



Reign



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Champagne & Flights

“I drink champagne when I’m happy
and when I’m sad. Sometimes I drink it
when I’m alone. When I have company I
consider it obligatory. I trifle with it if
I’m not hungry and drink it when I am...”

- *Lady Bollinger*

All aboard!

Flights of Fancy within...



Elevate your experience

Caviar with Champagne - *A luxurious pairing* \$45

Caviar with Vodka - *A modern twist* \$30

Caviar alone - *A simple pleasure* \$20



Vintage Flight

\$90



Only made in the best years, vintage champagne is a pure expression of time and place – displayed in a most delicious and refreshing way. Requirements are vigilant, grapes have to be 100% from that year, and have to be aged for a minimum of three years on lees before bottling.



Upgrade your flight for \$20

Includes freshly shucked oysters with white ponzu, & eschalot, sweet potato hummus with sesame, Belgium endive & crispy onions, and chicken liver parfait, with chive crumpets, raisin puree & port jelly

Credit card surcharge 1.5%, 10 or more people 10% gratuity, Sunday surcharge 10% and public holiday surcharge 15%.



Toto... I've a feeling we're not in Champagne anymore...

\$50



Champagne is a place that has a unique climate suited to sparkling wine production. With most of the region covered in vines and rising temperatures has pushed well established Champagne houses to find the next best place to grow the best grapes for bubbles.



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R.M. Flight

\$60



Récoltant Manipulant – it's French for Grower Champagne!

Think Artisanal, the producers are only allowed to make wine from their own estates and not buy any in (which is quite rare for Champagne).

Their focus – reflecting the unique terroir from where the grapes are grown.

Noël Bazin
'L'Unanime
Blanc de Blancs'
Montagne de Reims
75ml

Champagne Fleury
'Blanc de Noirs – Brut'
Côtes-de-Bar
75ml

Jean Michel 'Carte
Blanche – Brut'
Vallée de la Marne
75ml

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Includes freshly shucked oysters with white ponzu, & eschalot, sweet potato hummus with sesame, Belgium endive & crispy onions, and chicken liver parfait, with chive crumpets, raisin puree & port jelly

BY THE GLASS

Using the latest in Coravin Technology to offer premium Champagnes by the glass

CHAMPAGNE

NV	G.H. Mumm 'Grand Cordon – Brut'	27
	<i>Classic – peaches and cream, buttered brioche, chalky mineral note</i>	
NV	Veuve Clicquot 'Yellow Label'	31
	<i>Elegant, fresh bouquet of white lillies, seamless, immaculate</i>	
NV	Perrier -Jouët 'Grand Brut', Épernay	29
	<i>Oyster shell, rose petal florals, lemon zest, fleshy pear</i>	
NV	Frerejean Frères 'Brut Grande Réserve' Avize	30
	<i>Chardonnay sings in the blend, creating a palate of power, perfectly ripe fruit and precision</i>	
NV	Jean Michel 'Carte Blanche – Brut' Vallée de la Marne	39
	<i>Harmonious, soft bubbles, pear tart, honeysuckle, baked bread, long creamy finish</i>	
NV	Champagne Fleury 'Blanc de Noirs – Brut' Côtes-de-Bar	42
	<i>Delicate pot pourri florals, strawberry flesh, red apple skin, powerful palate, long finish</i>	
NV	Noël Bazin 'L'Unanime Blanc de Blancs' Villers-Marmery, Montagne de Reims	28
	<i>Fresh peaches, lemon curd, and almond croissants, fresh and complex. A delightful surprise!</i>	
'15	Moët & Chandon 'Grand Vintage'	39
	<i>It's 77th vintage, richer style with notes of nougat, chestnuts, golden pear and dried white florals</i>	
'13	Dom Pérignon	90
	<i>Rich, complex concentrated stone fruits, fresh croissants, and a lingering oyster shell finish</i>	
'12	Veuve Clicquot 'Vintage' Rosé	54
	<i>Strawberries & cream, rose petals, laser like precision on the palate, complex</i>	

SPARKLING WINE

NV	Handpicked 'Organic' Prosecco, Veneto, Italy	15
	<i>Your friendly neighbourhood Prosecco – fleshy pear, lemon zest, refreshing finish</i>	
21'	De Beaurepaire 'Blanchefleur' Rylstone, NSW	21
	<i>Lovely local drop. Textural, chalky, peach blossom, rep apple skin</i>	
NV	Mumm Marlborough 'Brut Prestige', Marlborough, NZ	17
	<i>Cooler climates using traditional grapes & methods. Dry, saline, green apple, zippy</i>	
NV	Chandon 'Blanc de Blancs' Yarra Valley, VIC	19
	<i>100% Chardonnay, crunchy acidity, green apple, talc-like minerality, long length</i>	
NV	Louis Pommery, Hampshire, England	27
	<i>Pillowly palate with notes of lemon blossom, white peach flesh, wet limestone, precise palate</i>	
NV	42 Degrees South 'Premier' Rosé, Coal River Valley, TAS	15
	<i>Strawberries & cream, soft mousse and elegant finish</i>	
22'	Vietti Moscato d'Asti, Piedmont, Italy	18
	<i>Strawberries & cream, soft mousse and elegant finish</i>	

NON-ALC SPARKLING WINE

NV	Lyre's Classico Italian Style Sparkling, AUS - if Prosecco is your flavour of choice	12
NV	French Bloom 'Le Blanc' Sparkling, FRA - for a more elegant, Champagne like style	19

CHAMPAGNE

MONTAGNE DE REIMS

Where Pinot Noir sits proud on the limestone rich soils of the Reims 'Mountain'.

NV Canard-Duchêne 'Parcelle 181 – Extra Brut'	195
NV Charles Heidsieck 'Brut Réserve'	245
MV Krug 'Grande Cuvée'	550
NV G.H.Mumm 'Grand Cordon – Brut'	150
NV G.H.Mumm 'Grand Cordon – Brut' (1500ml)	300
NV G.H.Mumm 'RSRV 4.5 – Brut', Grand Cru	210
NV Ruinart 'Brut'	245
NV Taittinger 'Cuvée Prestige'	195
NV Taittinger 'Nocturne Sec'	210
NV Veuve Clicquot 'Yellow Label'	175
'15 Moët & Chandon 'Grand Vintage'	235
'02 G.H.Mumm 'R. Lalou Reserve'	565
'09 G.H.Mumm 'RSRV Blanc de Noirs'	340
'00 Krug 'Vintage'	1,200
'04 Krug 'Vintage'	975
'08 Krug 'Vintage'	1,060
'08 Louis Roederer 'Cristal'	895
'14 Louis Roederer 'Cristal'	600
'08 Veuve Clicquot	265
'12 Veuve Clicquot 'La Grande Dame'	480
NV Piper Heidsieck <i>Rosé</i>	145
'04 Dom Ruinart <i>Rosé</i>	920
'12 Veuve Clicquot <i>Rosé</i>	315

CÔTES DES BLANCS

Chardonnay is king here a pure expression highlighting the famous chalk rich soils of Champagne.

NV Frerejean Frères 'Brut Grande Réserve' <i>Avize</i>	175
NV Frerejean Frères '1er Cru Blanc de Blancs'	265
NV Charles Heidsieck 'Blanc de Blancs'	280
NV Charles Heidsieck 'Blanc de Blancs' (1500ml)	520
NV Perrier-Jouët 'Blanc de Blancs'	225
NV Ruinart 'Blanc de Blancs'	295
'07 Dom Ruinart 'Blanc de Blancs'	950
'15 G.H.Mumm 'RSRV Blanc de Blancs'	340
'06 Salon 'S' Blanc de Blancs <i>Le Mesnil-sur-Oger</i>	1,800
'07 Taittinger 'Comtes des Champagne Blancs de Blancs'	625

CHAMPAGNE

VALLÉE DE LA MARNE

Early budding Pinot Meunier avoids the early morning frost here, and adds a floral, fleshy fruit and aromatic complexity to the bubbles.

NV Jacquesson 'Cuvée No. 741 Extra Brut', <i>Dizy</i>	295
NV Laurent Perrier 'La Cuvée', <i>Tours-sur-Marne</i>	175
NV Laurent Perrier 'La Grande Siecle', <i>Tours-sur-Marne</i>	450
NV Perrier-Jouët 'Grand Brut', <i>Épernay</i>	165
NV Perrier-Jouët 'Grand Brut', <i>Epernay, Champagne (1500ml)</i>	300
NV Ayala 'Brut Majeur' <i>Aj</i>	260
NV Bollinger 'Special Cuvée' <i>Aj</i>	310
NV Taittinger 'Les Folies de La Marquetterie' <i>Piery</i>	290
'98 Dom Pérignon 'P2 - Second Plénitude'	1,160
'00 Dom Pérignon 'P2 - Second Plénitude'	950
'02 Dom Pérignon	795
'10 Dom Pérignon (1500ml)	1,488
'13 Dom Pérignon	480
'02 Billecart-Salmon 'Cuvée Nicolas François', <i>Mareuil-Sur-Aj</i>	685
'04 Bollinger 'R.D', <i>Aj</i>	750
'13 Perrier Jouët 'Belle Epoque', <i>Épernay</i>	480
NV Billecart-Salmon 'Brut' Rosé <i>Mareuil-Sur-Aj</i>	320
NV Perrier-Jouët 'Blason' Rosé <i>Épernay</i>	225
NV Laurent Perrier 'Brut' Rosé <i>Tours-sur-Marne</i>	235
'03 Gosset 'Celebris Extra Brut' Rosé <i>Aj</i>	525

GROWER CHAMPAGNE

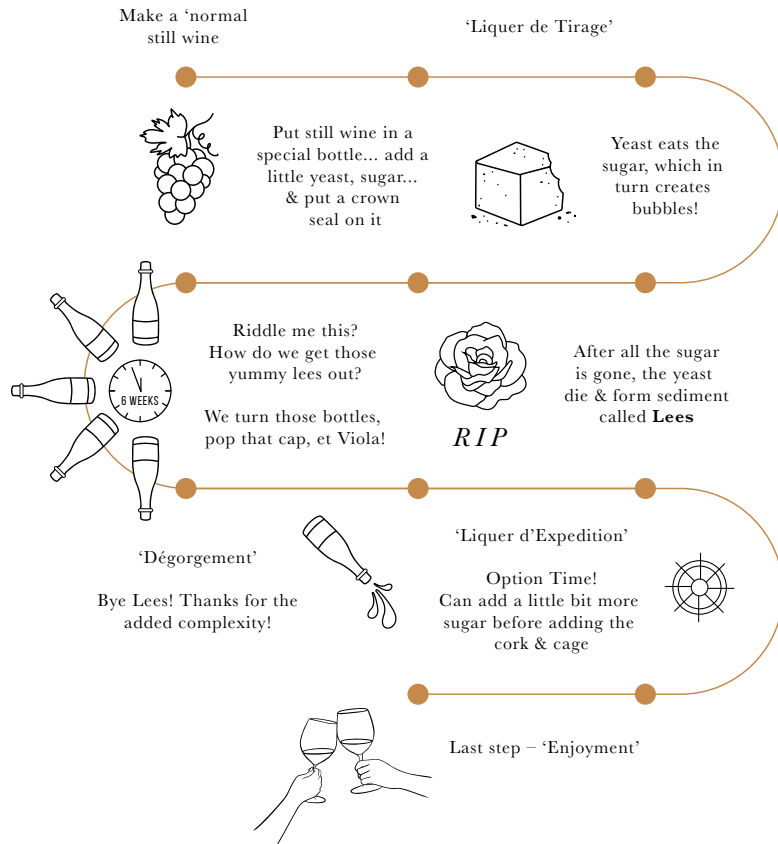
Highly revered, nuanced, unique, rare, small production, terroir driven, quality, typically drier in style.

NV Arlaux 'Premier Cru - Brut Grande Cuvée' <i>Montagne de Reims</i>	210
NV Noël Bazin 'L'Unanime Blanc de Blancs' <i>Villers-Marmery Montagne de Reims</i>	165
'13 Benoît Lahaye 'Le Jardin de Pa Grosse Pierre - Grand Cru', <i>Bouzy, Reims</i>	325
'12 Egly-Ouriet 'Ambonnay Grand Cru' <i>Ambonnay, Montagne de Reims</i>	1,700
NV Egly-Ouriet 'Brut Rosé Grand Cru' <i>Ambonnay, Montagne de Reims</i>	600
NV Laherte Freres 'Blanc de Blanc Brut Nature' <i>Épernay, Vallée de la Marne</i>	270
NV Jean Michel 'Carte Blanche Brut' <i>Vallée de la Marne</i>	235
NV Jacques Selosse 'Initial Blanc de Blancs Grand Cru Brut' <i>Avize Oger Cramant</i>	1,650
NV Veuve Fourny & Fils 'Blanc de Blancs 1er cru Brut' <i>Vertus, Côtes-des-Blancs</i>	180
NV Duval Leroy 'Prestige Cuvée 1er cru' Rosé <i>Vertus, Côtes-des-Blancs</i>	255
NV Robert Barbichon 'Blanc de Noirs – Brut' <i>Côtes-de-Bar</i>	240
NV Devaux 'Blanc de Noirs Couer Des Bar' <i>Côtes-de-Bar</i>	195
NV Champagne Fleury 'Blanc de Noirs – Brut' <i>Côtes-de-Bar</i>	260



'Methode Traditionnelle'

Aka-Champagne's OG method to make bubbles



Created by @louthesomm

SPARKLING

METHODE TRADITIONNELLE - AUSTRALIA

NV Tyrrell's 'Chardonnay Pinot Noir Brut', <i>Hunter Valley, NSW</i>	75
21' De Beaurepaire 'Blanche fleur - Blanc de Blancs' <i>Rylstone, NSW</i>	95
NV Swift 'Cuvée - Brut', <i>Orange, NSW</i>	110
NV Chandon 'Blanc de Blancs', <i>Yarra Valley, VIC</i>	95
NV Seppelt 'Salinger Select Cuvée', <i>Great Western, VIC</i>	110
NV House of Arras 'Brut Elite' <i>TAS</i>	125
NV Delamere Vineyards Cuvée <i>Pipersbrook, TAS</i>	90
NV Croser 'Cuvée', <i>Adelaide Hills, SA</i>	85
NV Nova Vita 'Firebird', <i>Adelaide Hills, SA</i>	70
NV Howard Park 'Jeté', <i>Great Southern, WA</i>	90
'21 Three Ponds 'Neptune', <i>Hunter Valley, NSW</i>	70
'16 Oakridge 'Blanc de Blancs', <i>Yarra Valley, VIC</i>	115
'13 Swift 'Cuvée - Brut', <i>Orange, NSW</i>	145
'12 Yabby Lake 'Cuvée Nina - Single Vineyard', <i>Mornington Peninsula, VIC</i>	120
'09 Croser 'Cuvée - Blanc de Blancs', <i>Piccadilly Valley, Adelaide Hills, SA</i>	145
'17 Croser 'Vintage' <i>Piccadilly Valley, Adelaide Hills, SA</i>	150
'16 Deviation Road 'Lofia', <i>Adelaide Hills, SA</i>	195
'09 House of Arras 'Blanc de Blancs', <i>TAS</i>	245
'04 House of Arras 'E.J. Carr - Late Disgorged', <i>TAS</i>	450
'10 Grant Burge 'Helene Cuvée', <i>TAS</i>	245
'15 Kreglinger 'Brut' <i>Pipersbrook, TAS</i>	150

METHODE TRADITIONNELLE - THE WORLD

NV Mumm Marlborough 'Brut Prestige', <i>Marlborough, NZ</i>	80
NV Quartz Reef 'Brut' Bendigo, <i>Central Otago, NZ</i>	95
NV Veuve Ambal 'Crémant de Bourgogne', <i>Burgundy, FRA</i>	100
NV Kilikianoon 'Brut' Vouvray, <i>Loire Valley, FRA</i>	95
NV Cesarini 'Sforza Brut', <i>Trentino, Alto-Adige, ITA</i>	135
NV Hattingley 'Classic Reserve Brut', <i>Hampshire, ENG</i>	175
NV Louis Pommery, <i>Hampshire, ENG</i>	195
'13 Villa Mon 'Satèn', <i>Franciacorta, Lombardia, ITA</i>	220
'06 Il Mosnel 'Pas Dosè Riserva', <i>Franciacorta, Lombardia, ITA</i>	220

SPARKLING

PROSECCO / MOSCATO

One of Italy's greatest winemaking innovations is the Charmat-Martinotti method - the method to make Prosecco (most popular sparkling in the world) - where the second ferment is done in closed tanks to capture the bubbles. It's beauty in its simplicity and balance.

NV	Handpicked 'Organic' Veneto, ITA	65
NV	Bianca Vigna, Veneto, ITA	80
'17	Tolardo-Severino Prosecco 'Millesimato Extra Dry', Ponte di Piave, Veneto, ITA	110
'22	Vietti Moscato d'Asti, Piedmont, ITA	98

ROSÉ

NV	Swift 'Brut', Orange, NSW	98
NV	42 Degrees South 'Premier', Coal River Valley, TAS	80
'09	House of Arras 'Brut', Regional Blend, TAS	135

PÉTILLANT-NATUREL

Accidental bubbles before they discovered disgorgement. The below tended to with a natural winemaking hand and a cloudy disposition (quiet literally it's cloudy because the lees are still inside).

NV	Blind Corner, Margaret River, WA	80
NV	Les Clos Gravillas 'Jour de Teuf', Languedoc-Roussillon, FRA	120
'17	Cullen 'Rose Moon', Margaret River, WA	130
'16	Laurent Barth 'Extra Brut', Alsace, FRA	140
'16	Vincent Caille x Bulles, Loire Valley, FRA	110

SPARKLING RED

Authentically Australian - usually Shiraz (of course!). Best enjoyed on a hot summer's day - particularly at Christmas with all the nibbles.

NV	Seppelt 'Original', Great Western, VIC	80
NV	Teusner 'MC', Barossa Valley, SA	148
NV	Rockford 'Black Shiraz' Barossa Valley, SA	245
'21	Majella, Coonawarra, SA	110

NON-ALCOHOLIC

A new up and coming inclusive trend, with wineries getting on board to produce quality sparkling

NV	Lyre's Classico Italian Style Sparkling, AUS	55
NV	French Bloom 'Le Blanc' Sparkling, FRA	90
NV	French Bloom 'Le Rosé' Sparkling, FRA	95



Wine

“In success you deserve it and
in defeat, you need it...”

- Sir Winston Churchill

on Champagne

BY THE GLASS

▼ Poured under the Coravin Preservation Unit to maintain freshness and quality

WHITE WINE

- ‘22 Riesling Freak ‘No.4’ Riesling, *Eden Valley, SA* 15
Dry, refreshing Riesling with citrus and white floral aromas with chalky undertones
- ‘22 Dog Point Sauvignon Blanc, *Marlborough, NZ* 19
Classic Marlborough, tropical fruits, bellpepper & a Greywacke gravel minerality
- ‘22 Santi Pinot Grigio, *Valdadige, ITA* 16
Glossy pear, parmesan cheese rind, medium bodied, smooth finish
- ‘22 Pichot ‘Clos de Berger - Demi-Sec’ Chenin Blanc, *Vouvray, Loire, FRA* 20
Off-dry (slightly sweet) Red apple skin, wet gravel, button mushroom, sherbet sweetness
- ‘21 Christophe Partrice Chardonnay, *Vin de France, Burgundy, FRA* ▼ 21
Clean, white nectarines, lemon curd, oyster shell, chalk, brie cheese
- ‘22 Swinging Bridge ‘Mrs Payten’ Chardonnay, *Orange, NSW* 18
Peaches and cream, roasted hazelnuts, vanilla bean

ORANGE / ROSÉ

- ‘23 The Somm & The Winemaker ‘Skinny’ Orange, *NSW* 18
Zippy, skins, savoury, orange blossom, Angostura bitters
- ‘22 Rameau ‘Petit Amour’ *Méditerranée IGP, FRA* 16
Ruby grapefruit, lemon zest, light and bright
- ‘22 Maison AIX, *Coteaux d’Aix-en-Provence, FRA* 21
Strawberries & cream, fresh roses, wet stones

RED WINE

- ‘22 Oakridge Pinot Meunier, *Yarra Valley, VIC* 18
Juicy, vibrant strawberries, violets, moreish acidity
- ‘20 L. Tramier & Fils, Pinot Noir, *Bourgogne Hautes-Côtes de Beaune, Burgundy, FRA* ▼ 29
Fragrant, pot pourri, wild berries, forest floor, dried chestnuts
- ‘22 Hentley Farm ‘Villain & Vixen’ Grenache, *Barossa Valley, SA* 15
Dried cranberries, licorice, grenadine, Mediterranean herbs
- ‘19 Kilikanoon ‘Covenant’ Shiraz, *Clare Valley, SA* ▼ 27
The bold and the beautiful. Silky berries, olives, violets, granite, vanilla bean
- ‘19 Bois de Rolland Merlot Blend, *Bordeaux, FRA* 17
Crème de Cassis, plum, dried violets, cigarbox and pencil shavings

DESSERT / FORTIFIED WINE

- ‘21 Robert Stein ‘Harvest Gold’ Botrytis Semillon *Mudgee, NSW* 18
Peach jam, ginger spice, quince, juicy
- ‘22 Château Lapinesse Sauternes, *Bordeaux, FRA* 21
Glossy peach, marmalade, honey, beeswax, vanillin
- NV Warres ‘Otima’ Tawny Port 20 y.o. *Porto, PRT* 24
Old school - Christmas pudding spice, caramel, dates

BY THE BOTTLE

WHITE WINE

'22 Riesling Freak 'No.4' Riesling, <i>Eden Valley, SA</i>	70
'20 Staffelter Hof 'Magnus - Trocken' Riesling, <i>Mosel, GER</i>	85
'22 Alzipratu 'Fiumeseccu Blanc' Vermentino <i>Corsica, FRA</i>	130
'22 Dog Point Sauvignon Blanc, <i>Marlborough, NZ</i>	90
'22 Pascal Reverdy 'Terre de Maimbray' Sancerre, <i>Loire Valley, FRA</i>	125
'22 Santi Pinot Grigio, <i>Valdadige, ITA</i>	75
'22 Joseph Cattin Pinot Blanc, <i>Alsace, FRA</i>	80
'21 Yabby Lake Pinot Gris, <i>Mornington Peninsula, VIC</i>	100
'21 Régis and Sylvain 'La Forêt' Chenin Blanc, <i>Loire Valley, FRA</i>	110
'22 Pichot 'Clos de Berger - Demi-Sec' Chenin Blanc, <i>Vouvray, Loire, FRA</i>	90
'21 Christophe Patrice Chardonnay, Vin de France, <i>Chablis, Burgundy, FRA</i>	95
'19 Jean Dauvissat Chardonnay, 'Côte de Lechet 1er Cru' <i>Chablis, Burgundy, FRA</i>	195
'22 Swinging Bridge 'Mrs Payten' Chardonnay, <i>Orange, NSW</i>	85
'18 Penfolds 'Cellar Reserve' <i>TAS</i>	150

ORANGE / ROSÉ

'21 K-P 'Naturally' Chenin Blanc, <i>Margaret River, WA</i>	75
'23 The Somm & The Winemaker 'Skinny' <i>Orange, NSW</i>	85
'22 Rameau 'Petit Amour' <i>Méditerranée IGP, FRA</i>	75
'22 Maison AIX, <i>Coteaux d'Aix-en-Provence, FRA</i>	95

RED WINE

'22 ChaLou Pinot Noir, <i>Orange, NSW</i>	105
'20 L.Tramier & Fils, Pinot Noir, <i>Bourgogne Hautes-Côtes de Beaune, Burgundy, FRA</i>	125
'20 Bernard Metrat 'La Roilette' Gamay, <i>Fleurie Cru, Beaujolais, FRA</i>	90
'21 Thévenet 'En Voiture Simone' <i>Régnié Cru, Beaujolais, FRA</i>	150
'20 Girolamo Russo 'A Rina' Nerello Mascalese, <i>Mt Etna, Sicily, ITA</i>	155
'22 Hentley Farm 'Villain & Vixen' Grenache, <i>Barossa Valley, SA</i>	70
'20 Lunar Apogé Grenache Blend, <i>Côtes du Rhône, FRA</i>	90
'20 Yangarra Estate Shiraz, <i>McLaren Vale, SA</i>	85
'19 Kilikanoon 'Covenant' Shiraz, <i>Clare Valley, SA</i>	135
'19 Bois de Rolland Merlot Blend, <i>Bordeaux, FRA</i>	80
'21 Chateau de Coullaine Cabernet Franc, <i>Chinon, Loire Valley, FRA</i>	115
'19 Rockford 'Rifle Range' Cabernet Sauvignon, <i>Barossa Valley, SA</i>	170

DESSERT WINE

'21 Robert Stein 'Harvest Gold' Botrytis Semillon <i>Mudgee, NSW 375ml</i>	85
'22 Château Lapinesse Sauternes, <i>Bordeaux, FRA 375ml</i>	95



Grapes of Champagne

Yes, Champagne is allowed to make still wine too! They are a rare find and made in small quantities under the Coteaux Champenois AOC. Below are a few examples, plus an ode to regions in Australia that began famously for sparkling production, that now produce high quality still wines.



CHARDONNAY

'21 Louis Roederer 'Hommage à Camille' <i>Champagne</i>	345
'21 Eden Road 'Estate' <i>Tumbarumba, NSW</i>	98
'19 Petaluma, <i>Piccadilly Valley, Adelaide Hills, SA</i>	175
'21 Tolpuddle, <i>TAS</i>	225



MEUNIER

'18 Laherte Frères 'Les Vinages' <i>Chavot, Champagne</i>	245
'21 Collector 'Landfall' <i>Tumbarumba, NSW</i>	90
'22 Oakridge, <i>Yarra Valley, VIC</i>	85
'21 Best's 'Old Vine' <i>Great Western, VIC</i>	195



PINOT NOIR

'21 Louis Roederer 'Hommage à Camille' <i>Champagne</i>	400
'13 Bollinger 'La Côte aux Enfants' <i>Aj, Champagne</i>	750
'14 Courabyra '157' <i>Tumbarumba</i>	120
'21 Shaw+Smith 'Lenswood Vineyard, <i>Adelaide Hills</i>	195



Cocktails

“Here’s looking at you, kid...”

- *Humphrey Bogart*

*to Ingrid Bergman in Casablanca
whilst drinking a Champagne Cocktail*

SIGNATURES

STRAWBERRY HEARTS	19
Corazon Blanco Tequila, strawberry & lychee liqueur, lychee soda, Bandini prosecco	
KYOTO ROSE	24
Poor Toms Strawberry Gin, St Germain, Campari, lychee, rose, lime	
COCOTIER HIGHBALL	22
Archie Rose True Cut Vodka, Okar, coconut, Italicus, pineapple, passionfruit puree, grapefruit, Fever-Tree Elderflower tonic	
RHUBI BRÛLÉE	22
Rhubi Mistelle, Archie Rose Straight Dry Gin, lemon, custard, sugar, Fever-Tree Indian tonic	
POIRE BLEU	22
Espolon Blanco Tequila, Poire William Massenez, lemon, agave, pear foam	
GINGERBREAD DREAM	23
Pampero Blanco Rum, ginger, Hayman’s Sloe Gin, Gingerembre Massenez, sugar, lemon, whites	
BANANA FASHION’D	23
Starward Two Fold Whisky, Mr Black Cold Drip Coffee Liqueur, crème de cacao, banana syrup	
CABIN CREW	22
Buffalo Trace Bourbon Whiskey, Aperol, Amaro Nonino, passionfruit	

BE RESPONSIBLE

AMARETTI SOUR	15
Lyre’s Amaretti, lemon, orange, whites, sugar syrup	
LYCHEE-VERA	15
Lyre’s London Dry, Aloe vera, lychee, cloudy apple, lemon, soda	

CLASSICS *Classics available upon request*

GIN

AUSTRALIA

Archie Rose 'Straight Dry' <i>Rosebery, NSW</i>	12
Young Henrys 'Noble Cut' <i>Newtown, NSW</i>	13
Poor Toms 'Sydney Dry' <i>Marrickville, NSW</i>	13
Poor Toms 'Strawberry' <i>Marrickville, NSW</i>	13
Manly Spirits 'Coastal Citrus' <i>Manly, NSW</i>	12
Distillery Botanica 'Garden Grown' <i>Central Coast, NSW</i>	14
Brookies 'Byron Dry' <i>Byron Bay, NSW</i>	12
Brookies 'Slow' <i>Byron Bay, NSW</i>	12
Husk Distillers 'Ink - Dry' <i>Tweed Heads, NSW</i>	13
Patient Wolf 'Melbourne Dry' <i>Melbourne, VIC</i>	12
Hippocampus Metropolitan Distillery, <i>Braeside, VIC</i>	12
Hippocampus 'Bangkok' <i>Braeside, VIC</i>	15
Four Pillars 'Rare Dry' <i>Healesville, VIC</i>	13
Four Pillars 'Shiraz' <i>Healesville, VIC</i>	14
Four Pillars 'Spiced Negroni' <i>Healesville, VIC</i>	14
23rd Street 'Signature' <i>Riverlands, SA</i>	14
78 Degrees 'Classic' <i>Adelaide Hills, SA</i>	13
Never Never 'Triple Juniper' <i>Thebarton, SA</i>	12
Prohibition Liquor Co. <i>Adelaide, SA</i>	14
Prohibition Liquor Co. 'Shiraz Barrel Aged' <i>Adelaide, SA</i>	15
Applewood Distillery, <i>Gumeracha, SA</i>	13
West Winds 'Cutlass' <i>Margaret River, WA</i>	13
Hobart 'No. 4' <i>Cambridge, TAS</i>	20
Lark Distillery '40 Spotted Classic Release' <i>Hobart, TAS</i>	13

UNITED KINGDOM

Tanqueray, <i>London, England</i>	12
Tanqueray 'Blackcurrant' <i>London, England</i>	14
Beefeater 'Pink Strawberry' <i>London, England</i>	12
Martin Millers, <i>London, England</i>	13
Haymans 'Old Tom' <i>London, England</i>	12
Haymans 'Sloe' <i>London, England</i>	12
Bombay Sapphire, <i>Hampshire, England</i>	13
The Botanist, <i>Islay, Scotland</i>	15
Hendricks, <i>Girvin Village, Scotland</i>	15

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REST OF THE WORLD

Aviation, <i>Portland, USA</i>	12
Nikka 'Coffey' <i>Miyagiko, Japan</i>	16
Fair Juniper' <i>Cognac, France</i>	12
Elephant 'Dry' <i>Mecklenburg-Vorpommern, Germany</i>	16
Elephant 'Sloe' <i>Mecklenburg-Vorpommern, Germany</i>	15
Scapegrace 'Black Gin' <i>Central Otago, New Zealand</i>	14

VODKA

Archie Rose 'True Cut' <i>Rosebery, Sydney</i>	12
Manly Spirits 'Marine Botanical' <i>Manly, Sydney</i>	12
Hippocampus Metropolitan Distillery, <i>Braeside, VIC</i>	12
Absolut 'Watermelon' <i>Åhus, Sweden</i>	12
Belvedere 'Pure' <i>Polmos Żyrardó, Poland</i>	13
Belvedere 'Bartezek' <i>Polmos Żyrardó, Poland</i>	15
Żubrówka 'Bison Grass' <i>Polmos Białystok, Poland</i>	12
Grey Goose, <i>Cognac, France</i>	14

TEQUILA / MEZCAL

Espolon 'Blanco' <i>Los Altos de Jalisco, Mexico</i>	12
Milagro, <i>Jalisco, Mexico</i>	15
Patron 'Silver' <i>Jalisco, Mexico</i>	14
Del Maguey 'Vida' <i>Mezcal Oaxaca, Mexico</i>	15

RUM

Brix Distillers 'Spiced' <i>Sydney, NSW</i>	13
ReefTip 'Spiced' <i>Queensland</i>	13
Baron Samedi 'Spiced' <i>Caribbean</i>	12
Goslings 'Black Seal' <i>Bermuda</i>	12
Atlantico 'Gran Reserva' <i>Dominican Republic</i>	16
Ron Matusalem 'Gran Reserva 15' <i>Dominican Republic</i>	17
Bacardi '8' <i>Puerto Rico</i>	12
Captain Morgan 'Spiced' <i>U.S. Virgin Islands</i>	13
Sailor Jerry 'Spiced' <i>U.S. Virgin Islands</i>	12
Pampero 'Añejo Especial' <i>Venezuela</i>	13

DIGESTIFS

Limoncello, <i>Italy</i>	11
Arancello, <i>Italy</i>	11
Okar, <i>AUS</i>	11
Cynar, <i>Italy</i>	11
Averna Siciliano, <i>Italy</i>	11
Nonino Quintessentia, <i>Italy</i>	15
Fernet Branca, <i>Italy</i>	12
Frangelico, <i>Italy</i>	11
Baileys, <i>Ireland</i>	11
Poire William, <i>France</i>	12
Roger Groult 8 y.o. <i>Calvados Pays d'Auge, France</i>	16
Hennesy VSOP, <i>Cognac, France</i>	18
Hennesy XO, <i>Cognac, France</i>	36

WHISK(E)Y

AUSTRALIA

Starward 'Two-Fold' <i>Melbourne, VIC</i>	13
Hellyers Road '10 Year Old' <i>Burnie, TAS</i>	18
Hellyers Road 'Slightly Peated' <i>Burnie, TAS</i>	21
Sullivans Cove 'Double Cask' <i>Cambridge, TAS</i>	145

SCOTLAND

Ardbeg '10 Year Old' <i>Ardbeg, Islay</i>	19
Bruichladdich 'Classic Laddie' <i>Rhinns, Islay</i>	16
Bruichladdich 'Port Charlotte - Heavily Peated' <i>Islay</i>	22
Glenmorangie 'Original' <i>Tain, Highlands</i>	14
Glenmorangie 'Signet' <i>Tain, Highlands</i>	52
Dalmore '12 Year Old' <i>Alness, Highlands</i>	24
Dalmore '15 Year Old' <i>Alness, Highlands</i>	35
Glendronach '12 Year Old' <i>Aberdeenshire, Highlands</i>	16
Glenfiddich '15 Year Old Solera' <i>Dufftown, Speyside</i>	22
Glenfiddich '21 Year Old Gran Reserva' <i>Dufftown, Speyside</i>	49
Glenfiddich 'Project XX' <i>Dufftown, Speyside</i>	26
Chivas Regal 'XV Year Old' Blend <i>Keith, Moray</i>	15
Chivas Regal '18 Year Old' Blend <i>Keith, Moray</i>	20
Chivas Regal '25 Year Old' Blend <i>Keith, Moray</i>	65

REST OF THE WORLD

Jameson, <i>Ireland</i>	13
Teeling 'Single Malt' <i>Ireland</i>	15
Teeling 'Single Grain' <i>Ireland</i>	14
Kurayoshi 'Pure Malt' <i>Tottori Prefecture, Japan</i>	18
Kurayoshi 'Sherry Cask' <i>Tottori Prefecture, Japan</i>	20
Koval '4 Grain' <i>Chicago, Illinois, USA</i>	26
Rittenhouse 'Rye 100 Proof' <i>Louisville, Kentucky</i>	18
Kavalan 'Concertmaster' <i>Yuanshan, Yilan, Taiwan</i>	30
Canadian Club '8 Year Old' <i>Ontario, Canada</i>	12
Maker's Mark Bourbon, <i>Kentucky, USA</i>	12
Bulleit Bourbon, <i>Lawrenceburg, Kentucky, USA</i>	14
Southern Comfort, <i>New Orleans, USA</i>	12



**Beer, Cider
& Non Alcoholic**

“Boy, your lips taste like
a night of Champagne...”

Love on Top

- *Beyoncé*

BEER & CIDERS

James Boag's Light	9
Travla Low Carb Mid-Strength Lager	9
Heineken Lager	11
Sydney Beer Co. Lager	12
Young Henry's Newtowner, Pale Ale	12
Stone & Wood Pacific Ale	13
Heaps Normal Quiet XPA (<i>non-alcoholic</i>)	12
Young Henry's Cloudy Apple Cider	12

NON-ALCOHOLIC

Lyre's Non - Alcoholic G&T	10
Soft Drinks <i>Coke, Coke No Sugar, Sprite, Ginger Ale, Lemon Lime Bitters, Soda Lime Bitters, Ginger Beer</i>	6
Fever-Tree <i>Tonic water, Aromatic Tonic water</i>	6
Purezza <i>Sparkling, Still</i>	6pp
Fresh orange juice	8
Cloudy apple, pineapple and grapefruit juice	7

NON-ALCOHOLIC WINE

NV Lyre's Classico Italian Style Sparkling, <i>AUS</i>	55
NV French Bloom 'Le Blanc' Sparkling, <i>FRA</i>	90
NV French Bloom 'Le Rosé' Sparkling, <i>FRA</i>	95
Ara 0% Sauvignon Blanc, <i>Marlborough NZ</i>	55

MOCKTAILS

AMARETTI SOUR	15
Lyre's Amaretti, lemon, orange, whites, sugar syrup	
LYCHEE-VERA	15
Lyre's London Dry, Aloe vera, lychee, cloudy apple, lemon, soda	

HOT DRINKS

Coffee by Seven Miles 5.50

Flat white, Latte, Cappuccino, Long black, Mocha, Chai latte, Piccolo latte, Hot chocolate

Dirty chai 6.00

Additional: 1.00

Decaf, extra shot, soy, almond, oat milk

Tea by Tavalon 6.00

*NYC Breakfast, Aussie Breakfast, Earl Grey, Kama Chai Sutra, Royal Chamomile,
Lemongrass & Ginger, Pure Green, Jasmine Dream, Double Mint*

COLD DRINKS

Iced coffee 6.50

Iced latte, Iced long black, Iced mocha, Iced chocolate



Brunch

“Why do I drink
Champagne for breakfast?

Doesn't everyone?”

- Noel Coward

BRUNCH

Available until 2pm, on Weekends only

Freshly toasted sourdough \$13
cultured butter & house jam *(v, gfo)*

Chive crumpets \$30
smoked salmon, avocado, goat's curd, lemon jam

Eggs benedict \$24
smoked salmon or prosciutto

Eggs on toast, any style \$23
poached, scrambled, fried *(v, gfo)*

Bacon & egg roll \$22
crispy potatoes, cheddar, sweet & sour peppers

Smashed avocado, crispy eggs \$23

Tomato & prawn bruschetta \$28
coriander, roe

Buttermilk pancakes \$25
loaded berries, coconut sorbet, biscoff crumb, caramel

Add ons:

*Avocado +6 | Bacon +7 | Haloumi +7
Smoked Salmon +8 | 10g Black Caviar Tin +48*

FREE - FLOWING BRUNCH

*Available until 2pm, on Weekends only | 2 hours dining time
4 course shared feast with bottomless bubbles
(minimum 2 pp)*

G.H. Mumm 'Grand Cordon' Champagne \$150pp

Handpicked Prosecco, Veneto, Italy \$95pp

Free flow of Mimosa & Bellini \$95pp

Lyre's 'Non-Alcoholic' Classico Sparkling \$85pp



Sweet potato hummus, sesame, crispy onions, toast *(vg,df)*

Chicken liver parfait, chive crumpets, raisin puree, port jelly

Mafaldine pasta, swiss brown, lardon, Grana Padano

Donuts, honey, yoghurt, cinnamon, star anise, pistachio,
hot chocolate sauce *(v)*

(v) vegetarian (vg) vegan (gf) gluten free (gfo) gluten free option (df) dairy free (nf) nut free

(vo) vegetarian option available (vgo) vegan option available (dfo) dairy free option available

Credit card surcharge 1.5%, 10 or more people 10% gratuity, Sunday surcharge 10% and public holiday surcharge 15%.



All Day Dining

“I only drink Champagne on
two occasions: when I’m in love
and when I’m not...”

- *Coco Chanel*

ROYAL TASTING FEAST

\$79pp

Sweet potato hummus, sesame, crispy onions, toast *(vg, df)*

Chicken liver parfait, chive crumpets, raisin puree, port jelly

White scallop ceviche, lime, jalapeno, coriander, finger lime, tobiko *(gf, df)*

Mafaldine pasta, bay prawn, mussel, bisque, n’duja butter, blistered tomato

Donuts, honey, yoghurt, cinnamon, star anise, pistachio,
hot chocolate sauce *(v)*

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TO SHARE

Freshly shucked oysters, white ponzu, eschalot
& sesame (gf, df) (3/6/12) \$22/\$38/\$72

Suggestion NV Veuve Clicquot 'Yellow Label' Champagne 31 glass

Black River Oscietra Imperial Caviar 10g & blinis \$58

Suggestion 13 Dom Pérignon, Champagne 90 glass

Sweet potato hummus, sesame, Belgium endive,
crispy onions (v, vg, gf, df) \$22

Suggestion NV Arlaux 'Premier Cru - Brut Grande Cuvée' Montagne de Reims, Champagne 38 glass

White scallop ceviche, lime, jalapeno,
coriander, finger lime, tobiko (gf, df) \$27

Suggestion NV Mumm Marlborough 'Brut Prestige', Marlborough, NZ 17 glass

Taramasalata with spring vegetables, green oil \$25

Suggestion NV Frerejean Frères 'Brut Grande Réserve' Avize, Champagne 30 glass

Sweet melon, prosciutto, black pepper, basil oil (gf, df) \$22

Suggestion NV Noël Bazin 'Blanc de Blancs' Villers-Marmery, Champagne 28 glass

Crispy potato 'Anna' pea, pine nut, parmesan, kaffir lime (v) \$20

Suggestion 12 Veuve Clicquot 'Vintage' Rosé Champagne 54 glass

Crispy potato 'Anna', crème fraîche, caviar \$45

Prawn 'toast', prawn head aioli, sesame, tom yum, lime \$24

Suggestion NV G.H.Mumm 'Grand Cordon Brut' Champagne 27 glass

New season asparagus, broad beans, fried happy egg,
romesco, truffle pecorino (v) \$24

Suggestion NV 42 Degrees South 'Premier' Rosé, Coal River Valley, TAS 15 glass

Chicken liver parfait, chive crumpets, raisin puree, port jelly \$25

Suggestion NV Chandon 'Blanc de Blancs' Yarra Valley, VIC 19 glass

Watermelon 'sangria', lemon, mint, tobiko (+18) (df, gf) \$18

Suggestion NV Robert Barbichon 'Blanc de Noirs - Brut' Côtes-de-Bar, Champagne 42 glass

Korean fried chicken sando, gochujang, slaw, pickled ginger \$23

Suggestion NV Robert Barbichon 'Blanc de Noirs - Brut' Côtes-de-Bar, Champagne 42 glass

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MAINS

Slow roasted eggplant, miso,
pickled king browns, soybean, tofu (v, gf) \$28

Suggestion NV Louis Pommery, Hampshire, England 27 glass

Confit salmon, cucumber velouté, karkalla (df, gf) \$38

Suggestion 12 Veuve Clicquot 'Vintage' Rosé Champagne 54 glass

Chicken breast, forestiere garnish, peas, jus gras (gf) \$37

Suggestion 15 Moët & Chandon 'Grand Vintage' Champagne 39 glass

Mafaldine pasta, bay prawn, mussel, bisque,
n'duja butter, blistered tomato \$37

Suggestion NV Handpicked Prosecco, Veneto, Italy 15 glass

SIDE DISHES

Cos lettuce, eschalot, cucumber, thyme dressing (v, vg, gf, df) \$14

Shoestring fries, togarashi salt, aioli (v, gf, df) \$15

Boulot sourdough, robust olive oil \$4

DESSERTS

Donuts, honey, yoghurt, cinnamon, star anise,
pistachio, hot chocolate sauce (v) \$20

Suggestion G.H.Mumm RSRV 4.5 Brut Grand Cru, Reims, Montagne de Reims 38 glass

Pineapple cheesecake, almond joconde, coconut & lime sorbet \$23

Suggestion NV 42 Degrees South 'Premier' Rosé, Coal River Valley, TAS 15 glass

Strawberry white chocolate mousse tart, raspberry sorbet \$23

Suggestion NV Robert Barbichon 'Blanc de Noirs - Brut' Côtes-de-Bar, Champagne 42 glass

Cheese selection, grapes, lavosh & oat crackers \$34

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HIGH CHEESE

\$38pp

(minimum 2pp)

Selection of 3 types of cheeses, lavosh oat crackers, grapes, quince, chutney, dried fruits & nuts

MATCHING WINE

NV Kilikanoon 'Brut' Vouvray, *Loire Valley, France* \$95

Made from 100% Chenin blanc in Loire, this wine was made for cheese pairing. The ripe red apple skin and spiced quince notes perfect for a blue cheese, but it has an almost cheese rind like texture and refreshing acidity to match bries and hard cheeses too.

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