



### Champagne + Sparkling Wine

	G	B
Moët & Chandon Rosé   Épernay France	22	120
Chandon Rosé   Yarra Valley Vic	15	75
Veuve Clicquot Rosé   Reims France		130

### White

18 Craggy Range Marlborough Sauvignon Blanc   Marlborough NZ	15	73
--	----	----

### Rosé

18 Rameau d'Or Côtes de Provence Rosé   Provence France	13	65
18 Aix Rosé   Provence France		75
19 Jericho Rosé Pinot Noir Pinot Meunier Pinot Gris   Adelaide Hills SA		68

### Red

18 Yabby Lake 'Red Claw' Pinot Noir   Mornington Peninsula Vic	14	65
--	----	----

### Cocktails

Polish Mule - Belvedere Pure   Elderflower Syrup   Fever Tree Ginger Beer   Lime   Angostura Bitters	20	
Espresso Martini - Belvedere Pure   Kahlua   Espresso	20	
Rosé Sangria - Rosé Wine   Cointreau   Lime   Orange   Strawberries   Cranberry Juice   Soda	12	
Chandon Cosmopolitan - Chandon Rosé   Vodka   Cointreau   Cranberry Juice   Lime Juice	20	

### Beer

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*

*Moët & Chandon Rosé*

**\$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
Steamed Duck Bun   Lemongrass   Chilli   Coconut (ea)	9
House Cut Chips   Aioli	10

## **Cheese**

Woodside Jersey 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