

# A CELEBRATION OF FLAVOUR

**Weekends: 2 course 79 / 3 course 96**

**Weekdays: á la carte**

Drom artisan bakery sourdough, cultured butter	4ea
Oyster, pepperberry & chive mignonette	7ea
add Yarra Valley salmon caviar (10g)	10
Empanada, butternut pumpkin, walnuts, chimichurri	6ea
Australian prosciutto (100g), pickled vegetables	24
Whipped Yarra Valley salmon roe, house-made focaccia	28
Caramelised fennel, onion & cashew dip, fried tortilla	20
Market fish ceviche, leche de tigre, sweet potato, avocado, coriander	26
Wagyu beef tataki, spring onion, Szechuan pepper, sesame seeds	30
Charred leek tart, truffle, black garlic, black cabbage, potato crisps	26
Baked root vegetables, celeriac cream, onion rings, hazelnuts, sage butter	38
Roaring Forties lamb loin & slow-roasted shoulder, caramelised onion, mint verde	48
Market fish, black mussels, spinach, grapefruit hollandaise	44
Chips, herb sea salt, grain mustard aioli	13
Sautéed kipfler potatoes, garlic, parsley butter	13
Charred broccoli, macadamia dukkah, lemon	14
Steamed organic black rice, quinoa, chickpeas	12
Smashed cucumber & butter lettuce, avocado, pickled onion, sesame dressing	14
<b>TO FINISH</b>	
Warm dark chocolate & candied walnut brownie, rhubarb fool	17
Burnt milk rice, banana, coconut & passionfruit	16
Three artisan cheeses, crackers, spritz marmalade, walnuts	36

# SPARKLING WINES

## APÉRITIF

G 14.5 B 48

**Garden Spritz** - sparkling cocktail with orange bitters

## VINTAGE WINES

G 17.5 B 64

*The character of a single season, aged for depth and complexity*

**Vintage Blanc de Blancs 2019** - toastiness and zest

**Vintage Brut 2018** - elegant and complex

**Vintage Brut Rosé 2016** - vibrancy with depth

## TERROIR SINGLE-REGION

G 19.5 B 79

*Showcasing exceptional sparkling vineyards*

**Macedon Ranges 2018** - crisp with charm

**Tasmania 2018** - layered fruit and bright acidity

**Yarra Valley 2020** - toasty and complex

## WINEMAKER EXPLORATIONS

G 16 B 58

*Playful, fruit-driven wines shaped by freedom to explore*

**Ancestrale Rosé 2020** - grapefruit flavour and a little haze

**Field Blend 2021** - crisp and fruity

**Ruby Cuvée 2021** - bursting with sweet cranberry

## DECADENT FAVOURITES

G 15 B 52

*Bold and luscious styles which are widely loved*

**Cuvée Riche** - baked apple and vanilla

**Sparkling Pinot Shiraz** - dark berries and spice

## ÉTOILE

G 26 B 150

*The second release of our pinnacle multi-vintage cuvée, crafted from aged Vintage Brut reserves, including parcels over 20 years old. A seamless weave of complexity and finesse*

One glass of sparkling is approx 1.2 standard drinks.  
10% surcharge applies on Sundays, 15% on public holidays.

## TASTING FLIGHTS

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### **EXCEPTIONAL CHANDON** 27

Our flagship vintage wines

Vintage Blanc de Blancs 2019  
Vintage Brut 2018  
Vintage Brut Rosé 2016

### **TERROIR EXPRESSIONS** 29

*The pure expressions of three distinct vineyards*

Yarra Valley 2020  
Tasmania 2018  
Macedon Ranges 2018

### **ADVENTUROUS SPIRIT** 26

*Innovative and playful styles*

Field Blend 2021  
Ancestrale Rosé 2020  
Ruby Cuvée 2021

### **CELEBRATING DIVERSITY** 25

*Decadent and generous*

Garden Spritz  
Cuvée Riche  
Sparkling Pinot Shiraz

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### **LOWER & NO ALCOHOL** 12

**Chandon Lower Alcohol Rosé 6%** - bright and fruity

### **ALCOHOL FREE COCKTAILS 0%** 16

**Yuzu Drop** - Fresh and zesty yuzu with subtle botanicals

**Peach Tea** - Rich and sweet with fragrant Earl Grey tea

Each tasting flight is approx 1.8 standard drinks.  
We invite you to enjoy at your own pace - we're all about  
creating moments worth lingering over.