



## Cocktails

**Negroni** \$22++

*Gin, Campari, Sweet Vermouth*



**Pavlova Spritz** \$22++

*Pavlova Vodka, Campari, Prosecco*



**V Royale** \$22++

*Kirsch, Sakura, Champagne*

## Aperitif

**Pigskin** \$22++

*Notes of thyme, fennel, sage, myrtle and finished with  
lemon zest and juniper  
Sardinia, Italy*



**Arctic Blue** \$20++

*Notes of wild berry, light cardamom and hint of pines  
Ilomantsi, Finland*



**Old Young's Pure No.1** \$26++

*Notes of vanilla flower and fresh fruit sweetness  
Henly Brooke, Western Australia*



**Old Young's Pavlova** \$26++

*Notes of strawberry, creamy vanilla and burnt sugar  
Henly Brooke, Western Australia*



**Ricard** \$18++

*Notes of licorice, fennel and star anise  
Marseille, France*



## Champagne

**NV Billecart, Salmon Brut Reserve** \$28++  
*Champagne, France*

## White

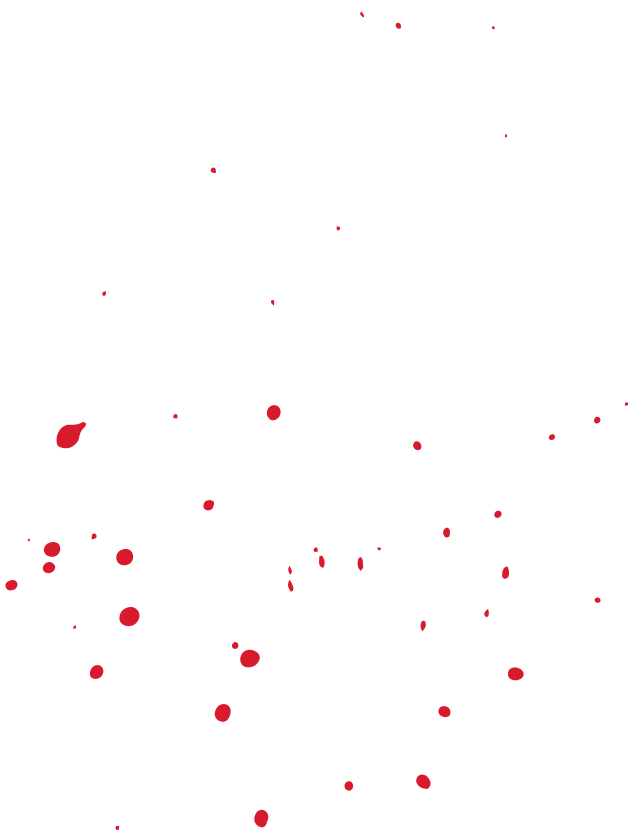
**2015 Ciringa Sauvignon Blanc** \$18++  
*Štajerska, Slovenia*

**2017 Benanti Etna Bianco DOC** \$18++  
*Sicily, Italy*

## Red

**2018 Matthieu Barret Petit Ours** \$18++  
*Rhône Valley, France*

**2017 Clos Des Fées "Les Sorcières"** \$18++  
*Côtes de Roussillon, France*





## Champagne

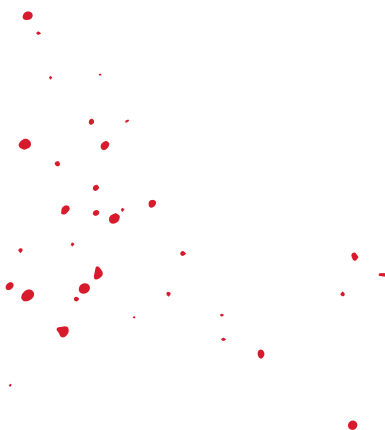
- NV Etainne Calsac "Rose de Craie" Rose** \$158++  
*Champagne, France*
- NV Ruppert – Leroy "Martin Fontaine"** \$188++  
**Blanc de Blanc, Brut Nature**  
*Côte de l'Aube, France*
- 2014 Ulysse Collin "Les Maillons" Blanc De Noir, Extra Brut** \$238++  
*Côte de Blanc, France*

## White

- 2017 Wittmann, Riesling Trocken** \$88++  
*Rheinhessen, Germany*
- 2016 Ara Single Estate, Sauvignon Blanc** \$98++  
*Marlborough, New Zealand*
- 2016 Preisinger, KalkundKiesel Weiß** \$98++  
*Burgenland, Austria*
- 2016 Domaine Bonnet Huteau Goulaine** \$98++  
*Muscadet Sèvre et Maine Loire, France*
- 2018 Ochota Barrels Weird Berries in the Woods** \$108++  
*Adelaide Hills, Australia*
- 2017 Gut Oggau Theodora (Grüner Veltliner/Welschriesling)** \$108++  
*Burgenland, Austria*
- 2013 Manincor "Eichhorn", Weissburgunder** \$108++  
*Alto Adige, Italy*
- 2017 Domaine Michel Redde & Fils La Moynerie** \$118++  
*Pouilly Fumé, France*
- 2017 Domaine du Cellier des Cray Zulime, Altesse** \$118++  
*Chignin, Savoie, France*
- 2017 Patrick Piuze Terroir de Chicheè** \$128++  
*Chablis, France*
- 2015 Groot Constantia, Chardonnay** \$128++  
*Constantia, South Africa*
- 2017 Domaine Guillot Broux "Les Combettes"** \$128++  
*Macon, Burgundy, France*
- 2016 David & Nadia Aristargos, Chenin Blanc Blend** \$138++  
*Swartland, South Africa*
- 2017 Domaine Pierre Gaillard Condrieu** \$158++  
*Rhône, France*
- 2015 Château Simone "Palette"** \$158++  
*Provence, France*
- 2016 Domane Hietz LocharDET Meursault "La Barre"** \$170++  
*Burgundy, France*
- 2016 Domaine François Carillon Puligny-Montrachet** \$170++  
*Burgundy, France*

## Red

<b>2010 Moric Blaufränkisch</b> <i>Burgenland, Austria</i>	\$98++
<b>2017 David &amp; Nadia Pinotage</b> <i>Swartland, South Africa</i>	\$98++
<b>2011 Sertori Salis Terraze Retiche di Sondrio IGT</b> <i>Valtellina, Lombardia, Italy</i>	\$108++
<b>2017 Cirelli Montepulciano d'Abruzzo Anfora</b> <i>Abruzzo, Italy</i>	\$118++
<b>2013 Ara Select Blocks Pinot Noir</b> <i>Marlborough, New Zealand</i>	\$118++
<b>2012 CVNE Imperial Reserva</b> <i>Rioja, Spain</i>	\$118++
<b>2014 Domaine Leon Barral "Faugeres Jadis"</b> <i>Languedoc-Rousillon, France</i>	\$128++
<b>2013 Domaine Charles Audoin Marsannay "Les Longeroies"</b> <i>Burgundy, France</i>	\$128++
<b>2009 Château Guibeaup La Fourvieille</b> <i>Saint Emilion, Bordeaux, France</i>	\$128++
<b>2016 Domaine des Ronces Trousseau</b> <i>Jura, France</i>	\$128++
<b>2015 Thibault Liger-Belair, Hautes Côtes de Nuits Le Clos du Prieure</b> <i>Burgundy, France</i>	\$138++
<b>2017 Domaine Guillot Broux La Myotte</b> <i>Macon, Burgundy, France</i>	\$148++
<b>2015 Girardin Volnay V V</b> <i>Burgundy, France</i>	\$148++
<b>2014 Matthieu Barret Cornas Brise Cailloux</b> <i>Rhône Valley, France</i>	\$158++
<b>2012 Gouverneurs Reserve Cabernet blend</b> <i>Constantia, South Africa</i>	\$168++
<b>2014 Xavier Gérard Côte-Rôtie</b> <i>Rhône Valley, France</i>	\$170++
<b>2016 The Drift Estate There Are Still Mysteries</b> <i>Overberg, South Africa</i>	\$238++



## Sticky

**2016 Kracher Cuvée Beerenauslese**

*Burgenland, Austria*

\$98++

## V Rare Collection

**2009 Domaine de Chevalier**

*Pessac-Léognan Bordeaux, France*

\$400++

**2009 Château Canon-la-Gaffelière**

*St. Émilion Bordeaux, France*

\$420++

**2008 Château Cos d'Estournel 2nd Growth**

*St. Estèphe Bordeaux, France*

\$440++

**2004 Château L'Evangile**

*Pomerol Bordeaux, France*

\$460++

**2003 Les Forts de Latour**

*Pauillac Bordeaux, France*

\$560++



## Sake

### Hakugakusen Junmai Ginjo Okuetsu

\$110++

*Fukui City, Fukui Prefecture*

This Junmai Ginjo is the flagship product of the Yasumoto Brewery in Fukui Prefecture. Made using hard water, the sake has a good balance. This Junmai Ginjo has nuances of cucumber and melon, with a slight bitterness on palate. Subtle hints of yellow banana come through on the nose.

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### Sari Junmai Daiginjo Gowarimorohaku

\$110++

*Fukui City, Fukui Prefecture*

Clear crystal tone with a slight yellow cast. A subtle but refreshing aroma of fruits, ripe pear, and green bamboo comes through on the nose with a hint of steamed rice and camembert. This sake has well-balanced acidity, astringency, and bitterness creating a rich flavour which is equal parts natural and classic.

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### Houou Biden Junmai Ginjo

\$125++

*Oyama City, Tochigi Prefecture*

Gentle with a sweetness of rice and gorgeous aroma. Well appreciated in Japan, this amazing Junmai Ginjo has a muscat grape like Ginjo aroma and mouth spreading umami.

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### Heiwa Shuzo

Umeshu: \$78++

*Kainan City, Wakayama Prefecture*

Yuzushu: \$90++

Both the Umeshu and Yuzushu and made by Heiwa Shuzo in Kainan city, Wakayama which is famous for it's citrus and plums. The Tsuru Ume Umeshu and Yuzushu is made with fresh ume and yuzu. The whole fruit is used in the process with the finished product fortified with Kid Sake that is also made in the brewery. The umeshu is aged 3 months before being bottled.



## Digestif

### El Dorado 15 Years

\$24++

*Notes of spicy toffee, dark dry fruit, marmalade and vanilla  
Guyana, South America*



### Amaro Mandragola

\$22++

*Notes of sage, rosemary and cinnamon  
Piedmont, Italy*



### Ardbeg 10 Years

\$24++

*Notes of sweet peat, coal, pepper and chilli  
Islay, Scotland*



### Daron Calvados

\$24++

*Notes of apple pie, poached pear, buttery oak and vanilla  
Calvados, France*



### Hennessy XO

\$24++

*Notes of chocolate, black pepper and cinnamon  
Cognac, France*



## Tea

### English Breakfast

*organic, black tea, robust* — A robust full-bodied cup with a concentrated character of malt and deep undertones that welcomes a bit of milk and sugar. Satisfying and delicious, this tea is a great English Breakfast cup that can be enjoyed throughout the day.

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### Earl Grey

*organic, black tea, robust* — A symphony of robust Assam leaves with a light liquoring of cold-pressed, Italian Bergamot citrus. Our blend of this classic tea has been carefully crafted to define how an Earl Grey should taste. Deeply aromatic with a bold flavour.

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### Sencha

*organic, green tea, moderate caffeine* — Produced for the Japanese domestic market, this superior grade sencha green tea is plucked in early spring. Steamed to yield a bright cup with soothing taste, fresh green vegetal notes and lively nutty tones.

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### Green Mango Peach

*organic, green tea, moderate caffeine* — Our peach tea is made from superior green tea leaves blended with cooling peppermint leaves, the heady nectar of mangos and the lush, succulent sweet taste of peach for a sunny indulgent cup.

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### Ginger Lemongrass

*organic, herbal tea, naturally caffeine-free* — A soothing, multi-layered blend radiating with sunny citrus notes enlivened with the tingle of ginger. A fruity, bright cup with a sweet lingering aftertaste.

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### Chamomile Citron

*organic, herbal tea, naturally caffeine-free* — A relaxing and rejuvenating blend of sun golden Egyptian chamomile blossoms and rose hips, balanced with meadow-sweet scents of lemongrass and mint. A delicate and soothing infusion for a delightful chamomile tea.

All tea  
\$10++

Tea Forté



## Coffee

Single Espresso

Double Espresso

Single Macchiato

Double Macchiato

Long Black

Latte

Cappuccino



All coffee  
\$10++