

# Eau-De-Vie

## White

	Glass	Bottle
2014 Banks Roads, Sauvignon Blanc, <i>Bellarine, AUS</i>	15	70
2016 Juniper, Chardonnay, <i>Margaret River, AUS</i>	15	70
2016 Skillogalee, Riesling, <i>Clare Valley, AUS</i>	16	75

## Red

	Glass	Bottle
2015 Balgownie, Pinot Noir, <i>Yarra Valley, AUS</i>	15	73
2012 Balnaves, Cabernet Merlot, <i>Coonawarra, AUS</i>	16	85
2014 Bishop, Shiraz, <i>Barossa Valley, AUS</i>	19	95

## Champagne & Sparkling

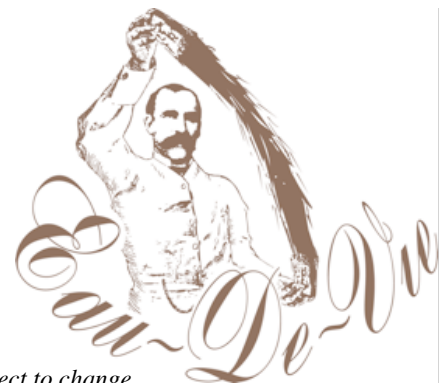
	Glass	Bottle
NV Perrier-Jouët, Brut, <i>Épernay, FRA</i>	23	125
NV Mumm Cordon Rouge Brut, <i>Riems, FRA</i>	28	140
NV Billecart-Salmon, Brut Rose, <i>Mareuil-Sur-Ay, FRA</i>		250

## Bottled Beer & Cider

	Bottle
Stockade, Odin's Raven, Juniper Witbier, Sydney, AUS	12
Duel, Hoppy- Lager, <i>Grange, AUS</i>	12
Boatrocker, Pale Ale, <i>Braeside, AUS</i>	14
Red Hill, Scotch Ale, <i>Red Hill, AUS</i>	13
Holgate, Temptress Chocolate Porter, <i>Woodend, AUS</i>	15
The Hills Cider Company, Apple Cider, <i>Adelaide Hills, AUS</i>	13

All card payments will incur a transaction fee:  
MasterCard Credit: 1.4%, MasterCard Debit: 0.8%, Visa  
Credit: 1.5%, Visa Debit: 0.8%, and Amex: 2.56%

Public Holidays incur a 10% surcharge *Please note this menu is subject to change*



# Eau-De-Vie

## To Share

Sourdough & coriander crema  
/5

Parsnip crisps with nettle aioli  
/6

Mount Zero marinated olives  
/7.5

Eggplant frites dusted in old bay seasoning & aioli  
/11

Cheddar beignet, capsicum, lemon & chipotle dressing  
/12

Piquillos, goat's cheese, serrano ham, rosemary & panko  
breadcrumbs  
/10

Heirloom tomatoes, mango, smoked bocconcini, crème fraiche &  
basil  
/14

Croque monsieur, leg ham, truffle mornay, jalapeño pickles, salad  
& pedro ximinez vinegar  
/15

Crispy pork belly, served with "bread and butter" pickles  
/16

Duck liver parfait, cherry jam, pickled shallots & toasted  
sourdough  
/16

Yellow fin tuna tartare, ginger marinade, radish & avocado  
/20

Whole baked camembert, plum jam, pumpkin and sunflower seed  
granola, rosemary & olive bread  
/30

Spice crusted barramundi, tomato medley, edamame, kipfler  
potatoes, & mushroom vinaigrette  
/30

Braised lamb shoulder, brick pastry basket, kaffir lime, broccolini,  
coriander, Aleppo pepper & Greek yoghurt  
/30

Eau-de-Vie tasting plate, beignets, tuna tartare, duck liver parfait  
& piquillos - ideal for two  
/30

## Sweet

Chocolate cake, flowing chocolate heart & chantilly mascarpone  
/13

Mille feuille cheesecake with filo pastry, cherry jam, lemongrass,  
raspberry & honeycomb  
/12

## Charcuterie

50g serve with crusty bread &  
red-eye mustard

Paletilla iberico de bellota /27

Serrano ham /16

Ossocollo /12

Fuet anis /16

Salsichon/16

Chorizo /16

Cecina /16

75g mixed plate /28

## Cheese

Single, house condiments /15  
Additional /11

Roquefort Blue  
Cow's milk, FRA

Mossvale Blue  
Cow's milk, AUS

Mountain Man  
Cow's milk, AUS

Brillat Savarin  
Cow's milk, FRA

Taleggio  
Cow's milk, ITA

Onetik Chebris  
Ewe & Goat's milk, FRA

Swiss Nufenen  
Cow's milk, SWI

Le Mothais Sur Feuille  
Goat's milk, FRA

18 Month Aged Arnaud Comte  
Cow's milk, FRA

Woombye Cheddar  
Cow's milk, AUS

Let us feed you

\$48 per person\*

\*must include whole table

WHISKY & CHEESE  
TUESDAYS

5 cheeses with single malt match \$40