

# Remi de Provence

*fine wine* X *good food*

## Les Vins

	Glass	Bottle
Opera brut	8.50	37.00
Baumard brut rose	15.50	59.00
Gosset "half bottle"		75.00
08 Macon Bourgogne	15.50	65.00
06 Toolangi Est Chardonnay	13.50	55.00
09 Cicada NZ Sav Blanc	8.00	36.00
08 Kalleske's Florentine	8.50	32.00
08 Leeuwin est Riesling	9.50	46.00
08 Riverby Est pinot gris	11.50	46.00
09 Rotorose CDP	13.50	54.00
05 Toolangi Est pinot noir	13.50	45.00
06 plan pegau GSM	12.50	48.00
08 Kalleske Moppa shiraz	14.50	58.00
06 Crittenden cab 'cut cane'	14.50	58.00
06 Baumard coteaux du layon	10.50	45.00
Moscatel	9.00	66.00

## Les Grillades

### Cape Grim rib eye

<i>500g 90 days dry aged</i>	<i>70.00</i>
<i>300g cape grim scotch fillet</i>	<i>32.00</i>
<i>250g Sirlion</i>	<i>24.50</i>
Bearnaise sauce	4.50
Truffle Mustard	4.50
Remi de Provence butter	3.00
Brandy pepper jus	4.50

## Les Fromages

	30g	50g
Belstone wild mould	7.00	12.50
St nectaire	6.50	8.50
Bleu de lagueuille	6.50	8.50
Cheddar Montgomery's	9.50	15.50
Queso de cabra	8.50	13.50
Oen Bruny island	7.50	10.50
Emmental de Savoie	6.00	8.00
Carles Roquefort	10.00	15.00
Barrel Pyenganna	6.50	11.50
Petite agour brebis pimento	7.50	10.50
Graindorge pont eveque	7.00	10.00
Graindorge livarot	7.50	10.50
Holy goat's La Luna		
Holy goat's Skyla mature		
Holy goat's Veloute mature		

## Specials

<b>Grilled Hapuka</b>	<b>\$32.50</b>
<i>Eggplant pave</i>	
<i>tapenade</i>	
<b>Braised lamb shoulder</b>	<b>\$26.50</b>
<i>Tomatoes, green beans</i>	
<b>Cauliflowers gratin</b>	
<u>Wine of the day:</u>	
<b>09 Fairbank rouge, Vic</b>	<b>9.50 / 38.00</b>