

BY THE GLASS

CHAMPAGNE & SPARKLING

NV	Clos Maurice <i>Volupte</i>	Chenin Blanc	Loire Valley, FRA	25
NV	Allouchery-Degeurne <i>Sélection</i>	Pinot Noir et. al.	Champagne, FRA	32

WHITE

2023	Sette <i>Questo il Vino Bianco</i>	Moscato/Arneis et. al.	Piedmont, ITA	16
2024	Henry Fuchs <i>Alsace</i>	Riesling	Alsace, FRA	19
2021	Garganuga <i>Naked</i>	Garganega	Veneto, ITA	18
2022	Cellier de la Baraterie	Altesse	Savoie, FRA	19
2023	La Mesma <i>Yellow label</i>	Cortese	Gavi, ITA	18
2024	Prancing Horse <i>Pony</i>	Chardonnay	Mornington, AUS	21

ORANGE

2024	Whip Wines <i>Amber</i>	Semillon	Barossa, SA	17
2022	Villa Job <i>Piantagrane</i>	Pinot Grigio	Friuli, ITA	25

ROSE & CHILLED RED

2023	Les Clos Maurice <i>Coquette</i>	Cabernet Franc	Loire Valley, FRA	18
2023	Bruno Lafon <i>Les Fleurs Rouge</i>	Grenache/Cinsault	Languedoc, FRA	16

RED

2024	Bruno Lafon <i>Collette</i>	Pinot Noir	Languedoc, FRA	17
2021	Karim Vionnet <i>Cuvée KV</i>	Gamay	Beaujolais , FRA	20
2022	Sette Barbera D'Asti	Barbera	Asti, ITA	18
2022	Accornero <i>La Bernadina</i>	Freisa	Monferrato, ITA	21
2022	Alessandro Salvano <i>Langhe</i>	Nebbiolo	Piedmont, ITA	24
2019	La Fralluca <i>Ciparisso</i>	Sangiovese	Tuscany, ITA	28

25.07.25

SYDNEY ROCK OYSTER, SMOKED APPLE 7PP
SMOKED FISH TOAST 11PP

HONEY BREAD, CULTURED BUTTER 13
ADD ON: ANCHOVIES 9 / TRUFFLE 10

SALUMI 21

BACON SANDWICH 21

KOHLRABI, SMOKED MACADAMIA, KALE 22
FRESH CHEESE, BEETROOT, CRESS 22
RAW FISH, SMOKED ORANGE, CHILLI 28

MARKET FISH MP

MUSHROOM, SUNFLOWER "RISOTTO" 28
POUSSIN, CHILLI, BUTTERMILK 59
PORK CHOP, SMOKED PEAR, MUSTARD 70
CLUB STEAK, CAFE DE SWAN 140
SMOKED POTATO, SAVOURY BUTTER 16
COS, GREEN GODDESS, FENNEL 14

CHAMOMILE PANNA COTTA, CITRUS 14
CARDAMOM TRES LECHES, BANANA ICE CREAM 19

COMTE 18 MONTH

COLSTON BASSETT STILTON

LINGOT D'ARGENTAL

WITH LAVOSH, SMOKED PEAR

19/38/56

MENU DU JOUR 89PP

Glover