



<b>Champagne</b>	<b>B</b>	<b>G</b>
Veuve Clicquot NV   <i>Reims France</i>	150	30
Veuve Clicquot NV 1.5L   <i>Reims France</i>	300	
Veuve Clicquot Rosé   <i>Reims France</i>	180	
2012 Veuve Clicquot Brut   <i>Reims France</i>	272	
12 Dom Perignon Grand Brut   <i>Epernay France</i>	510	
<b>White</b>		
Burton McMahon D'Aloisio Chardonnay   <i>Yarra Valley Vic</i>	85	17
Dog Point Sauvignon Blanc   <i>Marlborough NZ</i>	75	15
<b>Rosé</b>		
Chateau Minuty M de Minuty   <i>Provence France</i>	80	16
<b>Red</b>		
Craggy Range Martinborough Pinot Noir   <i>Martinborough NZ</i>	80	16
Kalleske Moppa Shiraz   <i>Barossa Valley SA</i>	85	17
<b>Beer</b>		
Seven Mile Brewing Co Cali Cream Ale 4.5%   <i>NSW</i>	10	
Newstead Brewing Co ¾ Time Session IPA 3.4%   <i>QLD</i>	9	
Asahi Super Dry 5.0%   <i>Japan</i>	10	
Seven Mile Wildling Ginger Beer 4%   <i>NSW</i>	13	
<b>Cocktails</b>		
Berries & Bubbles – Belvedere Pure   Veuve Clicquot   Fresh Raspberry   Citrus		28
Espresso Martini – Belvedere Pure   Kahlua   Espresso		20
Negroni – Nosferatu Blood Orange Gin   Campari   Antica Formula		20



## Menu

Moreton Bay Bug Croissant   Cos   Lime + Dill Mayo (ea)	22
Freshly Shucked Oyster   Nashi Mignonette   Lemon (6)	33
Oscietra Caviar 20g   Blinis   Traditional Condiments	120
Abrolhos Island Scallop   Creamed Leek   Bottarga (ea)	9
Mushroom + Gorgonzola Croquettes   Tarragon Aioli (4)	20
Duck Liver Parfait   Toasted Brioche   Ramos Pinto   Nasturtium (6)	24
Wagyu Beef Tartare   Chiodini Mushroom   Smoked Bone Marrow   Egg Yolk   Truffle Mayo (4)	24
Eggplant + Mozzarella Arancini   Romesco   Truffle Pecorino (4)	20
Baked Whole Brie   Thyme   Confit Garlic   Crostini	21
Hand Cut Chips   Smoked Salt   Aioli	11

## Dessert

Profiteroles   Crème Diplomat   Valrhona Chocolate Sauce (5)	25
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## Cheese

### Available all evening

Woombye Triple Cream Brie | *Sunshine Coast, Queensland*

Berry's Creek Mossvale Blue | *Gippsland, Victoria*

Asiago Pressato DOP | *Veneto, Italy*

Charles Arnaud Comte 18 Month | *Jura, France*

Selection of Two	26
Selection of Three	39

All Cheeses are served with:

Quince Paste | Muscatels | Pear | Ironbark Honey | Walnut Bread | Lavosh



## Chalet Bar Menu

Glass of Veuve Clicquot NV Champagne

1/2 Moreton Bay Bug Croissant | Cos | Lime + Dill Mayo |  
Chips

Duck Liver Parfait | Toasted Brioche | Ramos Pinto |  
Nasturtium

Eggplant + Mozzarella Arancini | Romesco | Truffle  
Pecorino

Baked Whole Brie | Thyme | Confit Garlic | Crostini



**Veuve Clicquot**