



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

Page 1 Wine Map of France

Page 2 Index

Wines by the glass

Page 3 Champagne & White

Page 4 Rosé

Page 5 Red

Page 6 Dessert

Wines by the bottle

Page 7 Champagne and Sparkling wines

Page 8 White wines

Page 9 White wines

Page 10 Rosé wines

Page 11 Red wines Bordeaux (Merlot, Cabernet, Cabernet Sauvignon)

Page 12 Red wines Bourgogne (Pinot Noir, Gamay)

Page 13 Red wines Rhone Valley (Syrah, Grenache, Mourvedre)

Page 14 Cellar Selection White wines

Page 15 Cellar Selection Bourgogne

Pages 16 17 Cellar Selection Bordeaux and Rhone Valley

Page 18 Dessert wines

Page 19 Australian and non French wines

Page 20 Cocktails

Page 21 Cocktails

Page 22 Beers

Page 23 Non alcoholic beverages

Page 24 Aperitifs

Page 25 Liqueurs and digestifs

Page 26 Special whiskies

Au verre (125mls)

By the glass

Champagne/Mousseux

Philippe Fourrier Champagne	Côte des Bar, Blanc de Noirs	22.00
Baron Jacques, Organic	Blanc de Blancs, Bourgogne	15.00

Blancs

White Wines

La Ciboise 2020 M Chapoutier	Lubéron (Grenache Blanc)	12.50
Cave de Turckheim Pinot Gris 2019	Alsace (Pinot Gris)	16.50
Riesling, Schieferkopf 2017 Trocken-Dry	Baden Germany	16.50
Éric Louis 2019	Loire Valley (Sauvignon Blanc)	15.50
Pépé's Béret 2020	Pays d'Oc (Chardonnay)	15.50
Bouchard Aîné & Fils 2020	Bourgogne (Chardonnay)	17.50
Vouvray B. Fouquet, Cuvée Silex 2019	Loire Valley (Chenin Blanc)	16.50
La Gioiosa Sparkling sweet Moscato	Veneto (Moscato)	13.50



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

Au verre Rosés (125mls)

Rosés by the glass

Campuguet 1753 2020	Costières de Nîmes (Syrah/Vermentino)	15.50
Chateau des Ferrages 2021 Roumery	Côtes de Provence	15.50
Rimauresq Cru Classé 2021	Côtes de Provence (Blend)	17.50



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

Au verre (125mls)

By the glass

Rouges

Red Wines

La Ciboise 2019 M Chapoutier	Lubéron (Grenache)	12.50
------------------------------	--------------------	-------

Domaine des Combiers Prestige 2020	Beaujolais-villages (Gamay)	16.50
------------------------------------	-----------------------------	-------

Buddy Marigny Pinot Noir 2019	Pays d'Oc (Pinot Noir)	15
-------------------------------	------------------------	----

Pépé's Béret 2019, Old Vine Shiraz	Pays d'Oc (Syrah)	16
------------------------------------	-------------------	----

Maxwell-Made, Ellen Street Shiraz 2019	McLaren Vale SA (Shiraz)	16
--	--------------------------	----

Rouge Premium * From \$20 per glass

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

Au verre (125mls)
By the glass

Vins de Dessert (75mls)

Domaine des Bernardins 2019	Beaume de Venise (Muscat)	16.50
La Caussade 2017	Sainte Croix du Mont (Semillon/Sauvignon)	16.50
Domaine Viranel, fortified red	Alicante Bouschet (Languedoc)	18.50
Chateau Roumieu 2010	Sauternes	22.50



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

Vins Mousseux et Champagne

Baron Jacques (Blanc de Blancs) organic	Bourgogne	69
Domaine Esteban, 2018, ZD Viognier organic	Rhône Valley	88
La Gioiosa Sparkling sweet Moscato	Veneto Italy	68
Philippe Fourrier Blanc de noirs	Champagne	98
Philippe Fourrier Prestige (Blanc de Blancs)	Champagne	138
Philippe Fourrier Rosé	Champagne	118
Philippe Fourrier Millésime 2012	Champagne	168
Philippe Fourrier Intimiste 2014	Champagne	498

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

Vins Blancs

White Wines

Éric Louis 2019	Loire Valley (Sauvignon Blanc)	78
Château de Fontaine-Audon 2019	Sancerre Loire Valley (Sauvignon Blanc)	88
Château Simone 2018	Palette, Provence (Clairette)	168
Château Huradin 2018	Graves, Bordeaux (SSB)	72
Chignin-Bergeron 2015	Savoie, (Roussanne)	78
Vouvray B. Fouquet, Cuvée Silex 2020	Loire Valley (Chenin Blanc)	72
La Ciboise 2020 M Chapoutier	Lubéron (Grenache Blanc)	56
Domaine de Viranel 2019	Languedoc (Viognier)	78
Belleruche, M. Chapoutier 2017/19	Rhône Valley (white blend)	72
Campuket 2019	Gard, Viognier	78
Crozes-Hermitage blanc 2018, M.Chapoutier	Rhône Valley (Mars/Rou)	88
Domaine Tempier 2020 Bandol	Provence (Blend)	98

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

Vins Blancs

White Wines

Riesling 2018, Marcel Deiss dry	Alsace (Riesling)	88
Zellenberg 2018, Marcel Deiss Medium dry	Alsace (Riesling)	88
Alsace Complantation 2019, Marcel Deiss medium	Alsace Field blend	88
Riesling Schieferkopf 2017 Trocken-Dry	Baden Germany	62
Pinot Gris Caves de Turkheim 2019,	Alsace (Pinot Gris)	72
Happy Vieil Armand 2020 Organic, dry	Alsace (Pinot gris Riesling)	66
Riquewihr 2018, Marcel Deiss off dry	Alsace (Riesling blend)	88
Petit Chablis 2019, Domaine D. Damp	Bourgogne (Chardonnay)	78
Chablis 1er Cru Montmains 2020 D. Chanson	Bourgogne (Chardonnay)	118
Bourgogne Arnaud-Baillet 2019	Bourgogne (Chardonnay)	88
Bouchard Aîné & Fils 2020	Bourgogne (Chardonnay)	72
Pépé's Béret , Pays d'Oc 2019	Languedoc (Chardonnay)	72

*** Please note vintages subject to change**

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

Vins Rosés

Rosé Wines

Rimauresq Cru Classé 2021	Côtes de Provence (Blend)	82
Domaine la Suffrene Bandol 2019	Côtes de Provence (Blend)	88
Domaine la Suffrene Bandol 2019 375 Mls	Côtes de Provence (Blend)	58
Campuguet 1753 Rosé 2020	Costières de Nîmes (Syrah/Vermentino)	74
Chateau des Ferrages 2020 Roumery	Côtes de Provence	68

*** Please note vintages subject to change**

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

Vins Rouges

Red Wines

Vieux Naudin 2019	Bordeaux Superieur (Cab sauv Merlot)	72
Chateau Huradin 2017	Graves , Bordeaux (Cab sauv Merlot)	78
Le Jardin de Queyron-Pindefleurs 2015	St Emilion, Bordeaux (Merlot/Cabernet)	98
Croix Canon 2014	Grand Cru St Emilion (Merlot/Cabernet)	152
Chateau Lanessan 2011	Haut Medoc (Cabernet/Merlot)	88
Chateau Tour du Moulin 2015	Fronsac (Merlot/Cabernet)	88
Chateau Beynat 2018	Castillon Cotes de Bordeaux (Merlot)	88
Château Sénéjac 2016	Haut-Médoc (Cab Sau /Mer)	118
Château Queyron-Pindefleurs 2009	Grand Cru Saint Emilion (Mer/Cab)	168

* Please note vintages subject to change

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

Vins Rouges

Red Wines

Juliéna, Les Capitans, 2016/ 17 Trenel	Beaujolais (Gamay)	78
Morgon 2019 Marchand & Birch	Beaujolais (Gamay)	78
Domaine Chanson 2020	Bourgogne (Pinot Noir)	76
Santenay Beauregard 1er Cru D.Chanson 2019	Bourgogne (Pinot noir)	138
Beaune-Teurons 1er Cru D.Chanson 2018	Bourgogne (Pinot noir)	158
Savigny-Les-Beaune 1er Cru Aux Guettes 2018 Pavelot	Bourgogne (Pinot noir)	139
Côteaux Champenois, Philippe Fourrier 2017	Champagne (Pinot Noir)	88
Cuvée gastronomie Domaine Jean Perrier V.V 2018	Savoie (Mondeuse)	88

*** Please note vintages subject to change**

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

Vins Rouges

Red Wines

La Ciboise 2020 M Chapoutier	Lubéron (Grenache)	56
Pépé's Béret 2019, Old Vine Shiraz	Pays d'Oc (Syrah)	69
Chateau Maucoil 2020 Organic	Côtes du Rhône (GSM)	74
Domaine de Bila-Haut 2017, M.Chapoutier	Roussillon (GSMC)	72
Domaine Tempier 2019 Bandol	Provence (Mourvedre)	92
V.I.T, Domaine de Bila-Haut 2015, M.Chapoutier	Roussillon (GSMC)	118
Crozes-Hermitage, Les Meysonniers, 2018/19 M. Chapoutier (Syrah)		88
Collioure, Chrysopée, 2018 M. Chapoutier	Roussillon (GSMC)	138
Crozes-Hermitage, Les Varonniers , 2018 M. Chapoutier (Syrah)		148
Cahors, G.Vigouroux Pigmentum 2018	Cahors (Malbec)	82
Anne Gros Les Fontanilles Minervois 2018	Languedoc (Gre/Syr/Car)	118

*** Please note vintages subject to change**



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

Cellar Selection

Vins Blancs (Whites)

Château Simone 2018 Palette	Provence (Clairette)	168
<i>Palette is one of the smallest French appellation and the only Grand Cru in Provence. A powerful dry white wine.</i>		
Chassagne Montrachet, VV 2018 V.Girardin	Bourgogne (Chardonnay)	188
Puligny- Montrachet, 1er Cru Folatieres V.Girardin	Bourgogne (Chardonnay)	288
Meursault "Les Vireuils" 2018 Camille Giroud	Bourgogne (Chardonnay)	228
Meursault 1er Cru "Les Genevrières" 2016 V Girardin	(Chardonnay)	268
Albert Mann Grand Cru " Schlossberg" 2018/19	Alsace (Riesling)	168
St Joseph "Lyseras", Cuilleron 2015	Rhône (Mar/Rou)	132
Condrieu "Invitare" M. Chapoutier 2017	Rhône (Viognier)	118
Châteauneuf-du-Pape blanc La Bernardine 2019	Rhône (Blend)	118

*** Please note vintages subject to change**



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

Cellar Selection

Vins Rouges (Reds Burgundy)

Aloxe-Corton, L'Atelier, Benjamin Laroche 2017	Bourgogne (Pinot noir)	168
Gevrey-Chambertin, Vieilles Vignes 2018 Vincent Girardin		178
Nuits-St- Georges 1er cru les Cailles 2018 Camille Giroud		238
Gevrey-Chambertin, Justice des Seuvrées 2018 Perrot Minot		380
Chambolle-Musigny Orveaux des Bussières Perrot- Minot 2018		420
Chambolle-Musigny 1er cru Les Borniques 2019 Camille Giroud		550

*** Please note vintages subject to change**



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

Cellar Selection

Vins Rouges (Reds Bordeaux)

Château de Camensac, Haut-Médoc 2010, Cru Classé Bordeaux (Cab/Mer)	248
Château Cantemerle, Haut-Médoc 2005, Cru Classé Bordeaux (Cab/Mer)	248
Château La Fleur de Bouard 2015 Lalande de Pomerol (Merlot)	268
Château Queyron Pindefleurs Grand Cru 2009 Bordeaux Saint Emilion (Merlot/Cabernet)	168
Château Bel-Air Lagrave 1989 Moulis en Médoc, Bordeaux	288

*** Please note vintages subject to change**

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

Cellar Selection

Vins Rouges (Reds, Rhone)

Châteauneuf-du-Pape Font du Vent, E. Gonnet 2017, Rhône (Blend)	232
Châteauneuf-du-Pape La Bernardine M Chapoutier 2016/17, Rhône (Blend)	232
Châteauneuf-du-Pape Barbe Rac 2018 M Chapoutier , Rhône (Blend)	218
Saint Joseph Les Granits 2018 M Chapoutier Syrah (Rhône Valley)	188
Saint Joseph Le Clos 2018 M Chapoutier Syrah (Rhône Valley)	308
Côte-Rôtie Neve 2017 M Chapoutier Syrah/Vio (Rhône Valley)	288
Côte-Rôtie La Mordorée 2018 M Chapoutier Syrah/Vio (Rhône Valley)	348
Hermitage Monier de la Sizeranne 2014 M Chapoutier Rhône (Blend)	252
Château Simone 2018 Palette, Provence (Gren/ Mour/ Cin)	168
<i>Palette is one of the smallest French Appellation and the only Grand Cru in Provence.</i>	

* Please note vintages subject to change



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

Vins de Dessert

(Dessert Wines)

Château de Fargues, Lur Saluces 2009, 375ml	Sauternes	398
Château de Fargues, Lur Saluces 2002, 375ml	Sauternes	388
Château des Tours, Sainte-Croix-du-Mont 2009, 375ml	Bordeaux	76
La Caussade 2017, 375ml Sainte-Croix-du-Mont (Sem/Sauv Blanc)	Bordeaux	68
Chateau Roumieu 2010 Sauternes, 375 ml		118
Chateau Roumieu 2010 Sauternes		158
Quarts de Chaume, Grand Cru, Château Pierre-Bise 2015, 500ml	Loire	132
Banyuls, Bila-Haut Michel Chapoutier 2015 500ml.	Fortified red, Roussillon	88
Domaine des Bernardins 2019, 375ml	Muscat de Beaumes de Venise	72
Domaine Viranel Gourmandise Cartagène, 500ml,	sweet red Languedoc	88



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

Vins d'Australie et non Français

(Australian and Non French Wines)

La Gioiosa Sparkling sweet Moscato	Veneto Italy	68
Riesling Schieferkopf 2017 Trocken-Dry	Baden Germany	62
Els Vinyerons Vins Naturals 2019	Penedes (Xarel-lo)Spain	68
Maxwell-Made, Ellen Street Shiraz 2019	McLaren Vale SA (Shiraz)	78
La Pleiade 2018 Chapoutier/Jasper Hill	Heathcote Vic (Shiraz)	138
Ergo Sum 2014 Chapoutier/Giaconda	Beechworth Vic (Shiraz)	152
Pinot Noir By Farr 2018 Cote Vineyard	Geelong Victoria	238
Anwilka, 2015	Stellenbosch South Africa (Syr/Cab)	132
Klein Constantia 2017	Constantia South-Africa Cab Sau/Malbec	138
Penfolds Grange Bin 95 1990	South Australia (Shiraz)	4500

*** Please note vintages and pricing subject to change**



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 19.50

French 75

Champagne, Gin, Lemon, sugar

Apple Martini

Vodka, apple liqueur, apple juice

French Martini

Vodka, Chambord, pineapple juice

Dry Martini

Gin, vermouth, olive

Espresso Martini

Vodka, Kalhua, espresso coffee



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 19.50

Negroni

Campari, gin, Martini Rosso

Side Car

Cognac, Cointreau, lemon juice

Ultime Champagne

Champagne base with sugar, bitters and cognac

Old Fashioned

Makers Mark Bourbon, Bitters, sugar

Mocktail \$12.50

Mix of fresh juices and non alcoholic sodas

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

Bières

James Boags Premium	Tasmania	4.6%	9.50
Crown Lager	Victoria	4.9%	9.50
Peroni Nastro Azzurro	Italia	5.1%	9.50
Corona Extra	Mexico	4.5%	9.50
Le Titi Parisien IPA	France	5.5%	14.50
La Parisienne Blonde	France	5.5%	13.50
LaTrop Blanche St Tropez	France	4.4%	13.50
LaTrop Double IPA St Tropez	France	8.4%	14.50
La Superbe Kölsch	France	5.4%	14.50
La Superbe American style wheat	France	5.5%	14.50
Apple Cider or Peary Organic	France	5.5%, 4%	12.50
Spencer Trappist Ale MA,	USA	6.5%	12.50
Spencer Monk's Res Ale MA,	USA (Dark)	10.2%	12.50
Spencer Trappist 75cl MA,	USA	6.5%	25.00
James Boags Light	Tasmania	2.5%	7.50
Phoenix Golden Lager	Mauritius	5%	9.50
Heineken 0.0	Netherlands		7.50
Asahi Super Dry	Japan	5%	10.50

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

Boissons non alcooliques

Purezza Sparking premium water (75 cl)	12.50
Purezza still premium water (75 cl)	12.50
Juices (Orange, apple, pineapple, tomato)	7.50
Lemonade, Fanta, Solo, Coca Cola,	4.60
Lemon Lime Bitters	7.50
Orangina	7.00

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

Apéritifs

Lillet	Red/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 / Ricard	Anise-flavoured liqueur	France	12.50
Sambuca	Anise-flavoured liqueur	Italia	12.50
Grey goose	Vodka	France	14.50
Absolut	Vodka	Sweden	12.50
Tanqueray	Gin	Scotland	13.50
Bombay	Gin	Scotland	13.50
Hendricks	Gin	Scotland	15.50
Bacardi	Rum	Jamaica	10.50
Emperor	Rum, Sherry cask finish	Mauritius	15.00
Johnnie Walker Red	Whisky	Scotland	12.50
Johnnie Walker Black	Whisky	Scotland	14.50
Jack Daniels, Bourbon	Whisky	USA	12.50
Jim Beam, Bourbon	Whisky	USA	12.50
Jose Cuervo	Tequila	Mexico	12.50
Guignes et guins Laurent Cazottes	Eau de vie	France	18.50

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

Liqueurs et Digestifs

Galway Pipe	Grand Tawny 12 years old	16.50
Rutherglen	Classic Muscat 12 years old	18.50
Penfolds Club	Tawny	12.50
Penfolds Club	Father 10 years old	22.00
Penfolds Club	Grand Father 20 years old	28.00
Remy Martin	Cognac VSOP	20.00
Meukow	VSOP Cognac	20.00
Tariquet	Bas-Armagnac, VS	22.00
Calvados	Château du Breuil, Pays D'Auge	20.00
Cointreau		14.50
Grand Marnier	Cordon Rouge	14.50
Tia Maria		11.50
Amaretto		14.50
Frangelico	Hazelnut	14.50
Baileys		12.50
Kahlua		12.50
Midori	Japanese Melon	12.50

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

Our Special Whiskies by the Glass (30 mls)

Balvenie	Doublewood, 12 years old, Single malt	22
Glenfiddich	15 years old, Single malt	24
Laphroaig	12 years old, Single malt	22
The Hakushu	Distiller's Reserve, Single malt	30
The Ramblin Man	18 years old, Single malt (The very best of Australia's)	90