

VICTOR CHURCHILL

Fine Family Butcher: Est 1876

APPETISERS

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| CAVIAR - ARS ITALICA OSCIETRA <i>10 gm / 30gm</i> | \$95 \$275 |
| APPELLATION OYSTERS red wine & eschalot mignonette, lemon | Half \$42 Dozen \$84 |
| FRIED POTATO TERRINE Ars Italica Oscietra caviar, creme fraiche | \$25 ea |
| BRESAOLA & PARMESAN CIGAR pistachio crumb - 2 cigars | \$14 |
| BAKED ABROLHOS ISLAND SCALLOP guanciaie, bone marrow, breadcrumbs | \$13 ea |
| JAMON IBERICO PUFF chorizo pamplona, gruyere | \$18 ea |

ENTREES

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| PRAWN COCKTAIL bombay cocktail sauce | \$33 |
| STEAK TARTARE gaufrette crisps, tabasco | \$31 |
| HEIRLOOM TOMATOES burrata, basil | \$32 |
| SEA BREAM CRUDO orange, chilli, verjus | \$30 |
| COAL GRILLED CALAMARI romesco, hazelnut, lemon | \$29 |

CHARCUTERIE

Served with pickles and sourdough

CHARCUTERIE PLATE - Chef's Choice \$48

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|--------------------------------------------------------------|------|---------------------------------------------------|------|--------------------------------------|------|
| FULL BLOOD WAGYU BRESAOLA Stone Axe MS 9+ 50gm | \$27 | PROSCIUTTO 18 month old San Daniele 50gm | \$19 | CHICKEN LIVER & FOIE GRAS PARFAIT | \$39 |
| CAPACOLLO Kurobuta Rare Breed Fullblood Berkshire 50gm | \$29 | JAMON IBERICO Carrasco Iberico de Bellota 50gm | \$39 | RABBIT TERRINE | \$22 |
| DUCK RILLETTE | \$19 | | | | |

FROM THE GRILL /

Meats are family selected, dry aged in-house minimum 28 days

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| VICTOR CHURCHILL STEAK FRITES (280g) 270 day grain fed MS 5+ flank | \$68 |
| STONE AXE FULL BLOOD WAGYU SIRLOIN (220g) MS 9+ | \$175 |
| RANGERS VALLEY BLACK MARKET SCOTCH FILLET (500g) 270 day grain fed MS 5+ | \$160 |
| O'CONNOR PASTURE FED COTE DE BOEUF (1kg) | \$195 |
| RANGERS VALLEY BLACK MARKET BISTECCA (1kg) 270 day grain fed MS 5+ | \$265 |
| O'CONNOR PASTURE FED EYE FILLET (250g) | \$78 |
| MARKET FISH Beurre rouge, Avruga caviar | \$MP |

EXCLUSIVE TO VICTOR CHURCHILL

These unique and remarkable cuts are only available at The Bar.

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| STONE AXE FULL BLOOD WAGYU ZABUTON (220g) chuck tail flap MS 9+ | \$95 |
| STONE AXE FULL BLOOD WAGYU LONGISSIMUS DORSI (250g) eye of the scotch fillet MS 9+ | \$155 |

FROM THE ROTISSERIE / *Until sold*

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| RARE BREED KUROBUTA PORCHETTA served with a leaf salad | \$45 |
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FROM THE TANK /

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| GRILLED LOBSTER parsley and garlic butter, fries | HALF/WHOLE \$135 / \$245 |
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SIDES

All sides are recommended to share

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| FRENCH FRIES | \$12 | PARIS MASH | \$16 | LEAF SALAD french vinaigrette | \$13 |
| WEDGE SALAD blue cheese, bacon, tomato | \$18 | CHARCOAL ROASTED MUSHROOMS rosemary, balsamic | \$19 | GREEN BEANS pencil leek, sunflower seed | \$19 |

SAUCE | Peppercorn | Red wine | Béarnaise | CONDIMENTS | Hot English, Dijon or Wholegrain Mustard | Horseradish | BUTTER | Café de Paris

LUNCH 7 DAYS A WEEK FROM 12PM - 5PM / DINNER TUES - SAT FROM 6PM
FOR RESERVATIONS VISIT WWW.VICTORCHURCHILL.COM



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COCKTAILS

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| ENGLISH HOMAGE Cocchi rosa, Belvedere vodka, London dry gin, lemon twist | \$27 |
| SOUTH EAST Diplomatico dry aged rum, red vermouth, Campari | \$27 |
| ANIMA STAR Belvedere vodka, Passoa, lime juice, passionfruit syrup, egg white | \$25 |
| GRAND MARGARITA Calle 23 Reposado Tequila, Grand Marnier, lime juice | \$25 |
| CHURCHILL SOUR Four Pillars Bloody Shiraz gin, lemon juice, sugar syrup, egg white | \$25 |
| ROB ROY Auchentoshan single malt scotch whisky, sweet vermouth, angostura bitters | \$27 |

BEER & CIDER

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| MENABREA PIEDMONT, ITALY | Lager \$10 |
| SAPPORO HOKKAIDO, JAPAN | Lager \$10 |
| KRONENBOURG '1664' OBERNAI, FRANCE | Lager \$12 |
| WHITE RABBIT GEELONG, VIC | White Ale \$12 |
| PRICKLY MOSES 'OTWAY LIGHT' BARONGAROOK, VIC | Light Beer \$10 |
| BRIDGE ROAD BEECHWORTH, VIC | Pale Ale \$14 |
| WILLIE SMITH'S TRADITIONAL APPLE CIDER HUON VALLEY, TAS | Apple Cider \$14 |
| BETTER BEER ZERO ALC GRIFFITH, NSW | Non Alcoholic Lager \$10 |

WINES BY THE GLASS

GLASS/BOTTLE

SPARKLING

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| NV VAL D'OCA PROSECCO SUPERIORE MILLESIMATO VALDOBBIADENE, ITALY | \$17/\$90 |
| NV LOUIS ROEDERER COLLECTION '243' CHAMPAGNE, FRANCE | \$32/\$190 |
| NV LAHERTE FRERES ROSE DE MEUNIER EXTRA BRUT CHAMPAGNE, FRANCE | \$32/\$195 |
| 2013 DOM PERIGNON BRUT CHAMPAGNE, FRANCE | \$85/\$520 |

WHITE

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|-------------------------------------------------------------|-------------------------|
| 2021 CANTINE PRA 'OTTO' SOAVE CLASSICO VENETO, ITALY | Garganega \$15/\$90 |
| 2021 QUEALY ESTATE 'FERI MARIS' MORNINGTON PENINSULA, VIC | Pinot Grigio \$15/\$90 |
| 2020 FRANZ HAAS 'LEPUS' ALTO-ADIGE, ITALY | Pinot Bianco \$17/\$100 |
| 2022 DOMAINE OUDIN CHABLIS, FRANCE | Chardonnay \$25/\$145 |
| 2022 CRAIGLEE SUNBURY, VIC | Chardonnay \$20/\$120 |
| 2023 JASPER HILL 'GEORGIA'S Paddock' HEATHCOTE, VIC | Riesling \$17/\$100 |

WHITE - CORAVIN SELECTION

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| 2009 FATTORIA SAN LORENZO BIANCO MARCHE, ITALY | Verdicchio \$65/\$395 |
| 2020 PIERRE-YVES COLIN-MOREY HAUTES COTES DE BEAUNE BURGUNDY, FRANCE | Chardonnay \$50/\$290 |

ROSÉ

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| 2023 DOMENICA ESTATE HEATHCOTE, VIC | Nebbiolo \$15/\$80 |
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RED

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| 2021 DOMAINE LOUIS JADOT BURGUNDY, FRANCE | Pinot Noir \$25/\$150 |
| 2023 LAUREN LANGHFIELD MCLAREN VALE, SA | Grenache \$15/\$90 |
| 2021 VIETTI LANGHE 'PERBACCO' PIEDMONT, ITALY | Nebbiolo \$24/\$130 |
| 2020 HENSCHKE 'KEYNETON EUPHONIUM' EDEN VALLEY, SA | Shiraz Blend \$26/\$160 |
| 2021 TORBRECK 'THE STRUIE' BAROSSA VALLEY, SA | Shiraz \$20/\$120 |
| 2020 SAN LEONARDO 'TERRE' ALTO-ADIGE, ITALY | Cabernet Blend \$16/\$100 |
| 2020 VILLA ANTINORI CHIANTI CLASSICO RISERVA TUSCANY, ITALY | Sangiovese \$19/\$110 |
| 2019 MARINA CVETIC 'MONTEPULCIANO D'ABRUZZO RISERVA' ABRUZZO, ITALY | Montepulciano \$25/\$155 |

RED - CORAVIN SELECTION

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| 2020 BOUCHARD PERE & FILS BEAUNE DU CHATEAU BEAUNE 1ER CRU BURGUNDY, FRANCE | Pinot Noir \$55/\$330 |
| 2021 PENFOLDS 'BIN 389' SOUTH AUSTRALIA | Cabernet Blend \$45/\$270 |
| 2018 GIACOMO FENOCCHIO BAROLO BUSSIA PIEDMONT, ITALY | Nebbiolo \$65/\$405 |
| 2017 MARION AMARONE VALPOLICELLA VENETO, ITALY | Corvina Blend \$60/\$360 |
| 2017 RENATO FENOCCHIO BARBARESCO 'ROMBONE' PIEDMONT, ITALY | Nebbiolo \$37/\$220 |

HALF BOTTLES - 375ML

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| NV LAHERTE FRERES 'ULTRADITION' CHAMPAGNE, FRANCE | Pinot Blend \$150 |
| NV KRUG GRANDE CUVÉE CHAMPAGNE, FRANCE | Chardonnay \$510 |
| 2021 CLARENCE HOUSE TASMANIA, AUSTRALIA | Pinot Noir \$70 |
| 2020 CHATEAU MONT-REDON CHATEAUNEUF-DU-PAPE, FRANCE | Grenache/Shiraz/Mourvèdre \$165 |
| 2019 MASSOLINO BAROLO PIEDMONT, ITALY | Nebbiolo \$155 |
| 2021 PIERRE GAILLARD SAINT-JOSEPH NORTHERN RHONE, FRANCE | Syrah \$170 |
| 2014 CHATEAU MAGNAN LA GAFFELIERE SAINT-EMILION GRAND CRU BORDEAUX, FRANCE | Cabernet Blend \$120 |
| 2016 HAUT ROC BLANQUANT SAINT-EMILION GRAND CRU BORDEAUX, FRANCE | Cabernet Blend \$170 |
| 2021 DOMAINE JEAN GUITON VOLNAY 'LES PETITS POISOTS' BURGUNDY, FRANCE | Pinot Noir \$185 |
| 2021 DOMAINE JEAN GUITON LADOIX 1ER CRU 'LA CORVEE' BURGUNDY, FRANCE | Pinot Noir \$185 |
| 2020 DOMAINE BOUCHARD 1ER CRU 'VIGNE DE L ENFANT JESUS' BURGUNDY FRANCE | Pinot Noir \$590 |



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AFTER DINNER COCKTAILS

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| BOULEVARDIER Hibiki 'Japanese Harmony', La Canellese Vermut Rosso, Campari | \$48 |
| ITALIAN SOUR Amaretto, Frangelico, lemon juice, sugar syrup, egg white | \$25 |
| ESPRESSO MARTINI Clase Azul, Mr Black coffee liqueur, sugar syrup, Market Lane espresso | \$42 |
| MARTINEZ Four Pillars 'Rare Dry' Gin, La Canellese Vermut Rosso, Luxardo maraschino, smoked cinnamon | \$28 |

TEA & COFFEE

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| ESPRESSO BY MARKET LANE | \$5 |
| TEA BY MONISTA Persian Mint, Lemongrass & Ginger, Oriental Green, English Breakfast, French Earl Grey, Chamomile | \$5 |

DIGESTIF

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| AMARO MONTENEGRO Orange, vanilla, eucalyptus | \$12 |
| CAPPELETTI RABBARO SFUMATO AMARO Rhubarb | \$12 |
| WALCHER SALTNER'S AMARO Merlot & cabernet | \$15 |
| WALCHER FERNET BIO AMARO Myrrh, cardamon, aloe | \$15 |
| COLAZINGARI RATAFIA CIOCIARA Sour cherry | \$15 |
| FERNET-BRANCA Bitter herbs & spices | \$12 |
| NONINO AMARO Tangerine, honey, sherry wood | \$15 |
| AMARO AVERNA Orange, liquorice, juniper | \$12 |
| NV VAJRA BAROLO CHINATO Herbs, zest, plant roots | \$20 |

SWEET/FORTIFIED - BY THE GLASS

2022 CHATEAU LAPINESSE 375ML | SAUTERNES, FRANCE
 2015 DE BORTOLI NOBLE ONE BOTRYTIS 500ML | RIVERINA, NSW
 2019 DISZNOKO TOKAJI LATE HARVEST 500ML | TOKAJI, HUNGARY
 NV YALUMBA ANTIQUE MUSCAT | SA
 NV SAN EMILIO PEDRO XIMENEX 'LUSTAU' | SPAIN
 GRAHAM'S 10 YEAR PORT | PORTUGAL

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| Semillon | \$24/\$95 |
| Semillon | \$25/\$130 |
| Furmint | \$25/\$125 |
| Muscadelle | \$22 |
| Pedro Ximenez | \$15 |
| Tawny | \$17 |

SWEET/FORTIFIED - BY THE BOTTLE

2017 JEAN-LUC MOUILLARD 'VIN DE PAILLE' 375ML | COTES DU JURA, FRANCE
 2018 MAS AMIEL MAURY 500ML | ROUSSILLON, FRANCE
 2017 CHALMERS 'APPASSIMENTO' 375ML | MURRAY DARLING, VIC
 2018 DOMAINE BELARGUS QUARTS 375ML | ANJOUR, FRANCE
 2016 DISZNOKO ASZU 6 PUTTONYOS 375ML | TOKAJI, HUNGARY
 2020 ADALIA 'RECIOTO DELLA VALPOLICELLA' 375ML | VENETO, ITALY
 2009 CHATEAU D'ARCHE GRAND CRU CLASSE 375ML | SAUTERNES, FRANCE
 2014 DOMAINE ROLET ARBOIS VIN JAUNE 375ML | JURA, FRANCE
 2017 MARCO DE BARTOLI "VIGNA LA MICCIA MARSALA SUPERIORE ORO" 500ML | SAMPERI, ITALY
 NV HENRIQUES & HENRIQUES MADEIRA 15 YEARS OLD | MADEIRA, PORTUGAL

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| Chardonnay | \$170 |
| Grenache | \$85 |
| Lambrusco | \$120 |
| Chenin Blanc | \$270 |
| Furmint | \$220 |
| Corvina Blend | \$205 |
| Semillon | \$240 |
| Savagnin | \$150 |
| Grillo | \$495 |
| Maderia | \$210 |

DESSERTS

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| TARTE TATIN apple, salted caramel, ice cream | \$22 |
| OPERA CAKE Cuvee 65% couverture, hazelnut, espresso, crème fraiche | \$22 |
| CRÈME BRÛLÉE sablé biscuit | \$17 |
| PROFITEROLES vanilla ice cream, Valrhona chocolate sauce | \$18 |
| CANELE DE BORDEAUX lemon curd - 2 pieces | \$16 |
| CHOCOLATE & SEA SALT TRUFFLE Cuvee 70% chocolate- 2 pieces | \$8 |

CHEESE

Cheese accompaniments, bread and crackers

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| OSSAU IRATY Ossau Iraty is a sheep's milk cheese which is semi-hard in texture, with a brine-rubbed rind, produced in the Basque Country, France. A firm yet supple cheese, in that the hard rind holds within a smooth, buttery pate with complexity of flavours. | \$16 |
| PYENGANA BLUE Pyengana is a smooth, mellow blue cheese. Traditionally handcrafted in the unique Pyengana cheese vats, using milk from the North East Tasmania Pyengana valley. The cheese is then matured to develop a creamy semi soft texture, with distinctive blue bite. A creamy, melt in your mouth blue cheese. | \$17 |
| BRILLAT-SAVARIN Brillat-Savarin is a soft, dense creamy triple cream French cheese made from cow's milk. Creme fraiche is added in the fabrication process which gives it an intense creamy and buttery flavour. Brillat-Savarin pairs best with Champagne or light fruity whites. | \$17 |
| PETIT AGOUR BREBIS Petit Agour Brebis is a pasteurised sheep milk. Traditional mountain style cheese made by the last family owned cheese producer in the Basque region of Southwest France. Aged for 2-4 months. Smooth texture, fruity taste. | \$18 |
| CHEESE PLATE - your selection of 3 cheeses | \$39 |

