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KITCHEN & BAR

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At a Glance

Mini Cocktails

Mini Martini Sipsmith Dry Gin, Dolin Dry Vermouth, Lemon Peel or Olive	\$12
Mini Negroni Tanqueray Gin, Campari, Punt E Mes, Orange Bitters	\$12

Sparkling Wine & Champagne

Bandini Prosecco · Veneto, IT	\$13
Louis Roederer Collection 243 NV · Champagne, France	\$32

Rosé

Rameau d'Or Provence Rosé 2022 · Côtes de Provence, France	\$16
Yangarra Rosé 2022 · McLaren Vale, SA	\$15

White Wine

Totara Sauvignon Blanc 2023 · Marlborough, NZ	\$14
Other Wine Co. Arinto 2023 · Riverland, SA	\$16
Domaine Félines Jourdan Picpoul de Pinet Classique 2022 Languedoc, France	\$15
Credaro 'Kinship' Chardonnay 2023 · Margaret River, WA	\$17
Domaines Schlumberger Les Princes Abbes Riesling 2020 Alsace, France	\$19

Red Wine

Storm Bay Pinot Noir 2023 · Coal River, TAS	\$16
Poliziano Chianti Colli Senesi DOCG 2022 · Tuscany, Italy	\$17
Aphelion Welkin' Nero d'Avola 2023 · McLaren Vale, SA	\$15
Kármán Tinto Rioja Tempranillo 2021 · Roija, Spain	\$15
Two Hands Fields of Joy Shiraz 2022 · Clare Valley, SA	\$18

Beer

Estrella Damm 4.6% Spain	\$11
Birra Moretti 4.6% Italy	\$11
The Mill Brewery Mosaic Pale Ale 5.1% Collingwood, VIC	\$12

Chefs Menu

\$85^{PP}

Olives. Walnut. Mint. Pomegranate Molasses.

Focaccia Bread. Chorizo Chive Butter.

Carpaccio of Bresola. Parmesan Whip. Shallot. Crispy Caper. Sorrell.

Vol-au-vent. Chicken. Leek. Brie.

Burrata. Fennel Jam. Fefferoni. Sourdough.

Gem Lettuce. Anchovies. Toasted Seeds. Balsamic Cream.

Portobello. Enoki. Mushroom Risotto. Truffle Salsa. Asparagus. Nasturtium Oil.

or

Moreton Bay Bug. Vongole. Saffron Linguini. Lemon. Garlic. Chilli. Pangrattato.

or

Lamb Backstrap. Pistachio Dukkah. Pumpkin. Hummus.

or

400g Grilled Rib Eye Steak. Gremolata. Anchovy Caper Butter. Seeded Mustard.
(+ \$20)

Broccolini. Labne. Chilli. Pangrattato.

Fried Kipfler Potatoes. Dill. Crème Fraiche. Mustard.

Number of mains dependent on number of diners

Must be a minimum of 2+ diners

Plates

Olives. Walnut. Mint. Pomegranate Molasses.	\$12
Focaccia Bread. Chorizo Chive Butter.	\$12
Oysters. Mignonette. Shallot Red Wine Vinegar.	(3) \$15 (6) \$30
Gratin. Horseradish. Parmesan.	(3) \$18 (6) \$36
Vol-au-vent. Chicken. Leek. Brie.	(2) \$18
Burrata. Fennel Jam. Fefferoni. Sourdough.	\$24
Fried Zucchini Flowers. Caponata. Pine Nuts. Basil.	\$22
Chicken Liver Cognac Parfait. Bread Butter Pickles. Crostini.	\$20
Twice Baked Gruyere Thyme Souffle.	\$24
Carpaccio of Bresola. Parmesan Whip. Shallot. Crispy Caper. Sorrell.	\$24
Blue Swimmer Crab Lasagne. Tomato Cream Bisque. Abalone Essence.	\$30
Portobello. Enoki. Mushroom Risotto. Truffle Salsa. Asparagus. Nasturtium Oil.	\$39
Moreton Bay Bug. Vongole. Saffron Linguini. Lemon. Garlic. Chilli. Pangrattato.	\$44
Lamb Backstrap. Pistachio Dukkah. Pumpkin. Hummus.	\$48
400g Grilled Rib Eye Steak. Gremolata. Anchovy Caper Butter. Seeded Mustard.	\$60
Broccolini. Labne. Chilli. Pangrattato.	\$17
Gem Lettuce. Anchovies. Toasted Seeds. Balsamic Cream.	\$15
Fried Kipfler Potatoes. Dill. Crème Fraiche. Mustard.	\$17

For After

Chocolate Coconut Pannacotta. Macerated Cherries.	
Chocolate Crumble. Cherry Sorbet.	\$17
Orange Blossom Labne. Rhubarb. Pistachio. Kataifi.	\$17
Selection of Cheese. Crisp Bread. Quince. Fruit. Nuts.	
	1 Selection \$18. 2 Selections \$25. 3 Selections \$32
Affogato.	\$8
Tempis Fugit Banana Liqueur \$9. Mozart Dark Chocolate Liqueur \$9 Massenez Pear William Brandy Liqueur \$9. Walnut Aperitif \$9	

Classic

\$23

(Mini Serve \$12)

House Martini

Sipsmith Dry Gin
Dolin Dry Vermouth
Lemon Peel or Olives



House Negroni

Tanqueray Gin
Campari
Punt E Mes
Orange Bitters



Daiquiri

Planteray 3 Star White Rum
Lime
Sugar
Salt



Signature Serves

\$23

Babylon

Beefeater Gin
Rosella
Peach Aperitif
Yellow Chartreuse
Lemon
Foam



Rendezvous

Beefeater Gin
Lillet Blanc
Rocket
Fennel
Cucumber
Absinthe
Lime
Pepperberry Olive Oil



French Breakfast

Monnet Cognac VS
Mr Black Coffee Amaro
PX Sherry
Butter
Toasted Croissant
Tobacco Bitters



Seasonal

\$23

Bon Voyage!

Rooster Rojo Blanco

Chinola

Génépy le Chamois

Kiwi

Lime

Bitters



Mon Chéri

Archie Rose True Cut Vodka

Italicus di Bergamotto

Vetiver Gris

Picpoul

White Peach & Jasmine Soda

Lime Leaf



Le Rini

Glenfiddich 12 Yr

Fig

Roots Herbal Liqueur

Honey

Ginger

Lemon

Laphroaig 10 Yr



Non-Alcoholic Cocktails

\$15

No Mistake

Strawberry
Chinotto
NON 1 Salted Raspberry
& Chamomile
Lemon



Quick Buck

Four Pillars
Non-Alcoholic Dry Gin
Peach
Ginger
Tarragon
Lemon



Placebo

Four Pillars Non-Alcoholic
Bloody Shiraz Gin
Blackberry
Whey
Lemon
Salt
White Peach & Jasmine Soda



Beer & Cider

Estrella Damm 4.6% Spain	\$11
Birra Moretti 4.6% Italy	\$11
Corona Extra 4.5% Mexico	\$11
Brick Lane Natural Draught 4.6% Dandenong South, VIC	\$11
The Mill Brewery Mosaic Pale Ale 5.1% Collingwood, VIC	\$12
Deeds Brewing Juice Train NEIPA 6.5% Glen Iris, VIC	\$13
Bodriggy Dark Ale 5.2% Abbotsford, VIC	\$12
Mount Pleasant Amber Ale 4.6% Geelong, VIC	\$12
Two Bays Draught GFB 4.5% Mornington Peninsula, VIC	\$11
Philter Coldie Pale Ale 3.5% Marrickville, NSW	\$11
Heaps Normal Half Day Hazy 0.5% Dandenong, VIC	\$10
Yulli's Margot Dry Apple Cider 5% Alexandria, NSW	\$11

Champagne & Sparkling Wine

Bandini Prosecco · Veneto, Italy	\$13 / \$64
Lark Hill Blanc de Blanc · Canberra, ACT	\$72
Clover Hill Tasmanian Cuvee NV · Tasmania	\$115
Delamere Sparkling Blanc de Blanc 2016 · Pipers River, TAS	\$140
Louis Roederer Collection 243 NV · Champagne, France	\$32 / \$150

Rosé & Skin Contact

Borgo Moscato 2022 · Piedmont, Italy	\$64
Rameau d'Or Provence Rose 2022 · Côtes de Provence, France	\$17 / \$79
Whistler Skeleton in a Tutu Petillant Natural Rose 2021 Barossa Valley, SA	\$79
Fabien Jouves Skin Contact Maceration Orange VDF 2021 Cahors, France	\$18 / \$84
Yangarra Rose 2023 · McLaren Vale, SA	\$15 / \$69

Non-Alcoholic

NON 1 Salted Raspberry & Chamomile · Australia	\$12 / \$54
NON 3 Toasted Cinnamon & Yuzu · Australia	\$12 / \$54

White Wine

Totara Sauvignon Blanc 2023 · Marlborough, NZ	\$14 / \$64
Shaw + Smith Sauvignon Blanc 2023 · Adelaide Hills, SA	\$74
Other Wine Co. Arinto 2023 · Riverland, SA	\$16 / \$74
Mazzini Fiano 2023 · Swan Hill, VIC	\$74
Sa Raja Vermentino di Gallura Superiore D.O.C.G 2021 Sardinia, Italy	\$119
Mazzini Riesling 2023 · Geelong, VIC	\$74
Domaines Schlumberger Les Princes Abbes Riesling 2020 Alsace, France	\$19 / \$89
Domaine Félines Jourdan Picpoul de Pinet Classique 2022 Languedoc, France	\$15 / \$70
Fringe Société Grenache Blanc 2022 · Pays d'Oc, France	\$59
Aphelion Pir Chenin Blanc 2023 · McLaren Vale, SA	\$84
Charles Joguet Les Petites Roches Chinon Blanc 2021 Loire Valley, France	\$109
Mountadam Eden Valley Pinot Gris 2023 · Eden Valley, SA	\$69
Tar & Roses Pinot Gris Barrel Ferment 2022 Mornington Peninsula, VIC	\$79
Domenica Marsanne Roussanne 2021 · Beechworth, VIC	\$109
Credaro 'Kinship' Chardonnay 2023 · Margaret River, WA	\$17 / \$79
Kendall-Jackson Vintners Reserve Chardonnay 2021 Californian North Coast	\$89
Louis Jadot Blanc Coteaux Bourguignons Chardonnay 2021 Burgundy, France	\$89
Jean Dauvissat Pere & Fils Chablis 2021 · Chablis, France	\$145

Red Wine

Storm Bay Pinot Noir 2023 · Coal River, TAS	\$16 / \$74
Stonier Pinot Noir 2022 · Mornington Peninsula, VIC	\$99
Famille Roux Les Côtilles Pinot Noir 2022 · Burgundy, France	\$74
Louis Jadot Bourgogne Cote d'Or Rouge 2021 Pinot Noir Burgundy, France	\$140
Nick Spencer Gundagai LDR 2021 · Gundagai, NSW	\$69
Aquilani Sangiovese 2022 · Tuscany, Italy	\$64
Poliziano Chianti Colli Senesi DOCG 2022 · Tuscany, Italy	\$17 / \$79
Aphelion Welkin' Nero d'Avola 2023 · McLaren Vale, SA	\$15 / \$69
Vietti Barbera d'Asti Tre Vigne 2021 · Piedmont, Italy	\$74
Trediberri Nebbiolo Langhe 2022 · Piedmont, Italy	\$94
Puerto del Monte Mencia 2019 · Bierzo, Spain	\$59
Kármán Tinto Rioja Tempranillo 2021 · Roija, Spain	\$15 / \$69
Rising Cabernet Franc 2023 · Yarra Valley, VIC	\$79
Fabien Jouvès Les Escures 2021 Malbec · Cahors, France	\$99
Domaine Louis-Claude Desvignes Morgon Saint-Vincent 2022 Beaujolais, France	\$109
Alain Jaume Le Miocine Rouge Chateauneuf-du-Pape 2021 Chateauneuf-du-Pape, France	\$220
Te Mata Estate Vineyards Syrah 2022 · Hawkes Bay, NZ	\$74
Domaine Vincent Paris Crozes Hermitage 2022 Syrah Northern Rhone, France	\$119
Yangarra Shiraz 2021 · McLaren Vale, SA	\$79
Two Hands Fields of Joy Shiraz 2022 · Clare Valley, SA	\$18 / \$84
Henschke 'Five Shillings' Shiraz Blend 2023 · Barossa Valley, SA	\$89
Heathcote Estate Shiraz 2021 · Heathcote, VIC	\$130
Cullen Cabernet Sauvignon Merlot · Margaret River, WA	\$109

Aperitif & Amaro

Aperol	\$12
Campari	\$12
Amaro Montenegro	\$12
Amaro Averna	\$12
Fernet Branca	\$13
Branca Menta	\$12
Amaro Nonino	\$15
Amaro Braulio	\$12
Amaro Lucano	\$12
Mr Black Coffee Amaro	\$14
Cynar	\$12
Rhubi Mistelle	\$12
Rin Quin Quin	\$12

Vodka

Grey Goose, France	\$15
Ketel One, Netherlands	\$13
Belvedere, Poland	\$14
Haku Vodka, Japan	\$13
Archie Rose True Cut, Rosebery NSW	\$14

Gin

Gin Mare Capri, Spain	\$15
Tanqueray, Scotland	\$12
Tanqueray No. 10, Scotland	\$17
Never Never Pink Peppercorn, McLaren Vale SA	\$14
Never Never Oyster Shell, McLaren Vale SA	\$17
Roku, Japan	\$13
Hendrick's, Scotland	\$14
Hendrick's Flora Adora, Scotland	\$15
Haymans Sloe, London	\$12
Haymans Old Tom, London	\$13
Sipsmith, London	\$12
Four Pillars, Healesville VIC	\$13
Four Pillars Bloody Shiraz, Healesville VIC	\$14
Four Pillars Olive Leaf, Healesville VIC	\$14
Generous Gin, France	\$16

Tequila & Mezcal

Don Julio Blanco	\$15
Don Julio Reposado	\$16
Don Julio Anejo	\$18
Don Julio 1942	\$45
Patron Blanco	\$14
Patron Reposado	\$15
Patron Anejo	\$18
Rooster Rojo Blanco	\$12
Rooster Rojo Reposado	\$13
Rooster Rojo Anejo	\$14
Montelobos Mezcal	\$17
400 Conejos	\$14

Rum

Bacardi Spiced	\$12
Bacardi Blanca	\$12
Diplomatico Reserva	\$16
Planteray 3 Star	\$13
Planteray Pineapple	\$14
Planteray Dark	\$13
Planteray OFTD	\$20
Rhum J.M Agricole White	\$15
Sagatiba Cachaca	\$13

Cognac

Hennessy VS Cognac	\$14
Hennessy VSOP Cognac	\$20
Hennessy XO Cognac	\$55

International Whisky

Redbreast Lustau, Ireland	\$24
Hibiki Harmony, Japan	\$45
Suntory Toki, Japan	\$13
The Chita, Japan	\$16
Puni Sole, Italy	\$24
Stauning El Clasico, Denmark	\$24
Stauning Bastard, Denmark	\$24
Stauning Smoke, Denmark	\$25
Michel Couvreur Intravagan'za, France	\$24
Michel Couvreur Overaged, France	\$27

American Whiskey

Buffalo Trace	\$13
Eagle Rare 10 Yr	\$20
Angel's Envy	\$18
Maker's Mark	\$12
Sazerac Rye	\$16
Michters Bourbon	\$19
Michters Rye	\$19

Scotch Whisky

Glenfiddich 12 Yr	\$15
Laphroaig 10 Yr	\$17
Glendronach 12 Yr	\$18
Glendronach Peated	\$19
Balvenie American Oak 12 Yr	\$21
Balvenie Carribbean Cask 14 Yr	\$23
Bladnoch Samsara	\$22
Bladnoch 14 Yr	\$28
Monkey Shoulder	\$12
The Singleton 12 Yr	\$13
Caol Ila 12 Yr	\$21
The Arran Barrel Reserve	\$15
Glenmorangie Signet	\$60
Glenmorangie Nectar D'Or	\$22
Glenmorangie Quinta Ruban	\$21

Cold Beverages

Coca-Cola	\$4
Coca-Cola No Sugar	\$4
Sprite	\$4
Lemon, Lime & Bitters	\$4.5
Fever Tree Ginger Beer	\$5
San Pellegrino Chinotto	\$5
San Pellegrino Aranciatta Rossa	\$5

Coffee & Tea

Clark St Coffee	\$5
Leaf Tea	\$4.5
English Breakfast, Earl Grey, Chamomile, Lemongrass & Ginger, Peppermint, Green Tea	