

# garçon

## BAR MENU

oysters	
- <i>natural w lemon &amp; mignonette</i>	13/25/49
- <i>champagne granita</i>	+0.50
ham and cheese goujon	
tomato fondue	4ea
beef tartare wafer	5ea
frites	
salt & vinegar mayonnaise	6.5
french onion dip	
with "mini toasts"	9
- <i>add 12g yarra valley salmon caviar</i>	+19
whipped duck liver	
orange & black pepper	5ea
truffled grilled cheese sandwich	16
prawn cocktail	
- <i>half dozen</i>	17
- <i>full dozen</i>	28

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charcuterie and cheese selection all 40gm @ 14

*(extra 40g 12 - extra bread 2)*

charcuterie

fuet anis / salame norcia / vetracina / quarto tartufo  
/ grande oscura

fromage

van der heiden 36 month old gouda / la jouvanceau  
goat camembert / reblochon van d'arve

*eftpos surcharge applies, 1.5% visa/mc 1.9% amex*

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## APERITIFS

### #1 Vicky Cristina Barcelona 15

select aperitivo,  
blanc de Blanc, soda

### #2 Garden of Louvre 16

massenez chamomile  
liqueur, lavender infused  
bombay, blanc de blanc,  
lemon

### #3 Strawberry Fields 14

dolin chambryzette, gwen  
eau de vie, tonic

### #4 The Long Run

dolin amaro suedois,  
lillet blanc, soda

### #5 Trophy Wife 12

lillet blanc, hb gentian de  
lure, strawberry verjus,  
grapefruit juice

### #6 Hazeus View 14

giffard crème de cassis,  
manior de kinkiz cidre

## SPARKLING

Unico Zelo Harvest  
Blanc de Blanc  
*(Adelaide Hills, SA)*  
14 / 65

NV Collet Brut  
Champagne  
20/100

## REDS

2018 Caâteau de  
Beleverne Gamay  
*(Beaujolais Villages,Fr)*  
15 / 70

2018 Brave Souls Shiraz  
*(Barossa Valley, SA)*  
14 / 70

## WHITES

2019 Geoff Weaver  
Riesling  
*(Adelaide Hills, SA)*  
14 / 65

2017 Pépé's Béret  
Sauvignon Blanc  
*(Côtes de Gascogne,  
Southern France)*  
12 / 60

## BEER

4 Pines Pale Ale  
5 / 9

Kronenbourg 1664 btl 10

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