

APERITIFS

NV Taittinger Cuveé Prestige Brut – <i>Champagne FR</i>	29
Picon Biere – <i>Picon, Estrella Damm Lager</i>	15
Kir Royale – <i>Crème de Cassis, sparkling</i>	20
Whiskey or Mezcal highball	20
Spritz – <i>your way</i>	18
Americano Sour – <i>Cocchi Americano, Bulleit Bourbon, lemon, saltbush, pepper</i>	24
Lillet Blanc or Rosé – <i>served on the rocks with a slice of lemon</i>	12

COCKTAILS

Tiny Slipper – <i>vodka, melon liqueur, cucumber bitters</i>	13
Spring Has Sprung – <i>vodka, elderflower, pear, coriander, rosemary</i>	23
Wet Poodle – <i>Tanqueray gin, house blended vermouth, pickled onion</i>	24
French Cowboy – <i>peach, lemon, sparkling, earl grey & cinnamon lacto-clarified Tanqueray gin</i>	24

SNACK

Sydney rock oyster, finger lime mignonette, mandarin oil	6.5
Spanner crab & cod roe profiterole	11
Parmesan scroll, persimmon, macadamia	8
Pork neck skewer, smoked orange butter	12
Ox tongue, porcini, fried bread, buttermilk	9
Charcoal grilled duck heart & guanciale skewer	10
Roasted bone marrow, preserved lemon gremolata	14



CHEF'S SELECTION

Leave it up to us with our sharing style chef's selection designed for the whole table to enjoy. This showcases our favourite dishes from on and off the menu. 90pp

MEDIUM

House-made spent coffee & rye sourdough, kefir butter	7
Yarra Valley smoked salmon caviar, seaweed madeleines	48
Prawn scotch egg	28
Snapper crudo, buttermilk, espelette pepper	25
Baked persimmon, roquette salsa verde, toasted seeds	16
Trecce, roasted rhubarb, pomegranate, saltbush	18
Steak tartare, tarragon mayonnaise, soy cured egg yolk	26

LARGE

Baked ricotta & zucchini, green goddess, almond	33
Fish of the day, beurre blanc, fennel	MP
Roasted half chicken, nduja, red vein sorrel	38
250g Hanger steak, mustard fruit & peppercorn sauce	46
500g Cape Grim club steak, Café de Poodle butter, fries	100

ON THE SIDE

Mixed leaves, tarragon vinaigrette	11
Silverbeet gratin, white miso, parmesan	15
French fries, buttermilk aioli	12

Café de Poodle butter / Pepper jus / Horseradish kefir cream	5
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DESSERT

Honey yoghurt cream, buckwheat, oat crisp, compressed pear	14
Banana & ricotta mille feuille	18
Soft chocolate, Mount Zero olive oil, maraschino cherry	14
Fromage du jour, quince, sourdough	18

LIQUID DESSERT

Left Paw – <i>Bulliet bourbon, Campari, sweet vermouth, Crème de Cocoa, Maraschino cherry, lacto-clarified</i>	24
Black Violette – <i>Tanqueray gin, Crème de violette, Pennyweight Gold</i>	25
NV Pennyweight Gold Riesling blend – <i>Beechworth VIC (90ml)</i>	18
2018 Greenstone 'Cordon Cut' Viognier – <i>Yarra Valley VIC (90ml)</i>	23
NV Vincent Couche Ratafia Chardonnay de Montgueux Solera – <i>Champagne FR (60ml)</i>	28
Marco De Bortoli Marsala Superior Oro Riserva (60ml)	35
David Franz 'Old Redemption' XO Tawny – <i>Barossa Valley SA (60ml)</i>	28

DIGESTIFS

Hanky Panky – <i>Tanqueray gin, Fernet-Branca, sweet vermouth</i>	19
Hine Rare VSOP	19
Joy Hors D'age XO 15yr	22
Michel Couvreur 10yo Vin Jaune Cask – <i>Jura FR</i>	32
Levi Serafino Grappa Di Moscato	20

COFFEE by Allpress

Black	4.5
White	5
Oat / Soy	+1