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Champagne & Flights

"I drink champagne when I'm happy
and when I'm sad. Sometimes I drink it
when I'm alone. When I have company I
consider it obligatory. I trifle with it if
I'm not hungry and drink it when I am..."

- Lady Bollinger

All aboard! Flights of Fancy within...



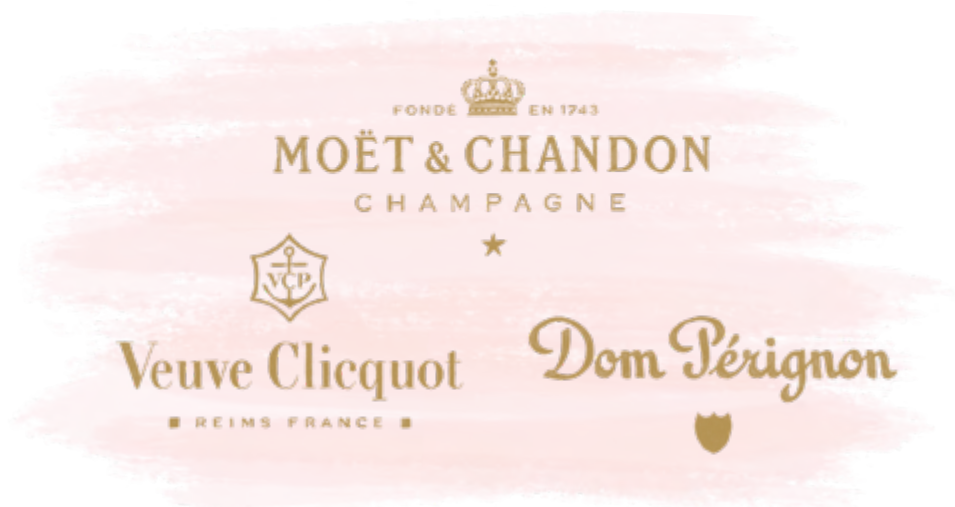
Upgrade your flight for \$20

Includes a freshly shucked oyster with mignonette,
a warm chive crumpet with cod egg cream & bottarga, and pikelet
with Hendricks cured trout, crème fraîche & salmon roe



Vintage Flight

\$90



Only made in the best years, vintage champagne is a pure expression of time and place - displayed in a most delicious and refreshing way. Requirements are vigilant, grapes have to be 100% from that year, and have to be aged for a minimum of three years on lees before bottling.



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



Toto... I've a feeling we're not in Champagne anymore...

\$45



Champagne is a place that has a unique climate suited to sparkling wine production. With most of the region covered in vines and rising temperatures has pushed well established Champagne houses to find the next best place to grow the best grapes for bubbles.



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



R.M. Flight

\$55



Récoltant Manipulant – it's French for Grower Champagne!

Think Artisanal, the producers are only allowed to make wine from their own estates and not buy any in (which is quite rare for Champagne).

Their focus – reflecting the unique terroir from where the grapes are grown.

Noël Bazin
'L'Unanime Blanc de
Blancs' Villers-Marmery
Montagne de Reims

75ml

Robert Barbichon
'Blanc de Noirs – Brut'
Côtes-de-Bar

75ml

Arlaux 'Premier Cru
- Brut Grande Cuvée'
Montagne de Reims

75ml

BY THE GLASS

Using the latest in Coravin Technology to offer premium Champagnes by the glass

CHAMPAGNE

NV	G.H.Mumm 'Grand Cordon – Brut'	27
	<i>Classic – peaches and cream, buttered brioche, chalky mineral note</i>	
NV	Veuve Clicquot 'Yellow Label'	31
	<i>Elegant, fresh bouquet of white lillies, seamless, immaculate</i>	
NV	Perrier-Jouët 'Grand Brut', Épernay	29
	<i>Oyster shell, rose petal florals, lemon zest, fleshy pear</i>	
NV	Frerejean Frères 'Brut Grande Réserve' Avize	30
	<i>Chardonnay sings in the blend, creating a palate of power, perfectly ripe fruit and precision</i>	
NV	Arlaux 'Premier Cru - Brut Grande Cuvée' Montagne de Reims	38
	<i>Fine bubbles, pear tart, honeysuckle, baked bread, long nutty finish</i>	
NV	Robert Barbichon 'Blanc de Noirs – Brut' Côtes-de-Bar	42
	<i>Delicate pot pourri florals, strawberry flesh, red apple skin, powerful palate, long finish</i>	
NV	Noël Bazin 'L'Unanime Blanc de Blancs' Villers-Marmery, Montagne de Reims	28
	<i>Fresh peaches, lemon curd, and almond croissants, fresh and complex. A delightful surprise!</i>	
'15	Moët & Chandon 'Grand Vintage'	39
	<i>It's 77th vintage, richer style with notes of nougat, chestnuts, golden pear and dried white florals</i>	
'13	Dom Pérignon	90
	<i>Rich, complex concentrated stone fruits, fresh croissants, and a lingering oyster shell finish</i>	
'12	Veuve Clicquot 'Vintage' Rosé	54
	<i>Strawberries & cream, rose petals, laser like precision on the palate, complex</i>	

SPARKLING WINE

NV	Bandini Prosecco 'Extra Dry', Veneto, Italy	15
	<i>Your friendly neighbourhood Prosecco – fleshy pear, lemon zest, refreshing finish</i>	
NV	Mumm Marlborough 'Brut Prestige', Marlborough, NZ	17
	<i>Cooler climates using traditional grapes & methods. Dry, saline, green apple, zippy</i>	
NV	Chandon 'Blanc de Blancs' Yarra Valley, VIC	19
	<i>100% Chardonnay, crunchy acidity, green apple, talc-like minerality, long length</i>	
NV	Louis Pommery, Hampshire, England	27
	<i>Pillowey palate with notes of lemon blossom, white peach flesh, wet limestone, precise palate</i>	
NV	42 Degrees South 'Premier' Rosé, Coal River Valley, TAS	15
	<i>Strawberries & cream, soft mousse and elegant finish</i>	
21'	Vietti Moscato d'Asti, Piedmont, Italy	18
	<i>Strawberries & cream, soft mousse and elegant finish</i>	

NON-ALC SPARKLING WINE

NV	Lyre's Classico Italian Style Sparkling, AUS - if Prosecco is your flavour of choice	12
NV	French Bloom 'Le Blanc' Sparkling, FRA - for a more elegant, champagne like style	19

CHAMPAGNE

MONTAGNE DE REIMS

Where Pinot Noir sits proud on the limestone rich soils of the Reims 'Mountain'.

NV Canard-Duchêne 'Parcelle 181 – Extra Brut'	245
NV Charles Heidsieck 'Brut Réserve'	225
MV Krug 'Grande Cuvée'	550
NV G.H.Mumm 'Grand Cordon – Brut'	150
NV G.H.Mumm 'RSRV 4.5 – Brut', <i>Grand Cru</i>	210
NV Ruinart 'Brut'	245
NV Taittinger 'Cuvée Prestige'	195
NV Taittinger 'Nocturne Sec'	210
NV Veuve Clicquot 'Yellow Label'	175
'15 Moët & Chandon 'Grand Vintage'	235
'02 G.H.Mumm 'R. Lalou Reserve'	565
'09 G.H.Mumm 'RSRV Blanc de Noirs'	340
'00 Krug 'Vintage'	1,200
'04 Krug 'Vintage'	975
'08 Krug 'Vintage'	1,060
'08 Louis Roederer 'Cristal'	895
'14 Louis Roederer 'Cristal'	600
'08 Veuve Clicquot	265
'12 Veuve Clicquot 'La Grande Dame'	480
NV Piper Heidsieck <i>Rosé</i>	145
NV Penfolds x Thiénot <i>Rosé</i>	195
'04 Dom Ruinart <i>Rosé</i>	920
'12 Veuve Clicquot <i>Rosé</i>	315

CÔTES DES BLANCS

Chardonnay is king here a pure expression highlighting the famous chalk rich soils of Champagne.

NV Frerejean Frères 'Brut Grande Réserve' <i>Avize</i>	175
NV Frerejean Frères '1er Cru Blanc de Blancs'	265
NV Charles Heidsieck 'Blanc de Blancs'	280
NV Charles Heidsieck 'Blanc de Blancs' (1500ml)	520
NV Perrier-Jouët 'Blanc de Blancs'	225
NV Ruinart 'Blanc de Blancs'	295
'07 Dom Ruinart 'Blanc de Blancs'	950
'15 G.H.Mumm 'RSRV Blanc de Blancs'	340
'06 Salon 'S' Blanc de Blancs <i>Le Mesnil-sur-Oger</i>	1,800
'07 Taittinger 'Comtes des Champagne Blancs de Blancs'	625

CHAMPAGNE

VALLÉE DE LA MARNE

Early budding Pinot Meunier avoids the early morning frost here, and adds a floral, fleshy fruit and aromatic complexity to the bubbles.

NV Jacquesson 'Cuvée No. 741 Extra Brut', <i>Dizy</i>	295
NV Laurent Perrier 'La Cuvée', <i>Tours-sur-Marne</i>	175
NV Laurent Perrier 'La Grande Siecle', <i>Tours-sur-Marne</i>	450
NV Perrier-Jouët 'Grand Brut', <i>Épernay</i>	165
NV Perrier-Jouët 'Grand Brut', <i>Épernay, Champagne (1500ml)</i>	300
NV Taittinger 'Les Folies de La Marquetterie' <i>Pierry</i>	290
'98 Dom Pérignon 'P2 - Second Plenitude'	1,160
'00 Dom Pérignon 'P2 - Second Plenitude'	950
'02 Dom Pérignon	795
'10 Dom Pérignon (1500ml)	1,488
'13 Dom Pérignon	480
'02 Billecart-Salmon 'Cuvée Nicolas François', <i>Mareuil-Sur-Aÿ</i>	685
'04 Bollinger 'R.D', <i>Aÿ</i>	750
'13 Perrier Jouët 'Belle Epoque', <i>Épernay</i>	480
NV Billecart-Salmon 'Brut' Rosé <i>Mareuil-Sur-Aÿ</i>	320
NV Perrier-Jouët 'Blason' Rosé <i>Épernay</i>	225
NV Laurent Perrier 'Brut' Rosé <i>Tours-sur-Marne</i>	235
'03 Gosset 'Celebris Extra Brut' Rosé <i>Aÿ</i>	525

GROWER CHAMPAGNE

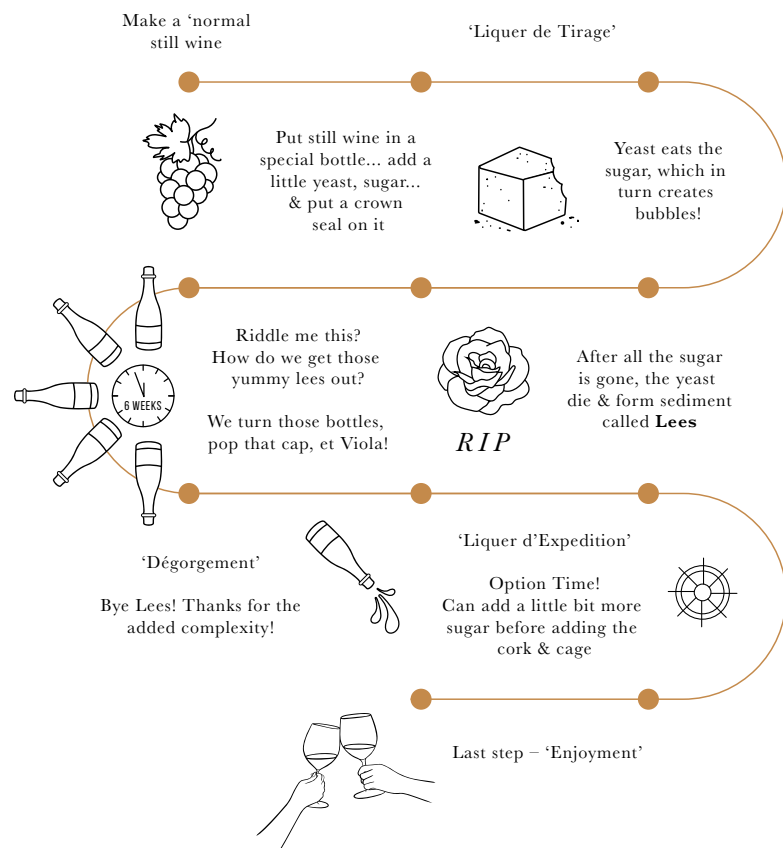
Highly revered, nuanced, unique, rare, small production, terroir driven, quality, typically drier in style.

NV Arlaux 'Premier Cru - Brut Grande Cuvée' <i>Montagne de Reims</i>	210
NV Noël Bazin 'L'Unanime Blanc de Blancs' <i>Villers-Marmery Montagne de Reims</i>	165
'13 Benoît Lahaye 'Le Jardin de Pa Grosse Pierre - Grand Cru', <i>Bouzy, Reims</i>	325
'12 Egly-Ouriet 'Ambonnay Grand Cru' <i>Ambonnay, Montagne de Reims</i>	1,700
NV Egly-Ouriet 'Brut Rosé Grand Cru' <i>Ambonnay, Montagne de Reims</i>	600
NV Laherte Freres 'Blanc de Blanc Brut Nature' <i>Épernay, Vallée de la Marne</i>	230
NV Jacques Selosse 'Initial Blanc de Blancs Grand Cru Brut' <i>Avize Oger Cramant</i>	1,650
NV Veuve Fourny & Fils 'Blanc de Blancs 1er cru Brut' <i>Vertus, Côtes-des-Blancs</i>	180
NV Duval Leroy 'Prestige Cuvée 1er cru' Rosé <i>Vertus, Côtes-des-Blancs</i>	255
NV Suenen 'Extra Brut Blanc de Blancs' <i>Oiry, Côtes-des-Blancs</i>	295
NV Robert Barbichon 'Blanc de Noirs – Brut' <i>Côtes-de-Bar</i>	240
NV Devaux 'Blanc de Noirs Couer Des Bar' <i>Côtes-de-Bar</i>	195



'Methode Traditionnelle'

Aka-Champagne's OG method to make bubbles



Created by @louthesomm

SPARKLING

METHODE TRADITIONNELLE - AUSTRALIA

NV Tyrrell's 'Chardonnay Pinot Noir Brut', <i>Hunter Valley, NSW</i>	75
NV Swift 'Cuvée - Brut', <i>Orange, NSW</i>	110
NV Chandon 'Blanc de Blancs', <i>Yarra Valley, VIC</i>	95
NV Seppelt 'Salinger Select Cuvée', <i>Great Western, VIC</i>	110
NV House of Arras 'Brut Elite' <i>TAS</i>	125
NV Delamere Vineyards Cuvée <i>Pipersbrook, TAS</i>	90
NV Croser 'Cuvée', <i>Adelaide Hills, SA</i>	70
NV Nova Vita 'Firebird', <i>Adelaide Hills, SA</i>	70
NV Howard Park 'Jeté', <i>Great Southern, WA</i>	90
'21 Three Ponds 'Neptune', <i>Hunter Valley, NSW</i>	65
'16 Oakridge 'Blanc de Blancs', <i>Yarra Valley, VIC</i>	115
'13 Swift 'Cuvée - Brut', <i>Orange, NSW</i>	145
'12 Yabby Lake 'Cuvée Nina - Single Vineyard', <i>Mornington Peninsula, VIC</i>	120
'09 Croser 'Cuvée - Blanc de Blancs', <i>Piccadilly Valley, Adelaide Hills, SA</i>	145
'17 Croser 'Vintage' <i>Piccadilly Valley, Adelaide Hills, SA</i>	150
'16 Deviation Road 'Loftia', <i>Adelaide Hills, SA</i>	195
'09 House of Arras 'Blanc de Blancs', <i>TAS</i>	245
'04 House of Arras 'E.J. Carr - Late Disgorged', <i>TAS</i>	450
'10 Grant Burge 'Helene Cuvée', <i>TAS</i>	245
'15 Kreglinger 'Brut' <i>Pipersbrook, TAS</i>	150

METHODE TRADITIONNELLE - THE WORLD

NV Mumm Marlborough 'Brut Prestige', <i>Marlborough, NZ</i>	80
NV Quartz Reef 'Brut' Bendigo, <i>Central Otago, NZ</i>	80
NV Veuve Ambal 'Crémant de Bourgogne', <i>Burgundy, FRA</i>	85
NV Kilikanoon 'Brut' Vouvray, <i>Loire Valley, FRA</i>	90
NV Cesarini 'Sforza Brut', <i>Trentino, Alto-Adige, ITA</i>	135
NV Lonia 'Cava Brut', <i>Catalunya, ESP</i>	75
NV Hattingley 'Classic Reserve Brut', <i>Hampshire, ENG</i>	175
NV Louis Pommery, <i>Hampshire, ENG</i>	195
'13 Villa Mon 'Satèn', <i>Franciacorta, Lombardia, ITA</i>	220
'06 Il Mosnel 'Pas Dosè Riserva', <i>Franciacorta, Lombardia, ITA</i>	220

SPARKLING

PROSECCO / MOSCATO

One of Italy's greatest winemaking innovations is the Charmat-Martinotti method - the method to make Prosecco (most popular sparkling in the world) - where the second ferment is done in closed tanks to capture the bubbles. It's beauty in its simplicity and balance.

NV	Bandini 'Extra Dry', Veneto, ITA	65
NV	Bianca Vigna, Veneto, ITA	80
'17	Tolardo-Severino Prosecco 'Millesimato Extra Dry', Ponte di Piave, Veneto, ITA	110
'21	Vietti Moscato d'Asti, Piedmont, ITA	98

ROSÉ

NV	Swift 'Brut', Orange, NSW	98
NV	42 Degrees South 'Premier', Coal River Valley, TAS	80
'09	House of Arras 'Brut', Regional Blend, TAS	135

PÉTILLANT-NATUREL

Accidental bubbles before they discovered disgorgement. The below tended to with a natural winemaking hand and a cloudy disposition (quiet literally it's cloudy because the lees are still inside).

NV	Blind Corner, Margaret River, WA	80
NV	Les Clos Gravillas 'Jour de Teuf', Languedoc-Roussillon, FRA	120
'17	Cullen 'Rose Moon', Margaret River, WA	130
'16	Laurent Barth 'Extra Brut', Alsace, FRA	140
'16	Vincent Caille x Bulles, Loire Valley, FRA	110

SPARKLING RED

Authentically Australian - usually Shiraz (of course!). Best enjoyed on a hot summer's day - particularly at Christmas with all the nibbles.

NV	Seppelt 'Original', Great Western, VIC	79
NV	Teusner 'MC', Barossa Valley, SA	148
NV	Rockford 'Black Shiraz', Barossa Valley, SA	245
'21	Majella, Coonawarra, SA	110

NON-ALCOHOLIC

A new up and coming inclusive trend, with wineries getting on board to produce quality sparkling

NV	Lyre's Classico Italian Style Sparkling, AUS	55
NV	French Bloom 'Le Blanc' Sparkling, FRA	90
NV	French Bloom 'Le Rosé' Sparkling, FRA	95



Wine

"In success you deserve it and
in defeat, you need it..."

- Sir Winston Churchill

on Champagne

BY THE GLASS

▼ Poured under the Coravin Preservation Unit to maintain freshness and quality

WHITE WINE

- '21 Four Winds Riesling, Murrumbateman, NSW 15
Dry, refreshing Riesling from the cooler climates of NSW. Citrus with chalky undertones
- '22 Dog Point Sauvignon Blanc, Marlborough, NZ 19
Classic Marlborough, tropical fruits, bellpepper & a Greywacke gravel minerality
- '21 Santi Pinot Grigio, Valdadige, ITA 16
Glossy pear, parmesan cheese rind, medium bodied, smooth finish
- '20 Pichot 'Clos de Berger - Demi-Sec' Chenin Blanc, Vouvray, Loire 20
Off-dry (slightly sweet) Red apple skin, wet gravel, button mushroom, sherbet sweetness
- '20 Domaine Drouhin Chardonnay, Chablis, Burgundy, France 28 ▼
Clean, white nectarines, lemon curd, oyster shell, chalk, brie cheese
- '21 Clandestine 'V' Chardonnay, Margaret River, WA 17
Peaches and cream, roasted hazelnuts, vanilla bean

ORANGE / ROSÉ

- '22 The Somm & The Winemaker 'Skinny' Orange, NSW 18
Zippy, skinsy, savoury, orange blossom, Angostura bitters
- '21 Rameau 'Petit Amour' Méditerranée IGP, FRA 16
Ruby grapefruit, lemon zest, light and bright
- '20 Maison AIX, Coteaux d'Aix-en-Provence 21
Strawberries & cream, fresh roses, wet stones

RED WINE

- '19 Oakridge Pinot Meunier, Yarra Valley, VIC 18
Juicy, vibrant strawberries, violets, moreish acidity
- '20 L. Tramier & Fils, Pinot Noir, Bourgogne Hautes-Côtes de Beaune, Burgundy, FRA ▼ 29
Fragrant, pot pourri, wild berries, forest floor, dried chestnuts
- '21 Hentley Farm 'Villain & Vixen' Grenache, Barossa Valley, SA 15
Dried cranberries, licorice, grenadine, Mediterranean herbs
- '18 Kilikanoon 'Covenant' Shiraz, Clare Valley, SA 27 ▼
The bold and the beautiful. Silky berries, olives, violets, granite, vanilla bean
- '19 Bois de Rolland Merlot Blend, Bordeaux, FRA 17
Crème de Cassis, plum, dried violets, cigarbox and pencil shavings

DESSERT / FORTIFIED WINE

- '21 Robert Stein 'Harvest Gold' Botrytis Semillon Mudjee, NSW 18
Peach jam, ginger spice, quince, juicy
- '22 Château Lapinesse Sauternes, Bordeaux, FRA 21
Glossy peach, marmalade, honey, beeswax, vanillin
- NV Warres 'Otima' Tawny Port 20 y.o. Porto, PRT 24
Old school - Christmas pudding spice, caramel, dates

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

BY THE BOTTLE

WHITE WINE

'21	Four Winds Riesling, <i>Murrumbateman, NSW</i>	70
'20	Staffelter Hof 'Magnus - Trocken' Riesling, <i>Mosel, GER</i>	85
'22	Alzipratu 'Fiumesecchi Blanc' Vermentino <i>Corsica, FRA</i>	130
'22	Dog Point Sauvignon Blanc, <i>Marlborough, NZ</i>	90
'22	Pascal Reverdy 'Terre de Maimbray' Sancerre, <i>Loire Valley, FRA</i>	125
'21	Santi Pinot Grigio, <i>Valdadige, ITA</i>	75
'22	Joseph Cattin Pinot Blanc, <i>Alsace, FRA</i>	80
'21	Yabby Lake Pinot Gris, <i>Mornington Peninsula, VIC</i>	100
'21	Régis and Sylvain 'La Forêt' Chenin Blanc, <i>Loire Valley, FRA</i>	110
'20	Pichot 'Clos de Berger - Demi-Sec' Chenin Blanc, <i>Vouvray, Loire, FRA</i>	90
'20	Domaine Drouhin Chardonnay, <i>Chablis, Burgundy, FRA</i>	120
'19	Jean Dauvissat Chardonnay, 'Côte de Lechet 1er Cru' <i>Chablis, Burgundy, FRA</i>	195
'21	Clandestine, Chardonnay, <i>Margaret River, WA</i>	80
'19	Penfolds 'Cellar Reserve' <i>TAS</i>	150

ORANGE / ROSÉ

'21	K-P 'Naturally' Chenin Blanc, <i>Margaret River, WA</i>	75
'22	The Somm & The Winemaker 'Skinny' Orange, <i>NSW</i>	85
'21	Rameau 'Petit Amour' <i>Méditerranée IGP, FRA</i>	75
'20	Maison AIX, <i>Coteaux d'Aix-en-Provence, FRA</i>	95

RED WINE

'22	ChaLou Pinot Noir, <i>Orange, NSW</i>	105
'20	L. Tramier & Fils, Pinot Noir, <i>Bourgogne Hautes-Côtes de Beaune, Burgundy, FRA</i>	125
'20	Bernard Metrat 'La Roquette' Gamay, <i>Fleurie Cru, Beaujolais, FRA</i>	90
'21	Thévenet 'En Voiture Simone' <i>Régnié Cru, Beaujolais, FRA</i>	150
'20	Girolamo Russo 'A Rina' Nerello Mascalese, <i>Mt Etna, Sicily, ITA</i>	155
'21	Hentley Farm 'Villain & Vixen' Grenache, <i>Barossa Valley, SA</i>	70
'18	Lunar Apogé Grenache Blend, <i>Côtes du Rhône, FRA</i>	90
'20	Yangarra Estate Shiraz, <i>McLaren Vale, SA</i>	85
'18	Kilikanoon 'Covenant' Shiraz, <i>Clare Valley, SA</i>	135
'19	Bois de Rolland Merlot Blend, <i>Bordeaux, FRA</i>	80
'21	Chateau de Coullaine Cabernet Franc, <i>Chinon, Loire Valley, FRA</i>	115
'19	Rockford 'Rifle Range' Cabernet Sauvignon, <i>Barossa Valley, SA</i>	170

DESSERT WINE

'21	Robert Stein 'Harvest Gold' Botrytis Semillon <i>Mudgee, NSW 375ml</i>	85
'22	Château Lapinesse Sauternes, <i>Bordeaux, FRA 375ml</i>	95



Grapes of Champagne

Yes, Champagne is allowed to make still wine too! They are a rare find and made in small quantities under the Coteaux Champenois AOC. Below are a few examples, plus an ode to regions in Australia that began famously for sparkling production, that now produce high quality still wines.



CHARDONNAY

'21	Louis Roederer 'Hommage à Camille' <i>Champagne</i>	345
'21	Eden Road 'Estate' <i>Tumbarumba, NSW</i>	98
'10	Petaluma, <i>Piccadilly Valley, Adelaide Hills, SA</i>	175
'21	Tolpuddle, <i>TAS</i>	225



MEUNIER

'18	Laherte Frères 'Les Vinages' <i>Chavot, Champagne</i>	245
'21	Collector 'Landfall' <i>Tumbarumba, NSW</i>	90
'19	Oakridge, <i>Yarra Valley, VIC</i>	85
'21	Best's 'Old Vine' <i>Great Western, VIC</i>	195



PINOT NOIR

'21	Louis Roederer 'Hommage à Camille' <i>Champagne</i>	400
'13	Bollinger 'La Côte aux Enfants' <i>Aj, Champagne</i>	750
'14	Courabyra '157' <i>Tumbarumba</i>	120
'21	Shaw+Smith 'Lenswood Vineyard' <i>Adelaide Hills</i>	195



Cocktails

“Here’s looking at you, kid...”

- Humphrey Bogart

*to Ingrid Bergman in Casablanca
whilst drinking a Champagne Cocktail*

SIGNATURES

STRAWBERRY HEARTS	19
Corazon Blanco Tequila, strawberry & lychee liqueur, lychee soda, Bandini prosecco	
KYOTO ROSE	24
Poor Toms Strawberry Gin, St Germain, Campari, lychee, rose, lime	
COCOTIER HIGBALL	22
Archie Rose True Cut Vodka, Okar, coconut, Italicus, pineapple, passionfruit puree, grapefruit, Fever-Tree Elderflower tonic	
RHUBI BRÛLÉE	22
Rhubi Mistelle, Archie Rose Straight Dry Gin, lemon, custard, sugar, Fever-Tree Indian tonic	
POIRE BLEU	22
Espolon Blanco Tequila, Poire William Massenez, lemon, agave, pear foam	
GINGERBREAD DREAM	23
Pampero Blanco Rum, ginger, Hayman’s Sloe Gin, Gingerembre Massenez, sugar, lemon, whites	
BANANA FASHION’D	23
Starward Two Fold Whisky, Mr Black Cold Drip Coffee Liqueur, crème de cacao, banana syrup	
CABIN CREW	22
Buffalo Trace Bourbon Whiskey, Aperol, Amaro Nonino, passionfruit	

BE RESPONSIBLE

AMARETTI SOUR	15
Lyre’s Amaretti, lemon, orange, whites, sugar syrup	
LYCHEE-VERA	15
Lyre’s London Dry, Aloe vera, lychee, cloudy apple, lemon, soda	

CLASSICS *Classics available upon request*

GIN

AUSTRALIA

Archie Rose 'Straight Dry' <i>Rosebery, NSW</i>	12
Young Henrys 'Noble Cut' <i>Newtown, NSW</i>	13
Poor Toms 'Sydney Dry' <i>Marrickville, NSW</i>	13
Poor Toms 'Strawberry' <i>Marrickville, NSW</i>	13
Manly Spirits 'Coastal Citrus' <i>Manly, NSW</i>	12
Distillery Botanica 'Garden Grown' <i>Central Coast, NSW</i>	14
Brookies 'Byron Dry' <i>Byron Bay, NSW</i>	12
Brookies 'Slow' <i>Byron Bay, NSW</i>	12
Husk Distillers 'Ink - Dry' <i>Tweed Heads, NSW</i>	13
Patient Wolf 'Melbourne Dry' <i>Melbourne, VIC</i>	12
Hippocampus Metropolitan Distillery, <i>Braeside, VIC</i>	12
Hippocampus 'Bangkok' <i>Braeside, VIC</i>	15
Four Pillars 'Rare Dry' <i>Healesville, VIC</i>	13
Four Pillars 'Shiraz' <i>Healesville, VIC</i>	14
Four Pillars 'Spiced Negroni' <i>Healesville, VIC</i>	14
23rd Street 'Signature' <i>Riverlands, SA</i>	14
78 Degrees 'Classic' <i>Adelaide Hills, SA</i>	13
Never Never 'Triple Juniper' <i>Thebarton, SA</i>	12
Prohibition Liquor Co. <i>Adelaide, SA</i>	14
Prohibition Liquor Co. 'Shiraz Barrel Aged' <i>Adelaide, SA</i>	15
Applewood Distillery, <i>Gumeracha, SA</i>	13
West Winds 'Cutlass' <i>Margaret River, WA</i>	13
Hobart 'No. 4' <i>Cambridge, TAS</i>	20
Lark Distillery '40 Spotted Classic Release' <i>Hobart, TAS</i>	13

UNITED KINGDOM

Tanqueray, <i>London, England</i>	12
Tanqueray 'Blackcurrant' <i>London, England</i>	14
Beefeater 'Pink Strawberry' <i>London, England</i>	12
Martin Millers, <i>London, England</i>	13
Haymans 'Old Tom' <i>London, England</i>	12
Haymans 'Sloe' <i>London, England</i>	12
Bombay Sapphire, <i>Hampshire, England</i>	13
The Botanist, <i>Islay, Scotland</i>	15
Hendricks, <i>Girvin Village, Scotland</i>	15

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REST OF THE WORLD

Aviation, <i>Portland, USA</i>	12
Nikka 'Coffey' <i>Miyagiko, Japan</i>	16
Fair 'Juniper' <i>Cognac, France</i>	12
Elephant 'Dry' <i>Mecklenburg-Vorpommern, Germany</i>	16
Elephant 'Sloe' <i>Mecklenburg-Vorpommern, Germany</i>	15
Scapegrace 'Black Gin' <i>Central Otago, New Zealand</i>	14

VODKA

Archie Rose 'True Cut' <i>Rosebery, Sydney</i>	12
Manly Spirits 'Marine Botanical' <i>Manly, Sydney</i>	12
Hippocampus Metropolitan Distillery, <i>Braeside, VIC</i>	12
Absolut 'Watermelon' <i>Åhus, Sweden</i>	12
Belvedere 'Pure' <i>Polmos Żyrardó, Poland</i>	13
Belvedere 'Bartezek' <i>Polmos Żyrardó, Poland</i>	15
Żubrówka 'Bison Grass' <i>Polmos Białystok, Poland</i>	12
Grey Goose, <i>Cognac, France</i>	14

TEQUILA / MEZCAL

Espolon 'Blanco' <i>Los Altos de Jalisco, Mexico</i>	12
Milagro, <i>Jalisco, Mexico</i>	15
Patron 'Silver' <i>Jalisco, Mexico</i>	14
Del Maguey 'Vida' <i>Mezcal Oaxaca, Mexico</i>	15

RUM

Brix Distillers 'Spiced' <i>Sydney, NSW</i>	13
Reeftip 'Spiced' <i>Queensland</i>	13
Baron Samedi 'Spiced' <i>Caribbean</i>	12
Goslings 'Black Seal' <i>Bermuda</i>	12
Atlantico 'Gran Reserva' <i>Dominican Republic</i>	16
Ron Matusalem 'Gran Reserva 15' <i>Dominican Republic</i>	17
Bacardi '8' <i>Puerto Rico</i>	12
Captain Morgan 'Spiced' <i>U.S. Virgin Islands</i>	13
Sailor Jerry 'Spiced' <i>U.S. Virgin Islands</i>	12
Pampero 'Añejo Especial' <i>Venezuela</i>	13

DIGESTIFS

Limoncello, <i>Italy</i>	11
Arancello, <i>Italy</i>	11
Okar, <i>AUS</i>	11
Cynar, <i>Italy</i>	11
Averna Siciliano, <i>Italy</i>	11
Nonino Quintessentia, <i>Italy</i>	15
Fernet Branca, <i>Italy</i>	12
Frangelico, <i>Italy</i>	11
Baileys, <i>Ireland</i>	11
Poire William, <i>France</i>	12
Roger Groult 8 y.o. <i>Calvados Pays d'Auge, France</i>	16
Hennessy VSOP, <i>Cognac, France</i>	18
Hennessy XO, <i>Cognac, France</i>	36

WHISK(E)Y

AUSTRALIA

Starward 'Two-Fold' <i>Melbourne, VIC</i>	13
Hellyers Road '10 Year Old' <i>Burnie, TAS</i>	18
Hellyers Road 'Slightly Peated' <i>Burnie, TAS</i>	21
Sullivans Cove 'Double Cask' <i>Cambridge, TAS</i>	145

SCOTLAND

Ardbeg '10 Year Old' <i>Ardbeg, Islay</i>	19
Bruichladdich 'Classic Laddie' <i>Rhinn, Islay</i>	16
Bruichladdich 'Port Charlotte - Heavily Peated' <i>Islay</i>	22
Glenmorangie 'Original' <i>Tain, Highlands</i>	14
Glenmorangie 'Signet' <i>Tain, Highlands</i>	52
Dalmore '12 Year Old' <i>Alness, Highlands</i>	24
Dalmore '15 Year Old' <i>Alness, Highlands</i>	35
Glendronach '12 Year Old' <i>Aberdeenshire, Highlands</i>	16
Glenfiddich '15 Year Old Solera' <i>Dufftown, Speyside</i>	22
Glenfiddich '21 Year Old Gran Reserva' <i>Dufftown, Speyside</i>	49
Glenfiddich 'Project XX' <i>Dufftown, Speyside</i>	26
Chivas Regal 'XV Year Old' Blend <i>Keith, Moray</i>	15
Chivas Regal '18 Year Old' Blend <i>Keith, Moray</i>	20
Chivas Regal '25 Year Old' Blend <i>Keith, Moray</i>	65

REST OF THE WORLD

Jameson, <i>Ireland</i>	13
Teeling 'Single Malt' <i>Ireland</i>	15
Jameson 'Single Grain' <i>Ireland</i>	14
Kurayoshi 'Pure Malt' <i>Tottori Prefecture, Japan</i>	18
Kurayoshi 'Sherry Cask' <i>Tottori Prefecture, Japan</i>	20
Koval '4 Grain' <i>Chicago, Illinois, USA</i>	26
Rittenhouse 'Rye 100 Proof' <i>Louisville, Kentucky</i>	18
Kavalan 'Concertmaster' <i>Yuanshan, Yilan, Taiwan</i>	30
Canadian Club '8 Year Old' <i>Ontario, Canada</i>	12
Maker's Mark Bourbon, <i>Kentucky, USA</i>	12
Bulleit Bourbon, <i>Lawrenceburg, Kentucky, USA</i>	14
Southern Comfort, <i>New Orleans, USA</i>	12



Beer, Cider & Non Alcoholic

“Boy, your lips taste like
a night of Champagne...”

Love on Top

- Beyoncé

BEER & CIDERS

James Boag's Light	9
Heineken Lager	11
Sydney Beer Co. Lager	12
Travla Low Carb Mid-Strength Lager	9
Young Henry's Newtowner, Pale Ale	12
Stone & Wood Pacific Ale	13
Mismatch Brewing Strawberry Sour	14
Heaps Normal Quiet XPA (<i>non-alcoholic</i>)	12
Young Henry's Cloudy Apple Cider	12

NON-ALCOHOLIC

Lyre's Non - Alcoholic G&T	10
Soft Drinks	6
<i>Coke, Coke No Sugar, Sprite, Ginger Ale, Lemon Lime Bitters, Soda Lime Bitters, Ginger Beer</i>	
Fever-Tree	6
<i>Tonic water, Aromatic Tonic water</i>	
Purezza	6pp
<i>Sparkling, Still</i>	
Fresh orange juice	8
Cloudy apple, pineapple and grapefruit juice	7

NON-ALCOHOLIC WINE

NV Lyre's Classico Italian Style Sparkling, <i>AUS</i>	55
NV French Bloom 'Le Blanc' Sparkling, <i>FRA</i>	90
NV French Bloom 'Le Rosé' Sparkling, <i>FRA</i>	95
Ara 0% Sauvignon Blanc, <i>Marlborough NZ</i>	55

MOCKTAILS

AMARETTI SOUR	15
Lyre's Amaretti, lemon, orange, whites, sugar syrup	
LYCHEE-VERA	15
Lyre's London Dry, Aloe vera, lychee, cloudy apple, lemon, soda	

HOT DRINKS

Coffee by Seven Miles 5.50

Flat white, Latte, Cappuccino, Long black, Mocha, Chai latte, Piccolo latte, Hot chocolate

Dirty chai 6.00

Additional: 1.00

Decaf, extra shot, soy, almond, oat milk

Tea by Tavalon 6.00

NYC Breakfast, Aussie Breakfast, Earl Grey, Kama Chai Sutra, Royal Chamomile,

Lemongrass & Ginger, Pure Green, Jasmine Dream, Double Mint

COLD DRINKS

Iced coffee 6.50

Iced latte, Iced long black, Iced mocha, Iced chocolate



Brunch

“Why do I drink
Champagne for breakfast?

Doesn't everyone?”

- Noel Coward

BRUNCH

Available until 2pm, on Weekends only

Freshly toasted sourdough \$13
cultured butter & house jam *(v, gfo)*

Chive crumpets \$28
smoked salmon, avocado, goat's curd, lemon jam *(v)*

Avocado & tomato bruschetta \$25
poached egg, Meredith goat's cheese, balsamic vinegar *(v, gfo)*

Eggs on toast, any style \$23
poached, scrambled, fried *(v, gfo)*

Bacon & egg roll \$21
crispy potatoes, cheddar, sweet & sour peppers

Strozzapretti \$34
dashi stock, calamari, shiso pesto, eschalots, chilli

Donuts \$19
honey, yoghurt, cinnamon, star anise, pistachio *(v)*

Add ons:
Avocado +6 | Bacon +7 | Haloumi +7
Smoked Salmon +8 | 10g Black Caviar Tin +48

(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%.

BOTTOMLESS BRUNCH

*Available until 2pm, on Weekends only | 2 hours dining time
4 course shared feast with bottomless bubbles
(minimum 2 pp)*

G.H. Mumm 'Grand Cordon' Champagne \$150pp

Bandini Prosecco, Veneto, Italy \$95pp

Free flow of Mimosa, Bellini & Chandon Garden Spritz \$95pp

Lyre's 'Non-Alcoholic' Classico Sparkling \$85pp

Chive crumpets, cod egg cream, bottarga

Chicken liver parfait, cornichons, Sauternes jelly, toast

Potato gnocchi, sautéed greens, parmesan sauce (v)

Donuts, honey, yoghurt, cinnamon, star anise, pistachio (v)

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All Day Dining

“I only drink Champagne on
two occasions: when I’m in love
and when I’m not...”

– Coco Chanel

ROYAL TASTING FEAST

\$79pp

Chive crumpets, cod egg cream, bottarga

Chicken liver parfait, cornichons, Sauternes jelly, toast

Scallops, cauliflower, nasturtium *(gf)*

Strozzapretti, calamari, perilla pesto, chilli

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

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TO SHARE

6 Freshly shucked oysters, mignonette, lemon *(gf, df)* \$38

Suggestion NV Veuve Clicquot ‘Yellow Label’ *Champagne* 31 glass

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

Suggestion 13 Dom Pérignon, *Champagne* 90 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 Frerejean Frères ‘Brut Grande Réserve’ *Avize, Champagne* 30 glass

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

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

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

Suggestion 12 Veuve Clicquot ‘Vintage’ Rosé *Champagne* 54 glass

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

Suggestion NV G.H.Mumm ‘Grand Cordon Brut’ *Champagne* 27 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’ *Tarra 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

MAINS

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 15 Moët & Chandon ‘Grand Vintage’ *Champagne* 39 glass

Strozzapretti, calamari, perilla pesto, chilli \$32

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

SIDE DISHES

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

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

DESSERTS

Donuts, honey, yoghurt, cinnamon, star anise, pistachio *(v)* \$19

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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PRE THEATRE MENU

\$60pp

Shared feast for the table

Available from 5pm

Chicken liver parfait, cornichons, Sauternes jelly, toast

Stracciatella, watermelon, shiso (*v, gf*)

Confit salmon, cucumber velouté, karkalla (*df*)

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

HIGH CHEESE

\$38pp

(minimum 2pp)

Selection of 3 types of cheeses, lavosh oat crackers,
grapes, quince, chutney, dried fruits & nuts

MATCHING WINE

NV Kilikanoon 'Brut' Vouvray, *Loire Valley, France* \$90

*Made from 100% Chenin blanc in Loire, this wine was made for
cheese pairing. The ripe red apple skin and spiced quince notes perfect
for a blue cheese, but it has an almost cheese rind like texture and
refreshing acidity to match bries and hard cheeses too.*

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