



Champagne

	B	G
Veuve Clicquot NV <i>Reims France</i>	160	32
Veuve Clicquot NV 1.5L <i>Reims France</i>	320	
Veuve Clicquot Rosé <i>Reims France</i>	190	
2015 Veuve Clicquot Brut <i>Reims France</i>	278	
2015 Veuve Clicquot La Grande Dame <i>Reims France</i>	480	

White

Neudorf ‘Tiritiri’ Chardonnay <i>Nelson NZ</i>	90	18
Dog Point Sauvignon Blanc <i>Marlborough NZ</i>	80	16

Rosé

Chateau Minuty M de Minuty <i>Provence France</i>	80	16
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Red

Giant Steps Yarra Valley Pinot Noir <i>Yarra Valley Vic</i>	90	18
Yangarra Estate Vineyard Grenache Shiraz Mourvedre <i>McLaren Vale SA</i>	85	17

Beer

Asahi Soukai 3.5% <i>Japan</i>	9
Asahi Super Dry 5.0% <i>Japan</i>	10
Aether Brewing All Australian Pale Ale 4.5% <i>QLD</i>	11
Moo Brew Dark Ale 5.0% <i>TAS</i>	12

Cocktails

Clicquot Sidecar – Veuve Clicquot Hennessy VS Grand Marnier Lemon	28
Espresso Martini – Belvedere Pure Kahlua Espresso	20
Tommy’s Margarita – Patron Silver Agave Lime Salt	20
Negroni – Nosferatu Blood Orange Gin Campari Antica Formula	20

0% Cocktails

Spiced Citrus Spritz – Non #3 Toasted Cinamon & Yuzu Orange Lemon Apple	12
Amalfi Spritz: Bittersweet Orange Italian Spritz	10





Menu

(Order before 7:30pm)

Morton Bay Bug Croissant Cos Lime + Dill Mayo (ea)	23
Oyster Freshly Shucked Mignonette (6)	33
Ars Italica Oscietra 25g Caviar Blinis Condiments	120
Abrolhos Island Scallops Custard Apple Yuzu Shiso (ea)	9
Foie Gras Parfait Brioche Ruby Port Gel (ea)	10
Jamon Croquettes Red Pepper Pesto Aioli (4)	24
Porcini & Fontina Arancini Basil Emulsion (4)	24
Yarra Valley Baked Brie Danny’s Organic Sour Dough	24
Chips Smoked Salt Aioli	12

Dessert

Sfogliatelle: Italian Pastry With Creamy Custard	15
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Cheese

(Available all evening)

- Woombye Triple Cream Brie | *Sunshine Coast, Queensland*
- Tarago River Blue | *West Gippsland, Victoria*
- Latteria Perenzin Bufala Glera | *Veneto Region, Italy*
- P’tit Basque | *Basque Region France*

Selection of Two	26
Selection of Three	39

All Cheeses are served with:

- Quince Paste | Muscatels | Pear | Ironbark Honey |
- Raisin + Pecan Bread | Lavosh



Chalet Bar Package Menu

Glass of Veuve Clicquot NV Champagne

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

Foie Gras Parfait | Brioche | Ruby Port Gel

Jamon Croquettes | Red Pepper Pesto Aioli

Baked Whole Brie | Danny's Bread Organic Sourdough

Sfogliatelle – Italian Pastry with Creamy Custard



Veuve Clicquot