

By The Glass

BEER & CIDER

Moondog Lager	12
<i>Abbotsford, VIC</i>	
La Sirene Oak Aged Farmhouse Ale	15
<i>Alphington, VIC</i>	
Sydre Yerring Farm Apple Cider	12
<i>Yarra Valley, VIC</i>	

SWEET & FORTIFIED

2013 Royal Tokaji 5 Puttonyos Aszú Furmint Blend	16
<i>Tokaji, HUNGARY</i>	
2013 Quinta Do Noval LBV Touriga Nacional	14
<i>Porto, PORTUGAL</i>	
2015 Domaine Les Terres de Fagayra, Grenache Gris Blend	19
<i>Maury, FRANCE</i>	

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

SPARKLING

NV Salatin Prosecco Extra Dry	12
<i>Veneto, ITALY</i>	
NV Nocton Vineyard Rose Brut	15
<i>Coal River Valley, Hobart, TASMANIA</i>	
2014 Delamere Blanc de Blanc Extra Brut	20
<i>Pipers Brook, TASMANIA</i>	

ROSE

2019 Gueissard 'Le Petit G' Cinsault Blend	11
<i>Méditerranée, FRANCE</i>	
2017 Tentation Gamay	13
<i>Côte Roannaise, FRANCE</i>	

ORANGE & WHITE

2019 Greenstone 'Gimme Some Skin' Viognier	13
<i>Yarra Glen, VIC</i>	
2018 Mader Pinot Blanc	15
<i>Alsace, FRANCE</i>	
2017 Yering Farm Estate Chardonnay	15
<i>Yarra Valley, VIC</i>	
2018 Pas Saint Martin <i>Saumur</i> 'Pierre Frite' Chenin Blanc	16
<i>Loire Valley, FRANCE</i>	
2019 Fritz Haag Riesling	17
<i>Mosel, GERMANY</i>	
2017 Barone Di Villa Grande <i>Etna Bianco</i> Carricante	20
<i>Sicily, ITALY</i>	
2017 Pheasant's Tears Chinuri	22
<i>Kartli, GEORGIA</i>	

RED

2019 Mallaluka Syrah	13
<i>Canberra, ACT</i>	
2019 Hahndorf Hill Zsa Zsa Zweigelt	14
<i>Adelaide Hills, SA</i>	
2019 Fitz and Gibbons Pinot Meunier	15
<i>Picadilly Valley, SA</i>	
2017 Spence Pinot Noir	16
<i>Geelong, VIC</i>	
2007 Dehesa La Granja Tempranillo	18
<i>Castilla Y León, SPAIN</i>	
2017 Roc des Anges 'Segna de Cor' Grenache	19
<i>Languedoc, FRANCE</i>	
2015 Château Corbin <i>Montagne Saint Emilion</i> Merlot Blend	21
<i>Bordeaux, FRANCE</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	70

CHARCUTERIE

Traditional Saucisson	12
Truffled Salami	14
Beef Bresaola	15
Mushroom Pâté with Thyme-infused Butter (V)	15
Grolière Free Range Goose Rillettes	16
20-Month Aged Free Range Prosciutto	16



THE GOURMET CORNER

Baked Petit Camembert with Truffle Acacia Honey and Rosemary	25
Duck Foie Gras, Chocolate and Fig Chutney, Merlot Salt	28
Medley of Four Handcrafted Cuvée Chocolates	15
(With matching wine)	40