



## 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*



**Ricard** \$18++

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



## Champagne

**NV Drappier Brut Nature Zero Dosage** \$25++  
*Aube, France*

## White

**2017 Fullerton Wines "Three Otters" Pinot Gris** \$16++  
*Willamette Valley, Oregon*

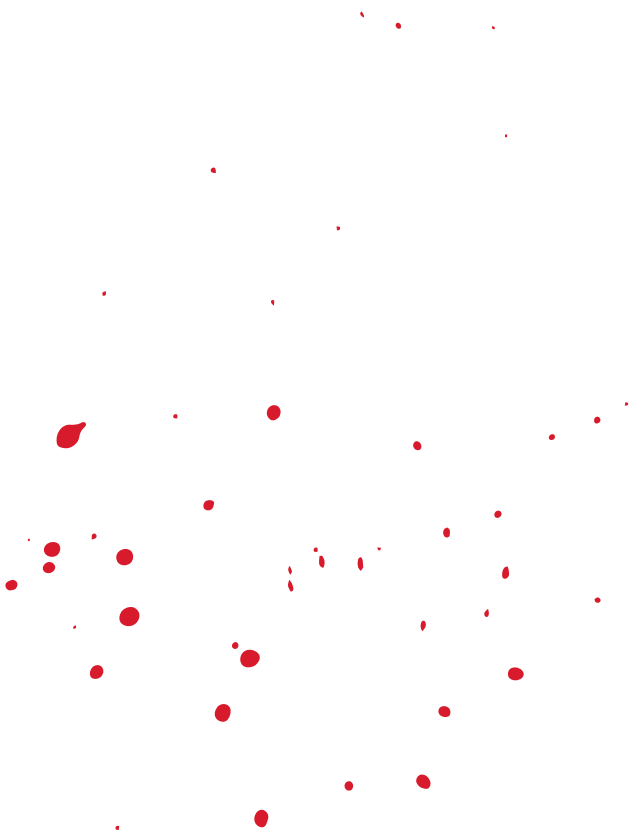
**2015 Ciringa Sauvignon Blanc** \$18++  
*Štajerska, Slovenia*

**2015 Domaine Des Ronces "Florale" Chardonnay** \$18++  
*Jura, France*

## Red

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

**2016 Château de la Graveliere** \$18++  
*Graves, Bordeaux*





## Champagne

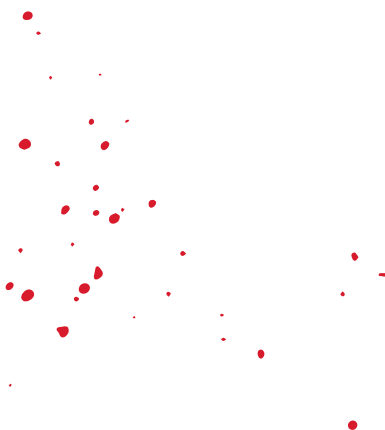
- NV Etainne Calsac "Rose de Craie" Rose** \$158++  
*Champagne, France*
- NV Ruppert – Leroy "Martin Fontaine"** \$188++  
**Blanc de Blanc, Brut Nature**  
*Côte de l'Aube, France*
- 2014 Ulysse Collin "Les Maillons" Blanc De Noir, Extra Brut** \$238++  
*Côte de Blanc, France*

## 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*
- 2016 Fullerton Wines "Five Faces" Chardonnay** \$138++  
*Willamette Valley, Oregon*
- 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>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>2015 Fullerton Wines "Croft Vineyard" Pinot Noir</b> <i>Willamette Valley, Oregon</i>	\$188++
<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.



## Digestif

### El Dorado 15 Years

\$24++

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

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### Amaro Mandragola

\$22++

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

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### Ardbeg 10 Years

\$24++

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

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### Daron Calvados

\$24++

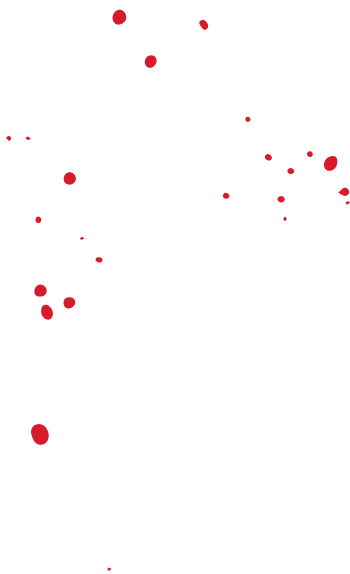
*Notes of apple pie, poached pear, buttery oak and vanilla  
Calvados, France*

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### 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++