

LOUNGE BAR MENU

AVAILABLE UNTIL 4:00 PM

Natural Pacific oysters , fresh lemon (min 3)	7ea
Pepper berry mignonette (enough for 6 oysters)	2
Add Yarra Valley caviar 10g	12
Citrus and Chilli Marinated Olives	12
Whipped Yarra Valley salmon roe, house made focaccia	28
Morel, truffle and mozzarella jaffle, mushroom ketchup	30
Chips, herb salt, grain mustard and roasted garlic mayonnaise	13
Chandon Mezze to share (suitable for two people)	50

Cured & Cultured

Prosciutto, wagyu bresaola, cashew and fennel dip,
house-made labneh with sumac and pepper berry,
pickled vegetables, olives, local cheese, bread

Field & Foraged

Caramelised onion and mushroom tarts, roast pumpkin
with macadamia dukkah, grilled eggplant, tahini and almonds,
crudites, quinoa salad, beetroot and pistachio dip, local cheese

WINE FLIGHT AND MEZZE SELECTION (min 2)

48pp

Choose any of our wine flights and enjoy
with a selection of Chandon mezze.

Please note we are unable to split bills.

10% surcharge applies on Sundays, 15% on public holidays.

Each tasting flight is approx 1.8 standard drinks.