

WINE BITES

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

OYSTERS, FINE DE CLAIRE NO.2

\$3.50 per piece / \$19.50 half dozen

DEEP FRIED BABY SQUID • \$8

deep fried baby squid served with saffran and garlic aioli

TOMATO & MOZZARELLA BRUSCHETTA • \$8

grilled ciabatta bread with freshly marinated tomatoes on vine and bocconcini mozzarella

CHICKEN KARAAGE • \$10

soya and ginger marinated chicken karaage served with sriracha sweet mayonnaise sauce

SNAIL • \$10

baked snails in garlic and herb butter

IBERICO HAM & MELON • \$12

18 months cured iberico pork ham with cantaloupe melon, balsamic reduction and arugula salad

GRILLED BEEF SKEWERS - \$13.50

honey, soya and red wine marinated beef skewers with fresh coriander and garlic chips

MINI WAGYU BURGER WITH BACON & CHEESE - \$13.50

toasted burger bun, wagyu beef patty, gruyere cheese and U.S. bacon

CHEESE PLATTER • \$25

Comté, Reblochon, Fourme d'Ambert, Mimolette & Camembert

BAKED CAMEMBERT (serves 4) - \$25

baked artisanal camembert topped with onion compote, bacon and sweet carmes de riessec wine, served with grilled baguette toast

CHARCUTERIE BOARD • \$29

iberico ham, rilette and chorizo

APPETISERS

CHICKEN LEMONGRASS SOUP • \$14

silky lemongrass and ginger infused chicken cream with chicken morsels and garlic croutons

MOLTEN CHEESE SOUFFLÉ • \$16

beaufort cheese soufflé with blue cheese molten center served with yellow frisse, baby spinach and bacon salad

ALOHA SALMON SALAD • \$19

soy cured salmon and green leaf with pineapple, avocado, cherry tomato and roasted almond in ginger and garlic soy dressing

HAMACHI TARTARE • \$19

raw hamachi dices seasoned with spicy yuzu and bonito soy dressing, served with fresh radish, avocado and salmon roe

OCTOPUS & CHORIZO SALAD • \$25

charred octopus and iberico chorizo served with aioli, fingerling potato, arugula and balsamic dressing

TARTE FLAMBÉE

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

TRADITIONAL MUNSTER CHEESE • \$18

smoked U.S. bacon and alsacian munster cheese

TRUFFLED PORTOBELLO & ASPARAGUS • \$20

roasted portobello and asparagus with garlic chips and white truffle oil

PEPPERONI & GOLDEN ITALIAN FONTINA CHEESE • \$20

artisanal pepperoni sausage with aged premium italian fontina cheese

MAINS

ROASTED SALMON & PROVENCAL VEGETABLES • \$24

roasted Norwegian salmon served with layered vegetables marinated in provencal herbs, basil tomato sauce and mediterranean condiments.

PORCINI & GARLIC ROASTED CHICKEN • \$24

roasted half anxin chicken marinated with porcini and garlic rub, served with Royan cheese ravioli and mushroom cream sauce

AGLIO OLIO BUTTER LINGUINE • \$24

basil oil and butter fried garlic linguine pasta with roasted portobello, green asparagus and parmesan shaving

HOME MADE DUCK CONFIT • \$26

duck leg confit with fingerling potatoes and french beans, coated with garlic and butter emulsion, served with chicken jus

ROASTED LAMB LEG • \$26

roasted NZ lamb leg with garlic and rosemary served with assortment of baked vegetables and silky mashed potato

SEA URCHIN & TIGER PRAWN LINGUINE • \$30

pan seared spicy tiger prawn and linguine tossed in ginger and sea urchin cream, topped with onsen egg and furikake

U.S. DUROC PIG PLUMA • \$32

pan seared U.S. pork pluma and ginger sauce, accompanied by wilted baby spinach with wasabi and roasted kabocha pumpkin

BLACK ANGUS RIB EYE WITH GREEN PEPPERCORN SAUCE • \$40

250g black angus Australian rib eye served with green peppercorn and yuzu kosho sauce, accompanied by mesclun salad and shoestring fries

SIDES

SHOESTRING FRIES • \$8
(add \$2 for white truffle oil)

WILTED SPINACH • \$8

MASHED POTATO & CHICKEN JUS • \$8

**CHARRED BROCCOLINI,
ANCHOVIES BUTTER & ALMOND FLAKES • \$8**

ROYAN RAVIOLI & MUSHROOM SAUCE • \$8

DESSERTS & PASTRIES

CARAMELISED APPLE TART • \$12

à la minute baked thin apple tart with fuji apple, puff pastry and cinnamon, served with vanilla ice cream

CRÈME BRÛLÉE - \$12

madagascar vanilla and egg custard with caramelised brown sugar crust, served with vanilla ice cream

CHOCOLATE LAVA • \$14

à la minute baked molten chocolate lava with vanilla ice cream

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

HERITIERS COMTE LAFON, MACON UCHIZY "Les Maranches" 2014 • \$17 \$54 \$84
Chardonnay • Maconnais, France

DOMAINE DES REMIZIÈRES, CROZES HERMITAGE • \$15 \$50 \$75
Syrah • Northern Rhone, Italy

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

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

DOMAINE DU NOZAY, SANCERRE 2015 • \$15 \$50 \$75
Savignon Blanc • Loire Valley, 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

JEAN LOUIS CHAVE SELECTION, CÔTES-DU-RHÔNE "Mon Coeur" • \$15 \$52 \$76
Syrah • Rhone Valley, France

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

CHARLES VAN CANNEYT, BOURGOGNE • \$16 \$54 \$80
Pinot Noir • Burgundy, France

MARIUS • \$18 \$60 \$90
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

BIONDI SANTI BRACCALE, TOSCANA ROSATO • \$15 \$52 \$76
Sangiovese • Tuscany, Italy

HAPPY HOUR (1 for 1) EVERYDAY
all wines by the glass
(excluding *premium red)
Monday to Thursday: 4pm to 8pm
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