



Bar Food

*A Beautiful Era full of
French Passions*



APÉROS A GRIGNOTER...

POMMES FRITES	house French fries	10
SOUPE A L'OIGNON	French onion soup	19
ESCARGOTS	imported French snails	14
COFFIN BAY OYSTERS	½ or full dozen	19 38
	<i>Natural or Pastis & Fennel Butter Gratin</i>	
TERRINE DE CHAMPAGNE	pickled cherries & cornichons	23
ASSIETTE FROIDE	selection of charcuterie	24
LAMBS BRAINS	Lyonnaise style with sauce gribiche	21
SALADE DE CROTTIN CHAUD	goats cheese & brioche gratinée	24
CANAROLI RISOTTO	black winter truffles & truffle pecorino	35 45
PAPPARDELLE	confit rabbit, tomato ragu, olives pecorino	25 33

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FROMAGE

All cheeses served with fresh bread and seasonal fresh fruit. Please allow 20 minutes.

MUNSTER GEROME 14 Vosges Mountains, France, cow's milk, strong smell, sticky, sweet & full of rich milk.	PONT L'EVEQUE 13 Normandie, France. Cow's Milk. Big and gutsy washed rind cheese. Buttery w/ a distinct beefy flavour.
PECORINI SARDO DOLCE 13 Sardinia, Italy, sheep's milk, young semi cooked cheese, soft & springy texture w/ a slightly sweet aromatic flavour.	GORGONZOLA DOLCE 11 Lombardy, Italy. Cow's Milk. Creamy and delicate w/ sharpness concentrated in the blue veins.
CAMEMBERT DE NORMANDIE 14 Normandie, France. Cow's Milk. Pale yellow covered in thin white mould with a subtle mushroom taste.	BRIE DE NANGIS 11 Meaux Region, France, Cow's Milk, Ammoniac, Sharp Notes, Big Mushroomy & Butter Characters
QUICKES CHEDDAR 12 Devon, England. Cow's Milk. Wrapped & matured w/ big, gutsy flavour, pronounced acidity & great length of palate.	TALLEGIO MAURI 11 Lombardy, Italy. Cow's Milk. Pungent nose w/ insistent but gentle flavour of herbs, hay and mountain flowers.
TOMME DE CHEVRE 14 Basque Region, France. Goat's Milk. Rich and buttery w/ a melt in the mouth texture.	CROTTIN / 60G PORTION 15 Loire, France. Goat's Milk. Rich, smooth nutty taste that matures to be hard and crumbly.
SAINT SIMÉON 13 Ile de France, France. Cow's Milk. Double cream brie style cheese w/ a mild, supple interior.	HAXARIE LE CHATZELY 14 Alsace, France, Cow's Milk. Smooth and refined washed rind w/ subtle flavour of Alsatian wines.
COLSTEN BASSET STILTON 12 Notts, England. Cow's Milk. Hand-ladled w/ luscious, creamy texture. Sharp, but rich & buttery.	ROQUEFORT PAPILLON 12 Roquefort, France. Sheep's Milk. Moist ivory texture w/ striking steel blue mould. Bitye& very smooth.

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DESSERTS

CRÈME BRÛLÉE	14
Valrhona chocolate & cointreau, dates steeped in Cointreau	
CROUSTILLANT À LA FRAISE	16
Orange tuile, chantilly cream, strawberry & raspberry	
CRÊPE SUZETTE	17.5
Crêpes flambé w/ Grand Marnier & vanilla bean ice cream	
TARTE TATIN	16
Apple tarte tatin, vanilla bean ice cream	
SORBET	14
Chef's daily selection of sorbet, fruit paste, grape soup	
PRUNES D'AGEN	17
D'Agen prunes steeped in Armagnac	

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Drinks

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June Drinks Specials:

Blurb on featured spirit
Blended Scotch

Featured Spirit: **Johnnie Walker Gold** **14**

Grog **15**

Drink rum the way Admiral Nelson would have, and stave off scurvy and homesickness, aaaaar!
Pusser's 'Nelson's Blood' 15yo Rum and custom cut limes muddled with raw sugar. Shaken and served short over ice with a cinnamon quill.

Feathered Serpent **18**

Kukulcan, Quetzalcoatli; the Mayan creator god was known by various names but all mean the same: Mighty Feathered Serpent. Get creative Mesoamerican style with this powerful elixir: Ron Zacapa 23 Dark Rum, Campari, Raspberry Liqueur & Fresh Passionfruit, shaken and served straight up with Fennel 'feathers'.

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House Cocktails

Belle Epoque	20
St. Germain Elderflower Liqueur, Massenez Raspberry Liqueur and raspberry puree, served in a Belle Epoque champagne flute topped with Perrier-Jouet Grand Brut 1998 Champagne and garnished with a Fresh Raspberry.	
La Vie En Rose	17
Belvedere Vodka, Capari, Pama Pomegranate Liqueur and Rose Water. Stirred over ice and strained into a chilled cocktail glass garnished with Fresh Pomegranate.	
Houndstooth	19
Plymouth Gin, Massenez Grapefruit Liqueur, Pimm's, Fresh Grapefruit Juice and Truffle Honey. Shaken and served long over ice, topped with club squash and garnished with Fresh Mint.	
Absinthe & Green Apple Sour	18
Pernod Absinthe, Massenez Green Apple Liqueur, Lemon Juice and Vanilla Syrup, shaken with egg white to a creamy head and served short over ice with Fresh Apple.	
El Viejo	19
Patron Anejo Tequila, Plum Brandy, Plum and Red Peppercorn Syrup and Angostura Bitters. Stirred, served short over ice and finished with Caramelized Lemon.	
Poir Tatin	18
Ron Zacapa 23yo Dark Rum, Massenez Pear Brandy, Caramel and Puree of Pears poached in Chamomile and Lustau Sherry. Shaken and served short over ice with Fresh Pear.	
Café Royale	18
Patron XO Café, Martel VSOP Cognac, Frangelico and freshly brewed Vittoria espresso. Shaken and served straight up with Vittoria Dark Chocolate shavings.	

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Classic Cocktails

Mai Tai	18
Havana Club Blanco Rum, Grand Marnier, Orgeat Syrup and Muddled Lime, shaken, topped with Havana Club 7yo dark rum, and served short over ice.	
Vesper Martini	20
Beefeater 24 Gin, Wyborowa Vodka, Lillet Blanc. Stirred over ice and served straight up with a Lemon Segment and finished with Lemon Oils.	
Hemingway Daiquiri	17
Havana Club Blanco Rum, Luxardo Maraschino Liqueur, Fresh Lime and Pink Grapefruit Juice. Shaken and served straight-up with an Ambrosia Skewer.	
New Orleans Sidecar	15
Domain Maeyart Apple Brandy, Cointreau and fresh lemon juice, shaken and served straight up with a vanilla infused sugar rim.	
Bijou	17
Tanqueray Gin, Green Chartreuse, Dubonnet and Orange Bitters. Stirred over ice, strained into a chilled cocktail glass and garnished with a sugared peel.	
Amaretto Sour	18
Disaronno Amaretto, Chivas Regal 12yo Scotch, Angostura Bitters, Fresh Lemon and Sugar. Shaken with egg white to a frothy head, served short over ice and garnished with an Almond Slivers.	
Sazerac	21
Martel VSOP Cognac & Booker's Bourbon chilled, stirred and blended with a Hand-pressed Sugar Cube soaked in Peychaud's Bitters into a Lemercier Absinthe rinsed Old Fashioned glass. Finished with lemon oils.	

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Beer

Draught Beer

Stella Artois	5%	330ml	7
Kronenbourg 1664	5%	250ml 425ml	6 8
Hoegaarden	4.8%	330ml	9.5
Asahi	5%	330ml	8.5
Little Creatures Pale Ale	5.2%	330ml	7

Australian Beer

Cascade Light	2.6%		6.5
Rogers Midstrength Ale	3.8%		7
Crown Lager	4.9%		7.5
Hahn Super Dry	4.6%		7.5
Beez Neez	4.7%		7.5
Pipsqueak Cider	5.2%		7.5

Imported Beer

Corona	4.6%		8.5
Peroni	5.1%		8.5
Becks	5%		8.5
Leffe Blonde	6.6%		9.5
Leffe Radieuse	8.4%		10.5
Maeyaert "Rebelle" Blonde	5%	250ml 700ml	6 16
Domaine d'Hannaches Cidre	6%		16

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Pastis

A classic French drink with intense anise flavour, Pastis is traditionally mixed with cold water for a refreshing aperitif.

Pernod	8
Ricard	8.5
Jean Boyer Domaine Des Restanques	9
Henri Bardouin	9.5

Aperitifs & Vermouth

Perfect for waking up the tastebuds before a meal or as a refreshing drink any time, these often bitter spirits are also an integral part of many classic cocktails such as the Negroni and Martini.

Lillet Blanc	8
Aperol	8
Campari	8
Carpano Punt e Mes	8
Pimm's	8
Dubbonet	8
Carpano Antica Formula	8
Noily Pratt	8

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Vodka

Clean, crisp and pure, our premium vodkas represent the best Europe has to offer.

Zubrowka Bison Grass Vodka	9
Ketel One	9
Chopin Potato Vodka	9.5
Grey Goose	10
Grey Goose LeCitron	10
Belvedere	10
Ciroc	11

Gin

The floral aroma of Juniper sets Gin aside from other spirits. Genievre and Old Tom gin are sweeter, less citric ancestors of London Dry gin.

Tanqueray	9
Bombay Sapphire	9
Fillier's Genièvre de Grain	9
Hayman's Old Tom	10
Hendrick's	10.5
Beefeater 24	12.5
Tanqueray No. 10	12.5
Martin Miller's Reform	12.5
Fillier's Vintage 1990	13

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Rum

Our collection includes outstanding examples of the four styles of Rum; Cachaca from Brazil, British style, Spanish style and French “Agricole” rums, distilled from pure cane juice.

Veritas Cachaca	Brazil	9
Bundaberg Reserve	Australia	9
Havana Club Añejo 7yr	Cuba	9.5
Angostura 1919	Trinidad	10
Ron Zacapa Centenario 23	Guatemala	13.5
Angostura 1824	Trinidad	15
Pusser’s “Nelson’s Blood” Navy Rum 15yr	British West Indies	15
L’Arbre du Voyageur 1998	Martinique	16
Rhum Damoiseau 15	Guadeloupe	23
Rhum J.M 1992	Martinique	25
Ron Zacapa Centenario XO	Guatemala	26

Tequila

Distilled from the Blue Agave plant in the highlands of Mexico, Tequila is often maligned as a cheap shooter, but is currently making a well-deserved resurgence among spirits connoisseurs.

Don Julio Blanco	10
Patron Añejo	12
Patron Reposado	13
Don Julio 1942	21

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Single Malt Scotch Whiskey

Made from a single distillate of malted barley and pure Scottish spring water, single malts range from smooth and balanced of flavour to full, earthy and smoky, every bottle offering a different experience.

Glenmorangie 10 yr	Highlands	9
Highland Park 12yr	Orkney Islands	9
Talisker 10yr	Isle of Skye	10
Chivas Brothers Strathisla	Highlands	10
Macallan 12 yr	Highlands	11
Bowmore 12 yr	Islay	12
The Glenlivet 15 yr	Speyside	12
Aberlour A'bunadh	Speyside	13
Macallan 18yr	Highlands	20
Highland Park 25 yr	Orkney Islands	25

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Blended Scotch & Irish whiskey

Blended Scotch is created through the careful marriage of various whiskies to achieve a smooth, balanced and consistent flavor.

Jameson Irish Whiskey	9
Johnny Walker Black Label	9
Johnny Walker Green Label	10
Chivas Regal 18yr	14
Johnny Walker Gold Label	14
Johnny Walker Blue Label	27

American Whiskey

When the Scotch and Irish immigrated to America, they brought with them the great tradition of whisky distillation. Using locally available corn instead of barley, they created Bourbon; a smooth, sweet and smoky whisky for the new world.

Jack Daniel's Black Label	8
Maker's Mark Bourbon	9
Rittenhouse Rye	9
Woodford Reserve Bourbon	9.5
Basil Hayden's Bourbon	10
Booker's Bourbon	10.5

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Cognac

The finest of French Brandy and the height of decadence, Cognac is distilled from Champagne grapes and is best enjoyed straight, warmed by the palm of your hand.

Planat Vieux de Petit Champagne	9.5
Hennessey VSOP	12
Normandie Mercier Petit Champagne	20
Chateau Du Plessis XO	24
Remy Martin XO	25
Hennessey XO	25
Jean Dubiny Vieux	30
Richard Hennessy	140

Armagnac

Cognac's more rustic cousin, Armagnac is produced by many smaller producers unlike the large, dominant houses of Cognac and is bottled straight from the casks without blending, making each bottle a unique experience.

Delord 1979	12.5
Castarede 1970	30
Delord 1961	34

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Calvados

The finest traditional French Apple Brandy.

Adrien Camut Pays D'Auge 6yr	15
Francois Gontier 1970	25

Eau de Vie Fruits

Meaning “water of life”, Eau de Vie is the French term for spirits distilled from fruits.

Eau de Vie de Cidre Apple Brandy	6.5
Massenez Frambois Sauvage Wild Raspberry Brandy	14
Massenez Poire William Pear Brandy	12
Salamandre Prune d'Enre Plum Brandy	12
Salamandre Cerrises Cherries in Cherry Brandy 60ml	10

Marc & International Brandies

Brandies distilled from wines of various regions and exhibiting the unique characteristics of each.

Richard Delay Marc du Jura 7yr	11
Don Santiago Pisco	11
Bertrand Marc de Gewürztraminer	12
Castel Giocondo Grapa	12
Vedrenne Marc Hospices de Beaune Millesime 1992	15

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Fruit Liqueurs

Made with the finest juices and natural flavours, our fruit liqueurs provide myriad opportunities for enhancing your favourite spirits, or choose one to mix with a glass of Champagne for a truly French cocktail experience.

Cointreau	8
Marie Brizzard Watermelon	8
Lejay Cassis	9
Chambord	9
Gabriel Boudier Sloe Gin	9
St Germain Elderflower	9
Pama Pomegranate	9
Luxardo Maraschino	9
Grand Marnier	10
Massenez French Fruit Liqueurs	9
<i>Cherry, Strawberry, Raspberry, Peach, Violet, Apricot, Lychee, Ginger, Melon, Green Apple, Grapefruit</i>	

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Fortified Wines

Our fortified wines include the best Australian tawny ports, Portuguese Sherry and some fantastic French creations including Pineau, fortified with Cognac, Floc de Gascogne, fortified with Armagnac, and Pommeau, a cider fortified with Calvados.

Sirromet Seven Scenes Finito Rosso NV	8
Lustau Dry Amontillado Sherry	8
Lustau Manzanilla Sherry	9
Floc de Gascogne	10
Pommeau de Normandie	10
Pineau des Charentes	12
Mr Pickwicks Tawny Port	14
Fonseca Porto 2001	15
Penfold's Grandfather Tawny Port	18
Rivesalts Languedoc Vintage Fortified 1956	27.5

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Digestifs

Perfect for a nightcap, mixed with a coffee, or shaken in a cocktail, these traditional Liqueurs are the best of what France and the rest of the world has to offer in digestives.

Baileys	8
Kahlua	8
Frangelico	9
Disaronno Amaretto	9
Drambuie	9
DOM Benedictine	9
Chivas Brothers Lochan Ora	9
Southern Comfort	9
Chartreuse Yellow	9
Galliano Vanilla	10
Luxardo Black Sambuca	10
12 Ouzo	10
Luxardo White Sambuca	10
Chartreuse Green	10.5
Patron XO Café	11

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Absinthe

Take the time to enjoy your surroundings as your dose of the absinthe is prepared. Transport yourself to a bygone era of philosophers and poets while the sugar slowly dissolves and the louche begins to form. Look into the swirling mist in your glass, sip slowly, and let the Green Fairy play a while with your soul.

Pernod Absinthe	68%	10
Lemercier	45%	14
Duplais Verte	72%	15
Lemercier	72%	17
Kubler	53%	17.5
Mansinthe	66%	17.5
Duplais Blanche	72%	18.5
La Ptite Douce	53%	21
Verte de Fougerolles	72%	24
Blanche de Fougerolles	76%	24.5
Jade Nouvelle Orleans	68%	36

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Café

Espresso	3.2
Long Black	3.5
Piccolo Latte	3.5
Macchiato	3.5
Flat White	3.8
Latte	3.8
Cappuccino	3.8
Mocha	4.5
Hot Chocolate	4.5
Chai Latte	4.5
Babycino	2
Affogatto	7
Extra Shot	.5
Decaf	.5
Flavoured Syrups	1
Hazelnut, Caramel, Vanilla	
Pot of Tea	5
English Breakfast, Earl Grey, Chamomile, Green, Lemongrass Ginger, Peppermint, Chai	

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Cold drinks

Water

Evian Still Mineral Water	330ml 750ml	4.5 8
Perrier Sparkling Mineral Water	330ml 750ml	4.5 8

Softdrinks

Coke, Coke Zero, Solo	4
Schweppes Lemonade, Dry Ginger Ale, Tonic Water, Soda Water	4
Lemon, Lime & Bitters	4.5
Bundaberg Ginger Beer	4.5
Tiro Pink Grapefruit	4.5

Juice

Orange, Pineapple, Cloudy Apple, Cranberry, Tomato	4
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Personalised Mocktails

Not drinking? No worries. Just tell us your favourite cocktail or fruit flavours and we'll mix you up a special non-alcoholic version.

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