

WINE I I 6 O

We Celebrate Provenance & Purity
Chef de cuisine | Darren Thompson

Still & Sparking Water are Complementary
Front of house | Prabir Majumdar | Anna Roberts | Melody Hunt

Charcuterie
Cheese
Tasting Platter
Three Course

Our Selection | 30.0
Our Selection | 32.5
Our Selection for Two | 50.0
Per Person | 65.0

TASTE WITH

Marinated Olives
Grissini | 9.5

Seasonal Dips
Crackers, Lavoche, Croutons | 15.0

Jerusalem Artichokes
Roasted, Sauce Gribiche | 15.0

TASTE WITH

Baked Leek
Ash Goats Cheese, Walnuts, Fresh Herbs | 18.5

Baby Octopus Escabeche
Smoked, Spanish Onions, Chive Emulsion | 20.0

School Prawns
Lime Aioli | 11.0

Jamican Spiced Chicken
Corn, Grapefruit, Spring Onion | 24.0

Croquettes
Beef, Smoked Paprika Aioli | 10.5

TASTE WITH

Fried Chicken
Mustard Mayo | 12.0

SPARKLING (100 ml)

NV ZIRO Prosecco Brut
Veneto, Italy | 11.0

NV Georges Vesselle Grand Cru Brut
Bouzy, France | 21.0

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WHITE (130 ml)

2016 Henty Farm Gewurztraminer
Henty, Victoria | 14.0

2017 Nick O'Leary Riesling
Lake George, Canberra District | 13.5

2013 Dona Paterna Vinho Verde Alvarinho
Vinho Verde, Portugal | 18.0

2016 Pieropan Soave
Veneto, Italy | 15.5

2017 Tellurian Fiano
Heathcote, Victoria | 15.0

BLUSH (130ml)

2015 La Closerie Des Lys
Pays D'Oc, France | 12.5

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TASTE WITH

Duck Breast

Seared, Celeriac, Black Garlic, Blueberries |

Lamb Rump

Parsnips, Vanilla | 26.5

Beef Sirloin

Grilled Carrots, Seeded Mustard | 26.0

Prosciutto

San Daniele 20 months | 17.0

TASTE

Fromager D’Affinois

Rhône-Alpes, France | 12.0

Brillat Savarin

Burgundy, France | 12.0

Tallegio

Milan, Italy | 12.0

Comté

Comté, France | 12.0

Mahón

Minorca, Spain | 12.0

Maffra Clothbound Cheddar

Gippsland, Victoria | 12.5

TASTE WITH

Poached Mandarin

Chocolate, Hazelnut | 14.0

Steamed Pudding

Lemon Scented, Apple, Rhubarb Compote | 14.0

Cheesecake

Strawberry Soup, Almond Biscotti | 14.0

RED (130ml)

2017 Prancing Horse Pinot Noir

Gippsland, Victoria | 14.0

2016 Antonio Camillo Ciliegolo

Tuscany, Italy | 14.0

2013 Scala Cirò Rosso Classico Superiore DOC

Calabria, Italy | 14.0

2016 Rhône by Roger Sabon (130 ml)

Côtes du Rhône, France | 16.5

2016 Head Red Shiraz (130 ml)

Barossa Valley, South Australia | 13.0

CHEESE (50 grams)

Cow’s Milk, Mild, Buttery

Cow’s Milk, Chalky, Soft

Cow’s Milk, Semi-soft, Rind washed, Smear-ripened

Unpasteurised Cow’s Milk, Hard, Flexible, Strong

Cow’s Milk, Hard, Aged

Cow’s Milk, Full-bodied, Buttery texture

SWEET (80ml)

2016 Mount Horrocks ‘Cordon Cut’ Riesling

Clare Valley, South Australia | 11.0

2009 Grand Maison Monbazillac ‘Cuvée du Chateau’

South West, France | 15.0

NV Pfeiffers Classic Muscat

Rutherglen, Victoria | 10.0

Australian Good Food Guide (AGFG) Readers Choice Award 2018