

MAINS

Slow roasted eggplant, miso,
pickled king browns, soybean, tofu (*v, gf*) \$28

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

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

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

Chicken breast, forestiere garnish, peas, jus gras (*gf*) \$37

Suggestion '15 Moët & Chandon 'Grand Vintage' *Champagne* 39 glass

Mafaldine pasta, bay prawn, mussel, bisque,
n'duja butter, blistered tomato \$37

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

SIDE DISHES

Cos lettuce, eschalot, cucumber, thyme dressing (*v, vg, gf, df*) \$14

Shoestring fries, togarashi salt, aioli (*v, gf, df*) \$15

Boulot sourdough, robust olive oil \$4

DESSERTS

Donuts, honey, yoghurt, cinnamon, star anise,
pistachio, hot chocolate sauce (*v*) \$20

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

Pineapple cheesecake, almond joconde, coconut & lime sorbet \$23

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

Strawberry white chocolate mousse tart, raspberry sorbet \$23

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

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

(*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%.