

SPARKLING/CHAMPAGNE**MP/NP**

NV Secret Garden 'Brut', Murray Darling, Vic	35/40
NV Jacquinet Pere et Fils 'Blanc De Blanc', Bourgogne, France	44/50
NV Franck Bonville 'Blanc de Blancs', Champagne, France	114/130

WHITE WINE**MP/NP**

2021 Secret Garden, Sauv Blanc/Semillon, Trentham, Vic	35/40
2017 Harvest Moon, Sauvignon Blanc, Marlborough, NZ	35/40
2018 Vinaceous 'Sirenya', Pinot Grigio, Adelaide Hills, SA	44/50
2019 Santolin 'Cosa Nostra', Pinot Gris, Yarra Valley, Vic	50/58
2109 Trentham Est. Moscato, Murray Darling, Vic	38/44
2018 Printhie, Chardonnay, Orange, NSW	45/52
2019 Domaine Gautheron, Chardonnay, Chablis FR	88/100
2018 Marchand & Burch, Chardonnay, Mount Barker, WA	56/70

RED WINE**MP/NP**

2017 Santolin 'Gladysdale' Pinot Noir, Yarra Valley, Vic	70/80
2018 Lightfoot & Sons Pinot Noir, Gippsland, Vic	44.5/51
2019 Lowburn 'Ferry', Pinot Noir, Central Otago, NZ	124/141
2018 Three Drops, Merlot, Mount Barker, WA	38/43
2018 Brothers in Arms N06, Cabernet, Langhorne, SA	39/45
2018 Galafrey, Cabernet Sauvignon, Mount Barker, WA	50/62
2019 Badia Di Morrona Caligiano, Chianti, Tuscany Italy	35/42
2018 Wines by KT 'Tinta' Tempranillo	48/55
2018 Zonte's 'Canto di Lago' Sangiovese/Lagrein Fleurieu, SA	39/48
2017 Beechworth Est. Shiraz, Beechworth, Vic	58/70
2019 Zonte's 'Chocolate Factory' Shiraz, McLaren Vale, SA	48/55
2020 Secret Garden, Shiraz, Trentham, Vic	35/40
2019 Curator 'Hamlets', Shiraz, Barossa Valley, SA	49/56
2017 Buller 'Calliope', Shiraz, Rutherglen, Vic	65/85
2019 Colab & Bloom, Montepulciano, McLaren Vale, SA	40/50

COCKTAILS**MP/NP**

Aperol Spritz	12/14
Archie Rose Espresso Martini	15/17
Never Never Negroni	16/18
RVMYC Infused Old Fashioned	16/18

BEER**(MP)/NP**

Carlton Draught	(4.8/9.6) 5.5/11.5
Asahi (300ml/400ml)	(7/10.5) 10.5/13
Palm Amber Ale (330ml)	(7.5) 9
Captains Choice Ale	(4/8) 5.5/10
Kronenbourg 1664 Pale	(7/12) 8/14

WINE BY THE GLASS**MP/NP****Sparkling**

NV Secret Garden 'Brut', Murray Darling, Vic	7.5/8.5
NV Jacquinet Pere et Fils 'Blanc De Blanc', Bourgogne, France	9.5/11

Rose

2021 Audacious, Nebbiolo, Graciano, Sangio, Beechworth, Vic	8/9
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White

2021 Secret Garden, Sauv Blanc/Semillon, Trentham, Vic	7.5/8.5
2019 Santolin 'Cosa Nostra', Pinot Gris, Yarra Valley, Vic	11/12.5
2109 Trentham Est. Moscato, Murray Darling, Vic	8.5/9.5
2018 Printhie, Chardonnay, Orange, NSW	9.5/11

Red

2018 Lightfoot & Sons Pinot Noir, Gippsland, Vic	10.5/12
2018 Brothers in Arms N06, Cabernet, Langhorne, SA	9.5/11
2019 Secret Garden, Shiraz, Trentham, Vic	7.5/8.5
2019 Curator 'Hamlets', Shiraz, Barossa Valley, SA	11/12.5
2019 Colab & Bloom, Montepulciano, McLaren Vale, SA	9.5/11

FROM THE KITCHEN

	MP/NP
Freshly shucked oysters, mignonette (ea)	4/4.5
Gin cured salmon, capers, dill, radish, salmon roe (gf, df)	17/19
Cured meats, fior di latte, house pickles, focaccia (gfo, dfo)	25/29
Stracciatella, heritage tomato, basil, crostini (gfo)	14/16
Manchego & leek croquettes, aioli, smoked paprika (3) (v)	12/14
Southern fried eggplant, sumac yoghurt, watercress (v, vgo)	10.5/12
Char grilled octopus, potato, parsley, smoked paprika (gfo)	21/24
Wagyu cheeseburger, house pickles, brioche, fries	22.5/26
Panko crumbed rockling, fries, salad, tartare (gfo)	24.5/28
Potato gnocchi, spring vegetables, pine nuts, pecorino (v)	25/29
Toulouse sausage, paris mash, confit shallots, jus (gf)	26/30
Steak frites, medium rare, dry aged, red wine jus, fries (gf)	29/32
Char grilled swordfish, tomato & olive salsa, fennel salad (gf, df)	31/36

SIDES

Hand cut fries (gf, dfo)	8/9.5
Iceberg salad, cucumber, radish, dill vinaigrette (v, vg, gf, df)	10.5/12
Braised silverbeet & bacon (vo, gf)	12/14
Roasted kipfler potatoes, garlic butter	12/14
Heirloom carrots, toasted hazelnuts	14/16

GF – Gluten Free

DF – Dairy Free

V – Vegetarian

VG – Vegan

O – Dietary Option

STEAK OF THE DAY

Wagyu flat iron, grass fed, MB3+, medium-rare (gf, dfo) w/ hand cut fries, watercress salad, garlic butter, jus	36/42
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SWEET TREATS

Chocolate brownie, ice cream	9.5/11
Yoghurt panna cotta, berry compote, wafer (gfo)	12/14
Chiffon sponge, lemon curd, syrup, amaretti	13/15

CHEESE

Tarago river blue, gippsland Served with muscatels, lavosh & quince paste	12.5/15
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Adrian Richardson

