



# Wine List

## SPARKLING

	Gls / Btl
Vic - Are You Game, Fowles	\$11 / \$52
Fr - Blanc de Blancs Brut, André Delorme	\$12 / \$55
Fr - Crémant de Bourgogne Brut, André Delorme	\$13 / \$62

## CHAMPAGNE

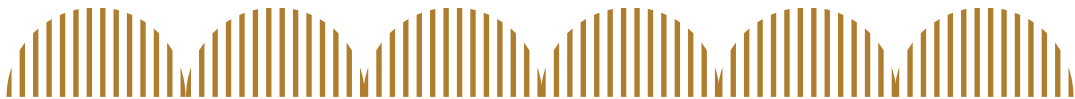
Fr - Le Tradition, De Saint-Gall, Premier Cru Brut	\$24 / \$120 \$165 bottle
Fr - Billecart-Salmon, Brut Réserve	\$230 bottle
Fr - Billecart-Salmon, Brut Rosé	

## WHITE WINE

Fr- Alsace "Le Kottabe" Josemeyer, Riesling	\$16 / \$78
Fr- La Petite Perrière Sauvignon Blanc	\$11 / \$52
Vic- Fowles Are You Game? Pinot Grigio	\$11 / \$52
NZ- Babich Black Label Sauvignon Blanc	\$12 / \$55
Fr-Famille Paquet-Mâcon-Village "Nos 5 Terroirs", Chardonnay (Burgundy)	\$13 / \$62
WA- Singlefile Chardonnay	\$14 / \$68
Fr- Domaine Vacheron, Sancerre Blanc	\$28 / \$138 \$49/ \$248
Fr- Bouchard Chassagne-Montrache, Chardonnay	

## ROSE

Fr- Domaine Sainte-Marie Cuvée	\$12 / \$58
Tradition WA- Fraser Gallop Rose	\$11 / \$52





# Wine List

## RED WINE

	Gls / Btl
Vic - Farm to Table, Fowles, 2021 (Pinot Noir)	\$11 / \$52
Fr - Beaune Du Château, Premier Cru, Domaine Bouchard, 2021 (Pinot Noir)	\$36 / \$176
Fr - Bourgogne Passetoutgrain, Domaine Blain-Gagnard, 2021 (Pinot Noir/Gamay)	\$13 / \$62
Fr - La Java des Grandes Espérances, Touraine, 2020 (85% Gamay/15% Cabernet Franc)	\$11 / \$52
Fr - Château l'Eglise, Bordeaux, 2020	\$12 / 55
WA - Singlefile, Great Southern, 2022 (Cabernet Sauvignon/Merlot)	\$11 / \$52
WA - Xanadu, Margaret River, 2021 (Cabernet Sauvignon)	\$13 / \$65
WA - Fraser Gallop Estate, Margaret River, 2020 (Cabernet Sauvignon)	\$14 / \$66
SA - Shiraz Vintage, Turkey Flat Vineyard, Barossa Valley, 2019 (Shiraz)	\$14 / \$68
SA - Butchers Block, Turkey Flat Vineyard, Barossa Valley, 2021 (Shiraz)	\$11 / \$52
Fr - Domaine des Grands Chemins, Crozes-Hermitage, Delage, 2020 ( Shiraz)	\$21 / \$104
Fr-Château La Fleur Peyrabon, Pauillac, 2016 (Cabernet Sauvignon/ Merlot)	\$28 / \$136

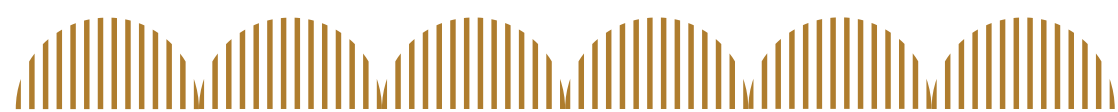
## DESSERT WINE

Fr- Sauternes Le Tertre du Lys d'Or \$14 Glass

## WHISKEY

Laphroaig Islay Single Malt Scotch Whisky (aged 10 years) per glass \$15

Lagavulin Islay Single Malt Scotch Whisky (aged 16 Years) \$28





# Beers

## Tap Beers

middy/pint

Gage Road Pipe Dreams Lager- Pale

\$9 / \$12

4.2%

\$9 / \$12

Single Fin Summer Ale 4.5%

## Craft Beers

Per gls

Boston Squeeze New England IPA 6.5%

\$11

4 Pines Hazy Pale Ale 6%

\$12.5

4 Pines Nitro Stout Bottles 33Oml 5.1%

\$13

Custard & Co Ginger beer 4%

\$13

Custard & Co Originall Cider 4.5%

\$11



# Mocktails

## Apple Raspberry Sour

Cold pressed green apple juice,  
raspberry & fever-tree sparkling  
\$15

## Joie's Sunshine

Cold pressed pineapple, green apple,  
grapefruit juice  
\$16

## Wild Lemon Tea

Black tea, fresh lemon juice, wild flower honey,  
rosemary  
\$12

## Raspberry White Chocolate

Freeze dried raspberry, iced white chocolate milk  
\$10

## Lady Grapefruit

Cold pressed grape fruit juice, lime,  
fever-tree sparkling  
\$16





# Cocktails

## GIN VOYAGE

Hendrick's gin, syrup & fresh lime juice  
\$18

## JOIE'S SIDECAR

Cognac & orange liqueur, dust of sugar  
\$18

## MANHATTAN

Rye whiskey, vermouth, Angostura bitters,  
Luxardo maraschino cherries  
\$20

## BONJOUR MARTINI

Vodka, frangelico, Mr. Black coffee liqueur, espresso  
\$19

## DARK & STORMY

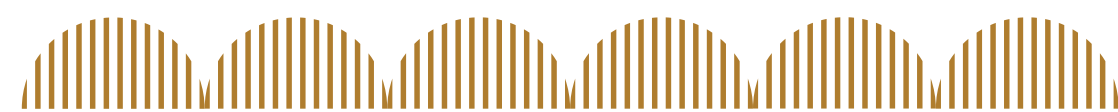
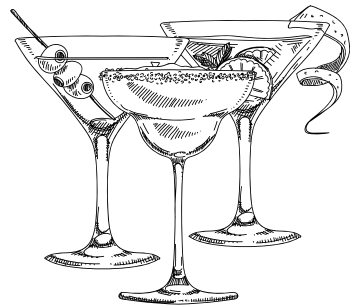
Kranken spiced dark rum, fresh lime, ginger ale  
\$17

## SMOKEY FRAMBOISE PALOMA

Mezcal, raspberry, lime juice, grapefruit, soda  
\$21

## APPLE OF MY EYE

Calvados, fresh lime, egg white,  
Angostura bitters  
\$21





# Brunch Menu

**Fruit toast** \$10  
Nourish sourdough fruit toast, preserves, butter

**Eggs your way** \$12  
Served with sourdough toast, tomato relish  
(poached, fried or scrambled)  
+bacon \$6  
+salmon \$8  
+avocado \$4

**Crêpes**  
La Crêpe Complète- ham, gruyère, fried egg \$17  
Mushroom duxelles- sautéed spinach, béchamel, gruyère \$17  
Crêpe Suzette- Orange butter sauce, whipped cream \$15

**Twice Baked Cheese Soufflé** \$17  
Creamed leek sauce au gratin, garden salad

**Baked Eggs Pipperade** \$17  
Stewed peppers and tomatoes, two eggs, baked and served  
with crusty baguette  
+Ham \$6

**Benedict**  
Ham, blanched asparagus, sourdough, hollandaise \$22  
Smoked salmon, blanched asparagus, sourdough, hollandaise \$25

**Beef Bourguignon Pie** \$25  
Beef and red wine stew, Paris mash, short crust pastry,  
garden salad

**Steak Frites** \$30  
Steak a la minute, red wine jus, frites, crisp dressed salad





# Mains

## Steak Frites

WA Dandaragan organic grass fed sirloin 250g	\$54
Harvey WA fillet 180g	\$44
WA Wagyu rump 250g	\$54

Cooked to your liking served with frites, salad and your choice of sauce-

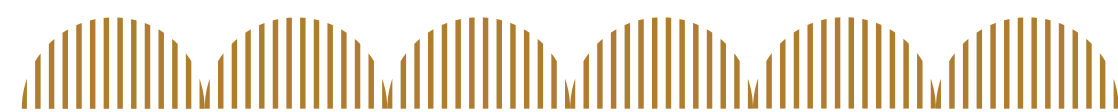
Red wine jus  
Bearnaise  
Mushroom  
Green peppercorn

## Confit Duck a L'Orange

Confit duck leg slow cooked, sauce a l'orange, Paris mash, green beans	\$32
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## Sides

Frites	\$9
Paris mash	\$12
Buttered green beans	\$12
Dressed salad greens	\$9
Extra sauce	\$6





# Grazing

Fresh shucked oysters au natural, mignonette, lemon	\$5.5 ea
Sourdough baguette, anchovy butter, black olive tapenade	\$12
Parmesan truffle frites, aioli	\$12
Twice baked cheese soufflé, creamed leeks au gratin	\$17
Charred figs, La Delizia burrata, almond prosciutto crumb	\$20
Classic beef tartare, egg yolk, crispbreads	\$23
Shark Bay king prawns, garlic saffron sauce, crusty baguette	\$27

## Charcuterie

Selection of cold and cured meats, seasonal house prepared pickles, sourdough baguette

\$17 for one selection.

### Selections-

+\$9 per each additional

Chicken Madeira pâte

Pork and pistachio terrine

Duck and pear rillettes

Prosciutto San Danielle

Basque saucisson

## Cheese

Selection of cheeses served with assortment of crisps, sweet rosemary almonds, quince paste

\$15 for one selection.

### Selections-

+\$6 per each additional

Paysan Breton French Brie

La Dame mature goats cheddar

Bleu D'Auvergne creamy blue

