

## WINE

### SPARKLING WINE

**125ML**

**BTL**

<i>NV Le Coin Bistro Brut Reserve</i>	<i>Clovelly Estate, QLD</i>	10	49
<i>NV Louis Bouillot Cremant</i>	<i>Burgundy, France</i>	14	74

### CHAMPAGNE

**100ML**

**BTL**

<i>NV Perrier-Jouet Grand Brut</i>	<i>Epernay, France</i>	19	120
<i>NV Perrier-Jouet Blason Rose</i>	<i>Epernay, France</i>		195
<i>NV Perrier-Jouet, Blanc De Blanc</i>	<i>Epernay, France</i>		219
<i>2012 Perrier-Jouet Belle Epoque</i>	<i>Epernay, France</i>		440

### WHITE WINES

**150ML 250ML 500ML BTL**

<i>2019 Le Coin Bistro, Bordeaux White Blend</i>	<i>Clovelly Estate, QLD</i>	10	16	32	46
<i>2018 Hugel et Fils Gentil Riesling Gewurtz</i>	<i>Alsace, France</i>	13	22	44	65
<i>2019 Turon field Blend Sauv Blanc</i>	<i>Adelaide Hills, SA</i>	14	24	46	69
<i>2018 Hugel et Fils Pinot Blanc</i>	<i>Alsace, France</i>	14	24	46	69
<i>2018 Weingut Rabl, Gruener Veltliner</i>	<i>Langenlois, Austria</i>	14	24	46	69
<i>2018 Chateau De Fussee Chardonnay</i>	<i>Burgundy, France</i>	15	26	48	74
<i>2019 Domain Collotte Chardonnay</i>	<i>Burgundy, France</i>	15	26	48	74
<i>2018 Pichot coteau De La Biche Vouvray</i>	<i>Loire Vally, France</i>	15	26	48	74
<i>2017 Domaine Jean-Luc Mader Riesling</i>	<i>Alsace, France</i>	16	27	53	79
<i>2018 William Fevre Petit Chablis</i>	<i>Burgundy, France</i>				85
<i>2018 Pascal Jolivet Sancerre</i>	<i>Loire Valley, France</i>				95
<i>2017 Domaine Leflaive Associes Macon</i>	<i>Burgundy, France</i>				120

**ROSE WINES****150ML 250ML 500ML BTL MGM**

<i>Triennes rose IGP Mediteranee</i>	<i>Provence, France</i>	14	23	46	68	129
<i>Famille Perrin Rose</i>	<i>Cotes du Rhone, France</i>				69	

**RED WINE****150ML 250ML 500ML BTL**

<i>Le Coin Bistro, Petit Verdot</i>	<i>Clovelly Estate, QLD</i>	12	20	39	55	
<i>2019 Georges Duboeuf Beaujolaus village</i>	<i>Beaujolais, France</i>	13	22	44	63	
<i>2016 Rolf Binder Shiraz Old Vine</i>	<i>Barossa Valley, SA</i>	13	22	44	63	
<i>2017 Chateau Mont Redon Reserve Rouge</i>	<i>Cotes du Rhone, France</i>	14	24	46	65	
<i>2016 Chateau Du Cedre Heritage Cahors Malbec</i>	<i>Cahors, France</i>	14	24	46	65	
<i>2016 Chateau Durand-Laplagne</i>	<i>Bordeaux, France</i>	15	25	49	70	
<i>2017 Domaine Faiveley Bourgogne Pinot Noir</i>	<i>Burgundy, France</i>	18	28	54	79	
<i>2015 Chateau Lenessan Cru Borgeois Superieur</i>	<i>Bordeaux, France</i>					99
<i>2016 Chateau Mont Redon Chateauneuf Du pape</i>	<i>Rhone Valley, France</i>					139
<i>2017 Satenay 1er Cru "Clos Faubard"</i>	<i>Burgundy, France</i>					159

**DESSERT WINES****75ML****375ML**

<i>2013 Chateau Du pavillon St Croix Du Mont</i>	<i>Bordeaux, France</i>	13				49
<i>2017 Domaine Des Baumards Carte D' Or</i>	<i>Anjou, France</i>					65



## NATIVE GIN TONICA SELECTION

<< ALL GIN COCKTAILS ARE ALSO AVAILABLE  
WITH NON ALCOHOLIC GIN >> | \$14

**Adelaide Hills Sunset Gin '78 degrees** | \$18  
*w strawberry, finger lime pearls & strange love tonic*

**Manly Spirits Coastal Citrus Gin** | \$18  
*w lemon, nori & strange love coastal tonic*

**Nosferatu Blood Orange Gin** | \$18  
*w citrus fruit, rosemary & salted grapefruit soda*

**Poor Toms Strawberry Gin** } \$18  
*w strawberry, ginger, pepper & strange love light tonic*

**Mandrake Cucumber & Mint Gin** | \$18  
*w cucumber, lemon wheel & strange love dirty tonic*

**Giselle Pavlova Gin** | \$18  
*w passionfruit & soda*

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## HOUSE COCKTAILS

<< **Mc Nally's** >> **French Martini** | \$17  
*Chambord / Belvedere Vodka / Pineapple*

<< **Alsace got me back** >> | \$17  
*Williams Pear / Bombay Sapphire / Lemon / Soda*

<< **Corsaire de "Caribbean"** >> | \$17  
*Plantation Rum / Pineapple Wheel / Strange Love Spiced Ginger Soda*

<< **Spritz of Provence** >> | \$17  
*Peach Liquor / Champagne / Soda*

<< **Madam Voisey's** >> **Negroni** | \$17  
*Lillet Blanc / Hendricks Gin / Aperol*

## BEERS AND CIDER

**Kronenbourg Draught**  
300ml | \$9 500ml | \$12

**Stella Artois** | \$9

**Picon Beer** | \$10

**Lord Nellson <<Three sheets>>, Pale Ale** | \$11

**Little Creatures IPA** | \$10

**4 Pines<<Pacific Ale>>** | \$10

**Stone & Wood <<Garden Ale>>** | \$9

**Apple Cider** | \$9

**Pear Cider** | \$9

**Brookvale Union Ginger beer** | \$10

## APERITIFS/ DIGESTIVES

**Dolin Vermouth Dry, Blanc, Rouge** | \$9

**Ricard, Pernod, Pasris** | \$9

**Grand Marnier, Dom Benedictine** | \$9

**Lillet Blanc or Lillet Rouge** | \$9

**Dubonnet, Chartreuse** | \$9

**Chambord, Cointreau** | \$9

**St Germain** | \$9

**Domain Canton** | \$9

## DIGESTIVES

**Absinthe** *Served the traditional way with sugar & water* | \$10

**Cognac** *Smooth, rich and slightly sweet* | \$16

**Armagnac** *Smooth French brandy* | \$18

**Calvados** *2013 Victor Gontier Domfrontais classic French apple brandy* | \$18

**Eau De Vie** *Poire williams pear* | \$12

**Cointreau** | \$12

**Chartreuse 1** | \$12

**Grand Marnier** | \$12

**Dom Benedictine** | \$12

**Liquor De Farigoule** | \$12