

Oysters, shallot vinaigrette	30/60
Marinated olives	9
Basque salami, cornichons, parmesan	15
Common Loaf, butter	4 per piece
Hall's Suzette puff pastry, truffle honey	8 per piece
Octopus carpaccio, sundried tomatoes, aioli, citrus dressing	28
Chargrilled prawns, spiced labneh, kohlrabi, basil	28
Duck liver parfait, Davidson plum, toasted brioche	24
Beef bresaola, beer-pickled onions, aged cheddar	28
Broccoli & mixed grain salad, Cambray sheep's feta, almond	16
Heirloom carrot salad, ricotta salata, pumpkin seed	16
Artisan cheese plate (3 cheeses), quince, lavosh	36
Charcuterie selection, caperberry, croutes	29
Fries, aioli	10
Market fish, snow peas, coriander salsa, lemon	MP
Ricotta gnudi, marinated summer tomatoes, green olive, basil	39
Wagyu burger, provolone cheese, burger sauce, fries	26
Crème brûlée for two, amaretto, wattleseed, blood orange sorbet	24
Valrohna chocolate fondant, chocolate crumb, pistachio ice cream	19
White chocolate mousse, strawberry & pink peppercorn sorbet, meringue	19
Sue Lewis Chocolatier truffle	4 ea

# WINE MERCHANT

CELLAR & BAR

## Sparkling & Champagne

NV	Domaine Dutertre Touraine Brut — Chenin Blanc	Loire Valley, France	17
NV	Lallier 'R.019' Brut — Pinot Noir, Chardonnay	Aÿ, France	28

## White

2023	Ministry of Clouds — Picpoul	Adelaide Hills, SA	20
2021	Alexandre Déramé 'La Morandière' Muscadet — Melon de Bourgogne	Loire Valley, France	19
2022	Dog Point — Sauvignon Blanc	Marlborough, NZ	19
2022	Poggio Anima 'Gabriel' — Pecorino	Abruzzo, Italy	14
2023	Garagiste 'La Stagiare' — Chardonnay	Mornington Peninsula, VIC	20

## Rosé & Orange

2022	Schmolzer & Brown 'Prêt-à-Rosé' — Pinot Noir, Sangiovese	Beechworth, VIC	17
2021	From Sunday 'Skins' — Pinot Gris	Orange, NSW	14

## Chilled Red

2023	La Kooki 'Temptino' — Tempranillo, Vermentino	Geographe, WA	16
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## Red

2021	Pegasus Bay 'Main Divide' — Pinot Noir	Waipara, NZ	19
NV	Verget du Sud 'Au Fil du Temps' — Syrah, Grenache blend	Côtes du Luberon, France	16
2021	Vincenzo Bossotti — Barbera d'Asti	Piedmont, Italy	21
2022	CRFT 'Rohlach' — Mencía	Barossa Valley, SA	17
2022	Vino Volta 'Post Modern Seriousim' — Grenache	Swan Valley, WA	17
2022	Penley Estate 'Francis' — Cabernet Franc	Coonawarra, SA	16

## Premium

2021	Chalmers 'Bush Vine' — Inzolia	Murray Darling, Victoria	26
2021	Occhipinti 'SP68' Rosso — Nero d'Avola, Frappato	Sicily, Italy	30

## Cocktails & Aperitif

Saison	'Summer Flowers' Vermouth		14
Kir	— M. Chapoutier white blend, crème de cassis		18
Full Bodied Negroni	— Republic of Fremantle 'Full Bodied' gin, Campari, vermouth		20
Vesper	— gin, vodka, Lillet blanc, lemon twist		20
Manhattan	— bourbon, vermouth, amarena cherry		20

## Beer

Eagle Bay Brewing	'Wheatbelt Lager' (4.3%)		11
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## Happy Hour 5—7pm

NV	De Saint-Gall Tradition Champagne — Chardonnay, Pinot Noir	Champagne, France	99
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