

FRIDAY PARISIAN LUNCH

\$29 MAIN & WINE

LOBSTER MORNAY

DECADENT THREE CHEESE SAUCE
GOLDEN FRIES

SURF & TURF

GRASS-FED BEEF FILLET, GARLIC PRAWNS
& GOLDEN FRIES

BEER BATTERED BARRAMUNDI

PICKLED ONIONS, MINTED PEAS
& GOLDEN FRIES

ENHANCE

OYSTERS MIGNONETTE \$5
COS, CANDIED WALNUT, PEAR & BLUE CHEESE SALAD \$12
LOADED TRUFFLE & PARMESAN FRIES \$12
BAGUETTE & SALTED BUTTER \$9

DESSERT - \$9

FRENCH VANILLA CREME BRULEE
DECADENT CHOCOLATE MOUSSE

MINI COCKTAILS - \$10

GIN OR VODKA MARTINI | APEROL SPRITZ | COSMOPOLITAN

VICTORIAN WINES - \$8

SPARKLING | SAUV BLANC | CHARDONNAY | SHIRAZ

TAP BEER - \$8

LAGER | PALE ALE | ZERO



BIENVENUE

Capturing the romance of Paris
entwined with the drama of New York!

...

Indulge your senses in 1920s glamour and opulence

...

Experience beyond Expectation.

Patrons with food allergies or other dietary requirements, please inform your waiter before ordering. Le Bar Supper Club makes every attempt to identify ingredients that may cause an allergic reaction. In our kitchen, we use dairy, gluten, nuts, shellfish etc. Customers with food allergies must be aware of this risk. Le Bar Supper Club will not assume any liability for adverse reactions from our premises. v=vegetarian, vg=vegan by request, a= Australian seafood, i= imported seafood, m= mixed seafood

*10% Saturday & Sunday & 15% Public Holiday surcharge applies.
Credit, debit and eftpos card payments incur a 1.6% surcharge. No Split Bills.*

HORS D'OEUVRES

Tartare de Boeuf & Kaluga Caviar 3g	49
Black Angus eye fillet, golden potato stack, red radish, Anchovy Oil (i)	
Blue Swimmer Crab Tartlet	8
Velouté & short crust pastry (i)	
Warmed French Baguette	9
Organic salted butter	
Freshly Shucked Pacific Oyster	8
Green apple & Cognac mignonette (a)	
Organic European Olives	11
Citrus, rosemary, EVOO, toasted baguette (v & vg)	
Duck & Fig Terrine	28
Caramelised figs, cornichons & warmed baguette	
Spanish White Anchovies	26
Parsley, lemon zest, EVOO, garlic & chilli (i)	
Escargot de Bourgogne à l'ail	25
Garlic, parsley, shallots, Chablis & warmed baguette (i)	
Charred Baby Cos Lettuce & Miso Glaze	21
Roasted almonds & sesame (v & vg)	
Cauliflower & Truffle Mornay	21
Decadent three cheese sauce & almond crumb (v & vg)	



Chicken Liver Pate for Two 35
Sour cherries & warmed baguette

Coquille Saint-Jacque Mornay 10
Shark Bay scallop & classic three cheese mornay (a)

Parisian Lobster Roll 25
Rock lobster, brioche (i)

Baked Truffle Brie 20
Thyme & truffle honey

PLAT DE RESISTANCE

Prawn Cutlets, Scallops & Blue Swimmer Crab 49
Malibu, macadamia, Chablis, double cream & herb sauce (m)

Wild Barramundi Fillets 45
Meunière sauce & buttered greens (m)

Twice Cooked Duck Leg a l'Orange 46
Port reduction, liquor infused cherries & roasted chats

Truffle Cream Pappardelle 39
Mushroom, truffle, double cream & parmesan (v)

Eye Fillet, Café de Paris Butter, Frites & Haricot Verts 59
Grass-fed Gippsland aged Angus 220g

Flame Grilled Lobster & Frites 75
Half lobster, champagne & cognac velouté (m)



GARNITURES ET SALADES

Loaded Truffle Pomme Frites (v & vg)	19
Parmigiano grande Reggiano & truffle	
Bleu D'Auvergne & Cos Lettuce Salad (v & vg)	19
Chablis vinaigrette, crispy pear, radish & walnuts	

HANDCRAFTED DESSERTS

French Vanilla Crème Brûlée	21
La Maison du Chocolate Mousse & Cointreau	22



GOLDEN HOUR



WEDNESDAY - SUNDAY 4PM TO 6PM

\$12 TAPAS PLATES

Warmed baguette *salted butter (v)*
Spanish white anchovies *fresh herbs, lemon zest (i)*
Rosemary calamari *house seasoning (i)*
Scallops (2) *escargot butter (a)*
Duo crab tartlet *velouté, short crust pastry (i)*
Escargot *parsley, shallots, Chablis, garlic (i)*
Oysters (2) *mignonette dressing (a)*
Prawns (2) *tempura (m)*
Truffle pomme frites *parmesan shavings (v)*
Cauliflower mornay *three cheese sauce (v)*
Arancini (2) *truffle mac 'n' cheese (v)*
Bœuf séché *dried & house spices*
Steak tartare *salted crisps*

\$12 MINI COCKTAILS

Gin Martini *lemon twist or olives*
Vodka Martini *lemon twist or olives*
Apple Martini *rodka, apple liqueur, lime juice*
Side Car *cognac, cointreau, lemon juice.*
Negroni *gin, vermouth rosso, campari,*
Manhattan *whiskey, sweet vermouth, bitters.*
Cosmopolitan *vodka, cranberry, cointreau, lime*

LE BAR

Golden menu is not valid with promotional vouchers. For guests with allergies or dietary requirements, please advise your waiter. All allergens are handled in our kitchen. v = vegetarian, rg = vegan by request, a = Australian seafood, i = imported seafood, m = mixed seafood



IN COLLABORATION WITH TEMELLI JEWELLERY

Jewel of the Sea



ONE LUCKY GUEST WILL WIN A PRECIOUS SOUTH SEA PEARL
EVERY FRIDAY EVENING VALUED AT \$500

ORDER A MINIMUM OF SIX AUSTRALIAN PACIFIC OYSTERS FROM THE SELECTION BELOW
AND YOU WILL AUTOMATICALLY GO IN THE DRAW

\$6 EACH
MIGNONETTE
CHILLI BUTTER
MORNAY

\$9 EACH
BLOODY MARY
GIN & TONIC
TEQUILA & LIME

AVAILABLE FRIDAY EVENING ONLY

Sunday's in Paris

TWO COURSES ENTREE & MAIN \$49.90

FOUR COURSES & WINE OR BEER \$59.90

boutique semillon-sauvignon blanc, chardonnay, shiraz or craft tap pale ale or lager

CHEF'S CANAPE

Crab Tartlet - velouté & short crust

ENTREE

Parisian Escargot - green herb butter & warmed baguette (i)

Baked Brie - thyme & truffle honey (v)

Friture de Calamar - rosemary & sea salt (i)

Champagne Battered Prawn Cutlets - mignonette (m)

Spanish Anchovies - fresh herbs, chilli & citrus (i)

Trio of Arancini - truffle Mac 'n cheese

MAIN

Twice Cooked Duck a l'Orange - cherry glaze & chat potatoes

Beer Battered Barramundi Fillet - rustic tartare & pickled onions (m)

Slow Cooked Rosemary & Beef Cheek Ragu - Pappardelle

Three Cheese Cauliflower & Truffle Mornay - almondine crumb (v)

Gippsland Scotch Fillet 250g & Garlic Prawn Cutlets (m) +\$11

Charred Baby Cos & Miso Glaze - roasted almonds & sesame (v & vg)

DESSERT

French Vanilla Creme Brûlée

Decadent Chocolate Mousse

ENHANCE YOUR EXPERIENCE

Warmed Baguette & Salted Buerre +\$9

Blue Cheese, Cos, Radish, Pear & Candied Walnut Salad +\$14

Parmesan & Truffle Pomme Frites +\$14

A 10% service surcharge applies on Sundays.

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THE PARISIAN Happy HOUR

WED, THU & SUN 6-8pm & FRI & SAT 6-7pm

Wines 10

Sommelier Victorian Selection

Sauvignon Blanc | Chardonnay | Shiraz

Sparkling - 12

Craft Beer 10

On Tap

Lager | Pale Ale

Cocktails 18

Gin Martini - Lemon twist or olives

Vodka Martini - Lemon twist or olives

Le Bar High Ball - Whiskey, soda, citrus peel

Apple Martini - Vodka, apple liqueur, lime juice

Tom Collins - Gin, lemon juice, syrup, soda

Japanese Slipper - Midori, triple sec, lemon juice

Cosmopolitan - Vodka, cranberry juice, cointreau, lime juice

Lemon Spritzer - Lemon juice, vodka, sparkling wine

Winter Warmers

Mulled Wine - house spices, orange liquor, honey & red vin - 10

Hot Buttered Rhum - brown butter & winter spices - 15

Irish Coffee - whiskey, espresso, brown sugar & cream - 17

LE BAR

SIGNATURE COCKTAILS

Sommelier & Mixologist Jai Singh

Canon de 75 ~ 25

Tanqueray No.10 Gin, Lemon Juice & Champagne

This cocktail was originally created in 1915 at Harry's New York Bar (still around today!) in Paris. This beverage earned its name as the combination was said to have such a kick that it felt like being shelled with the powerful French 75mm field gun.

The 1860 Occident - 28

Botanist Gin, Maraschino, Orange Bitters & Vermouth

The Martini, born in the 1860s at San Francisco's Occidental Hotel, was crafted when a bartender reinvented the classic Martinez by omitting the liqueur. In a nod to history with a playful twist, we've reintroduced it for your sipping pleasure.

The Blushing Violet ~ 26

Hartshorn Sheep Whey Gin, Violet Liqueur, Lemon & Lime Juice, Vanilla, Egg White & Orange Bitters

A modern version of a Classic Fizz cocktail which will give you a silky-smooth texture along with floral notes of violet & orange blossom. In the early 19th century, the Fizz was so popular some bars had to employ multiple bartenders just to shake Fizz cocktails up! But here you can order as many as you want, our arms never get tired.

Ceremony of Caviar ~ 33

Caviar-washed Haku Vodka, Bourdier Seaweed & Matcha Liqueur,
Umeshu, Olives & Caviar Bump

Each sip is a journey through the refined art of Japanese hospitality. The flavours dance on the palate, reflecting the harmonious balance between tradition and modernity with caviar washed vodka just as omotenashi balances the old with the new.

Au Bonheur des Dames ~ 26

Lychee Estate Vodka, Blanche Delord Armagnac, White Cacao,
Lime Juice

Inspired by the title of a famous French novel about the invention of department stores in the 19th century, however, in English this translates directly to 'The Ladies Paradise'. This cocktail is for the women and hopefully has everything you love all in one glass.

The Velvet Tuxedo ~ 26

Disco, Cherry Heering, Cynar, Maraschino, Lemon Juice & Bitters

When speakeasies hummed with secret cocktails and whispered conversations. Inspired by the iconic Tuxedo cocktail, this modern twist presents a fresh take on sophistication, perfect for those who appreciate understated luxury and hidden complexity.

Why Change Your Wife ~ 26

Makers Mark Bourbon, Apple Liqueur, Chestnut Liqueur &
Pedro Ximenez Sherry

A playful tribute to a 1920s Cecil B. DeMille silent film, this cocktail draws on a story of glamour, temptation, and reinvention, where comfort is left behind in pursuit of a dazzling "jazz doll", played by the radiant Bebe Daniels, whose portrait still watches over the room.

New York, New York ~ 26

Maple Whiskey, Framboise, Red Vermouth, Amaretto & Cranberry

Start spreading the news. It's that time of the year when everything turns a Christmassy shade of red and all eyes turn to one of our favourite cities. As Frank Sinatra would say, melt away your small Melbourne town blues & enjoy a drink with flavour that never sleeps.

Caribbean Gangster ~ 27

Campari, Kraken Spice Rum & Dark Crème de Cacao

Transport yourself back to the Prohibition era when notorious gangsters sought refuge on Caribbean Islands, sipping on Cuba Libres, indulging in fine cigars, and pondering life by the sunset. Are you ready to embrace your inner Caribbean Gangster?



Night in Phuket ~ 26

Coconut Agricole Rum, Bourdier Kafir Lime Leaf Liqueur,
Lemongrass Syrup & Kota Pandan & Maison Perrier Lemonjito

A sultry tropical reverie inspired by warm Phuket evenings and perfumed island air. Creamy coconut and bright kaffir lime leaf intertwine with fragrant lemongrass and soft pandan, lifted by a sparkling citrus finish. Lush, exotic and effortlessly refreshing an escape in every sip.

Harbour Master ~ 27

XO Armagnac, Agricole Rhum, Calvados, Grand Marnier,
Muscat & Lime Juice

Fort-de-France, 1923, He has signed a thousand manifests.
This one he keeps for himself.

Wake Me Up ~ 26

Montenegro Amaro, Tia Maria, Cointreau & Fresh Espresso

Experience a revitalizing twist on the classic espresso martini. This concoction offers a perfect remedy for those weary eyes after a long days work.

Pastis Sour - 25

Pastis, Grapefruit Juice, Blood orange Bitters & Foam

Say tchin tchin with a classic French spirit and even more classic cocktail. Pastis emerged after the banning of absinthe in 1914 and has since become their favourite spirit. It plays well with citrus in our French take on the whiskey sour.

Van Gogh ~ 42 for two / 79 for four

Absinthe, Sugar & Fire

A stylised sharing experience with Vincent Van Gogh's favourite drink. Prepared at your table in the Bohemian style, let us bring fire to your table and present our own version of a "Starry Night". Ice water is dripped slowly over a flaming blue sugar cube and into a neat Absinthe which will change colour in front of your eyes with a yellow opalescence.

Prepared at the bar during peak periods



ROARING TWENTIES CLASSICS

***Clover Club** ~26*

Gin, Lemon Juice, Raspberry Syrup & Egg White

***Negroni** ~25*

Campari, Sweet Vermouth & Gin

***Penicillin** ~26*

Johnny Walker Black Label, Ginger Liqueur, Laphroaig Select Cask, Honey Syrup, Lemon Juice & Bitters

***Gold Rush** ~25*

Maker's Mark Bourbon, Lemon Juice & Honey Syrup

***Paloma** ~24*

Espolón Blanco, Lime Juice, Grapefruit Soda

***Disaronno Amaretto Sour** ~25*

Amaretto, Angostura Bitters, Lemon Juice, Cane Syrup & Foam

MOCKTAILS - (NON-ALCOHOLIC)

***Mon Cheri** ~19*

Non Alc Spiced Rum, Chai Spiced Mix, Cinnamon Syrup, Topped with Ginger Beer

***Murmur** ~19*

Non-Alcohol Raspberry, Chamomile & Hibiscus, Lemon Juice, Soda

***Rose Mist** ~20*

Rose Syrup, Raspberry Puree, Lavender Essence, Lemon Juice
& Maison Perrier Rosellini



CHAMPAGNE & SPARKLING

120ML GLASS/BOTTLE

Taiffinger Brut Réserve NV, FR	29	171
Ruinart Rose, NV, Reims, FR		299
Armand de Brignac, NV, Reims, FR		1099
Louis Roederer Cristal, 2008, Reims, FR		1410
Krug Grande Cuvee, NV, Reims, FR		759
Dal Zotto Pucino Vintage Prosecco, 2025, VIC		81
Jansz, Premium Cuvee, TAS	17	85
Deviation Road, Blanc de Blanc, 2015, SA		179
Louis Perdrier Brut Excellence Sparkling, NV, FR		89

NON-ALCOHOLIC WINE

120ML GLASS/BOTTLE

Non, Raspberry & Chamomile, VIC	15	69
Non, Pear & Kombu	15	69



WHITE WINES

120ML GLASS/BOTTLE

Shaw & Smith Sauvignon Blanc, 2025, SA	16	76
Ladoucette Comte Laford, Sancerre, 2022, FR		145
Vieil Armand Pinot Blanc, 2024, FR		83
O'Leary Walker Polish Hill Riesling, 2025, SA	16	79
Other Wine Co. Pinot Gris, 2025, SA	16	85
Rippon Gewürztraminer 2023, NZ		99
La Crema Monterey, Chardonnay, 2025, USA	17	91
Domaine Simha Rao Chardonnay, 2022, TAS		169
Domaine William Fevre Petit Chablis, 2024, FR		141
Domaine Jean Defaix Chablis, 2022, FR		221
Tolpuddle Chardonnay, 2024, TAS		210
Domaine Simha Chenin Blanc, 2022, TAS		99

ROSE

120ML GLASS/BOTTLE

Domenica Rose, VIC	16	82
Rameau D'or Rose (Magnum 1.5l), 2021, FR		149



RED WINES

120ML GLASS/BOTTLE

TarraWarra Estate Pinot Noir, 2024, VIC	17	91
Tolpuddle Pinot Noir, 2024, TAS		229
Domaine Faiveley Mercurey 1er Cru, 2022, FR		295
Tom Foolery Son of a Gun Cab Shiraz, 2024, SA		119
Maison Marigny Cote du Rhone, 2022, FR	17	95
Château de Beaucastel Coudoulet Rhone, 2021, FR		199
Eguigal St Joseph Rhone 2021, FR		221
O'Leary Walker 'Claire' Reserve Shiraz, 2016 SA		199
Chateau Meillac Bordeaux, 2021, FR	16	89
Cullen Dianna Madeline Cabernet Merlot, 1999, WA		339
Chateau Chasse-Spleen, Maulis-en-Medoc, 2018, FR		199
Chateau de La Chaize, Fleurie, Beaujolais, 2023, FR	17	99



DESSERT WINES

120ML GLASS/BOTTLE

La Chartreuse De Coutet, 2020, Sauternes FR	15	60
Grosset Noble Riesling, 2011, SA		65
Chateau d'Yquem, 1996, Sauternes FR		1900

PORT, MUSCAT & SHERRY 45ML

Warpes Warrior Port, PORT	19
Yalumba Muscat, VIC	16
Valdespino Pedro Ximenez, SP	19

APERITIF 30ML

Pernod, FR	16
Lemercier Pastis 1811, FR	17
Byrrh, FR	15
Pimms, FR	16

EAU DE VIE 30ML

Poire Williams, FR	26
Grande Absente, FR	25
Cachaca Premium Heritage	23
Amaro Montenegro, IT	19



GIN 30ML

Prohibition Moon Light, SA	20
Prohibition Shiraz Barrel Aged, SA	24
Prohibition Bath Tub 69%, SA	28
Four Pillars Spiced Negroni, VIC	20
Dasher Fisher Whisky Barrel Aged, TAS	21
The Botanist, SC	22
The Botanist Cask Rested, SC	24
The Botanist Cask Aged, SC	28
Hartshorn Sheep Whey, TAS	16
Generous Azur, FR	15
Generous Purple, FR	18
Cristian Drouin Le Gin, FR	18
Haymans London Dry Gin, UK	21
Plymouth Sloe, UK	16
Tanqueray no 10, UK	19
Bombay Sapphire, UK	17
Sipsmith Dry, UK	21
Hendricks, SC	18
Copenhagen Bay Leaf, DK	18
Copenhagen Dry, DK	18
Scape Grace Black, NZ	19
Komasa Green Tea, JPN	18
Roku, JPN	17
Roku Sakura, JPN	18
Seville Estate, VIC	21



SCOTCH WHISKY 30ML

SERVED WITH CRYSTAL CLEAR, SLOW MELTING ICE, CRAFTED TO
PRESERVE WHISKY'S TRUE CHARACTER

KURAMOTO ICE

Chivas Regal 21 years Old Royal Salute, Blended	54
Johnnie Walker Black Label, Blended	17
Johnnie Walker Blue Label, Blended	54
The John Walker Limited Edition, Blended	400
Monkey Shoulder Blended Malt, Blended	17
Glenmorangie Lasanta 12 years old, Highland	23
Glenmorangie Signet, Highland	62
Glenmorangie Calvados Finish, Highland	39
Ardnamurchan Oloroso Single Cask, Highland	39
Tomatin 14 Years old, Carabean Rum Cask, Highland	33
The Dalmore Cigar Malt, Highland	49
The Dalmore Port Wood Reseve, Highland	37
Glenglassaugh PX Cask Matured, Highland	37
Glendronach Cask Strength, Highland	45
Oban 14 years old QLD, Highland	36
Ardberg 10 years old, Islay	27
Ardberg Uigeadail, Islay	52
Ardberg AN OA, Islay	33
Bowmore 12 years old, Islay	29
Bowmore 15 years old, Islay	43
Laphroaig 10 years old Sherry Oak Finish, Islay	42
Laphroaig Lore, Islay	62
Laphroaig Select Cask, Islay	39



SCOTCH WHISKY CONTINUED

Glen Scotia, Bordeaux Cask, 2013, Campbeltown	35
Lagavulin 8 years old, Islay	27
Bruichladdich Port Charlotte, 10 years old, Islay	37
Bruichladdich Octomore 12.2, Islay	67
Talisker Parley, Islay	23
The Lakes Voyage Single Malt, UK	57
Haig Club, Single Grain, SC	39
Ballantines The Gentauchers Single Malt, Speyside	39
Benriach 2013, Triple Sherry Cask, Speyside	33
Glenfiddich 12 years old, Speyside	24
Glenfiddich 15 years old, Speyside	28
The Macallan Rare Cask, Speyside	72
The Macallan 12 years old sherry cask, Speyside	37
The Macallan Harmony Collection 2024, Speyside	49
Glen Grant 13 Years Old, Speyside	33
The Balvenie Single Barrel 12 years old, Speyside	29
Loch Lomond Madeira Cask, 2010, Alexandria	33
Ardnamurchan Single Malt, Highland	35
Glenfarclas Christmas Edition Oloroso cask, Highland	35

JAPANESE WHISKEY 30ML

Toki Suntory	17
Togouchi 15 years old	59
Togouchi Single Malt	49
Hibiki Harmony	59
The Hakushu, Single Malt	72
Yamazaki 12 years old	61
FuJi Single Blended	33
FuJi Single Malt	39
Togouchi Sake Cask Finish	35



AUSTRALIAN WHISKEY 30ML

The Gospel Solera Rye, VIC	23
Backwoods Apera, VIC	39
Starward Vitalis Limited Edition, VIC	61
Starward Champagne Cask Single Malt, VIC	67
Lark Rebellion Single Malt, TAS	42
Lark Seppeltsfield Rare Tawny Cask	45
Starward Pedro Ximenez Cask, VIC	37
Bakery Hill Classic Single Malt, VIC	29
Hellyers Road, Taine Cask, TAS	38
Morris Double Port Barrel, VIC	39

IRISH & INTERNATIONAL WHISKEYS 30ML

Slane blended, IRE	17
Bushmills Black bush Triple Sherrycask	36
Jameson Black Barrel, IRE	23
Dunvilles, Cigar Malt, IRE	41
Tullamore Dew, IRE	19
Bushmills Double Moscatel Cask, IRE	39
Connemara Peated Single Malt, IRE	31
Canadian Club, 20 years old, CA	32
Michel Couvreur Over Aged, FR	27
Michel Couvreur Intravaganza, FR	28
Bertrand Les Uberach Single Malt, FR	38
Pokeno Aotearoa Single Malt, NZ	29
Santis Malt, Beer Cask, CH	39

AMERICAN BOURBON WHISKEY 30ML

Blantons Single Barrel Gold	24
Buffalo Trace	18
Jack Daniel Single Barrel Tennessee	22
Elijah Craig Small Batch Bourbon	22



AMERICAN BOURBON WHISKEY CONTINUED

Willet Single Barrell Rare Release	61
Westland Sherrywood	31
Willett Pot Still Reserve	44
Balcones Triple Sherry Finish, Single Malt	35
Westward Muscat Cask	32
Widow Jane 10 years old	31
Makers Mark 46, French Oak	31
Sheep Dog Peanut Butter Whiskey	26

RUM 30ML

Ron Zacapa XO Gran Reserva, GT	55
Husk Pure Cane, AU	17
The Kraken Black Spiced Rum, USA	18
Martinique HSE Agricole, FR	23
Saint James 1998, Single Cask Agricole, FR	55
Admiral Rodney Officer's, Release No 2, IRE	39
Plantation Original Dark Rum, JM	28

VODKA 30ML

Grey Goose, FR	18
Hartshorn Sheep Whey Unfiltered, TAS	23
Beluga Noble, RUS	21
Haku, JPN	17
Grey Goose Strawberry & Lemongrass, FR	23
Legend of Kremlin, RUS	27
Sheep Whey Peat, TAS	26
Au 79 Pink Vodka, UK	22



TEQUILA / MEZCAL 30ML

Espolon Blanco	18
Verde Amaras Mezcal	22
Vago Espadin Mezcal	35
Don Fulano Reposado	32
Don Julio Blanco	31
Clase Azul Reposado Tequila	65
Clase Azul Mezcal	145
Clase Azul Gold Tequila	169
Clase Azul San Luis Potosi	145

CALVADOS 30ML

Adrien Camut 35-40 years Pays D'uge 21	37
Francois Gontier	22
Victor Gontier, 2005	25
Christian Drouin XO	24
Christian Drouin Selection	27

COGNAC 30ML

Remy Martin VSOP	26
Paul Giraud XO	29
Delamain Pale & Dry	31
Henessy XO	52
Mecier XO	57
Henessy Paradis	219
Paul Giraud Noblesse 1820-1930	429



ARMAGNAC 30ML

De Lord Comte De Lamaestre 1990	25
De Lord Comte De Lamaestre 1985	29
De Lord Comte De Lamaestre 1984	31
De Lord Comte De Lamaestre 1979	35
De Lord Comte De Lamaestre 1972	37
De Lord Comte De Lamaestre 1969	49
De Lord Comte De Lamaestre 1967	59
De Lord Comte De Lamaestre 1952	109

BEER & CIDER

Hawke's Larger, AU, On Tap	14
Hawke's Patio Pale Ale, On Tap	14
Cascade Light, AU	11
Spencer Trappist IPA 7.2%, USA	17
Old Nelson Pale Ale, AU	15
Cidre De Normandie, FR	15
Peroni Zero (0%)	13

NON ALCOHOLIC

Perrier Sparkling Water, FR	7.5
Fever-Tree Selection, UK	7.5
Yuzu Soda, Cola, Grapefruit, Tonic, Lemonade	



TAKE HOME SELECTION CHAMPAGNE & SPARKLING

Taittinger Brut Réserve NV, FR	120
Louis Perdrier Brut Excellence Sparkling, NV, FR	39

WHITE WINE

Other Wine Co. Pinot Gris, 2024, SA	35
Cloud Street Sauvignon Blanc, VIC	29
Cloud Street Chardonnay, VIC	29
The Luminist Rose, AU	25

RED WINE

Cloud Street Shiraz, VIC	29
Tom Foolery Son of a Gun Cab Shiraz, 2023, SA	45
Bowen Estate Cabernet Sauvignon, 2023, SA	52
Eh Bien! Paysan Pinot Noir, 2024, TAS	45

Strictly for off-premises consumption only, all bottles must be sealed.
Not available after 11pm.

