

# Ooh la la!

ROOFTOP BAR



## BREAD SELECTION

C'EST BON SOURDOUGH 12  
cultured butter

FERMENTED POTATO BREAD 14  
noix de jambon

## TO SHARE

FROMAGE SELECTION  
3 | 5 28 | 36

CHARCUTERIE SELECTION  
3 | 5 24 | 32

APPELLATION OYSTERS ½ doz | doz  
natural | mignonette 34 | 62

## MENU

SWEETCORN MADELEINES (2 | 4) 12 | 16  
corn bavarois | caviar

MORETON BAY BUG ÉCLAIR 12  
caviar

DUCK PARFAIT TARTS (2) 15  
blackberry

ZUCCHINI FLOWERS (2) 15  
scallop farci | carrot gastrique

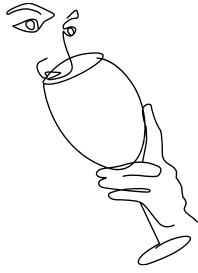
BBQ INTERCOSTAL SKEWERS (2) 20  
eggplant mousseline | celeriac crème

WAGYU TARTARE 24  
basque piperade | soubise crème

QLD SPANNER CRAB 26  
espelette | crab crackers

ORGANIC LEAVES 14  
kumquat | pumpkin seed crème

JERUSALEM ARTICHOKEs 16  
fermented mustard | saltbush



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## WINE SELECTION

		Bottle 750 ml	Glass 125ml
<b>SPARKLING</b>			
NV	PROSECCO Alpha Box & Dice Tarot <small>MURRAY DARLING, NSW</small>	65	14
NV	SPARKLING ROSÉ Idée Fixe Method Traditional <small>MARGARET RIVER, WA</small>	125	24
NV	CHAMPAGNE Forest Marié « Brut Tradition » <small>AVIZE, FR</small>	185	33
<b>WHITE</b>			
			<b>125ml</b>
2023	Leeuwin Estate « Art Series» (Riesling) <small>MARGARET RIVER, WA</small>	65	14
2022	Munda (Chardonnay) <small>TUMBARUMBA, NSW</small>	95	19
2022	Bloom (Pinot Gris) <small>MARLBOROUGH, NZ</small>	60	14
2020	Domaine Felines Jourdans Picpoul de Pinet (Picquepoul) <small>LANGUEDOC, FR</small>	65	13
<b>ROSÉ</b>			
			<b>125ml</b>
2022	Vins Brebans « La Tonnelle » (Grenache, Syrah, Cinsault) <small>PROVENCE, FR</small>	70	15
<b>RED</b>			
			<b>125ml</b>
2022	Coulter Wines « C6 » (Gamay) CHILLED <small>ADELAIDE HILLS, SA</small>	85	17
2021	Smokin' Barrels « Wild Bill » (Shiraz) <small>BAROSSA VALLEY, SA</small>	60	13
2021	Majella (Cabernet Sauvignon) <small>COONAWARRA, SA</small>	80	16
2022	Fringe Société (Pinot Noir) <small>LANGUEDOC, FR</small>	65	14
2021	Château Saint Maurice (Syrah, Grenache) <small>COTES DU RHONE, FR</small>	90	18

## SIGNATURE COCKTAILS

<b>Peach Royale</b> Bubbles   Bitters   Peach Liqueur	<b>18</b>	<b>Simone Sour</b> Raspberry   Gin   Lemon   Whites	<b>24</b>
<b>Hugo Spritz</b> Bubbles   Elderflower   Lemon   Soda	<b>18</b>	<b>Sky High Colada</b> Vodka   Malibu   Pineapple   Lime	<b>22</b>
<b>Negroni Blanc</b> Gin   Lillet Blanc   Suze	<b>22</b>	<b>Rodin's Garden</b> Tequila   Melon   Lime   Agave	<b>22</b>
<b>Petit Palais</b> Lychee   White Rum   Lime   Mint	<b>22</b>	<b>Normandie Delight</b> Apple Moonshine   Disaronno   Lemon	<b>22</b>

Mocktails available upon request \$12

*If you have a request, please feel free to ask our staff about classic cocktails or for the cellar wine list*  
**1.65% Credit Card Surcharge**