

By The Glass

BEER & CIDER

Moondog Lager	10
<i>Abbotsford, VIC</i>	
Bodriggy Utopia Pale Ale	11
<i>Abbotsford, VIC</i>	
Sydre Yering Farm Apple Cider	12
<i>Yarra Valley, VIC</i>	

SWEET, FORTIFIED

2017 Grande Maison Semillon Blend	14
<i>Monbazillac, FRANCE</i>	
Quinta Do Noval LBV Touriga Nacional	14
<i>Porto, PORTUGAL</i>	
1994 Toro Albalá Gran Reserva Pedro Ximenez	24
<i>Montilla-Morilles, SPAIN</i>	

Our by-the-glass Prestige Collection
is always available under Coravin, please
ask the team what is available this week

SPARKLING

NV Symphonia Prosecco Extra Dry	12
<i>King Valley, VIC</i>	
NV Delamere Rose Brut	16
<i>Pipers Brook, TAS</i>	
NV Domaine Pignier Crémant du Jura Brut	21
<i>Jura, FRANCE</i>	

ROSE

2019 La Purísima 'Estío' Monastrell Blend	12
<i>Yecla, SPAIN</i>	

WHITE

2019 Coates Sauvignon Blanc	14
<i>Adelaide Hills, SA</i>	
2020 Chalmers Greco	15
<i>Heathcote, VIC</i>	
2013 Aphros "Aether" Loureiro Blend	17
<i>Vinho Verde, PORTUGAL</i>	
2017 Chateau Belá Riesling	18
<i>Sturovo, SLOVAKIA</i>	
2018 Domaine de l'Evêché "En Reviller" Chardonnay	20
<i>Burgundy, FRANCE</i>	
2019 A. Lambert "Saumur" Clos du Midi Chenin Blanc	23
<i>Loire Valley, FRANCE</i>	

RED

2019 Piren "Little Ra Ra" Nero D'Avola	13
<i>Pyrenees, VIC</i>	
2019 Venta La Vega "Aldaras Calizio" Garnacha Tintorera	16
<i>Almansa, SPAIN</i>	
2018 Fetherston Pinot Noir	17
<i>Yarra Valley, VIC</i>	
2017 Domaine Labranche Laffont Tannat Blend	18
<i>Madiran, FRANCE</i>	
2019 Tscharke "Stonewell" Shiraz	19
<i>Barossa Valley, SA</i>	
2018 Platinetti Guido "Colline Novaresi" Nebbiolo	23
<i>Piedmont, ITALY</i>	

To Eat

La Vie: Our Platter to share, a broad selection of our favourite products monthly 70

CHEESE TROLLEY

Cheeses vary depending on the season and are served at their optimum temperatures to enhance your tasting experience

Single Cheese	14
Three Cheeses	38
Six Cheeses	68

CHARCUTERIE

Traditional French Saucisson	14
Truffled Salami	15
Mushroom Pâté with Thyme-infused Butter (V)	15
Beef Bresaola	16
Grolière Free Range Goose Rillettes	16



THE GOURMET CORNER

Duck Foie Gras with Fig Chutney & Guerande Salt served With Toasted Baguette	25
Baked Petit Camembert with Truffle Acacia Honey and Rosemary	25
18 Month Aged Culatta Prosciutto with Fallot Basil Dijon Mustard	22