



# Veuve Clicquot

■ REIMS FRANCE ■

## BAR MENU

### CHAMPAGNE & SPARKLING WINE

	G	B
Veuve Clicquot Brut NV 750ml   <i>Reims France</i>	36	180
Veuve Clicquot Brut NV 1500ml   <i>Reims France</i>		360
Veuve Clicquot Rosé NV   <i>Reims France</i>		195
15 Veuve Clicquot Vintage Brut   <i>Reims France</i>		290
15 Veuve Clicquot La Grande Dame   <i>Reims France</i>		498

### WHITE

The Other Wine Co Pinot Gris   <i>Adelaide Hills SA</i>	16	80
Sound of White Chardonnay   <i>Marlborough NZ</i>	18	90

### ROSÉ

Chateau Minty 'M De Minuty' Rosé   <i>Provence France</i>	17	85
---	----	----

### RED

In Dreams Pinot Noir   <i>Yarra Valley Vic</i>	15	75
Kalleske 'Moppa' Shiraz   <i>Barossa Valley SA</i>	18	90

### BEERS

Aether Wild Peach Seltzer 3.5%   <i>QLD</i>		10
Aether Australian Pale Ale 4.5%   <i>QLD</i>		12
Asahi Super Dry 5.0%   <i>Japan</i>		11
Peroni Leggera		10

### COCKTAILS

<b>Clicquot Margarita</b>		34
Veuve Clicquot Brut   Patron Silver   Cointreau   Lime		
<b>Berries &amp; Bubbles</b>		32
Veuve Clicquot Brut   Belvedere Pure   Raspberries   Lemon		
<b>Espresso Martini</b>		24
Belvedere Pure   Kahlua   Espresso		



CUSTOMS HOUSE  
BRISBANE



# Veuve Clicquot

■ REIMS FRANCE ■

---

## BAR MENU

---

<b>MENU</b>	<i>ORDER BEFORE 7.30PM</i>	
Live Oysters   Mignonette (ea)		7
Australian Olives, Rosemary, Cassia Bark, Orange		10
Truffle Mushroom Arancini, Truffle Aioli, Pecorino		16
Berkshire Pork Caramelised Onion & Gruyere Sausage Roll, Smoked Apple BBQ Sauce		25
Grass Fed Beef Tartare, Brown Shimeji, Smoked Bone Marrow, Egg Yolk Purée, Truffle Mayo		34
Lobster Croissant, Butter Lettuce, Citrus Mayo, Celery, Chives		30
Toasted Brioche, Smoked Cheddar Custard, Capsicum Vinegar Gel		8
Sweet Potato Croquettes, Basil Pesto Mayonnaise		20
Chips, Herb Salt, Aioli		13
<b>CHEESE</b>		
A selection of Australian and Imported Cheese served with accompaniments		36



CUSTOMS HOUSE  
— BRISBANE —