



Champagne + Sparkling Wine

	G	B
Moët & Chandon Rosé Épernay France	22	120
Moët Imperial Épernay France		110
Chandon Rosé Yarra Valley Vic	15	75
Veuve Clicquot Rosé Reims France		140

White

19 Cape Mentelle Sauvignon Blanc Semillon Margaret River WA	14	65
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Rosé

19 Rameau d'Or Côtes de Provence Rosé Provence France	14	65
19 Aix Rosé Provence France		75
18 Cape Mentelle Rosé Margaret River WA	14	65

Red

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

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

Glass of 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