

CHAMPAGNE BAR DINING

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COCKTAILS

*Winnifred's*

**CHAMPAGNE BAR & CHAMPAGNE GARDEN**

**CHEF'S SPECIALS**

OCEAN TROUT 'GRAVLAX' served with | dill | crème fraîche | blinis 28

'CROQUE MONSIEUR' | truffle bechamel | ham | comte 16

TARTARE | beef filet | yolk | bone marrow | fermented crisps 22

HOUSE FRIES | aioli 16

**LES HUITRES**

*We source the finest oysters every day by market availability*

Today's appellations ~ SYDNEY ROCK oysters | PACIFIC oysters ~ 6 ea | 32 half doz | 60 doz

*Served Natural / House mignonette / Pepper and lime*

*cuisine française classique revisitée*

**CHAMPAGNE BAR & CHAMPAGNE GARDEN**

**LA CHARCUTERIE**

PORK AND PEPPER WHITE DRY SAUSAGE 14

Three month aged 100% pork dry sausage, mild and aromatic, seasoned with fennel seeds

BEEF CLOTH AGED SALAMI 18

Rich 100% wagyu salami, deep umami flavour, seasoned with juniper, coriander & black pepper

SQUID INK, PORK AND TRUFFLE SALAMI 16

Complex umami flavour, rich and distinctive with a striking dark appearance

SAUCISSON WITH CORNICHONS ~ 16 half | 30 whole

*Served with our house pickles and relishes*

**LES FROMAGES**

LE BRIE FERMIER | pickled apple | white pepper 16

Cows milk, Ile de France, soft and creamy with a bloomy rind, once called the king of cheese

LE COMTE 18 MONTHS | onion | caraway seeds 16

Aged hard alpine cheese from Jura, made with mountain dairies since Charlemagne

LE BLEU D'AUVERGNE | quince | ripened banana 16

Bold and tangy blue with a creamy heart, from volcanic lands, ripened in cold caves

LE LANGRES | grapes | cumin 16

Iconic cheese from Champagne, orange rind, washed with Marc de Champagne

LE CROTTIN DE CHEVRE | honey | rosemary 16

Delicate and fragrant goat cheese with a wrinkled coat, crafted since the 8th century

*Each cheese served with bread and crackers*

Please ask staff for any specials of the day ~ Gluten free available on request

## PREMIUM COCKTAILS 28

### VENDANGE TARDIVE ~ LATE HARVEST

JM Sélèque Ratafia (Champagne liqueur), Victor Gontier Calvados (apple liqueur),  
lemon juice & Merlet Triple Sec

*Shaken & served over a large single berg of ice in a short glass*

### SOIR D'ÉTÉ ~ SUMMER EVENING

Tanqueray Gin, lemon juice, house sugar syrup, Merlet strawberry liqueur & Aquafaba

*Served freshly shaken & ice cold in a Martini coupe glass with fresh strawberry*

### VELOURS NOIR ~ BLACK VELVET

Ketel One Vodka, espresso, Fair coffee liqueur & Massenez butterscotch salted caramel liqueur

*Served freshly shaken & ice cold in a Martini coupe glass*

### TARTE AU CITRON ~ LEMON PIE

Ketel One vodka, lemon juice, vanilla syrup, chantilly cream and lemon zest.

*Served freshly shaken & ice cold in a Nick and Nora glass*

## CLASSIC COCKTAILS 26

FRENCH MARTINI

MARTINI

ESPRESSO MARTINI

AMARETTO SOUR

WHISKY SOUR

NEGRONI

OLD FASHIONED

DAIQUIRI

MOJITO

MARGARITA

(classic, tommy's, spicy)

Please ask staff about today's selection of Mocktails

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