



	B	G
Champagne		
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	
13 Dom Perignon Grand Brut <i>Epernay France</i>	540	
White		
Burton McMahon D'Aloisio Chardonnay <i>Yarra Valley Vic</i>	85	17
Dog Point Sauvignon Blanc <i>Marlborough NZ</i>	75	15
Rosé		
Chateau Minuty M de Minuty <i>Provence France</i>	80	16
Red		
Craggy Range Martinborough Pinot Noir <i>Martinborough NZ</i>	80	16
Kalleske Moppa Shiraz <i>Barossa Valley SA</i>	85	17
Beer		
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	
Cocktails		
Berries & Bubbles – Belvedere Pure Veuve Clicquot Fresh Raspberry Citrus		28
Espresso Martini – Belvedere Pure Kahlua Espresso		20
Raspberry + Lychee Caipiroska – Belvedere Pure Lychee Liqueur Raspberry Lychee		20
Tommy's Margarita – Patron Silver Cointreau Lemon Juice Salt		20
Cosmopolitan - Belvedere Pure Cointreau Cranberry Lime		20
Negroni – Nosferatu Blood Orange Gin Campari Antica Formula		20
0% Cocktails		
Elderflower Spritz – Elderflower Cranberry Orange Soda		9
Virgin Ginger Mojito – Ginger Lime Mint Soda		9
Amalfi Spritz: Bittersweet Orange Italian Spritz		10



Menu

(Order before 7:30pm)

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