



bar menu



Apéritif
 Beer
 Cider
 Wine
 Digestif

Wine list

RED

The Winner Tank
 SHIRAZ
Langhorne Creek SA, 2017

Nikkal
 PINOT NOIR
Yarra Valley VIC, 2017

Crozes-Hermitage
 SYRAH
Rhône Valley FR, 2017

Domaine Parc St Charles
 CÔTES DU RHÔNE
Côtes du Rhône FR, 2017

Château Queyron Pindefleurs
 SAINT EMILION GRAND CRU
Saint-Émilion FR, 2010

Gl Bt

\$12 \$48

\$14 \$56

\$18 \$72

\$15 \$60

\$85

WHITE

Marble Leaf
 SAUVIGNON BLANC
Marlborough NZ, 2018

Petit Chablis
 CHARDONNAY
Burgundy FR, 2018

Bio Millton Vineyard
 SHOTBERRY CHARDONNAY
Gisborne NZ, 2018

Cave De Turckheim
 RIESLING
Alsace FR, 2017

Gl Bt

\$12 \$48

\$15 \$60

\$12 \$48

\$17 \$68

ROSÉ

Sirocco
 GRENACHE/SYRAH
Languedoc FR, 2016

\$13 \$52

SPARKLING

Louis Perdrier
 BRUT EXCELLENCE
Côte-d'Or FR, 2018

\$13.5

Baron Jacques
 BLANC DE BLANCS
Burgundy FR, 2017

\$52

DESSERT

Domaine des Bernardins
 MUSCAT BEAUMES DE VENISE
Vaucluse FR, 2017

\$14 \$85

Apéritif

Ricard \$10

French anise-based spirit

Kir \$12

(white wine & blackcurrant liqueur)

Kir Breton \$14

(blackcurrant liqueur & cider)

Beer

Kronenbourg 1664 \$10

Peroni \$10

Stella Artois \$9

Digestif

Cognac Croizet VSOP \$12

Cognac Martell VS Single Distillery \$12

Dimple Scotch Whisky 12yo \$12

Fine Calvados Château du Breuil \$12

Triple Orange Grand Marnier \$12

French cider

**Cider with galette and crêpe
is a true tradition in France !**

Cider is made with apples grown in
Normandy or Brittany, it is served in a bolée
(traditional wide ceramic cup)

**Our selection François Séhédic
is organic, crispy and fresh.
It even won the 2020 Paris farm competition
it's a must try :)**

François Séhédic organic

brut cider 375ml \$17

brut cider 750ml \$28