

Cuvée

PARTAGE ASSIETTE

Sharing Plates

Duck Bay Oyster / 6 each

Choose from

On the rocks with freshly cut lemon (GF)
Orange, candied French onion and mint mignonette (GF)
Hickory-smoked BBQ sauce and crispy bacon lardons

½ Kilo of Moreton Bay Bugs / 65 (GF)

Served with Marie Rose sauce and citrus

Fromage / 37

Selection of local and imported artisan cheeses served
with seasonal confiture and oven-fresh lavosh

Charcuterie Board / 36

Chicken liver pâté, prosciutto, cornichons, toasted nuts,
seasonal confiture, Payson Breton butter
with oven-fresh baguette

Tarte Flambée / 30

Thin pie crust, layered with tangy crème,
fresh spring onions and crispy bacon lardons

Crispy Vietnamese Spring Rolls / 21

Peking duck spring rolls served
with Bún Chay dipping sauce

Smoked Tomato and Mushroom Arancini / 28 (VOA)

Smoked tomato, mushrooms and fresh herbs
served with sriracha aioli

Confit Olives / 14 (GF)

Herb and citrus-infused warm olives,
served with oven-fresh baguette

Cuvée

ASSIETTE MOYENNE

Medium Plates

Fish and Chips / 34

Beer battered flathead and chips, tartare, green leaves and lemon

Club Sandwich / 36 (GFOA)

Chicken breast, bacon, French brie, cos lettuce, fresh tomato
served with fries

Signature Cheeseburger / 35 (GFOA/VOA)

Red cheddar cheese, Westmont pickles, homemade burger sauce,
cos lettuce, fresh tomato served with fries

Caesar Salad / 28

Crispy baguette, shaved Parmesan, white anchovy dressing,
crispy prosciutto and anchovies

Grilled King Oyster Mushroom / 29 (GF/VOA)

Micro herbs, guindilla chillies, ponzu, nori and caramelised lime

Morton Bay Bug Bánh Mì / 25 (GFOA)

French brioche roll, herbed mayonnaise and crisp cos lettuce

Heirloom Tomato Salad / 23 (GF/VOA)

Cherry tomatoes, toasted hazelnuts, Merlot vinaigrette
and fine herbs

VOA – Vegan Option Available
GFOA – Gluten Free Option Available
GF – Gluten Free

Cuvée

SAVOUR VIVRE

Treat Yourself. You Deserve It.

SBC Sundae / 25 (GFOA)

Bourbon vanilla bean and chocolate gelato, salted caramel sauce,
hazelnut honeycomb, chocolate truffles, seasonal berries,
wafer rolls and crème Chantilly

Lemon Turmeric Tarte / 21 (VOA)

Creamy lemon and turmeric custard, bourbon vanilla,
kaffir lime leaves, shortcrust pastry and seasonal berries

Petits Plaisirs

Pick and choose your favourite treat from the decadent
selection of delights in our display

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