



SOUTH CITY
WINE
WINE BAR & BISTRO

PIEDMONT
BORDEAUX
RIOJA
LOMBARDY
BURGUNDY
MARCHE
CHAMPAGNE



Sourdough, whipped butter and chives	10
Warm olives and guindillas	11
Oyster, vin rouge mignonette, lemon	6 each
Soldier, truffle ricotta, roasted witloof, marinated capsicum, tarragon	10 each
Pork Croquette, smoked tomato relish	9 each
Scallops Tartare, mandarin oil, herbs, lardo, pickled chili	9 each
Mussels Pot, beurre de piment, apple cider, sundried tomato, sourdough	27
Escargots à la Bourguignonne, garlic butter, nasturtium	26
Chicken Liver Parfait, pickles, port gel, charred fig jam, sourdough	25
Venison Tartare, quail egg, parmesan, crostini	27
Burrata, herbs pesto, balsamic vinegar, fleur de sel	24
Potato Gnocchi, buffalo blue cheese sauce, walnuts dressing, beetroots cream	37
300g Black Angus Sirloin, estragon butter, frites, broad leaf rocket	53
Fish du Jour a la Meunier, aleppo pepper, sultana, pine nuts, herbs	MP
Roasted Pumpkin, house almond butter, pepitas, pickled red onion, pomegranate, crispy sage	29
Duck Breast a L'orange, fondant potatoes, caramelised shallot, nasturtium	47
SCW Burger, angus beef, cheddar, lettuce, tomato, beetroot relish, tarragon tartare, frites	31
Frites salt and vinegar	14
Roasted Mixed Urban Valley Mushrooms, marsala, garlic & herbs butter	19

DESSERT

Creme brulee, grand marnier, vanilla	16	
Profiteroles, pistachio cream, rum chocolate glaze	15	3 pcs
Ice cream & sorbet selection	11	2 scoops

DESSERT WINE

2022 Silent Noise 'Fro' <i>Frontignac</i>	McLaren Vale, SA	14	90mls
2023 Chateau Lapinesse <i>Sauternes</i>	Loire Valley, FRA	18	90mls

FORTIFIED WINE

NV Warre's Otima 10 Year Old <i>Port</i>	Douro, POR	16	60mls
2019 Antinori del Chianti Classico <i>Vinsanto</i>	Piedmont, ITA	25	60mls

APERITIF & DIGESTIF

Suze Gentian	France	10	neat/rocks
Henri Bardouin Pastis	France	15	neat/rocks
G.E Massanez 1811 Pastis	France	14	neat/rocks
G.E Massanez Poire Williams	France	10	neat/rocks
G.E Massanez Apricote Brandy	France	10	neat/rocks
G.E Massanez Creme di Dijon	France	10	neat/rocks
Dolin 'Rouge'	France	8	rocks
Dolin 'a la Fraise Chamberyzette'	France	8	rocks
Vedrenne Le Brilou	France	10	rocks
Amaro Braulio	Italy	9	neat/rocks
Amaro Montenegro	Italy	11	neat/rocks
Licor 43	Spain	12	rocks
Licor 43 'Horchata'	Spain	10	rocks
Micil 'Connemara' Irish Cream	Ireland	10	rocks

AFTER DINNER FLIGHTS

Maison de Jean Fillioux	35
Jean Fillioux XO Jean Fillioux 'Cigar Club' Grande Champagne 1er Cru 35yo	
La Bataille of Armagnac	33
Domaine de Joy XO Darraoze Bas 20yo	



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SET MENU

L'ESSENTIAL

59 per head

Sourdough, whipped tomato butter, chives

Stracciatella, olives, anchovies,
pickled fried green tomato, sherry dressing

Pork Croquette, smoked tomato relish

Duck Breast a l'orange, potato Dauphinoise,
roasted witloof, nasturtium

Profiteroles, pistachio cream, rum chocolate glaze

LE TRADITIONELLE

99 per head

Sourdough, whipped tomato butter, chives

Oyster, vin rouge mignonette, lemon

Scallops Tartare, mandarin oil, herbs, lardo, pickled chili

Venison Tartare, quail egg, parmesan, crostini

Mussels Pot Marinieres, shallot & leek butter, apple cider, herbs, charred bread

300g O'Connor Sirloin MBS 5+, café de paris butter, frites, broad leaf rocket

Chargrilled Asparagus, lemon vinaigrette, pine nuts,
sultana, almond cream sauce, pickled red onion

Crème Brulee, grand marnier, vanilla





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BORDEAUX
RIOJA
VENETO
BURGUNDY
REIMS
CHAMPAGNE



Oyster, mignonette, lemon	6 each
Tuna Tartare, fermented chili, cucumber, chives, pasta frita	29
Mixed Charcuterie, parma prosciutto, mortadella, pickled pepper, shaved parmesan	29
Cheese Of The Day, crackers, fruits, nuts, quince paste	16
Wood-Fired Focaccia, house made focaccia, oregano, evo, nduja butter	16
Burrata, bagna cauda, crispy capers, bread crumble, wakame	23
Chicken Liver Parfait, pickles, fig jam, charred bread	26
Mussels puttanesca, chili, garlic, white wine, kalamata olives, capers, cherry tomato, charred bread	27
Butcher cut, Café De Paris butter, shoestring fries, rocket	49

Pizza from Sasso Italiano

Margherita, tomato, fior di latte, basil	25
Salsiccia & Patate, fior di latte, roasted potatoes, sausage, grana, garlic oil, rosemary	28
Diavola, tomato, fior di latte, spicy salami	27
Capricciosa Classica, tomato, fior di latte, mushrooms, black olives, artichokes, smoked ham	29
Amanti Della Carne, tomato, fior di latte, spicy salami, smoked ham, pancetta, kalamata olives	29
Sausage & Eggplant, tomato, fior di latte, sausage, fried eggplant, salted ricotta, basil pesto	28
La Vegano, tomato, mixed seasonal vegetable, black olives, vegan pesto	26
Gamberi & Pancetta, chili & garlic base, fior di latte, prawns, pancetta, grilled zucchini, parsley	29
Prosciutto & Gorgonzola, fior di latte, gorgonzola, artichokes, prosciutto parma, semidry tomato	29
La Piccante, fior di latte, hot salami, red onion, nduja pesto, guindillas, garlic oil, basil	29
Funghi Tartufati, fior di latte, portobello and porcini mushrooms, truffle paste, shaved parmesan, parsley	29

Dessert

Tiramisù, house made tiramisù, marsala and cocoa nibs	16
Coconut Panna Cotta, salted coconut caramel, ginger crumble, meringue shards	16