

## GOLDEN HOUR (4–6PM)

Oysters & Champagne . . . . .	29
Burger & Burgundy . . . . .	29
Moules Frites & Sancerre . . . . .	29
Chicken Milanese & Pilsner . . . . .	29
Beggar's Banquet (Champagne, Oysters, Steak Tartare, Frites) . . . . .	99

## HORS D'OEUVRES

Oysters . . . . .	MP
Steak Tartare . . . . .	18
Burrata, berries. . . . .	14
Salade Lyonnaise, frisee, egg, lardons . . . . .	14
Charcuterie . . . . .	25
Soupe à l'Oignon . . . . .	14
Escargot de Bourgogne, snails, garlic, Pernod butter . . . . .	18
Pickled Violet Artichokes, smoked Meredith curd . . . . .	18
Moules Marinières, Portarlington mussels, white wine, cream . . . . .	19

## LA PLAT PRINCIPAL

Duck Frites, Great Ocean Ducks, Port Campbell . . . . .	37
MGX Burger, cheese, bacon, famous sauce, frites . . . . .	26
Gnocchi Parisienne, Comté gruyere, pickled onion, parsley. . . . .	27
King George Whiting Fillets, Grenobloise sauce . . . . .	37
Poulet Roti, roasted Bannockburn chicken, Sutton Forest—for two . . . . .	75
Bavette au Poivre, 280g O'Connor, Gippsland . . . . .	29
Filet de Beouf, 220g, O'Connor, Gippsland . . . . .	39
Dry aged Sirloin on the Bone, 600g, O'Connor, Gippsland—for two . . . . .	90

## SAUCES

Béarnaise, Poivre, Bordelaise, Beurre persille

## LES GARNITURES

Salade verte . . . . .	8
Sautéed spinach . . . . .	8
Pomme purée . . . . .	8
Haricot verts . . . . .	8
Pomme frites . . . . .	8

## GOLDEN HOUR (12AM TIL CLOSE)

Oysters & Champagne . . . . .	29
Burger & Burgundy . . . . .	29
Moules Frites & Sancerre . . . . .	29
Chicken Milanese & Pilsner . . . . .	29
Beggar's Banquet (Champagne, Oysters, Steak Tartare, Frites) . . . . .	99

## LA NUIT

Oysters . . . . .	MP
Steak Tartare . . . . .	24
Soupe à l'Oignon . . . . .	14
Escargot de Bourgogne, snails, garlic, Pernod butter . . . . .	18
Boudin Blanc . . . . .	14
Moules Marinières, Portarlinton mussels, white wine, cream . . . . .	19
MGX Burger, cheese, bacon, famous sauce, frites . . . . .	26
Croque Monsieur, rotisserie lobster, curry beurre fondue, Comté . . . . .	19
Bavette au Poivre, 280g O'Connor, Gippsland . . . . .	29

## LES GARNITURES

Salade verte . . . . .	8
Pomme purée . . . . .	8
Pomme frites . . . . .	8

## LES SAUCES

Béarnaise, Poivre, Bordelaise, Beurre persille

## SHOULD I STAY OR SHOULD I GAUX?

Creme Brûlée . . . . .	14
Tarte Mousse au Chocolat . . . . .	14
Sorbet . . . . .	14
Soufflé du Jour . . . . .	15
Fromage . . . . .	22

## COCKTAILS

Alexander (Spirit, Cacao, Cream) . . . . .	22
↳ your choice of Gin or Brandy	
Athol Brose (Scotch, Honey, Cream) . . . . .	19
Golden Cadillac (Cacao, Vanilla, Orange Cream) . . . . .	18
New York Flip (Bourbon, Port, Cream) . . . . .	18

## DESSERT WINE

2017 David Franz ( <i>Barossa Valley, SA</i> ) BOTRYTIS SEMILLON . . . . .	12
2013 Les Lions de Suduiraut Sauternes ( <i>Bordeaux, France</i> ) SEMILLON, SAUVIGNON BLANC	18
2016 Joh Jos Prüm Graacher Himmelreich ( <i>Mosel, Germany</i> ) RIESLING AUSLESEN . . . . .	25

## FORTIFIED

2018 Romate Perdido ( <i>Jerez, Spain</i> ) FINO EN RAMA . . . . .	15
2013 Niepoort Late Bottled Vintage ( <i>Portugal</i> ) PORT . . . . .	15
NV Stanton & Killeen ( <i>Rutherglen, VIC</i> ) TOPAQUE . . . . .	14

COCKTAILS AND MIXED DRINKS

GOLDEN HOUR (4-6PM/12AM TIL CLOSE)

NV 'R' de Ruinart Brut ( <i>Reims, France</i> ) CHAMPAGNE . . . . .	20
Barbotage (Champagne, Lemon, Sugar) . . . . .	16
Sherry Cobbler (Manzanilla, Lemon, Orange Curaçao). . . . .	16
Young American (Sweet Vermouth, Campari, Absinthe) . . . . .	16
Coffee Frappe (Rum, Cognac, Coffee) . . . . .	18

SNACK SIZE

Martini (Gin, Dry Vermouth, Orange Bitters) . . . . .	12
Manhattan (Rye, Sweet Vermouth, Angostura Bitters) . . . . .	12

APERITIF

Black Velvet (Guinness, Champagne) . . . . .	14
Americano Perfecto (Sweet Vermouth, Campari, Beer) . . . . .	19
French 75 (Gin, Lemon, Champagne) . . . . .	21
Spritz - Italian or French (Aperitif, Sparkling Wine, Soda) . . . . .	18

THIS OR THAT

Negroni (Gin, Campari, Sweet Vermouth) . . . . .	21
↘ or try the Ritz with a dash of Absinthe . . . . .	21
↘ or the Cardinal with Dry Vermouth instead of Sweet . . . . .	22
Tom Collins (Gin, Lemon, Sugar, Soda) . . . . .	22
↘ or try Pierre with Cognac . . . . .	23
↘ or the Stay Up Late with both Gin and Cognac . . . . .	23
Old Fashioned (Spirit, Bitters, Sugar) . . . . .	23
↘ your choice of Rum or Whisk(e)y	
Gimlet (Spirit, Lime and Sugar) . . . . .	21
↘ your choice of Tequila, Gin or Vodka	

DIGESTIF

Irish Coffee (Irish Whisky, Coffee, Cream, served HOT) . . . . .	21
↘ Cognac can be substituted for a Cafe Royale, naturally	
La Dominicana (Rum, Coffee Liqueur, Cream) . . . . .	20
Apotheke (Fernet Branca, Sweet Vermouth, Crème de Menthe) . . . . .	19
Vieux Carré (Rye, Cognac, Sweet Vermouth, Bénédictine, Bitters) . . . . .	23

BEER (TAP - 300ML STEIN)

Pilsner Urquell . . . . .	9
Stomping Ground IPA . . . . .	10
Guinness . . . . .	9

BEER (BOTTLES)

Miller High Life (210ml) . . . . .	7
Peroni Red . . . . .	8
Gaffel Kölsch . . . . .	10
Buxton Pale Ale . . . . .	13
Insel Meerjungfrau Sour . . . . .	14
Brasserie Dupont Saison . . . . .	15
Westmalle Tripel . . . . .	18
Theakstons Old Peculiar Ale (500ml) . . . . .	16
Chimay Grande Reserve Blue (750ml). . . . .	55
Daylesford Cider . . . . .	12
Budvar Non-Alcoholic . . . . .	9

## BY THE GLASS

### SPARKLING / CHAMPAGNE

NV 2 Castelli Extra Dry ( <i>Valdobbiadene, Italy</i> ) PROSECCO	14
2014 Chandon 'Cygnet' ( <i>Yarra Valley, VIC</i> ) PINOT MEUNIER ROSE	16
2015 De Chanceny ( <i>Loire Valley, France</i> ) SPARKLING VOUVRAY	19
NV Laherte Freres Ultradition ( <i>Chavot, France</i> ) CHAMPAGNE	24
NV 'R' de Ruinart Brut ( <i>Reims, France</i> ) CHAMPAGNE	26
NV Krug Grande Cuvée ( <i>Reims, France</i> ) CHAMPAGNE	50

### WHITE / BLANC

2019 Ravensworth ( <i>Canberra District, ACT</i> ) RIESLING	15
2018 The Other Wine Co ( <i>Adelaide Hills, SA</i> ) PINOT GRIS	14
2017 Out of Step 'Willowlake' ( <i>Yarra Valley, VIC</i> ) SAUVIGNON BLANC	13
2018 Wild Duck Creek ( <i>Heathcote, VIC</i> ) ROUSSANNE VIOGNIER	14
2018 Rising ( <i>Yarra Valley, VIC</i> ) CHARDONNAY	15
2016 Pierre Andre ( <i>Bourgogne, France</i> ) CHARDONNAY	18

### ROSE / ORANGE

2018 Sanglier ( <i>McLaren Vale, SA</i> ) GRENACHE ROSE	14
2018 Whispering Angel ( <i>Provence, France</i> ) GRENACHE CINSULT ROLLE	18
2018 Mallaluka ( <i>Canberra District, ACT</i> ) PINOT GRIS CHARDONNAY	14
2019 Blind Corner 'Orange' ( <i>Quindalup, WA</i> ) WHITE BLEND	12

### RED / ROUGE

2018 Lethbridge 'Menage a Noirs' ( <i>Bellarine Peninsula, VIC</i> ) PINOT NOIR	15
2018 Nanny Goat ( <i>Central Otago, NZ</i> ) PINOT NOIR	19
2017 Cuvée des Copains ( <i>Cotes du Rhone, France</i> ) GRENACHE SYRAH	13
2016 Two Cells ( <i>Beechworth, VIC</i> ) SHIRAZ	15
2016 Mountadam ( <i>Eden Valley, SA</i> ) CABERNET SAUVIGNON	16
2015 Château Mazerolles-Benoit ( <i>Blaye Cotes de Bordeaux, France</i> ) MERLOT	18

### SWEET / DESSERT

2017 David Franz ( <i>Barossa Valley, SA</i> ) BOTRYTIS SEMILLON	12
2013 Les Lions de Suduiraut Sauternes ( <i>Bordeaux, France</i> ) SEMILLON, SAUVIGNON BLANC	18