



Please note the restaurant is fully licensed. A surcharge of 10% applies to all beverages and food pricing on Sundays and public holidays.

Les Cocktails \$18.50

Start your meal with the perfect apéritif and choose from our great cocktails.

Ultime Champagne

Champagne base with sugar, bitters and cognac

Gin fizz

Gin, citron and soda water

Dry martini

Gin, vermouth and green olive

Bloody Mary

Tomato juice, vodka, citron, grain mustard, tabasco, Worcestershire sauce

Espresso martini (digestif)

Vodka, Kalhua, short black



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French 75

Champagne, Gin, Lemon, sugar syrup

Vesper

Gin, vodka, Lillet blanc

Side Car

Cognac, Cointreau, lemon juice

Negroni

Campari, gin, Martini Rosso

Apple Martini

Vodka, apple liqueur, apple juice

Mocktail \$12.50

Mix of fresh juices and non alcoholic sodas



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Apéritifs

Lillet	White wine based	France	\$14.50
Dubonnet	Red wine based	France	\$14.50
Noilly Prat	Vermouth	France	\$14.50
Cinzano	Vermouth	Italia	\$12.50
Martini Rosso	Vermouth	Italia	\$12.50
Pernod	Anise-flavoured liqueur	France	\$12.50
Sambuca	Anise-flavoured liqueur	Italia	\$12.50
Grey goose	Vodka	France	\$14.50
Absolut	Vodka	Sweden	\$10.50
Tanqueray	Gin	Scotland	\$12.50
Green Island	Rum	Mauritius	\$12.50
Johnnie Walker Red	Whisky	Scotland	\$12.50
Johnnie Walker Black	Whisky	Scotland	\$14.50
Jack Daniels, Bourbon	Whisky	USA	\$12.50
Bullet, Bourbon	Whisky	USA	\$14.50
Jose Cuervo	Tequila	Mexico	\$12.50
Guignes et guins			
Laurent Cazottes	Eau de vie	France	\$18.50



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Bières

James Boags	Tasmania	\$9.50
Crown Lager	Victoria	\$9.50
Peroni	Italia	\$9.50
Corona	Mexico	\$ 9.50
Urthel	Belgium	\$11.00
Too many chiefs Cider	Australia	\$11.00
La Trappe	Belgium	\$11.50
Bavaria	Holland	\$9.50
Boags Light	Tasmania	\$7.50
Phoenix Premium	Mauritius	\$9.50
Kronenbourg 1664	France	\$11.00

Boissons non alcooliques

Badoit Sparking Mineral Water (330mls)	\$5.50
Badoit Sparking Mineral Water (750mls)	\$10.50
Evian still water	\$10.50
Juices (Orange, apple, pineapple, tomato)	\$7.50
Lemonade, Fanta, Solo, Coca Cola,	\$4.60
Lemon Lime Bitters	\$7.50



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Au verre (125mls)

By the glass

Champagne/Mousseux

Philippe Fourrier Champagne	Carte d'or (Pinot Noir)	\$22.00
Baron Jacques (Blanc de blanc)	Bourgogne	\$14.00

Blancs

White Wines

Les Terrasses Fontanet	Pays d'Oc (Grenache Blanc)	\$11.00
Domaine des Aubussières	Vouvray (Chenin Blanc)	\$14.50
Cave de Turkheim	Alsace (Riesling)	\$15.00
Clomarin de Pinet	Languedoc (Picpoul)	\$13.50
Pépé's Béret	Loire Valley (Sauvignon Blanc)	\$15.50

Blancs Premium* From \$17.50

White Premium

(See our sommelier for today's selection)

Rosés

Sirocco	Pays d'Oc (Gre/Syr/Cin)	\$12.50
Fontanet	Pays d'Oc (Gre/Syr)	\$10.50



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Au verre (125mls)

By the glass

Rouges

Red Wines

Fontanet, Les Terrasses,	Pays d'Oc (Grenache/Syrah)	\$ 11.00
La Tour Travers	Bordeaux (Mer/Cab/Sauv)	\$ 10.50
Domaine Tracot	Beaujolais Villages (Gamay)	\$ 14.50
Pépé's Béret	Pays d'Oc (Syrah)	\$ 15.00
Monsieur Pinot	Pays d'Oc (Pinot Noir)	\$ 15.00

Rouge Premium * From \$17.50 per glass

Red Premium

(See our sommelier for today's selection)

Vins de Dessert (75mls)

Domaine des Bernardins	Beaume de Venise (Muscat)	\$ 15.50
Domaine Viranel	Alicante Bouschet (Languedoc)	\$ 18.50
La Caussade	Sainte Croix du Mont (Semillon/Sauvignon)	\$ 15.00

*Premium wines from artisan makers of quality driven, handmade wines reflecting the terroir.



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Vins Mousseux et Champagne

Baron Jacques	Bourgogne (Blanc de Blanc)	\$69
Domaine des Aubussières Crémant	Vouvray	\$ 78
Moët & Chandon	Champagne	\$129
Veuve Clicquot Brut NV	Champagne	\$132
Philippe Fourrier Carte D'Or	Champagne	\$ 98
Philippe Fourrier Prestige	Champagne	\$138
Philippe Fourrier Rosé	Champagne	\$118
Philippe Fourrier Millésime	Champagne	\$168



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Vins Blancs

White Wines

Albert Mann Grand Cru Furtenstum 2012	Alsace (Riesling)	\$168
Marcel Deiss 2015	Alsace (Riesling)	\$72
Cave de Turckheim 2016	Alsace (Riesling)	\$62
Cave de Turckheim 2016	Alsace (Pinot Gris)	\$62
La Tour Travers 2016	Bordeaux (Sem/Sau)	\$42
Vincent Girardin Chassagne Montrachet 2014	Bourgogne (Chardonnay)	\$168
Domaine Talmard 2015	(Mâcon) Bourgogne (Chardonnay)	\$72
Domaine Dampt 2016	(Petit Chablis) Bourgogne (Chardonnay)	\$72
Pépé's Béret , Vin de France 2016	Loire (Sauvignon Blanc)	\$72
Vincent Delaporte 2016	Sancerre Loire (Sauvignon Blanc)	\$78

*** Please note vintages subject to change**



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Vins Blancs

White Wines

Ascella Chardonnay 2015	Hunter Valley NSW (Chardonnay)	\$ 52
Eric de Suremain 2014 1er Cru Pillot	Rully (Chardonnay)	\$182
Château Simone 2012	Palette Provence (Clairette)	\$162
B. Fouquet, Cuvée Silex 2016	Vouvray Loire (Chenin Blanc)	\$ 72
Fontanet Les Terrasses 2016	Pays d'Oc (Grenache Blanc)	\$ 52
Parc St Charles La Pinède 2015	South Rhône (Viognier)	\$ 68
Marcel Deiss Alsace 2015	Alsace blend (13 varieties)	\$72

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Vins Rosés

Rosé Wines

Rimauresq Cru Classé 2015	Côtes de Provence (Blend)	\$ 78
Sirrocco 2016	Pays d'Oc (Gre/Cyn/Syr)	\$ 59
Fontanet 2016	Pays d'Oc (Syr/Gre)	\$ 52

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Vins Rouges

Red Wines

La Tour Travers 2014	Bordeaux (Merlot/Cabernet)	\$42
Vieux Naudin 2014	Bordeaux Supérieur (Merlot/Cabernet)	\$59
Château Huradin 2014	Bordeaux (Merlot/Cabernet)	\$79
Château Belgrave 2014	Bordeaux Saint Emilion (Merlot/Cabernet)	\$92
Château Mazeyres 2013	Bordeaux Pomerol (Merlot/Cabernet)	\$118
Château Sénéjac 2014	Bordeaux Haut Médoc (Cab Sau /Mer)	\$118
Château Belregard Figeac Grand cru 2012.	Bordeaux Saint Emilion (Mer/Cab)	\$152
Domaine Tracot 2015	Beaujolais Villages (Gamay)	\$68
Domaine Vincent Girardin 2014	Bourgogne (Pinot Noir)	\$74
Domaine Pavelot, 1er Cru 2013	Bourgogne Savigny-Les-Beaune (Pinot noir)	\$139
Anne Gros Les Fontaines Minervois 2015	Languedoc (Syr/Gren/Cin)	\$118

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Vins Rouges

Red Wines

Fontanet les Terrasses 2015	Vin de France Pays d'Oc (Gre, Syr)	\$52
Ascella Shiraz 2014	Hunter Valley, NSW (Shiraz)	\$52
Château Simone 2011	Palette Provence (Blend)	\$162
Duclaux Cote-Rôtie Maison rouge 2013	Rhône Nord (Syrah, Viognier)	\$288
La Font de Vent 2015	Côte du Rhône (Gren, Syr, Mour)	\$62
Pépé's Béret 2016	Rhône (Syrah)	\$68
Ferme St Martin 2015	Beaumes de Venise rouge (Gren/Syrah)	\$ 89
Vigouroux Pigmentum 2015	Cahors (Malbec)	\$ 82
Domaine Viranel Viognier 2015	Languedoc (Viognier)	\$78

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Cellar Selection

Vins Rouges (Reds)

Château Chasse – Spleen 2001	Medoc	\$288
2009	Medoc	\$328
Château Belregard Figeac Grand Cru 2012	Bordeaux Saint Emilion (Merlot/Cabernet)	\$152
Château Simone 2011 Grand Cru <i>Palette is one of the smallest French appellation and the only Grand Cru in Provence.</i>	Provence (Gren/ Mour/ Cin)	\$162
Benjamin Duclaux Cote-Rôtie Maison rouge 2013	(Syrah / Viognier)	\$288
Domaine Perrot- Minot Chambolle Musigny 2015	Bourgogne (Pinot noir)	\$498
Domaine Trévallon 2005	Bordeaux (Merlot)	\$298

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Cellar Selection

Vins Blancs (Whites)

Château Simone 2011/2012 Palette Grand Cru Provence (Clairette) \$162

*Palette is one of the smallest French appellation and the only Grand Cru in Provence.
A powerful dry white wine.*

Francois Rousset Chateau Chalon 2007 Jura (Savagnin) \$288

Eric de Suremain 2014 1er Cru Pillot (Chardonnay) \$182

Vincent Girardin Chassagne Montrachet 2014 Bourgogne (Chardonnay) \$168

Albert Mann Grand Cru Furtenstum 2012 Alsace (Riesling) \$168

Cuilleron St Joseph 2015 Rhône (Mar/Rou) \$132

André Perret 2014 Condrieu Rhône (Rou/Mar/Vign) \$188

Domaine Font de Michelle 2006 Chateau neuf du Pape (Gre/Mar/Clai/Bour) \$178

Vins de Dessert

(Dessert Wines)

Château de Fargues Lur Saluces (Sauternes) From \$198 to \$398

(Rare vintages available)

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Liqueurs et Digestifs

Galway Pipe	Grand Tawny 12 years	\$15.50
Rutherglen	Classic Tawny	\$18.50
Penfolds Club	Tawny	\$12.50
Penfolds Club	Grandfather's	\$22.00
Remy Martin	Petite Champagne Cognac	\$18.00
Martell	Fine Cognac	\$18.00
Meukow	VS Cognac	\$16.00
Tariquet Bas	Armagnac	\$18.00
Balvenie	Single malt	\$22.00
Menorval	Calvados	\$18.00
Bardinet VSOP	Brandy	\$14.00
Cointreau		\$12.50
Grand Marnier		\$12.50
Tia Maria		\$10.50
Amaretto		\$14.50
Frangelico		\$14.50
Baileys		\$12.50
Kahlua		\$12.50
Midori		\$12.50
Marie Brizard	Chocolat liqueur	\$14.00



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Vins de Desserts

Dessert Wines

375mls

Domaine des Bernardins	Beaumes de Venise (Muscat)	\$72
La Caussade 2014	Sainte Croix du Mont (Sem/Sav Blanc)	\$68
Château Birot	Cadillac	\$72
Domaine Viranel	Languedoc Alicante Bouschet	\$88
Château de Fargues Lur Saluces 2006 (Other rare vintages available)	(Sauternes) From	\$198

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