

Ooh la la!

ROOFTOP BAR



MENU

APPELLATION OYSTERS ½ doz | doz
natural | raspberry mignonette 24 | 46

BLINI CAVIAR SET
potato rye blinis | creme fraiche | roe 24

DUCK LIVER PARFAIT (2)
eclair | prune | cocoa 14

CROQUE MONSIEUR (2)
fromage | mustard | prosciutto 18

LAMB RIBBLETS
vadouvan | coriander | curry 18

ANGUS TARTARE
tomato | cured yolk | tendon 23

KINGFISH CRUDO
carrot | radish | butter milk 23

CHARCOAL CUCUMBER
buckwheat | sunflower | shallot 16

CAULIFLOWER
pomegranate | comte | cashew 20

CAVIAR SELECTION 3g | 30g

siberian 15 | 130
oscietra 20 | 180

CRULLER | CAVIAR | CHAMPAGNE 170

BREAD SELECTION 10

WAFFLES

SOURDOUGH

TO SHARE

C'EST BON QLD CRAB KIT (2)
blinis | finger lime | bottarga 32

FROMAGE SELECTION
3 | 5 32 | 38

CHARCUTERIE SELECTION
3 | 5 38 | 45

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WINE SELECTION

		Bottle 750 ml	Glass 125ml
SPARKLING			
NV	PROSECCO Alpha Box & Dice Tarot <small>MURRAY DARLING, SA</small>	\$62	\$13
NV	SPARKLING ROSÉ Veuve Ambal <small>BURGUNDY, FRA</small>	\$65	\$13
NV	CHAMPAGNE Louis Roederer <small>REIMS, FRA</small>	\$160	\$23
WHITE			
			150ml
2019	Barambah « First Grid » (<i>Chardonnay</i>) <small>SOUTH BURNETT, QLD</small>	\$55	\$13
2018	Leeuwin Estate « Art Series » (<i>Riesling</i>) <small>MARGARET RIVER, WA</small>	\$60	\$14
2019	Louis Jadot (<i>Chardonnay</i>) <small>PETIT CHABLIS, BURGUNDY, FR</small>	\$75	\$15
2019	Francois Chidaine (<i>Sauvignon</i>) <small>TOURAINE, LOIRE VALLEY, FR</small>	\$75	\$14
ROSÉ			
			150ml
2019	Aix Côteaux-d'Aix-en-Provence <small>PROVENCE, FR</small>	\$70	\$14
RED			
			150ml
2020	Sticks (<i>Pinot Noir</i>) <small>YARRA VALLEY, VIC</small>	\$62	\$13
2020	Henschke « Five Shillings » (<i>Shiraz/Mataro</i>) <small>BAROSSA VALLEY, SA</small>	\$70	\$15
2019	Clos Bagatelle « A l'origine » (<i>GSM</i>) <small>SAINT-CHINIAN, LANGUEDOC, FR</small>	\$70	\$15
2014	Château de Francs (<i>Merlot</i>) <small>FRANCS COTES DE BORDEAUX, BORDEAUX, FR</small>	\$80	\$17

SIGNATURE COCKTAILS

La Gazelle	\$20
<i>Rhum Passionfruit Falernum</i>	
Sunlights des tropiques	\$18
<i>Malibu Lychee Pineapple</i>	
Saint-Germain-des-Prés	\$22
<i>Gin Cucumber Elderflower</i>	
Tasmanian Pinot Negroni	\$22
<i>Lark Gin Campari Vermouth</i>	
Princess Garden	\$20
<i>Gin Lavender Honey</i>	



If you have a request, please don't hesitate to ask our staff for a creation, classic cocktail or the Cellar Wine List.

1.65% Credit Card Surcharge