

# — THE — WINE — ROOM —

Indulge in a refined ambiance where the art of grazing meets the elegance of the aperitif. Immerse yourself in a celebration of all things “Grapes,” harmonising flavours and moments in perfect unity.

## APERTIFS (30ml)

Okar Bitter \$12	\$12
Lillet Blanc \$12	\$12
Ambra Limoncello \$12	\$12

## COCKTAILS

Wimbledon - House “Pimms”, agave, lemon, prosecco	\$22
Rings of Saturn - Gin, rum, Aperol, roasted pineapple, passionfruit, almond spice	\$22
Saint Catherine’s - Canadian whisky, fernet branca, maple, cardamon, walnut	\$24
House Gin Martini - Choice of: twist or olive	\$24

## DIGESTIFS


Amaro Montenegro	\$13
Madenii Nocturne	\$13
Fernet Branca	\$13

## DESSERT WINES (60ml)




Pedro Ximenez	\$16
Penfolds Father Grand Tawny 10yr	\$16
Les Lions De Suduiraut 2015	\$19

### Looking for a beautiful wine pairing?





Please ask our friendly team about our premium wine menu.

 Meals featuring the symbol are or can be made 100% plant based. Our plant based menu has been specially curated by Shannon Martinez | gf Gluten Free

## SOMETHING SMALL

Sydney rock oyster, champagne mignonette <sup>gf</sup>	each	\$6
Grilled chorizo, padrón, cider <sup>gf</sup>		\$16
Gruyère croquette, caviar 		\$10
Chicken parfait cannoli		\$9
Golden fish, pea and mint sandwich 		\$10
Sesame crusted tuna, avocado, chipotle tostada  <sup>gf</sup>		\$12
Lobster roll, watercress, mini milk roll		\$19
Braised lamb cigar, preserved lemon		\$10
Fire grill flatbread, marinated olives, smoked romesco dip		\$18
Pepper crusted Cape Grim carpaccio, onion remoulade		\$32

## SOMETHING SUBSTANTIAL

Steak frites  <sup>gf</sup>		\$30
Bass Strait scotch fillet, smoked mushroom sauce	300g	\$52
Herb chicken cutlet, smoked onion remoulade  <sup>gf</sup>		\$29
Grilled king prawn, fermented chilli, creamed corn <sup>gf</sup>		\$32
Wagyu burger, roqueforte, milk bun 		\$30
Coal roasted leek, pear, burrata, green olive  <sup>gf</sup>		\$28
Woodfired baked camembert, onion jam, mustard fruits, baguette		\$28

## FROMAGE BOARD

Selection of 3 cheeses, lavosh, quince paste, pickles  <sup>gf</sup>	\$35
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## CHARCUTERIE BOARD

Wagyu bresaola, finocchiona, jamon, olives, sourdough	\$42
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## SOMETHING SWEET

Dark chocolate tart, salted caramel, raspberry, cream	\$16
Lemon curd tart, Italian meringue, passion fruit granita	\$16