



# BRUNCH



Might as well be Fries \$60  
fingerling potatoes, sea salt, malt vinegar, thyme

Yogurt & Granola \$130  
greek yogurt, peach chutney, figs, berries, herbs

Peaches & Burrata \$130  
pickled cantaloupe, crispy serrano ham, habanero hot honey, herbs

Asparagus Gribiche \$120  
egg, capers, pickles, mixed herbs, charred lemon

Polmard Beef Tartare \$140  
capers, crushed tortilla chips, chives, sourdough

Chili Ginger Tiger Prawns \$180  
sambal, scallions, ginger, garlic, sourdough

Spicy Rigatoni \$160  
chorizo, calabrian chili, mascarpone, parmesan

Smashed Burger \$165  
dill pickle, onion, comeback sauce  
add fried egg +\$20

Roasted Broccoli \$145  
pickled beet salad, root veg gravy, fried shallot

Pancetta & Sprouts \$145  
tomato puree, roasted brussel sprouts, sourdough, crispy peas  
add fried egg +\$20

Steak & Eggs \$200  
crispy potatoes, cherry tomatoes, sunnyside eggs, caramelized onion

# SWEET

70% Valrhona Chocolate Mousse \$85  
olive oil, sea salt

# Call Me AL

Vegetarian and Vegan options available on request  
(10% service charge)

# WINE

## SPARKLES GLS      BTL

Saint Ruth Cuvee Sparkling	<b>\$100</b>	<b>\$360</b>
Jousset Vignerons Rosé a Lies 2022	<b>\$130</b>	<b>\$520</b>
Champagne Fluteau Cuvée Écho Brut NV		<b>\$920</b>

## WHITE GLS      BTL

The Spectacle Sauvignon 2021	<b>\$100</b>	<b>\$400</b>
Attems Pinot Grigio 2023	<b>\$110</b>	<b>\$440</b>
Leon Beyer Riesling	<b>\$125</b>	<b>\$500</b>
Ricca Terra Bronco Buster 2022		<b>\$400</b>
Maison Valette Macon Chaintre VV NV		<b>\$570</b>
Rupert & Rothschild 'Baroness Nadine' Chardonnay		<b>\$650</b>

## ORANGE GLS      BTL

Arthur Fèvre Demain Petit Manseng 2022	<b>\$125</b>	<b>\$500</b>
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## PINK GLS      BTL

The Spectacle Rosé 2021	<b>\$100</b>	<b>\$400</b>
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## RED GLS      BTL

Rising Pinot Noir 2020	<b>\$110</b>	<b>\$440</b>
Tar & Roses Sangiovese 2021	<b>\$100</b>	<b>\$400</b>
Domaine Grosbois de ma Mère Chinon 2020	<b>\$130</b>	<b>\$520</b>
The Spectacle Shiraz 2021	<b>\$100</b>	<b>\$400</b>
Terra Ricca Jucy June*		<b>\$440</b>
Luigi Baudana Langhe Rosso Dragon 2020		<b>\$500</b>
Sons of Eden Romulus 2018		<b>\$1,100</b>

**Wines we're loving** rotating regularly with something new for you to try... **\$120**

# BEER

Young Master Pilsner TAP	<b>\$90</b>
Young Master Pale Ale TAP	<b>\$90</b>
Three Oaks Cider Co.	<b>\$80</b>
Heaps Normal XPA <0.5% abv	<b>\$70</b>

(10% service charge) \*chilled red