

## Sparkling Wine & Champagne

gls      btl

### Brown Brothers Prosecco NV 200ml

\$10

Australia's favourite Prosecco. Not bone dry but not at all sweet just beautiful clean fruit. Aromas of Granny Smith apple and pear.

### 2020 Morlet Pink Zin Pet Nat (N, OFP)

\$60

Red forest fruits on the nose and raspberry crème and dried herbs on the palate. Zippy, mouth-watering and dry. Grown organically. Natural Wine - Pétillant naturel in fact, an ancient wine making technique for sparkling wine.

### Devil's Corner Chardonnay Pinot Noir NV (VF)

\$9      \$36

From the north east of clean green Tasmania hails a very classy sparkling. Fresh citrus nose. Predominantly Chardonnay with a lively fresh palate. Definitely dry and crisp.

### Mumm Grand Cordon NV

\$90

The definitive expression of the house style driven by the signature grape Pinot Noir. Chosen from 300 Pinot Noir, Chardonnay and Pinot Meunier base wines, Grand Cordon brut Champagne is sourced from over 100 different crus. 20 months aging in the Maisons cellars and a light dosage of 8 grams per litre. Intense complex flavours of fresh fruit and caramel that morph into a long, lingering finish.

## Wines

### 2020 Brown & Co A Little Dry Moscato

\$7      \$30

A unique blend of Muscat of Alexandria and a CSIRO developed variety. Luscious musk and fresh green grape with a floral fragrance. 1/3 less sugar than normal Moscato and only 8% alcohol.

### 2018/2019 Rockcliffe Third Reef Riesling (VF)

\$8      \$37

Vibrant aromas of orange blossom and lemon zest. Followed by citrus and rose petal on the palate with a crisp citrus lemon finish.

### 2018 The Elixir Sauvignon Blanc Semillon (OFP)

\$9      \$38

An organically grown wine with minimal intervention. This vibrant, cool climate blend displays sophisticated lemon and lime aromas that mingle with underlying hints of fresh grass. Elegant and restrained, subtle citrus flavours are beautifully balanced leading to a long, crisp finish.

### 2019/2020 Moonstruck Sauvignon Blanc (VF)

\$9      \$38

From the very famous Marlborough grape growing area in New Zealand. Classic gooseberry and passionfruit on the nose. Fruity, crisp and dry. Very easy to drink. (More than one glass)

### 2018 Rockcliffe Peaceful Bay Chardonnay

\$7      \$30

Cool climate chardonnay from Rockcliffe. It's sophisticated and fun, with a ripe mix of bright citrus and white peach, mouth-watering, savoury nuttiness and crisp.

### 2020 Innocent Bystander Rosé (VF)

\$8      \$37

With a colour reminiscent of summer sunsets this baby is a crisp dry drop, made from Pinot Noir grapes. Playful and preppy, classy and so damn drinkable.

### 2018 Twin Cellars Bordeaux Blend (VF, OFP)

\$7      \$33

Rich velvety Malbec, Cabernet and Merlot with succulent flavours of dark blueberry and mulberry fruits wrapped up in soft finish tannins for a smooth finish. Twin Cellars a label owned by identical twin sisters and showcases the terroir of Margaret River to its best.

### 2018 The Alchemists Cabernet Merlot (VF, OFP)

\$8      \$35

A beautiful bouquet of plums, blackcurrant and tobacco. A succulent palate that is beautifully rounded and supple and dark fruits. A wine made with minimal intervention and organically grown fruit.

### 2019 Innocent Bystander Tempranillo (VF)

\$9      \$37

Tempranillo (sounds like temp-ra-neo) is a juicy, earthy, medium bodied red made famous by the Spaniards. Bursting with vibrant red fruit smothered in dusty spice and perfect with all things char gilled and wood fired. No oak to produce a fresh, 'jovan' style.

### 2019 Chalari Shiraz (VF, OFP, N)

\$10      \$49

Delicious, juicy Swan Valley Shiraz. 20% whole bunch in this ferment, with daily plunging in open fermenters. This was sent to old oak for 13 months before bottling. This is a natural wine which is unfinned and unfiltered.

### 2019 Rockcliffe Ocean Gardens Late Harvest

\$7      \$30

Textural palate of apricots, mandarin and honey with soft acidity to balance. A perfect accompaniment with a cheese board.

(VF) - Vegan Friendly (N) - Natural (OFP) - Organic Farming Practices



## Brunch 7am-2pm

<b>Roasted Field Mushroom Toasty</b> served on Sourdough with gruyere and capsicum relish, add chorizo \$6	\$22
<b>The Big Bistrot Brekky</b> Bacon, Chorizo, Hash browns, Mushroom, Tomato, eggs your way served with Sourdough	\$27
<b>Eggs Benedict &amp; Smoked Huon Salmon</b> poached eggs, fresh spinach, hollandaise and drizzle of Truffle Oil	\$23
<b>Smashed Avo &amp; Chorizo</b> poached eggs on Sourdough with homemade pistachio dukkha	\$23
<b>Spicy Shakshuka with Feta (V)</b> eggs baked in a rich tomato-red pepper sauce spiced with cumin, paprika & crusty bread	\$23
<b>Omelette</b> 3 free range eggs -ham, cheese, tomato, spinach, mushroom & Sourdough	\$22
<b>Croque Monsieur</b> pan-fried ham & comté cheese toasty, mornay sauce, with fried egg & French fries	\$19
<b>French Toast Brioché with Bacon</b> french toast, bacon, rice malt syrup & cinnamon sugar	\$21
<b>Açaí Bowl (V,GF)</b> fresh fruit homemade granola & rice malt syrup	\$18
<b>Granola Bowl (V)</b> with Greek yoghurt & fresh fruit	\$18
<b>Free Range Eggs on Sourdough with French butter</b>	\$13.5
<b>Extras each:</b>	
<b>Add - Salmon, Bacon, Chorizo, Mushroom, Avocado</b>	\$6
<b>Add - Tomato, Hash browns, Feta</b>	\$4
<b>Crêpes - Brekky Crêpes fried eggs with bacon &amp; smoky bbq sauce</b>	\$19
- Chicken & mushroom with garden salad	\$21
- Ham, comté cheese with garden salad	\$20
- Hazelnut chocolate & banana & gelato	\$18
- Caramel & gelato	\$16
- Cinnamon sugar & gelato	\$16

