

## WINE BITES

Try our wine pairing recommendation to go along with your food.

Please approach our wine sommelier for additional food and wine pairing recommendation.

### OYSTERS, FINE DE CLAIRE NO.2

\$3.50 per piece / \$19.50 half dozen

Add: GUY CHARLEMAGNE, BRUT CLASSIC 120ml \$19

### IBERICO HAM AND MELON • \$16

Add: CORTES DE CIMA, CHAMINE BRANCO 100ml \$10

### PORK RILLETTE • \$16.50

Add: A ET P DE VILLAIN, BOURGOGNE  
CÔTE CHALONNAISE "LES CLOUS" 100ml \$13

### DUCK RILLETTE • \$18

Add: MASSOLINO, BARBERA D'ALBA 100ml \$12

### PÂTÉ BOARD • \$18

Chef's selection of three types of pâtés  
Add: ALBERT BICHOT, MACON-PIERRECLOS 100ml \$12

### CHARCUTERIE BOARD • \$29

Iberico ham, rilette and chorizo  
Add: JOSEPH ROTY, COTEAUX BOURGUIGNONS 100ml \$12

### CHEESE PLATTER • \$25

Comté, Reblochon, Fourme d'Ambert,  
Mimolette & Camembert  
Add: LATOUR-GIROUD, MEURSAULT 1er Cru 100ml \$25

### SPICY CRUSTED CHICKEN MID-WING • \$15

Add: CAPRILI, MOSCADELLO 100ml \$10

### MINI BURGER WITH BACON & CHEESE - \$19

Add: DROUHIN-LAROZE, GEVREY-CHAMBERTIN 100ml \$19

## APPETISERS

### MUSHROOM CAPPUCINO • \$14

Button, shiitake & truffle mushroom soup

### SALADE NIÇOISE • \$14

Lettuce, pan-seared tuna, eggs, honey lemon dressing

### CAESAR SALAD • \$16

Lettuce, bacon, poached egg, parmesan, caesar dressing  
(Add: Roasted chicken \$3)

### STEAK TARTARE • \$18

Raw quail egg, yellow frisee, yolk & mustard dressing

### TUNA TARTARE • \$23

Hard boiled egg, yellow frisee, soy wasabi dressing

## TARTE FLAMBÉE

A French Alsace specialty dish, thin bread dough,  
oven-baked, topped with fresh cream,  
onions and selected ingredients

### CLASSIC TARTE FLAMBÉE • \$18

With smoked bacon, emmental

### CHEESE TARTE FLAMBÉE • \$19.50

With blue cheese, mimolette, comté, emmental

### FOREST TARTE FLAMBÉE • \$22

With brown & white button mushrooms, emmental

Add: MARCEL DEISS, GEWÜRZTRAMINER 100ml \$12

## MAINS

### GRILLED SALMON • \$24

With quinoa, avocado & banana dressing

### ROASTED FRENCH SPRING CHICKEN (HALF) • \$24

With mashed potato & vegetables

### CAPELLINI SEAFOOD PASTA • \$26

With mussels, clams, prawns & salmon

### DUCK CONFIT • \$27

With mashed potato & beetroot

### LAMB CHOP • \$29

With moroccan couscous & mint sauce

### BLACK ANGUS RIBEYE STEAK • \$46

With fries & salad  
(Add \$18 for +100g)

### FILET OF WAGYU TENDERLOIN • \$59

With fries & salad

## SIDES

### FRIES • \$9

### MIXED SALAD • \$9

### MASHED POTATO • \$9

### ASPARAGUS • \$10

### TRUFFLE FRIES • \$12

## DESSERTS & PASTRIES

### LEMON TART • \$9

### CRÈME BRÛLÉE - \$9.50

### CHOCOLATE LAVA • \$16

### HOUSE-MADE ICE CREAM • \$4.80 PER SCOOP

Daily selections

### HOUSE-MADE SORBET • \$4.80 PER SCOOP

Daily selections

## COFFEE & TEA

### ESPRESSO • \$4

### CAFFÈ AMERICANO • \$5

### FLAT WHITE • \$5

### CAPPUCINO • \$6

### CAFFÈ LATTE • \$6

### ICED COFFEE • \$7

### ENGLISH BREAKFAST TEA • \$6

### EARL GREY TEA • \$6

### GREEN TEA • \$6

### CHAMOMILE TEA • \$6

### ICED TEA • \$8

verre modern bistro  
& wine bar

All prices are subject to service charge and Government tax

## WHITE WINE BY GLASS

150ml 500ml 750ml

**SIDEWOOD, STABLE HILL "Cremello" • \$13 \$44 \$65**  
Chardonnay • Adelaide Hills, Australia

**SIDEWOOD, STABLE HILL "The Unicorn" • \$13 \$44 \$65**  
Sauvignon Blanc • Adelaide Hills, Australia

**CORTES DE CIMA, CHAMINE BRANCO • \$13 \$44 \$65**  
Verdelho, Antao Vaz, Viognier • Alentejo, Portugal

**CAPRILI, MOSCADELLO • \$15 \$50 \$75**  
Moscadello • Piemonte, Italy

**DANIEL VOLLENWEIDER, FELSENFEST RIESLING • \$15.50 \$52 \$78**  
Riesling • Mosel, Germany

**ALBERT BICHOT, BOURGOGNE "Vieilles Vignes" • \$16 \$54 \$80**  
Chardonnay • Bourgogne, France

**MARCEL DEISS, MUSCAT • \$18 \$60 \$90**  
Muscat • Alsace, France

**BUISSON-CHARLES, ALIGOTÉ "Sous le Chemin" • \$19 \$64 \$96**  
Aligoté • Bourgogne, France

**MARCEL DEISS, GEWÜRZTRAMINER • \$19 \$60 \$96**  
Gewurztraminer • Alsace, France

**A & P DE VILLAINÉ, CÔTE CHALONNAISE "Les Clous Aimé" • \$19.50 \$66 \$98**  
Chardonnay • Bourgogne, France

**LATOUR-GIROUD, MEURSAULT-BOUCHÈRES 1er Cru • \$38 \$126 \$190**  
Chardonnay • Bourgogne, France

## SPARKLING WINE BY GLASS

**LE CULTURE, PROSECCO • \$15 \$75**  
Glera • Veneto, Italy

**GUY CHARLEMAGNE, BRUT CLASSIC • \$19 \$100**  
Pinot Noir, Chardonnay • Champagne, France

## RED WINE BY GLASS

150ml 500ml 750ml

**SIDEWOOD, SHIRAZ • \$14.50 \$48 \$72**  
Syrah • Adelaide Hills, Australia

**ALBERT BICHOT, MACON-PIERRECLOS • \$14.50 \$48 \$72**  
Pinot Noir • Bourgogne, France

**BODEGAS ALCONDE, VINA SARDASOL • \$15 \$50 \$75**  
Tempranillo • Navarra, Spain

**DOMAINE DE FONTBONAU, CÔTES-DU-RHÔNE "Les Chaux" • \$15 \$50 \$75**  
Grenache • Southern Rhône, France

**STICKS, CABERNET SAUVIGNON • \$15 \$50 \$75**  
Cabernet Sauvignon • Yarra valley, Australia

**JOSEPH ROTY, COTEAUX BOURGUIGNONS • \$15.50 \$52 \$78**  
Pinot Noir • Bourgogne, France

**MASSOLINO, BARBERA D'ALBA • \$17 \$51 \$88**  
Barbera • Piemonte, Italy

**SPINIFEX, MIETTE SHIRAZ • \$19 \$65 \$95**  
Syrah • Barossa valley, Australia

**DROUHIN-LAROZE, GEVREY-CHAMBERTIN • \$30 \$100 \$150**  
Pinot Noir • Bourgogne, France

**LAKE'S FOLLY, CABERNETS • \$34 \$114 \$170**  
Cabernet blend • Hunter valley, Australia

**\* PAUILLAC (3rd wine of Château Latour) • \$49 \$165 \$245**  
Cabernet blend • Bordeaux, France

## ROSÉ WINE BY GLASS

**DELAS FRERES, TAVEL "La Comballe" • \$15 \$50 \$75**  
Grenache blend • Southern Rhône, France

**HAPPY HOUR (1 for 1) EVERYDAY**  
all wines by the glass  
(excluding \*premium red)  
Monday to Thursday: 4pm to 9pm  
Friday to Sunday, Eve of and PH: 4pm to 6pm

All prices are subject to service charge and GST

## SWEET WINE BY GLASS

**CARMES DE RIEUSSEC • \$22 \$110**  
Sémillon, Sauvignon Blanc • Sauternes, France

## WINE COCKTAILS

**SANGRIA • \$14**  
Red wine and seasonal fruit topped with Sprite

**KIR ROYAL • \$19**  
Sparkling wine topped with crème de cassis

**BELLINI • \$19**  
Sparkling wine topped with peach nectar

**ETRE EN VERVE • \$19**  
Lillet Blanc with sparkling wine and grapefruit bitters

**MIMOSA • \$19**  
Sparkling wine topped with orange juice

## BOTTLED BEER

**ENGEL PREMIUM PILS • \$16**  
Pilsner • Germany, 500ml

**JAMES BOAG'S PREMIUM LAGER • \$15**  
Pilsner • Tasmania, 375ml

**PAULANER ORIGINAL MUNICH • \$17**  
Lager • Germany, 500ml

**PAULANER HEFE WEISSBIER • \$18**  
Wheat beer • Germany, 500ml

**PAULANER HEFE DUNKEL • \$18**  
Dark Wheat beer • Germany, 500ml

## JUICES, SOFT DRINKS & WATER

**COKE/ COKE LIGHT/ SPRITE/ SODA • \$5**

**LEMONADE/ ORANGE JUICE/ CRANBERRY JUICE/ PINEAPPLE JUICE • \$8**

**FRUIT PUNCH/ SHIRLEY TEMPLE/ LEMON-LIME & BITTERS • \$10**

**SAN PELLEGRINO/ ACQUA PANNA • \$8**

**verre** modern bistro  
& wine bar