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

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