

SEAFOOD

Beautiful Quality Seafood with Fresh Vibrant Flavours... Perfect for a Light Starter

Coffin Bay Oysters (6) - 36

Red Wine Mignonette

Champagne Mignonette*

*add Yarra Valley Salmon Caviar +6

Tuna Tartare - 30

Yellowfin Tuna, Cold Pressed Beetroot Reduction,
Crème Fraiche, Black Caviar, Charcoal Wafers

Prawns Skagen - 32

Freshly Cooked Prawn Cutlets (4),

Crème Fraiche & Dill Sauce,

Yarra Valley Salmon Caviar, Toasted Rye Croutes

SMALL BITES & EXTRAS

Warmed Cerinola Olives (v) - 10.5

Baguette, Olive Oil & Dukka (v) - 13.5

Baguette and Butter (v) - 12.5

Gluten Free Bread and Wafers - 12.5

House Baked Baguette - 8.5

Butter or Olive Oil - 4

Dietary Requirements & Allergies

Gluten Free - most menu items are entirely gluten free with the exception of breads and biscuits.

Our kitchen uses wheat, soy, nuts, dairy and seafood.

Please ensure you advise of any specific dietary requirements or food allergies at time of booking and when ordering.

Whilst we endeavour to cater for all dietary requirements we can not guarantee the absence of any allergen sensitive food particles during our production processes.

Some menu items may vary due to availability

MEDITERRANEAN

Chef's Selection of Quality Antipasti

Artisan Salumi and Italian Cheeses

Olive Plate - 28

Warmed Mixed Olives, Extra Virgin Olive Oil

Olive Tapenade, Dukkah, Baguette & Grissini

Salad of Burrata & Tomatoes (v) - 34

Buffalo Milk Burrata, Heirloom Cherry Tomatoes

Basil Oil & Sourdough Crispbreads

Beef Carpaccio - 30

House Cured Beef, Lemon Oil, Caperberries

& Parmigiano Reggiano, Grissini

Trio of Salumi - 34

Prosciutto - Capocollo - Mild Salami

Marinated Roast Capsicum, Grissini

add Pecorino Bianco cheese +10

Venetian “Cicchetti” Tower - 42

Cicchetti is a Signature Venetian Wine Bar Style Appetiser

Shaved Prosciutto, Meredith Fetta, Roasted Capsicum

Boquerones (White Anchovy), Black Olive Tapenade

Lavosh, Sliced Fresh Sourdough Baguette

GRAZING BOARDS

Antipasti - 66

Prosciutto, Capocollo, Mild Salami,

Warmed Mixed Olives, Meredith Dairy Marinated Feta

Roast Capsicum, Marinated Artichokes & Baguette

(v available)

Pairs with Pinot Gris or Pinot Noir

European Grande - 96

Prosciutto, Gorgonzola Dolce & Spiced Baby Figs

Mild Salami, Taleggio & Shiraz Poached Pear

Capocollo, Pecorino & Warmed Mixed Olives

Baguette and Wafers

Pairs with Malbec or Sangiovese

THE FRENCH CLASSICS

Authentic House Made French Charcuterie

Silky Smooth Pate, Beautiful Terrines and Rillette

Delectable French Cheeses

Epicurean Signature Pate - 30

Silky Smooth Duck & Port Pate, Brandy & Port Plums

Cornichons, Sliced Sourdough & Wafers

Pork Rillette - 30

Slow Braised Pork Rillette, Pickled Fennel, Dijon Mustard

Cornichons, Sliced Sourdough & Wafers

Handcrafted Terrines - 32

“Jambon Persillés”

Smoked Ham Terrine, Pickled Fennel

Cornichons, Dijon Mustard

Duck and Pistachio

Duck & Pistachio Terrine, Cherry Compote

Pickled Red Cabbage, Cornichons

add a Baguette + 8.5

GRAZING BOARDS

French Farmhouse Charcuterie - 88

Smoked Ham Terrine, Slow Braised Pork Rillette

Cornichons, Dijon Mustard, Pickled Fennel

Aged Comte Cheese, Baguette & Wafers

Pairs with Chardonnay

Duck Charcuterie - 92

Duck & Port Paté, Shiraz Poached Pear

Duck & Pistachio Terrine, Cherry Compote

Cornichons, Roquefort Cheese, Brandy & Port Plums

Port & Plum Paste & Baguette

Pairs with Classic Pinot Noir

Grande Duck Charcuterie - 125

Duck Charcuterie Board (as above) with

Twice Cooked Confit Duck Leg & Pickled Red Cabbage

FROMAGER

Each Cheese is a generous 60-70g

Served with Chef's Selection of Accompaniments

(Please advise of any nut allergies)

Single Cheese - 28

Select from

Double Cream Brie - French

Roquefort - French

Aged Comte - French

Vintage Cheddar - English

Two Cheeses - 56

French Duo - Double Cream Brie & Aged Comte

Three Cheeses - 76

French Trio - Double Cream Brie, Roquefort, Comte

DESSERT

Ask about today's dessert special

Affogato

House Churned Vanilla Bean Ice Cream

Espresso only - 15

Espresso & Frangelico - 22

Espresso & Coffee Liquor - 22

Espresso & French Brandy - 22

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