

BAR À VIN

# POMPETTE

PLATES

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## POUR COMMENCER

|  |    |
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| MARINATED OLIVES herbes de Provence, piment d'espelette                                | 11 |
| PANISSE crispy chickpea fries, smoked garlic aioli, Gruyère cheese                     | 9  |
| PAIN MAISON housemade bread with Mornington Peninsula olive oil and sea lettuce butter | 7  |

## ENTREE

|  |    |
|--|----|
| RILLETTES DE PORK pork shoulder rillettes with Sauternes jelly, cornichons and baguette                    | 22 |
| DUCK LIVER PARFAIT with jamón, braised sour cherries, candied walnuts and brioche                          | 23 |
| NOIX DE SAINT-JACQUES CRUE thinly sliced raw scallops, hazelnut and shallot vinaigrette, salmon roe        | 28 |
| ESCARGOT DE BOURGOGNE VOL AU VENT six snails sautéed in shallot garlic butter, jamón served in vol au vent | 33 |

## PLATS PRINCIPAUX

|  |    |
|--|----|
| SOUFFLE AU FROMAGE Gruyère cheese soufflé, sautéed mushrooms, braised chicory                          | 41 |
| CHARGRILLED POULET free-range half chicken, tarragon jus gras, green olives, kipfler potatoes          | 45 |
| GRILLED BABY SNAPPER grilled baby snapper with sauce Grenobloise                                       | 58 |
| BOUILLABAISSE mussels, poisson, Saint-Jacques, prawns, rouille, saffron kipfler potatoes and baguette  | 54 |
| STEAK FRITES 250g wagyu rump cap MBS 6-7, shoestring fries, pink peppercorn jus, Cafe de Paris sabayon | 62 |

## ACCOMPAGNEMENTS

|  |    |
|--|----|
| POMMES FRITES shoestring fries, piment d'espelette, smoked aioli | 12 |
| BROCCOLINI chargrilled broccolini with whipped cod roe           | 14 |
| ICEBERG SALADE iceberg lettuce, dill buttermilk dressing         | 12 |

## DESSERT

|  |    |
|--|----|
| CREME CARAMEL blackberry compote, crushed meringue   | 16 |
| BURNT HONEY AND FIG PARFAIT crème chiboust, roasted figs, fig leaf oil                               | 16 |
| CHEESE PLATE Époisses de Bourgogne, Délice de Bourgogne and Roquefort, lavosh, muscatel, fresh apple | 29 |

## DESSERT COCKTAILS

|  |    |
|--|----|
| Noix De La Saint Jean Espresso Martini walnut liqueur, vodka, Kahlua, Frangelico, fresh espresso | 25 |
| Tarte Au Citron Four Pillars Rare Dry gin, limoncello, lemon juice, salted caramel, wonderfoam   | 25 |

## DESSERT WINE

|  |       |
|--|-------|
| Château Perle d'Arche Sauternes (375ml) Bordeaux, France | 95    |
| Polperro Zibibbo Dolce Mornington Peninsula              | 16/75 |
| Rosewood Vineyards Muscat (75ml) Rutherglen, VIC         | 13    |

## DIGESTIF

|                                     |    |
|-------------------------------------|----|
| MGC Pineau de Gembrook              | 13 |
| Amaro Montenegro                    | 15 |
| Calvados Pays d'Auge                | 21 |
| Absinthe Verte                      | 23 |
| Michel Couvreur Whiskey Overaged    | 25 |
| Bas Armagnac Delord XO              | 25 |
| Cognac François Voyer GC XO 1er Cru | 25 |