

JULIE



- Olives 8
- Oysters 6 ea
- Scallops 11 ea
- Comté 17
- Shephards Whey 17
- Cotechino sandwich, salsa & rocket 18
- Chickpea, saffron + fiori di zucchini soup 18
- Jerusalem artichokes, chili, cream fraiche
- Mussels w fennel + sugo 26
- Rockling fish + chips, pickle, tartare 26
- Steak frites, garden leaves 33

• Garden leaves 13

• Bowl of chippies 13

• Chocolate
Torte

WINES BY THE GLASS

Sparkling

NV	Champagne Lelarge Pugeot <i>Tradition</i> Brut Nature	Champagne, France	35/208
2021	Azimut Cava <i>Brut Nature</i> Xarel Lo, Parellada, Macabeu	Penedes, Spain	16/76
2022	Commune of Buttons <i>Bulles de Commune</i> Pinot Noir, Chardonnay - <i>Sparkling Rosé</i>	Basket Range, SA	18/92

White

2023	Gentle Folk <i>Riesling</i>	Scary Gully, SA	19/105
2022	Pennyweight Sémillon, Sauvignon Blanc	Beechworth, VIC	17/89
2022	Terre de l'Elu <i>Roc'h Avel</i> Chenin Blanc/Sauvignon Blanc	Loire Valley, France	23/115
2022	GUM <i>Chardonnay</i>	Cathedral Ranges, VIC	21/108

Skin Contact

2020	Pablo & Ronaldo <i>Oro Blanco</i> Chasselas	Itata, Chile	17/82
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Rosé

2022	CLO <i>Oxygen Rosé</i> Pinot Noir	Tumbarumba, NSW	17/84
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Red

2022	Bandicoot Run <i>Floraison</i> Pinot Noir (+chilled)	Gippsland, VIC	18/92
2022	Charles Oliver <i>Shay's Flat Grenache</i>	Shay's Flat, VIC	19/98
2023	Defialy <i>Old Dog New Tricks</i> Sangiovese	King Valley, VIC	16/82
2021	Stoke <i>Shiraz</i>	Kangaroo Island, SA	16/86