

LOUNGE MENU

NATURAL PACIFIC OR ROCK OYSTERS ^{MIN 3}	6.5 / 7.5 ^{EA}
ADD GREEN CHILLI, HERB AND FRIED SHALLOT DRESSING OR TRADITIONAL MIGNONETTE	2
ADD YARRA VALLEY SALMON CAVIAR 10G	12
MARINATED MOUNT ZERO OLIVES	12
HOUSE MADE FOCACCIA, OLIVE OIL, BALSAMIC ^{AND} PICKLED VEGETABLES	10
CARAMELISED FENNEL, ONION ^{AND} CASHEW DIP, TORTILLA CHIPS	16
WHIPPED YARRA VALLEY SALMON ROE, HOUSE-MADE FOCACCIA	28
WAGYU BEEF TATAKI, SPRING ONION, SZECHUAN PEPPER, SESAME SEED	28
MARKET FISH CEVICHE, LECHE DE TIGRE, AVOCADO, SWEET POTATO, CORIANDER	26
EMPANADAS, BUTTERNUT PUMPKIN, CABBAGE, WALNUT, CHIMICHURRI	18
BAKED DRIFTWOOD CHEESE, HOUSE PICKLED VEGETABLES, GRILLED BREAD	35
CHIPS, HERB SEA SALT, GRAIN MUSTARD AIOLI	12
GRAIN SALAD, CRANBERRIES, CASHEW, PISTACHIOS, CORIANDER, INDIAN-SPICED YOGHURT	14
SMASHED CUCUMBER, BUTTER LETTUCE, AVOCADO, PICKLED ONION SALAD, SESAME DRESSING	15
CHARCUTERIE BOARD	45
LOCAL PROSCIUTTO, LEG HAM, WAGYU BRESAOLA, FENNEL CACCIATORE, NDUJA, VEGETABLE PICKLES, LAVOSH, SOURDOUGH	
CHEESE BOARD	35
SELECTION OF THREE ARTISAN CHEESES, LAVOSH, CRACKERS, TOASTED WALNUTS, SPRITZ MARMALADE	

ALL DISHES ARE PREPARED WITH HEART HERE AT CHANDON. OUR KITCHEN HANDLES GLUTEN, NUTS AND OTHER POTENTIAL ALLERGENS SO TRACE AMOUNTS MAY BE PRESENT. PLEASE INFORM STAFF OF ANY SEVERE ALLERGIES OR DIETARY NEEDS AND WE WILL DO OUR BEST TO ACCOMMODATE.

PLEASE NOTE WE ARE UNABLE TO SPLIT BILLS AND PENALTY RATE PERIODS ARE SUBJECT TO SURCHARGES; SUNDAYS 10% AND PUBLIC HOLIDAYS 15%

LOUNGE MENU

DESSERT

WARM DARK CHOCOLATE ^{AND} CANDIED WALNUT BROWNIE, RHUBARB FOOL 18

BURNT MILK RICE, BANANA, COCONUT ^{AND} PASSIONFRUIT 18

NON-ALCOHOLIC DRINKS

CAPI SODAS ^{250ML} 5
COLA
BLOOD ORANGE
LEMONADE

YARRA VALLEY JUICE 5
APPLE
ORANGE