



Rosé	G	B
Chateau D'Esclans Whispering Angel Rosé <i>Provence France</i>	17	85
Chateau Minuty M de Minuty Rosé <i>Provence France</i>		80
Chateau Minuty Prestige Rosé <i>Provence France</i>		90
Champagne + Sparkling Wine		
Moët & Chandon Imperial Rosé <i>Epernay France</i>	30	150
Clover Hill Sparkling Rosé <i>Piper's River Tas</i>		94
Moët & Chandon Imperial Brut <i>Epernay France</i>		130
Veuve Clicquot Rosé <i>Reims France</i>		180
White		
Dog Point Sauvignon Blanc <i>Marlborough NZ</i>	15	75
Neudorf 'Tiritiri' Chardonnay <i>Nelson NZ</i>	17	85
Red		
Craggy Range Martinborough Pinot <i>Martinborough NZ</i>	17	85
The Other Wine Co Grenache <i>Adelaide Hills SA</i>	16	80
Cocktails		
<i>Spring Fever</i> – Strawberry, St Germain Elderflower Liqueur Sparkling Rosé, Lemon, Rhubarb Bitters	18	
<i>Colletti Royale</i> – Patron Reposado Tequila, Cointreau St Germain Elderflower Liqueur, Blood Orange, Lime Moët Rosé, Orange Bitters	30	
<i>Provence Cooler</i> – Belvedere Pure, Whispering Angel Rosé Lemon, Blackberry, Basil	22	
<i>Gin + Tonic</i> – Lawrenny Meadowbank Pink Gin Fever Tree Mediterranean Tonic	20	
Aether Wild Peach Seltzer 3.5% <i>QLD</i>		9
Aether Australian Pale Ale 4.5% <i>QLD</i>		11
Asahi Super Dry 5.0%. <i>Japan</i>		10



Moreton Bay Bug Croissant: Cos Lime + Dill Mayo (ea)	22
Freshly Shucked Oysters Gin & Tonic Granita (6)	33
Italian Oscietra Caviar 25g Blinis Traditional Condiments	120
Abrolhos Island Scallop Cauliflower Strawberry Vinegar (ea)	9
Mac + Cheese Croquettes Sauce Gribiche (4)	20
Duck Liver Parfait Toasted Brioche Ramos Pinto Chervil (ea)	24
Wagyu Beef Tartare Flaky Pastry Chiodini Smoked Bone Marrow Egg Yolk Truffle (2)	24
Sweet Potato Empanada Pedro Jiminez Mayo (4)	20
Chips Smoked Salt Aioli	11

Cheese

Woombye Triple Cream Brie | *Sunshine Coast QLD*

Tarago River Blue | *West Gippsland Victoria*

Oveja al Romero (Sheep's milk rosemary rind) | *La Mancha Spain*

Ford Farm English Cave Aged Cheddar | *Dorset Southwest England*

Selection of Two | 26

Selection of Three | 39

All Cheeses are served with:

Fig + Date Log | Muscatels | Pear | Ironbark Honey Walnut Bread | Lavosh