

SPARKLING / CHAMPAGNE	Glass	Btl
Domaine Rolet Cremant de Jura NV Jura, France	16	82
Pierre Peters Reserve de Brut NV Champagne, France	25	125
Andre Clouet Rose No.3 NV Champagne, France	18	90

WHITE	Glass	375ml	Btl
Syrahmi Garden Earthly Delights Riesling 2020 Heathcote, Vic	16	38	76
Groiss Gemischter Satz 2020 Weinviertal, Austria	10	26	56
Viticoltori Romangia <i>Sabbia</i> Vermentino de Sardegna Sardegna, Italy	15	37	76
Domine Treuillet Pouilly Fume 2019 Loire Valley, France	18	45	86
Petilia Fiano De Avellino 2019 Campania, Italy	12	32	60
Domaine Rolet Savagnin Ouille 2019 Jura, France	20	50	95
Ngeringa Chardonnay 2019 Mount Barker, SA	22	55	110

ICONIC WHITE Served via Coravin	Glass	375ml	50ml
Andre Perret <i>Clos Chanson</i> Condrieu 2018 Rhône, France	58	142	19
Domaine Michel Niellon Chassagne Montrachet 2018 Burgundy, France	60	145	20

PINK / ORANGE	Glass	375ml	Btl
Arfion <i>Fever</i> Field Blend 2020 Yarra Valley, Victoria	15	37	
Chateau du Rouet Cuvee Reserve Cotes de Provence Rose 2020 Provence, France	13	32	64

RED	Glass	375ml	Btl
Moorooduc Estate Pinot Noir Mornington Peninsula, VIC	18	45	86
Harrison <i>Fleur De La Lune</i> Grenache 2020 Barossa Valley, SA	16	40	78
Chateau Pierre Bise Gamay 2018 Anjou, France	17	43	89
Diego & Damiano Dolcetto D'Alba 2020 Piedmont, Italy	13	33	68
Colomba Bianca Resilience Nero D'Avola 2019 Sicily, Italy	14	35	72
Comunica Suc de Saulo Shiraz Grenache 2018 Monstant, Spain	15	38	76
Duemani Cifra Cabernet Franc 2018 Tuscany, Italy	22	55	110
Rouleur Shiraz 2020 McLaren Vale, SA	16	40	78

ICONIC RED Served via Coravin	Glass	375ml	50ml
Hudelot Noellat Chambolle Musigny 2018 Burgundy, France	42	105	14
Dominio Do Bibei <i>Lacima</i> 2015 Ribera Sacra, Spain	45	115	15

SWEET Served via Coravin	Glass
Domaine Cauhape <i>Symphonie De Novembre</i> 2015 Jurancon, France	18
Forteto Della Luja Brachetto 2016 Piedmont, Italy	15

FEATURE FLIGHT Served via Coravin	45ml Each
Radikon Fruili Italy <i>2013 Ribolla Gialla, 2013 Bianco Oslavje, 2003 Merlot</i>	55

CHARCUTERIE & CHEESE

Choose from a selection of:

One – 18

Two – 24

Three – 32

Four – 37

Five – 45

Served with house accompaniments

LEG / LOIN / NECK

Fiocco, herbs de Provence

Pork Neck, smoked

Lonza, black pepper

Prosciutto Toscano, aged 16mths

Jamon Serrano, aged 18 mths

SALUMI

Tartufo, truffle, mild

Fuet Anis, fennel, garlic, mild

Saucisson, mild, black pepper

Oscuro Grande, squid ink, mild

Navarro, citrus, sweet paprika, medium spicy

Calabrese, medium spicy

Chorizo, smoked, paprika, medium spicy

Csabai, paprika, spicy

CHEESE

Lincet Delice de Bourgogne, Burgundy, France, cow, triple cream, soft

Guilloteau d’Affinois Campagnier, Rhone-Alps, France, cow, washed rind, soft

Le Marquis Chevre du Pelussin, Rhone-Alps, France, goat, white mould, soft

Charles Arnaud Reserve Comte (18 mths), Comte, France, cow, semi-hard

Onetik Chebris, Basque region, France, goat, semi-hard

Mont Priscilla, Adelaide Hills, South Australia, cow, semi-hard

1655 AOP Swiss Gruyere (12mths), Gruyere, Switzerland, cow, hard

Gabriel Coulet Roquefort AOC, Midi-Pyrenees, France, ewe, blue

Natural oysters, shucked to order, mignonette, lemon 6 each

Mount Zero marinated olives, spiced almonds 12

Ox tongue carpaccio, salsa rossa, caperberries 17

Smoked eel brandade, Zuni pickle, roast garlic aioli, baguette toast 18

Spiced lamb arancini, pea salad, cumin yoghurt 16

Bellota caprese, oven dried tomatoes, Stracciatella, basil, focaccia pugliese 16

Artichoke barigoule, sweet peppers, pecorino, crisp shallots 17

Baked sausage rolls, spicy tomato relish 16

Confit duck salad, radicchio, lentils, walnuts, orange marsala dressing 26 / 36

Spaghettini, blueswimmer crab, chilli, pangrattato 27 / 37

Capunti, slow braised goat ragu, kalamata olives 28 / 38

Risotto, mussels, saffron, buttered leek, crème fraiche 27 / 37

Fish of the day, kohlrabi remoulade MP

Quail saltimbocca, jus gras, agro dolce parsley 36

Bavette steak, onion jam, Madeira jus, dutch carrots, horseradish cream 39

Parmesan crumbed pork rib eye, apple soubise, roast fennel, anchovy 39

Crispy potatoes, parmesan cream, piment d’espelette 12

Red cabbage coleslaw, currants, pinenuts, mint, sumac 12

Big leaf and herb salad, house dressing 12

Earl grey panna cotta, rhubarb & raspberries 15

Rum ‘n’ raisin cake, walnuts, hot run caramel 16

Epic chocolate cake, espresso mascarpone 16

Apricot amandines 8

Please let us know if you or your guests have any dietary requirements or food allergies.