



Champagne + Sparkling Wine

	G	B
Veuve Clicquot Brut Reims France	22	120
Veuve Clicquot Rosé Reims France		130
Veuve Clicquot Vintage Reims France		260

White

18 Craggy Range Marlborough Sauvignon Blanc Marlborough NZ	15	73
18 Cake Pinot Gris Adelaide Hills SA	12	56

Rosé

18 Rameau d'Or Côtes de Provence Rosé Provence France	13	65
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Red

18 Nanny Goat Pinot Noir Central Otago NZ	15	76
17 St Hallet Garden of Eden Shiraz Barossa Valley SA	13	65

Cocktails

Polish Mule - Belvedere Pure Elderflower Syrup Fever Tree Ginger Beer Lime Angostura Bitters	20	
Espresso Martini - Belvedere Pure Kahlua Espresso	20	

Gin

Served with fever tree Indian tonic

Tanqueray Rangpur 45 ml	12	
Tanqueray Sevilla 45 ml	12	

Beer

Great Northern Original 4.2% QLD		7
Asahi Soukai 3.5% Japan		8
Asahi Super Dry 5.0% Japan		9
Stone and Wood Pacific Ale 4.4% NSW		10
Stone and Wood 'Cloud Catcher' Australian Pale Ale 5.0% NSW		10

Moreton Bay Bug Butter Croissant:

Citrus Poached Bug | Iceberg | Lime Mayo

Chips | Truffle Aioli

Glass of Veuve Clicquot Brut

\$40 pp



Oyster Freshly Shucked (ea)	5
Hervey Bay Scallop Vanilla Cauliflower Chorizo Crumb (ea)	8
Fried Tartufo Ascolana Olives Truffle Aioli (5)	15
Crispy Pumpkin Flowers Goat's Cheese Sundried Tomato (5)	15
Moreton Bay Bug Butter Croissant: Citrus Poached Bug Iceberg Lime Mayo	18
Baked Whole Brie Thyme Crostini	18
House Cut Chips Aioli	10

Cheese

Woodside Capricorn Goat's Brie | Adelaide Hills Australia

Charlton's Choice Buffalo Milk Blue | Riverina Australia

Arnoldi Taleggio DOP | Val Taleggio Italy

West Country Farmhouse Cave Aged Cheddar | Dorset England

Selection of Two | 24

Selection of Three | 36

All Cheeses are served with:

Pear | Truffle Honey | Walnut Bread | House Made Lavosh