



# CHANDON

**OUR BRUNCH MENU IS DESIGNED TO  
COMPLEMENT OUR WINES AND REFLECT  
THE ADVENTUROUS SPIRIT OF CHANDON**

**WE PROUDLY BRING TOGETHER  
SEASONAL PRODUCE FROM LOCAL  
ARTISANS, FEATURING BAKED GOODS  
FROM DRÖM BAKERY AND SELECT DAIRY  
ITEMS FROM LONG PADDOCK. EACH DISH  
IS THOUGHTFULLY INFUSED WITH THE  
VIBRANT FLAVORS OF OUR ESTEEMED  
SISTER CHANDON ESTATES, SPANNING  
ARGENTINA, BRAZIL, CALIFORNIA, AND  
CHINA.**

*One bill per table. Surcharges: 15% public holidays. Our kitchen handles allergens. Please let us know your requirements and we'll look after you.*



Sourdough baguette, cultured butter, Garden Spritz marmalade

Deli meat selection, housemade pickles

Silver wattle cheese

Baked seasonal fruit

Fresh cheese curd, honey, housemade granola

Hot spring egg, chive buttermilk waffle, smoked trout rillette

Moon Rock by Dröm x Chandon, lemon vanilla custard, Ruby Cuvée & raspberry gel

A glass of your choice:

Vintage Blanc de Blancs 2021

Vintage Brut Rosé 2018

Cuvée Riche

Natural oysters, fresh lemon (min 3)	7ea
add pepperberry mignonette	2
add Yarra Valley salmon caviar 10g	12

Coffee by Silva	5
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Tea by Yarra Valley Tea Co	5
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