



SAINT-TROPEZ SUNSETS
MOËT&CHANDON

Champagne + Sparkling Wine	G	B
Moët & Chandon Ice <i>Épernay France</i>	25	130
Moët & Chandon Ice Rosé <i>Épernay France</i>		160
NV Moët & Chandon Imperial <i>Épernay France</i>		110
NV Moët & Chandon Rosé <i>Épernay France</i>	22	120
White		
18 Henri Bourgeois Petit Sauvignon Blanc <i>Val de Loire France</i>	13	64
18 Domaine des Hates Petit Chablis <i>Chablis France</i>	14	70
Rosé		
19 Rameau d'Or Côtes de Provence Rosé <i>Provence France</i>	14	70
19 Aix Rosé <i>Provence France</i>		75
Red		
18 Chateau Grange Couchard 'Vieilles Vignes' <i>Morgon, France</i>	15	75
Beer		
Asahi Soukai 3.5% <i>Japan</i>		8
Asahi Super Dry 5.0% <i>Japan</i>		9
Stone and Wood Pacific Ale 4.4% <i>NSW</i>		10
Stone and Wood 'Cloud Catcher' Australian Pale Ale 5.0% <i>NSW</i>		10
Cocktail		
Espresso Martini - Belvedere Vodka Kahlua Espresso		20





Available before 7pm

Lobster Roll: Lobster Citrus Mayo Dill Salmon Pearls Brioche (ea)	18
Oyster Freshly Shucked (ea)	5
Hervey Bay Scallop Vanilla Cauliflower Chorizo Crumb (ea)	8
Barramundi Goujons Citrus Mayo (5)	14
Fried Truffle Ascolana Olives Truffle Aioli (5)	15
Fried Pumpkin Flowers Goats Cheese Sundried Tomato Thyme Preserved Lemon Dressing (5)	15
Pissaladière Tart: Caramelised Onion Anchovies Olives Thyme	10
Fries Truffle Aioli	10

Cheese - Available all evening

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