



## LEAVE THE ORDINARY

Champagne Jacquart's mission is to turn the small, everyday pleasures into special occasions, ones that spark emotion and can be shared with others.

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## CHAMPAGNE JACQUART HIGH TEA FOR TWO

Served with your choice of barista coffee or leaf tea  
40,00 per person

Served with a glass of Champagne Jacquart 'Mosaïque NV Brut'  
50,00 per person

Served with your choice of barista coffee or leaf tea and a glass of  
Champagne Jacquart 'Mosaïque NV Brut'  
55,00 per person

### SIGNATURE PETIT FOURS TO SHARE

Soft bread, stracchino and truffle mousse, porcini dust

Poached slipper lobster meat, Marie Rose sauce, chives, caviar  
on a saffron brioche bun

Shortcrust pastry tart, mascarpone and lemon zest mousse, oscietra caviar (LG)

Brie and smoked salmon mousse, fennel seeds on petite buns

Home made blini, herb crème fraiche, Yarra Valley salmon roe caviar, chive (LG)

Pulled chicken breast salad, salsa rosa on a petite bun

Shortcrust pastry tart, dark chocolate ganache, fresh strawberry (LG)

Puff pastry, citrus custard cream, fresh raspberry

Shortcrust pastry tart, lemon curd, Italian meringue

Victoria vanilla sponge cake, apricot preserve, chantilly cream

Coconut panna cotta, fresh mango coulis, pistachio crumb (LG, CONTAINS NUTS)

House baked petite scones, served with clotted cream and  
strawberry preserve

**ALLERGEN** Please be advised that our menu items may contain allergens and traces of allergens. If you have any food allergies or dietary restrictions, please inform our team before placing your order and we will do our best to accommodate your needs. LG = Low Gluten

CHAMPAGNE	GLS	BTL
JACQUART BRUT MOSAÏQUE Reims, France	18,00	95,00

A sophisticated house style, which is dry, textured and balanced. Tints of white gold colour and a stream of fine bubbles. Grapes are sourced from Grand Crus of Cotes de Blanc and the Montagne de Reims. 20% reserve wine ensures a consistent style.

JACQUART BRUT ROSÉ Reims, France	18,00	95,00
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It's the fruitiest Cuvée in the Mosaïque collection. It combines both the punch of the Chardonnay and strength of the black grapes. Assemblage is 40% Chardonnay, 35% Pinot Noir and 25% Pinot Meunier.

JACQUART 5 YEAR SIGNATURE Reims, France	25,00	120,00
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This champagne undergoes a full 5 year maturation, leading to aromas of baked apple, pear tarte. On the palate it is fresh, rich, lush and juicy.

JACQUART BLANC DE BLANC 2015 Reims, France	30,00	195,00
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100% Chardonnay. 2015 Vintage had soaring temperatures, called for early harvesting. Grapes were sourced from Chouilly, Oger and Avize in the Cotes de Blancs. As well as Villers Marmery and Trepail from Montagne de Reims.

JACQUART MONO CRU VILLERS MARMERY 2016 Reims, France	410,00	
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After 5 years on lees and a further 6 months resting after disgorgement, you discover a champagne with a seductive nose of peach. A Blanc de Blanc - 100% Chardonnay which offers backbone to the palate.

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## MENU

HOUSE BAKED PETITE SCONES 2 PCS Served with clotted cream and strawberry preserve	12,50
VICTORIA VANILLA SPONGE CAKE Served with apricot preserve, chantilly cream	12,50
DELICATE MACARONS 2 PCS Daily assortment (LG)	8,50
POACHED SLIPPER LOBSTER BRIOCHE Poached slipper lobster meat, Marie Rose sauce, chives, caviar on a saffron brioche bun	16,00
SYDNEY ROCK OYSTERS ½ DOZ Served with champagne mignonette	30,00
CHEESE PLATE Chef's cheese selection, dried fruits, nuts, truffle honey, jam, served with lavosh (CONTAINS NUTS)	25,00
HOUSE SEASONED NUTS	8,00
WARM OLIVES Warm Mediterranean mix olives served with house made focaccia bread	9,00

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A 10% surcharge applies on Sunday and a 15% surcharge applies on Public Holidays.

## ROSÉ & WHITE WINE

CELLIER DES DAUPHINES ROSE 2021 Rhône Valley Notes of fresh flowers gives way to aromas of grapefruit and exotic fruit.	15,00	60,00
HIGHGATE CHARDONNAY 2022 Hunter Valley Characterised by graceful yellow colour. Fruity bouquet with a hint of oak.	15,00	60,00
FORREST SAUVIGNON BLANC 2023 Vegan Friendly, Marlborough Passionfruit and guava, aromatic herbs, lemon thyme and sage with hints of white flowers.	16,00	65,00
MEZZACORONA PINOT GRIGIO 2022 Trentino Cultivated using the traditional pergola style, the grapes are entirely hand harvested at optimum ripeness. Crisp and fresh.	15,00	60,00
HAREWOOD GT SOUTHERN RIESLING 2023 Western Australia A rich and round flavour with notes of pear, passionfruit and lemon.	15,00	60,00

## RED WINE

HAREWOOD DENMARK PINOT NOIR 2023 Western Australia Seamless in structure. Vibrant flavours of raspberry and ripe strawberries balanced with more complex notes of truffle and spicy French oak.	18,00	85,00
ASTRALE CHIANTI DOCG 2022 Tuscany A mid-weight wine with very fine tannins and lingering finish.	15,00	60,00
HAREWOOD CABERNET MERLOT 2018 Western Australia This wine displays dense inky red, with blackberry and plum flavours and long finish of chocolate mint on the palate.	15,00	60,00
HIGHGATE SHIRAZ 2021 South Australia Deep plum red, whilst berries dominate the nose with some vanilla roundness.	15,00	60,00

## SIGNATURE COCKTAILS

DJ DIABLO 20,00  
Tequilla, Cassis, Ginger Kombucha, Berry Glitter

ELIZABETH'S SLIPPER 18,00  
Vodka, Dry Vermouth, Limoncello

## COCKTAILS

APEROL SPRITZ 16,00  
Aperol, Prosecco, Soda

CAMPARI SPRITZ 16,00  
Campari, Prosecco, Soda

ELDERFLOWER COLLINS 16,00  
Vodka, Elderflower Cordial, Lemon Juice, Soda

NEGRONI 18,00  
Campari, Gin, Rosso

SPICY MARGARITA 18,00  
Tequilla, Ancho Reyes Verda, Sugar Syrup, Fresh Lime

CRODINO 15,00  
Crodino Non Alcoholic Spritz, Lemon

## BEER

PERONI NASTRO AZZURRO 5% ABV 12,00

PURE BLONDE PREMIUM MID 3% ABV 9,00

HEAPS NORMAL 11,00

## DRINKS

ACQUA PANNA STILL WATER 500ML 7,50

S.PELLEGRINO SPARKLING NATURAL  
MINERAL WATER 500ML 7,50

SAN PELLEGRINO 6,50  
Aranciata or Limonata

SOFT DRINK 6,00

FRESH JUICES 8,00

## LITTLE MARRIONETTE COFFEE

REG LRG

ESPRESSO 5,00

MILK COFFEES 5,00 6,00  
Cappuccino, Latte, Flat White, Macchiato, Piccolo

MOCHA 5,00 6,00

HOT CHOCOLATE 5,00 6,50

CHAI LATTE 6,00 6,50

ICED COFFEE 6,50

EXTRAS Extra shot, flavoured syrup ,50

ALTERNATE MILK Lactose free, oat, soy and almond ,50

## TIPPITY TEAS & TISANES

English Breakfast Green Tea, Jasmine, Peppermint,  
Chamomile, Chai 5,50

LEAVE THE ORDINARY

Hospitality brought to you by

CREATE**CATERING**

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