



nec
tar

KITCHEN & BAR

Contents

Chefs Menu	4
Plates	5
For After	5
Cocktails	6–10
Classic	6
Signature Serves	7
Seasonal	8
Non-Alcoholic	9
Beer & Cider	10
Champagne & Sparkling Wine	11
Rosé	11
Non-Alcoholic Wine	11
White Wine	12
Red Wine	13
Aperitif & Amaro	14
Vodka	15
Gin	15
Tequila & Mezcal	16
Rum	16
Cognac	17
International Whisky	17
American Whiskey	18
Scotch Whisky	18
Cold Beverages	19
Tea & Coffee	19

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
Baie Wines Rosé 2024 · Bellarine, VIC	\$15

White Wine

Shaw + Smith Sauvignon Blanc 2023 · Adelaide Hills, SA	\$17
Aphelion Pir Chenin Blanc 2023 · McLaren Vale, SA	\$18
Other Wine Co. Arinto 2023 · Riverland, SA	\$16
Domaines Schlumberger Les Princes Abbes Riesling 2020 Alsace, France	\$19
Amelia Park Chardonnay 2023 · Margaret River, WA	\$17

Red Wine

Storm Bay Pinot Noir 2023 · Coal River, TAS	\$16
Poliziano Chianti Colli Senesi DOCG 2022 · Tuscany, Italy	\$17
CS Wine Co Nero D'Avola 2021 · Heathcote, VIC	\$15
Kármán Tinto Rioja Tempranillo 2021 · Rojja, Spain	\$15
Baie Wines Shiraz 2021 · Bellarine, Victoria	\$17

Beer

Estrella Damm 4.6% · Spain	\$11
Birra Moretti 4.6% · Italy	\$11
Mount Pleasant Amber Ale 4.6% · Geelong, VIC	\$12

Chefs Menu

\$89_{PP}

Olives. Walnut. Mint. Pomegranate Molasses.
Focaccia Bread. Lemon. Tarragon. Dijon Butter.
Chargrilled Padron Peppers. Moroccan Lentils. Cumin Tahini.

Burrata. Fennel Jam. Fefferoni. Sourdough.
Pan Seared Scallops. Cauliflower Purée. Crispy Prosciutto. Chilli Oil.
Gem Lettuce. Anchovies. Toasted Seeds. Balsamic Cream.

Butternut Pumpkin Risotto. Sage. Chilli. Hazelnut. Brown Butter.
Rainbow Chard. Parmesan Crisp.

or

Slow Roasted Lamb Shoulder. Hummus. Sumac. Pomegranate.
Pickled Spanish Onion. Pistachio.

or

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

or

400g Grilled Rib Eye Steak. Harissa Butter. Dijon Mustard. Salsa Verde.
(+\$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. Lemon. Tarragon. Dijon Butter.	\$12
Oysters. Champagne Vinegar. Shallot. Cucumber.	(3) \$18 (6) \$36
Chicken Liver Pâté. Griottines. Bread + Butter Pickles. Sardinian Crisp Bread.	\$24
Chargrilled Padron Peppers. Moroccan Lentils. Cumin Tahini.	\$19
Pan Seared Scallops. Cauliflower Purée. Crispy Prosciutto. Chilli Oil.	(4) \$26
Burrata. Fennel Jam. Fefferoni. Sourdough.	\$24
Bresaola Tortellini. Whipped Ricotta + Parmesan. Artichoke. Crispy Capers.	\$26
Green Lip Mussels. Nduja. Tomato Sugo. Roast Capsicum. Toum. Sourdough.	\$24
Fried Zucchini Flowers. Goats Cheese. Raw Honeycomb. Lemon. Thyme.	\$26
Blue Swimmer Crab Lasagne. Tomato Cream Bisque. Abalone Essence.	\$30
Butternut Pumpkin Risotto. Sage. Chilli. Hazelnut. Brown Butter. Rainbow Chard. Parmesan Crisp.	\$39
Slow Roasted Lamb Shoulder. Hummus. Sumac. Pomegranate. Pickled Spanish Onion. Pistachio.	\$48
Moreton Bay Bug. Vongole. Saffron Linguini. Lemon. Garlic. Chilli. Pangrattato.	\$44
400g Grilled Rib Eye Steak. Harissa Butter. Dijon Mustard. Salsa Verde.	\$60
Broccolini. Labne. Chilli. Pangrattato.	\$17
Gem Lettuce. Anchovies. Toasted Seeds. Balsamic Cream.	\$15
Fried Kipfler Potatoes. Dill. Crème Fraiche. Mustard.	\$17

For After

Salted Caramel Coconut Panna Cotta. Ginger Coconut Crumble. Chocolate Ganache. Caramelised Banana.	\$17
Orange Blossom Labne. Rhubarb. Pistachio. Kataifi. Halva. Affogato.	\$8
Tempis Fugit Banana Liqueur. Mozart Dark Chocolate Liqueur. Massenez Pear William Brandy Liqueur. Walnut Aperitif.	\$9

Classic

\$25

(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

\$25

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

\$25

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
Mount Pleasant Highton Hills Pilsner 4.7% · Geelong, VIC	\$12
Brick Lane Natural Draught 4.6% · Dandenong South, VIC	\$11
The Mill Brewery Mosaic Pale Ale 5.1% · Collingwood, VIC	\$12
Cage Roads 'Single Fin' Summer Ale 4.5% · Fremantle, WA	\$11
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

Borgo Moscato 2022 · Piedmont, Italy	\$64
Rameau d'Or Provence Rosé 2022 · Côtes de Provence, France	\$17 / \$79
Baie Wines Rosé 2024 · Bellarine, VIC	\$15 / \$69

Non-Alcoholic

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

White Wine

Aromatic

Mazzini Fiano 2023 · Swan Hill, VIC	\$74
Shaw + Smith Sauvignon Blanc 2023 · Adelaide Hills, SA	\$17 / \$74
Mazzini Riesling 2023 · Geelong, VIC	\$74
Domaines Schlumberger Les Princes Abbes Riesling 2020 Alsace, France	\$19 / \$89
Domaines Schlumberger Pinot Blanc Les Princes Abbes 2021 Alsace, France	\$85

Crisp, Fresh, Mineral

Other Wine Co. Arinto 2023 · Riverland, SA	\$17 / \$74
Charles Joguet Les Petites Roches Chinon Blanc 2021 Loire Valley, France	\$109
Domaine Sigalas Assyrtiko/Athiri Santorini 2021 · Santorini, Greece	\$119

Medium Bodied

Mountadam Eden Valley Pinot Gris 2024 · Eden Valley, SA	\$16 / \$69
Domenica Marsanne Roussanne 2021 · Beechworth, VIC	\$109

Chardonnay & Friends

Amelia Park Chardonnay 2023 · Margaret River, WA	\$17 / \$75
Aphelion Pir Chenin Blanc 2023 · McLaren Vale, SA	\$18 / \$84
Kendall-Jackson Vintner's Reserve Chardonnay 2021 Californian North Coast	\$89
Domaine Roux Bourgogne Aligoté Albus 2020 · Burgundy, France	\$105
L&C Poitout Bourgogne Tonnerre Chardonnay 2022 Burgundy, France	\$109
Jean Dauvissat Pere & Fils Chablis 2021 · Chablis, France	\$145

Red Wine

Light Bodied

Storm Bay Pinot Noir 2023 · Coal River, TAS	\$16 / \$74
Stonier Pinot Noir 2023 · Mornington Peninsula, VIC	\$99
Domaine Roux Bourgogne Pinot Noir La Moutonnaière 2021 Burgundy, France	\$140
CS Wine Co Nero D'Avola 2021 · Heathcote, VIC	\$15 / \$70
Le Ragnaie Troncone Sangiovese 2022 · Tuscany, Italy	\$90

Bright, Juicy

Poliziano Chianti Colli Senesi DOCG 2022 · Tuscany, Italy	\$17 / \$79
Trediberri Nebbiolo Langhe 2023 · Piedmont, Italy	\$94
Kármán Tinto Rioja Tempranillo 2021 · Rioja, Spain	\$15 / \$69
Domaine Louis-Claude Desvignes Morgon Saint-Vincent 2022 Beaujolais, France	\$109

Ripe, Dark, Balanced

Alain Jaume Le Miocine Rouge Chateauneuf-du-Pape 2021 Chateauneuf-du-Pape, France	\$220
Domaine Vincent Paris Crozes Hermitage 2022 Syrah Northern Rhone, France	\$119
Yangarra Shiraz 2021 · McLaren Vale, SA	\$79
Baie Wines Shiraz 2021 · Bellarine, Victoria	\$17 / \$79
Henschke 'Five Shillings' Shiraz Blend 2023 · Barossa Valley, SA	\$89

Deep, Rich, Tannic

Heathcote Estate Shiraz 2021 · Heathcote, VIC	\$130
Charles Jouget Les Petites Roches Chinon Rouge Cabernet Franc 2018 · Loire Valley, France	\$120
Amelia Park Cabernet Merlot 2022 · Margaret River, WA	\$17 / \$74

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	