



nec
tar

KITCHEN & BAR

Events

Nectar's Seafood Sundays are the ultimate weekend lunch dining experience.

Dive into a culinary adventure with Seafood Sundays at Nectar, a monthly event that promises an exquisite dining experience sure to satisfy all of your senses.

Indulge in a meticulously crafted three-course menu that showcases the finest Mediterranean-inspired seafood dishes and sides that perfectly complement the stars of the show.

Perfect for seafood enthusiasts and food lovers alike, this monthly event is a must-try. Book your table now and immerse yourself in a dining experience that will leave you craving for more.



Discover the art of French cuisine with French Sundays at Nectar.

A monthly event crafted for those who appreciate fine dining. Our three-course menu celebrates the rich traditions of French cooking, featuring exquisite dishes like tender duck and escargots, each prepared with the precision and care that define this world-renowned cuisine. From the elegance of regional specialties to the sophistication of classic techniques, our menu offers a true taste of France.

Whether you're a Francophile, a lover of fine food, or simply seeking an extraordinary dining experience, French Sundays at Nectar promises to deliver an unforgettable dining experience. Indulge in the rich, diverse flavours of France in an atmosphere that complements the sophistication of the dishes.

Perfect for those who cherish the finer things in life, French Sundays at Nectar is an afternoon of indulgence that will leave you delighted by the flavours and traditions of France. Don't miss out—book your table now.

Kitchen





Chefs Menu

\$89^{PP}

Olives. Walnut. Mint. Pomegranate Molasses.

La Madre Focaccia. Rosemary Confit Garlic Butter.

Capocollo. Cornichons. Shallot. White Balsamic Grapes.

Meredith Goats Cheese.

Pan Seared Scallops. Sweet Corn Puree. Truffle Salsa. Basil Oil.

Stracciatella. Roasted Golden Beetroot. Barberries. Mint.

Hazelnut. Aleppo Chilli.

Gem Lettuce. Anchovies. Toasted Seeds. Balsamic Cream.

Asparagus Leek Pea Orzo. Burrata. Fried Leek. Chilli. Mint.

or

Ras El Hanout Spiced Lamb Shoulder. Carrot Puree.

Pistachio. Pomegranate. Dates.

or

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

Chilli. Pangrattato.

or

Grass Fed 400g Grilled Rib Eye Steak. Cognac Mustard Butter.

Red Wine Jus. Chilli Salsa Verde.

(+\$20)

Broccolini. Labne. Chilli. Pangrattato.

Fried New Potatoes. Truffle Chive Aioli.

Number of mains dependent on number of diners

Must be a minimum of 2+ diners

Plates

Olives. Walnut. Mint. Pomegranate Molasses.	\$12
La Madre Focaccia. Rosemary Confit Garlic Butter.	\$12
Coffin Bay Oysters. Teddy & The Fox Gin.	
Tonic. Cucumber Mignonette.	(3) \$18 (6) \$36
Polenta Parmesan Madeleines. Dill Crème Fraiche. Salmon Caviar.	(4) \$24
Stracciatella. Roasted Golden Beetroot. Barberries.	
Mint. Hazelnut. Aleppo Chilli.	\$24
Tuna Crudo. Campari. Orange Vinaigrette. Capers. Radish. Citrus Crema.	\$28
Baharat Maple Spiced Cauliflower. Haloumi, Raisins. Slivered Almonds. Tahini.	\$24
Pan Seared Scallops. Sweet Corn Puree. Truffle Salsa. Basil Oil.	(4) \$28
Fried Zucchini Flowers. Pistachio. Mint Whipped Fetta. Lemon. Dill.	\$27
Capocollo. Cornichons. Shallot. White Balsamic Grapes.	
Meredith Goats Cheese.	\$28
Blue Swimmer Crab Lasagne. Tomato Cream Bisque. Abalone Essence.	\$32
Asparagus Leek Pea Orzo. Burrata. Fried Leek. Chilli. Mint.	\$39
Ras El Hanout Spiced Lamb Shoulder. Carrot Puree. Pistachio.	
Pomegranate. Dates.	\$48
Moreton Bay Bug. Vongole. Saffron Linguini. Lemon. Garlic.	
Chilli. Pangrattato.	\$44
Grass Fed 400g Grilled Rib Eye Steak. Cognac Mustard Butter.	
Red Wine Jus. Chilli Salsa Verde.	\$65
Broccolini. Labne. Chilli. Pangrattato.	\$16
Gem Lettuce. Anchovies. Toasted Seeds. Balsamic Cream.	\$15
Fried New Potatoes. Truffle Chive Aioli.	\$15

For After

Dark Chocolate Cointreau Panna Cotta. Blueberries. Pecan Praline Crumble.	\$17
Orange Blossom Labne. Rhubarb. Pistachio. Kataifi. Halva.	\$17
Affogato.	\$8
Tempis Fugit Banana Liqueur. Mozart Dark Chocolate Liqueur.	
Massenez Pear William Brandy Liqueur. Walnut Aperitif.	\$9

Bar



At a Glance

Mini Cocktails

Mini Martini Sipsmith Gin, Dolin Dry Vermouth, Lemon Peel or Olive	\$14
Mini Negroni Tanqueray Gin, Campari, Punt e Mes, Orange Bitters	\$14

Sparkling Wine & Champagne

Bandini Prosecco · Veneto, Italy	\$13
Devaux Cuvee D (Aged 5 Years) NV · Champagne, France	\$28

Rosé

Baie Wines Rosé 2024 · Bellarine, VIC	\$15
Between Five Bells Amber 2021 · Moorabool, VIC	\$17

White Wine

Shaw + Smith Sauvignon Blanc 2024 · Adelaide Hills, SA	\$17
Eschenhof Holzer Gruner Veltliner 2022 · Wagram, Austria	\$18
Other Wine Co. Arinto 2023 · Riverland, SA	\$17
Mazzini Fiano 2023 · Swan Hill, VIC	\$17
Rieslingfreak No.3 Clare Valley 2024 · Clare Valley, SA	\$17
Stardust & Muscle Chardonnay 2021 · Strathbogje, VIC	\$18

Red Wine

Famille Roux Les Cotilles Pinot Noir 2022 · Burgundy, France	\$17
CS Wine Co Nero D'Avola 2021 · Heathcote, VIC (<i>Chilled available</i>)	\$15
The Other Wine Co Sangiovese 2024 · Mount Lofty, SA	\$17
Bel Colle Langhe Nebbiolo DOC 2023 · Piedmont, Italy	\$17
Louis Jadot Beaujolais Villages Comb Aux Jacques 2023 Beaujolais, France	\$19
Baie Wines Shiraz 2021 · Bellarine, VIC	\$17

Beer

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

Classic

\$25

(Mini Serve \$14)

House Martini

Sipsmith Dry Gin
Dolin Dry Vermouth
Lemon Peel or Olives



House Negroni

(Sbagliato available)

Tanqueray Gin
Campari
Punt E Mes
Orange Bitters



House Paloma

Milargo Tequila Blanco
Grapefruit
Lime
Agave
Grapefruit Soda



Signature Serves

\$25

Babylon

Four Pillars Rare Dry Gin

Rosella

Peach Aperitif

Yellow Chartreuse

Lemon

Foam



Rendezvous

Four Pillars Rare Dry Gin

Lillet Blanc

Rocket

Fennel

Cucumber

Absinthe

Lime

Pepperberry Olive Oil



French Breakfast

Hine VSOP Cognac

Mr Black Coffee Amaro

PX Sherry

Butter

Toasted Croissant

Tobacco Bitters



The Duke

Monkey Shoulder
Blended Scotch Whiskey
Marionette Peach Liqueur
Peach
Basil
Honey
Lemon
Salt



Pronto!

Milargo Tequila Blanco
Jalapeno
Cucumber
Chinola Passionfruit Liqueur
Lime
Sugar
Salt



The Ruby Dove

Flor de Cana 4yr White Rum
Chamomile
Grapefruit
Rhubi Mistelle
Fino Sherry
Lime
Sugar
Salt



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
Mount Pleasant Brewers Hazy IPA 3.5% · Belmont, VIC	\$12
Heaps Normal Half Day Hazy 0.5% · Dandenong, VIC	\$10
Alvie Dry Apple Cider 2023 6.8% · Gellibrand, VIC	\$13



Champagne & Sparkling Wine

Bandini Prosecco NV · Veneto, Italy	\$13 / 64
Lark Hill Blanc de Blanc · Canberra, ACT	\$72
Stonier Pinot Noir Chardonnay Sparkling 2016 · Mornington Peninsula, VIC	\$99
Delamere Sparkling Blanc de Blanc 2016 · Pipers River, TAS	\$140
Devaux Cuvee D (Aged 5 Years) NV · Champagne, France	\$28 / 120
Louis Roederer Collection 244 NV · Champagne, France	\$175

Rosé, Moscato & Amber

Borgo Moscato 2022 · Piedmont, Italy	\$64
Rameau d'Or Provence Rosé 2022 · Cotes de Provence, France	\$79
Baie Wines Rosé 2024 · Bellarine, VIC	\$15 / 69
Between Five Bells Amber 2021 · Moorabool, VIC	\$17 / 70

Non-Alcoholic

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

White Wine

Aromatic

Mazzini <i>Fiano</i> 2023 · Swan Hill, VIC	\$17 / 74
Shaw + Smith <i>Sauvignon Blanc</i> 2024 · Adelaide Hills, SA	\$17 / 74
Riesling Freak No.3 Clare Valley <i>Riesling</i> 2024 · Clare Valley, SA	\$17 / 64
Domaines Schlumbergers Les Princes Abbes <i>Riesling</i> 2022 Alsace, France	\$95
Domaines Schlumbergers <i>Pinot Blanc</i> Les Princes Abbes 2021 Alsace, France	\$85

Crisp, Fresh, Mineral

Other Wine Co <i>Arinto</i> 2024 · Riverland, SA	\$17 / 74
Charles Jouget Les Petits Roches <i>Chenin Blanc</i> 2021 · Loire Valley, France	\$109
Mountadam Eden Valley <i>Pinot Gris</i> 2024 · Eden Valley, SA	\$16 / 69
Weingut Wechsler <i>Riesling</i> Trocken 2023 · Rheinhessen, Germany	\$89
Domaine Mittnacht Frères AOC Alsace <i>Pinot Gris</i> "Les Petits Grains" 2022 · Alsace, France	\$109

Textural, Expressive

Eschenhof Holzer <i>Gruner Veltliner</i> 2022 · Wagram, Austria	\$18 / 75
MMAD <i>Chenin Blanc</i> 2023 · McLaren Vale, SA	\$110
Yangarra <i>Rousanne</i> 2021 · McLaren Vale, SA	\$85
Gomez Cruzado <i>Rioja Blanco</i> 2022 · Rioja, Spain	\$85

Chardonnay & Friends

Stardust & Muscle <i>Chardonnay</i> 2021 · Strathbogie, VIC	\$18 / 72
Lethbridge Estate <i>Chardonnay</i> 2023 · Moorabool, VIC	\$99
Tolpuddle Vineyard <i>Chardonnay</i> 2023 · Richmond, TAS	\$220
Kendall Jackson Vitner's Reserve <i>Chardonnay</i> 2021 · California, USA	\$89
Domaine Roux Bourgogne Albus <i>Aligote</i> 2020 · Burgundy, France	\$105
Cornu Bourgone <i>Aligote</i> 2021 · Burgundy, France	\$22 / 90
Jean Dauvissat Pere et Fils <i>Chablis Chardonnay</i> 2022 · Chablis France	\$150
Domaine des Malandes Chablis 1er Cru "Vau de Vay" <i>Chardonnay</i> 2022 · Chablis, France	\$180

Red Wine

Light Bodied

Famille Roux Les Cottes <i>Pinot Noir</i> 2022 · Burgundy, France	\$17 / 70
Aphelion Welkin <i>Nero D'Avola</i> 2023 · McLaren Vale, SA	\$69
Stonier <i>Pinot Noir</i> 2023 · Mornington Peninsula, VIC	\$99
Lethbridge Estate <i>Pinot Noir</i> 2023 · Moorabool, VIC	\$99
Domaine Roux Bourgogne <i>Pinot Noir</i> La Moutonniere 2021 Burgundy, France	\$140
CS Wine Co <i>Nero D'Avola</i> 2021 · Heathcote, VIC (<i>Chilled available</i>)	\$15 / 70

Rustic, Bright, Juicy

La Ragnaie Troncone <i>Sangiovese</i> 2022 · Tuscany, Italy	\$85
Bel Colle Langhe <i>Nebbiolo</i> DOC, 2023 · Piedmont, Italy	\$17 / 70
Trediberri <i>Nebbiolo</i> Langhe 2023 · Piedmont, Italy	\$94
Louis Jadot Beaujolais Villages Comb Aux Jacques <i>Gamay</i> 2023 Beaujolais, France	\$19 / 85
Domaine Louis Claude Desvignes Morgon Montpelain <i>Gamay</i> 2021 Beaujolais, France	\$120
Weingut Judith Beck <i>Zweigelt St. Laurent</i> 2022 · Burgenland, Austria	\$85

Ripe, Dark, Balanced

Domaine Vincent Paris Crozes Hermitage <i>Syrah</i> 2022 Northern Rhone, France	\$119
Yangarra <i>Shiraz</i> 2022 · McLaren Vale, SA	\$79
Baie Wines <i>Shiraz</i> 2021 · Bellarine, VIC	\$17 / 79
Shaw + Smith <i>Shiraz</i> 2022 · Adelaide Hills, SA	\$120

Deep, Rich, Tannic

Heathcote Estate <i>Shiraz</i> 2021 · Heathcote, VIC	\$130
Charles Jouget Les Petites Roches Chinon Rouge <i>Cabernet Franc</i> 2018 Loire Valley, France	\$120

Sticky/Fortified

Ramos Pinto Tawny Port · Porto, Portugal	\$14
Chambers Muscat · Rutherglen, VIC	\$13
Pedro Ximénez Sherry · Jerez, Spain	\$14

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	