



# All Day Dining

## TO SHARE

Freshly shucked oysters, mignonette, lemon (*gf, df*) \$36

*Suggestion* NV Veuve Clicquot 'Yellow Label' *Champagne* 30 glass

Black River Oscietra Imperial Caviar 10g & blinis \$58

*Suggestion* 12 Dom Pérignon, *Champagne* 80 glass

Roast eggplant purée, miso, belgium endive, pickled onions (*vg, gf, df*) \$19

*Suggestion* NV Arlaux 'Premier Cru - Brut Grande Cuvée' *Montagne de Reims, Champagne* 38 glass

Chive crumpets, cod egg cream, bottarga \$21

*Suggestion* NV Mumm Marlborough 'Brut Prestige', *Marlborough, NZ* 17 glass

Crispy potato 'Anna' smoked almond, dill (*v*) \$19

*Suggestion* NV Noël Bazin 'Blanc de Blancs' *Villers-Marmery, Champagne* 28 glass

Jamon Serrano 50g, pico, olive oil (*df*) \$22

*Suggestion* G.H.Mumm RSRV 4.5 Brut *Champagne* 38 glass

Stracciatella, watermelon, shiso (*v, gf*) \$24

*Suggestion* NV Penfolds x Thiénot Rosé *Champagne* 39 glass

Zucchini flower, 4 cheeses, ricotta salata (*v*) \$25

*Suggestion* NV G.H.Mumm 'Grand Cordon Brut' *Champagne* 26 glass

Hendrick's cured trout, pickled ginger, cucamelon, dill, roe (*gf*) \$28

*Suggestion* NV 42 Degrees South 'Premier' Rosé, *Coal River Valley, TAS* 15 glass

Scallops, cauliflower, nasturtium \$27

*Suggestion* NV Chandon 'Blanc de Blancs' *Yarra Valley, VIC* 19 glass

Chicken liver parfait, cornichons, Sauternes jelly, toast \$25

*Suggestion* NV Robert Barbichon 'Blanc de Noirs - Brut' *Côtes-de-Bar, Champagne* 42 glass

(*v*) vegetarian (*vg*) vegan (*gf*) gluten free (*gfo*) gluten free option (*df*) dairy free (*nf*) nut free

(*vo*) vegetarian option available (*vgo*) vegan option available (*dfo*) dairy free option available

Credit card surcharge 1.5%, 10 or more people 10% gratuity, Sunday surcharge 10% and public holiday surcharge 15%.

## M A I N S

Potato gnocchi, sautéed greens, parmesan sauce *(v)* \$34

*Suggestion* NV Louis Pommery, *Hampshire, England* 27 glass

Confit salmon, cucumber velouté, karkalla *(df)* \$38

*Suggestion* '12 Veuve Clicquot 'Vintage' Rosé *Champagne* 54 glass

Chicken breast, French peas, pancetta, chicken jus *(gf)* \$35

*Suggestion* '13 Moët & Chandon 'Grand Vintage' *Champagne* 39 glass

Strozzapretti, calamari, perilla pesto, chilli \$32

*Suggestion* NV Bandini Prosecco, *Veneto, Italy* 15 glass

## S I D E D I S H E S

Cos lettuce, eschalot, cucumber, thyme dressing *(vg, gf, df)* \$12

Shoestring fries, spicy salt, aioli *(v, vg, gf, df)* \$14

## D E S S E R T S

Donuts, honey, yoghurt, cinnamon, star anise, pistachio *(v)* \$18

*Suggestion* G.H.Mumm RSRV 4.5 Brut Grand Cru, *Reims, Montagne de Reims* 38 glass

Valrhona 'Jivara' mousse, raspberry, crisp *(gf)* \$20

*Suggestion* NV 42 Degrees South 'Premier' Rosé, *Coal River Valley, TAS* 15 glass

Cheese selection, grapes, lavosh & oat crackers \$34

*Suggestion* NV Robert Barbichon 'Blanc de Noirs – Brut' *Côtes-de-Bar, Champagne* 42 glass

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