



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

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, worcester 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, Lillet rouge

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	13.50
Bombay	Gin	Scotland	13.50
Hendricks	Gin	Scotland	15.50
Bacardi	Rum	Jamaica	10.50
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 Extra	Mexico	9.50
1758 IPA	Belgium	14.50
Cider	Australia	11.00
Spencer Monks' Ale	MA, USA	12.50
Spencer Trappist 75cl	MA, USA	25.00
Kristoffel Trappist	Blond, Dark or White, Belgium	14.50
Bavaria Premium	Holland	9.50
James Boags Light	Tasmania	7.50
Phoenix Premium	Mauritius	9.50
Kronenbourg 1664	France	11.00
Heineken 0.0	Netherlands	7.50

Boissons non alcooliques

Badoit Sparking Mineral Water (330mls)	6.50
Badoit Sparking Mineral Water (750mls)	12.50
Evian still water	12.50
Juices (Orange, apple, pineapple, tomato)	7.50
Lemonade, Fanta, Solo, Coca Cola,	4.60
Lemon Lime Bitters	7.50
Orangina	7.00



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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	14.00

Blancs

White Wines

Les Terrasses Fontanet	Pays d'Oc (Grenache Blanc)	12.00
Domaine des Aubuisières 2018	Vouvray (Chenin Blanc)	15.50
Riesling, "Schieferkopf" by M.Chapoutier	Alsace	16.50
Marcel Deiss Pinot D'Alsace 2017	Alsace (Pinot blend)	15.50
Pépé's Béret	Languedoc (Sauvignon Blanc)	15.50
Bouchard Aîné & Fils	(Chardonnay)	15.50



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Vins Mousseux et Champagne

Baron Jacques (Blanc de Blancs)	Bourgogne	69
Domaine des Aubuissières Crémant	Vouvray	78
Domaine Estebane Mousseux	Rhone	88
Philippe Fourrier Blanc de noirs	Champagne	98
Philippe Fourrier Prestige	Champagne	138
Philippe Fourrier Rosé	Champagne	118
Philippe Fourrier Millésime 2009	Champagne	168
Philippe Fourrier Intimiste 2009	Champagne	498



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Au verre (125mls)

By the glass

Rosés Premium* From \$17.50

(See our sommelier for today's selection)

Campuguet 2018, Costières de Nîmes	Languedoc (Syrah/Vermentino)	15.50
Mathilde Chapoutier 2018	Côtes de Provence St Victoire	15.50
Fontanet Rosé 2018	Pays d'Oc (GSM)	12.00
Sweet Pea Sparkling, Spring Seed Wine	McLaren Vale	13.50



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Au verre (125mls)

By the glass

Rouges

Red Wines

Fontanet, Les Terrasses,	Pays d'Oc (Grenache/Syrah)	12
La Tour Travers 2018	Bordeaux (Mer/Cab/Sauv)	10.50
Juliéna, Les Capitans, Trel/Chapoutier	Beaujolais Villages (Gamay)	15.50
Pépé's Béret 2017, Old Vine Shiraz	Pays d'Oc (Syrah)	15
Divine Shiraz	Hunter Valley (Shiraz)	15
Monsieur Pinot	Pays d'Oc (Pinot Noir)	15

Rouge Premium * From \$17.50 per glass

Red Premium

(See our sommelier for today's selection)



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Au verre (125mls)
By the glass

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 their terroir



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Vins Blancs

White Wines

Eric Louis	Loire Valley (Sauvignon Blanc)	72
Château de Fontaine-Audon 2018	Sancerre Loire Valley (Sauvignon Blanc)	88
Château Simone 2012	Palette, Provence (Clairette)	168
Château Huradin 2017	Graves, Bordeaux (SSB)	72
Chignin-Bergeron 2015	Savoie, (Roussanne)	78
B. Fouquet, Cuvée Silex 2018	Vouvray Loire Valley (Chenin Blanc)	72
Fontanet Les Terrasses 2019	Pays d'Oc (Grenache Blanc)	56
Domaine de Viranel 2018	Languedoc (Viognier)	78
Marcel Deiss Alsace 2015	Alsace blend (13 varieties)	72
Belleruche, M. Chapoutier 2017	Rhône Valley (white blend)	72
Campuguet 2018	Gard, Viognier	78
Crozes-Hermitage blanc 2017, M.Chapoutier	Rhône Valley (Mars/Rou)	88



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Vins Blancs

White Wines

Albert Mann Grand Cru Furtenstum 2012	Alsace (Riesling)	168
Riesling 2017, Marcel Deiss	Alsace (Riesling)	88
Riesling Schieferkopf 2014 by M. Chapoutier	Alsace (Riesling)	62
Pinot d'Alsace 2017, Marcel Deiss	Alsace (Pinot blend)	72
La Tour Travers 2018	Bordeaux (Sem/Sauv)	48
Chassagne-Montrachet 2017, V. Girardin	Bourgogne (Chardonnay)	168
Meursault 2017, Domaine Michel Lafarge	Bourgogne (Chardonnay)	168
Meursault Les Narvaux 2016, V. Girardin	Bourgogne (Chardonnay)	168
Petit Chablis 2018, Domaine Séguinot-Bordet	Bourgogne (Chardonnay)	78
Bourgogne Arnaud-Baillet 2017	Bourgogne (Chardonnay)	88
Bouchard Aîné & Fils 2018	Bourgogne (Chardonnay)	72
Pépé's Béret , Pays d'Oc 2017	Languedoc (Chardonnay)	72

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Vins Rosés

Rosé Wines

Rimauresq Cru Classé 2019	Côtes de Provence (Blend)	82
Campuguet 1753 Rosé 2018	Costières de Nîmes (Syrah/Vermentino)	74
Mathilde Chapoutier 2018	Côtes de Provence St Victoire	68
Fontanet Les Terrasses 2018	Pays d'Oc (Syr/Gre)	58
Sweet Pea Sparkling, Spring Seed Wine 2020	Maclaren Vale (Moscato)	68

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Vins Rouges

Red Wines

La Tour Travers 2017	Bordeaux (Merlot/Cabernet)	49
Barons de Rothschild 2013	Médoc, Bordeaux (Merlot/Cabernet)	69
Château Bellegrave 2014	Saint Emilion, Bordeaux (Merlot/Cabernet)	98
Château Tour du Moulin 2015	Fronsac, Bordeaux (Merlot/Cabernet)	88
Château Flaunys 2012	Montagne-Saint Emilion (Merlot/Cabernet)	108
Château Sénéjac 2013	Bordeaux Haut-Médoc (Cab Sau /Mer)	118
Château Bel-Air Lagrave 1995	Bordeaux Moulis-en-Médoc (Cab Sau /Mer)	168
Cht Queyron Pindefleurs 2010/2015	Grand Cru Saint Emilion (Mer/Cab)	168

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Vins Rouges

Red Wines

Domaine des Combiers Prestige 2015	Beaujolais Villages (Gamay)	72
Juliéna, Les Capitans, Trenel/Chapoutier	Beaujolais (Gamay)	78
Domaine Chanson 2018	Bourgogne (Pinot Noir)	76
Domaine Chanson Maranges 1er Cru 2016	Bourgogne (Pinot noir)	168
Savigny-Les-Beaune 1er Cru Aux Guettes 2018	Bourgogne (Pinot noir)	139
Anne Gros Les Fontaines Minervois 2017	Languedoc (Syr/Gren/Cin)	118
Anne Gros & JP Tollot, La 50/50 2017	Minervois, Languedoc (GSM)	98

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Vins Rouges

Red Wines

Fontanet les Terrasses 2018	Pays d'Oc (Gre, Syr)	56
Pépé's Béret 2017, Old Vine Shiraz	Pays d'Oc (Syrah)	69
Divine Shiraz 2017	Hunter Valley, NSW (Shiraz)	69
Maxwell-Made, Ellen Street Shiraz 2017	McLaren Vale SA (Shiraz)	78
Château Simone 2016	Palette Provence (Blend)	162
La Pinede 2018, Domaine du Parc St Charles	Côtes du Rhône (GSM)	69
Domaine de Bila-Haut 2017, M.Chapoutier	Roussillon (GSMC)	72
V.I.T, Domaine de Bila-Haut 2010, M.Chapoutier	Roussillon (GSMC)	118
Crozes-Hermitage, Les Meysonniers, M. Chapoutier	Côtes du Rhône (GSM)	88
Châteauneuf-du-Pape Font du Vent, E. Gonnet 2017	Rhône (Blend)	232
Cahors, G.Vigouroux Pigmentum 2018	Cahors (Malbec)	82
Côteaux Champenois, P. Fourrier	Champagne (Pinot Noir)	88

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Cellar Selection

Vins Rouges (Reds)

Château Simone 2015	Palette, Provence (Gren/ Mour/ Cin)	168
<i>Palette is one of the smallest French Appellation and the only Grand Cru in Provence.</i>		
Domaine Chanson Maranges 1er cru 2016	Bourgogne (Pinot noir)	168
Aloxe-Corton, L'Atelier, B. Laroche 2017	Bourgogne (Pinot noir)	168
Domaine Perrot- Minot Chambolle Musigny 2015	Bourgogne (Pinot noir)	498
Patricia Green Cellars, Freedom Hill Vineyards 2017 (PN) Oregon, USA		188
Anwilka, Stellenbosch 2013	(Syr/Cab), South-Africa	132

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Cellar Selection

Vins Rouges (Reds)

Font du Vent, E. Gonnet 2017 <i>Châteauneuf-du-Pape produces some of the most powerful wines in France.</i>	Châteauneuf-du-Pape, Rhône (Blend)	232
Côte-Rôtie " La Brocarde" 2016, C.Billon	Northern Rhône (Syr/Vio)	288
Château de Camensac, Haut-Médoc 2010, Cru Classé Bordeaux (Cab/Mer)		248
Château Queyron Pindefleurs Grand Cru 2010/2015	Bordeaux Saint Emilion (Merlot/Cabernet)	152
Château Bel-Air Lagrave 1995	Moulis en Médoc, Bordeaux	188
Château Simone 2015 <i>Palette is one of the smallest French Appellation and the only Grand Cru in Provence.</i>	Palette, Provence (Gren/ Mour/ Cin)	168

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Cellar Selection

Vins Blancs (Whites)

Château Simone 2012 Palette Grand Cru Provence (Clairette)	162
<i>Palette is one of the smallest French appellation and the only Grand Cru in Provence. A powerful dry white wine.</i>	
Chassagne Montrachet, V. Girardin 2017	Bourgogne (Chardonnay) 168
Meursault "Les Narvaux" V. Girardin 2016	Bourgogne (Chardonnay) 268
Meursault Domaine Michel Lafarge 2017	(Chardonnay) 268
Albert Mann Grand Cru "Schlossberg" 2016	Alsace (Riesling) 168
St Joseph "Lyseras", Cuilleron 2015	Rhône (Mar/Rou) 132
Condrieu "Chery" André Perret 2014	Rhône (Viognier) 188
Condrieu "Invitare" M. Chapoutier 2017	Rhône (Viognier) 118
Domaine Font de Michelle 2016	Chateauneuf-du-Pape (Gre/Mar/Clai/Bour) 178

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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	68
La Caussade 2015, 375ml Sainte-Croix-du-Mont (Sem/Sauv Blanc)	Bordeaux	68
Quarts de Chaume, Grand Cru, Château Pierre-Bise 2015, 500ml	Loire	132
Banyuls, Michel Chapoutier 2009, 500ml	Fortified red, Roussillon	88
Domaine des Bernardins 2018, 375ml	Muscat de Beaumes de Venise	72
Domaine Viranel, Solera, 500ml	Fortified red, Languedoc (Alicante Bouschet)	88

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Liqueurs et Digestifs

Galway Pipe	Grand Tawny 12 years old	16.50
Rutherglen	Classic Tawny 12 years old	18.50
Penfolds Club	Tawny	12.50
Penfolds Club	Father 10 years old	22.00
Martell	Cognac VSOP	20.00
Meukow	VS Cognac	18.50
Tariquet	Bas-Armagnac, VS	22.00
Balvenie	Doublewood, 12 years old, Single malt	24.00
Glenfiddich	18 years old, Single malt	24.00
Calvados	Château du Breuil, Pays D'Auge	20.00
Bardinet VSOP	Brandy	14.00
Cointreau		14.50
Grand Marnier		14.50
Tia Maria		11.50
Amaretto		14.50
Frangelico		14.50
Baileys		12.50
Kahlua		12.50
Midori		12.50
Marie Brizard	Chocolat liqueur	14.00