



Champagne	G	B
Veuve Clicquot Brut NV <i>Reims France</i>	25	125
Veuve Clicquot Rosé NV <i>Reims France</i>	30	150
Veuve Clicquot 2008 Vintage <i>Reims France</i>		195
White		
20 Craggy Range Marlborough Sauvignon Blanc <i>Marlborough NZ</i>	15	75
19 Burton McMahon D'Aloisio Chardonnay <i>Yarra Valley Vic</i>	16	80
Rosé		
19 Rameau d'Or Cotes de Provence Rosé <i>Provence France</i>	14	70
Red		
19 Yabby Lake Red Claw Pinot Noir <i>Mornington Peninsula Vic</i>	14	70
19 Kalleske Moppa Shiraz <i>Barossa Valley SA</i>	16	80
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
Moo Brew Pilsner 5.0% <i>Tas</i>		12
Cocktails		
Berries & Bubbles - Fresh Raspberry Lemon Juice Bombay Sapphire St Germain Elderflower Liquor Veuve Clicquot Brut	25	
Hennessey Old Fashioned - Hennessey VS Angostura Bitters Sugar Orange Twist	22	
Espresso Martini - Belvedere Pure Kahlua Espresso	20	
Henspresso Martini - Hennessey VS Kahlua Vanilla Espresso	20	
Negroni - Nosferatu Blood Orange Gin Campari Antica Formula	20	



Served Prior to 7pm

Moreton Bay Bug Roll: Poached Bug Citrus Mayo Dill Salmon Pearls Brioche (ea)	18
Oyster Freshly Shucked (6)	30
Smoked Salmon Fennel + Onion Marmalade Rye (5)	20
Scampi Caviar Blinis Crème Fraiche (5)	30
Smoked Duck Rillettes Walnut Honey Pickled Onion Crostini (5)	25
Mac + Cheese Croquettes Truffle Aioli (4)	16
Baby Kransky Sauerkraut Mustard Sour Dough (4)	16
Crumbed Cauliflower Caper + Dill Mayo	12
Baked Whole Brie Thyme Crostini	18
Chips Parmesan Truffle Aioli	10

Cheese - Available all evening

Woodside Jersey Brie | *Adelaide Hills Australia*

Berry's Creek Oak Blue | *Gippsland Victoria*

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