

AMPHLETT HOUSE

BY THE GLASS

SPARKLING

Ruggeri Prosecco 'Argeo' NV D.O.C Brut.....	\$17
(Veneto Italy)	
State of Bliss Pinot Grigio '22.....	\$12
(King Valley Victoria) PET NAT	
Paul Louis Blanc de Blancs Sparkling NV.....	\$14
(Loire France)	
Taittinger Cuvee Prestige NV.....	\$30
(Reims Champagne France)	

WHITE

Saint Clair Sauvignon Blanc '22.....	\$14
(Marlborough NZ)	
Ad Hoc 'Hen & Chicken' Chardonnay '22.....	\$13.5
(Pemberton WA)	
Aqulani Pinot Grigio '22.....	\$13
(Veneto Italy)	
Monte Tondo 'Mito' Soave Garganega '22.....	\$12
(Veneto Italy)	
O'Leary Walker Watervale Riesling '23.....	\$16
(Clare Valley SA)	
Oakridge Yarra Valley Range Chardonnay '22.....	\$19
(Yarra Valley Victoria)	

ROSE

La Vielle Ferme Rose '22.....	\$14
(Rhône France)	
Chateau d'Esclans 'The Pale Rose' '22.....	\$13.5
(Provence France)	

RED

Poggio Anima 'Belial' Sangiovese '20.....	\$13.5
(Tuscany Italy)	
Alamos Malbec '22.....	\$14
(Mendoza Argentina)	
Vasse Felix 'Filius' Cabernet Sauvignon '21.....	\$15
(Margaret River WA)	
Yal Yal Road Pinot Noir '20.....	\$18
(Mornington Peninsula Victoria)	
Long Hop 'Old Vine' Shiraz '21.....	\$13.5
(Adelaide Plains SA)	
Roger Sabon 'Rhône by Sabon' Châteauneuf du Pape '21.....	\$18
(Rhône Valley France)	

FORTIFIED & DESSERT

Chambers Rosewood Rutherglen Muscat.....	\$10
(Rutherglen Victoria)	
Frogmore Creek Iced Wine Riesling '21.....	\$12
(Coal River Tasmania)	

CAVIAR

Served with Yorkshire puddings, crème fraîche, chives

Yarra Valley Bloody Shiraz Gin 25g.....	\$40
Yarra Valley first harvest salmon 30g.....	\$40
Polanco Oscietra 30g.....	\$150

TO START

Tasmanian Pacific oysters, cucumber granita, fermented chilli.....	\$6ea
Corn ribs, za'atar butter, lime.....	\$14
Beef tartare, puffed tendon, cured egg yolk.....	\$16
Roasted bone marrow, parsley and fried caper salad, sourdough.....	\$19
Crispy school prawns, ancho salt, salt bush, malt vinegar.....	\$20
Stracciatella, burnt onion, pickled zucchini, espelette dressing.....	\$23
Charred asparagus & spring onion, tahini dressing, pickled garlic shoots.....	\$26

MAIN

Gnocchi, nettle pesto, spring greens, smoked walnuts, gremolata.....	\$32
Roasted baby snapper, brandade, smoked mussels, celtuce.....	\$42
Pork cotoletta, radicchio & mint slaw, apricot mustard.....	\$38

GRILL

Flank steak frites 250g, café de Paris, bone marrow jus, watercress, radish, fries.....	\$42
Grilled calamari stuffed with breadcrumbs, dried fruits, pine nuts, capers, fennel.....	\$54
Dry aged double porterhouse 700g (to share), celeriac and radish remoulade, hot English mustard, baby new potatoes and radicchio salad.....	\$70

SIDES

Sugarloaf cabbage, saffron butter, spring onion oil.....	\$14
Hand cut chips, togarashi salt, aioli.....	\$13
Radicchio salad, walnut, smoked honey dressing.....	\$12
Fried potatoes, garlic, rosemary.....	\$14
Cauliflower Gratin, comté.....	\$14

DESSERT

Crème brûlée pistachio biscotti.....	\$14
Madeleines, blackberry curd.....	\$14
(baked-to-order 10 minute wait)	
A selection of Victorian cheese; hard, soft, blue 20g served with house lavosh, fresh honeycomb.....	\$16

SNACKS

Marinated olives.....\$10

Amphlett spiced nuts.....\$11

Corn ribs, za'atar butter, lime.....\$14

Tasmanian Pacific oysters,
cucumber granita, fermented chilli.....\$6ea

Beef tartare, puffed tendon,
cured egg yolk.....\$16

Duck parfait éclair,
Cumberland jelly, hazelnut.....\$14

Yarra Valley caviar,
potato scallop, crème fraîche.....\$15