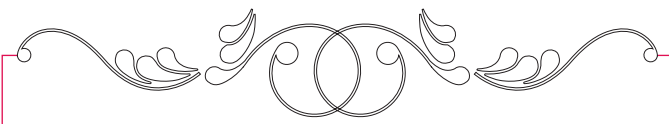




BISTRO · BAR · PATISSERIE



SHARE PLATES

- Frites & aioli \$7
- Crispy potato skins, fennel pollen mayonaise \$10
- Selection of olives, goat cheese and baguette \$13
- Crispy pork belly, molasses glaze, four spice aioli \$15
- Fried chicken wings, piment espelette, ranch dressing (5pcs) \$15
- Pulled pork neck croustillant, pea purée (3pcs) \$15
- Snapper brandade, cornichon, herb salad \$16
- Salad of heirloom tomatoes, goat cheese, croutons, herb coulis \$19
- Chicken liver parfait, watercress, preserved cherries \$19
- Charcuterie platter with baguette \$19
- Cheese platter with baguette \$20

BAROQUE MACARONS \$2.50 EACH

PLEASE CHECK OUR DISPLAY FOR AVAILABLE FLAVOURS

GOURMANDS	
<p>CAFE \$10 3 Macarons with your choice of coffee</p>	<p>CHAMPAGNE \$20 2 Macarons with a flute of Laurent Perrier Brut</p>

FROM THE PATISSERIE

all cakes from the patisserie display are served with our chef patissier's choice of ice cream or sorbet \$15

Le Roi Soleil

Mango & madarine mousse, jasmine, pine nut nougatine, almond sponge

Pompadour

Raspberry and passionfruit mousse, pine nut nougatine, almond sponge

Voltaire

Cold set vanilla cheese cake wrapped in white chocolate

Lautrec

Yuzu and white chocolate tarte

Corelli

Praline mousse, fig and vanilla compote, pain de genes

Zulu

Valrhona 'Araguani' 72% chocolate mousse, salted caramel & dark chocolate ganache, mini chocolate macaron

all of the above cakes are available to take away

DESSERTS

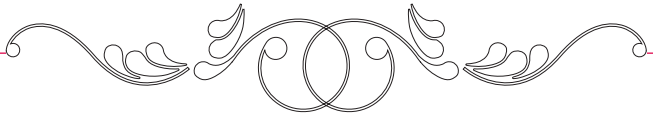
All \$16

Champagne spider, white peach salad, verbena marshmallow, peach ice cream

Vanilla creme brulee, pistachio ice cream

Valrhona Guanaja 70% namalaka cigar, chocolate salad, preserved cherry, raspberry, vanilla ice cream

all products may contain traces of nuts



HOT DRINKS

Cappuccino, Flat White, Latte, Long Black, Piccolo . . .	\$4.00
Espresso, Macchiato	\$3.00
Chai Latte	\$4.50
Mocha	\$4.50
Chocolat Chaud	\$4.00

Soy \$0.50 extra Strong \$0.50 extra Large \$0.50 extra

Teas	\$4.00
English Breakfast, Earl Grey, Jasmine Green Tea, Chai, Lemongrass and Ginger, Peppermint, Camomile	

ALCOHOLIC HOT DRINKS

Irish Coffee	\$8.50
Affogato (Espresso with vanilla ice cream choice of Amaretto or Franjelico liqueur)	\$12.50
Affagato with no liqueur.	\$8.00
Hot Chocolate with a dash of either: Kahlua, Baileys, Frangelico, Cointreau	\$8.50

COLD DRINKS

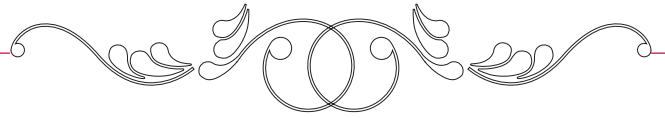
Coke, Diet Coke	\$5
Lemonade	\$5
Ginger Ale	\$5
Lemon Lime Bitters	\$6
Orange, Apple, Pineapple, Cranberry Juice	\$6
San Pellegrino Sparkling Mineral Water	\$7
Acqua Panna Still Mineral Water	\$7
Ice Tea	\$6
Virgin Mary (tomato juice, house bloody mary mix)	\$9

BEER & CIDER

Cascade Premium Light	\$5
Pure Blonde	\$7
Cascade Premium Lager	\$8
Coopers Pale Ale	\$8
Kronenbourg '1664' Lager	\$9
Stella Artois (Belgium)	\$9
Corona (Mexico)	\$9
Kunstmann Torobayo Ale (Chile)	\$9
Magners Irish Cider (Tipperary)	\$15

BOUTIQUE FRENCH & EUROPEAN BEERS & CIDERS

Gavroche French Red Ale (8.5%).	\$15
Deep malt flavour, brisk hoppiness, fruity 'Biere de Garde' (Beer for keeping) from Brasserie de St-Sylvestre in n/e France.	
Huyghe 'La Guillotine' Triple (8.5%)	\$18
Strong Belgian Ale. Citrus, yeasty, spice, sour acidity. Hints of creamy sweetness and spice with dry finish.	
Trois Monts 750ml Biere de Garde (8.5%)	\$38
Old fashioned, full flavoured beer from n/e France. Medium gold, lightly fruity, fresh malty sweet flavours, nicely balanced	
Le Pere Jules Cidre Bouché 750ml (5%)	\$39
Traditional French Cider from A.O.C Pays d'Auge, Normnady. Murky rustic gold colour Sweet juicy red ripe apple fruit palate, oaky tannins, spicy wild notes & tart long finish.	



BAROQUE COCKTAILS

All \$16

GRAND BELLINI

Peach puree and liqueur topped with sparkling wine and a splash of Grand Marnier

LEMON & BASIL MARTINI

Grey Goose Le Citron shaken with fresh basil, Martini Bianco, sugar and lemon juice fine strained served martini style

PASSIONFRUIT MOJITO

Fresh mint, passionfruit and lime delicately pressed then shaken with Bacardi Superior topped with soda over ice

FRENCH KISS

Strawberry puree shaken with Grand Marnier and Courvoisier with a splash of vanilla syrup served up and lush

PEAR & CINNAMON SOUR

Grey Goose La Poire shaken with fresh lemon juice, triple sec and cinnamon syrup served frothy over ice

BLOODY (GOOD) MARY

42 Below Vodka built tall over ice with Baroque Spiced Mary mix, tomato juice and fresh citrus

RHUBARB SEX

Plumb Pisco shaken with fresh lemon juice, sugar and rhubarb bitters served up

MANGO CAIPIROSKA

Fresh limes muddles with sugar and mango puree shaken with a large measure of 42 Below Vodka over ice

ESPRESSO MARTINI

Patron XO shaken with freshly brewed espresso, Grand Marnier and white crème de cacao

VANILLA MANHATTAN

Bourbon and Martini Rosso stirred over ice with vanilla and maraschino syrup with a fresh citrus garnish

LYCHEE MARTINI

Lychee infused 42 Below shaken with whole lychees, Pimms and lychee juice

MADAGASCAR SOUR

Bacardi Superior shaken with fresh lemon juice, apricot puree and vanilla syrup served tall over ice

TWISTED GOOSE

Grand marnier shaken with 42 passion, grey goose orange and sweet and sour served short over ice.



WINES BY THE GLASS

House Wine

2011 Baroque House White
Clare Valley, SA \$10
Lemon and lime, dry, with lively acidity

2009 Baroque House Red
Clare Valley, SA \$10
Violet, blueberry, spices and apricot soft tannins

Sparkling Wine and Champagne

N/V Madame Coco Brut
Pyrenees, France \$13
Pure and crisp, apple and citrus, long mineral finish

N/V Laurent Perrier Brut
Tours - Sur - Marne , France \$20
Citrusy perfume, lengthy madarine acidity

Kir Royale

Champagne Laurent - Perrier Brut
with crème de cassis (blackcurrant liqueur)

\$20

Riesling

2010 Frankland Estate 'Poison Hill' Riesling
Frankland, WA \$15
Floral spicy notes with pear and grapefruit

Sauvignon Blanc and Semillon

2010 A.Retief Sauvignon Blanc, Semillon
Canberra, ACT \$14
Grassy, herbaceous with lively acidity

2010 Summerhouse Sauvignon Blanc
Marlborough, NZ \$15
Passionfruit, gooseberry and textural palate

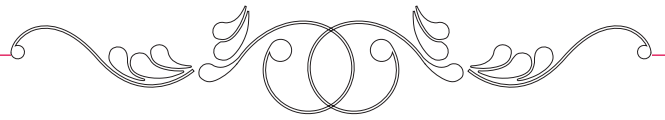
Other Whites

2011 Pizzini Pinot Grigio
King Valley, VIC \$13
Musk, melon, spice and preserved lemon, crisp

2011 Tscharke 'Girl Talk' Savagnin
Barossa Valley, SA \$14
Pears, apples and melon fruits

Chardonnay

2010 Mayer 'Bloody Hill' Chardonnay
Yarra Valley, VIC \$17
Stone fruits, grapefruit and lively acidity



WINES BY THE GLASS

Rose

- 2010 Rimauresq 'Petit' Rose**
Côtes du Provence, France \$14
Cherries, light spices, finishing dry

Gamay and Pinot Noir

- 2009 Lucian Muzard Bourgogne Rouge**
Burgundy, France \$16
Red cherry, plums and light savoury finish
- 2010 Garagiste Pinot Noir**
Mornington Peninsula, VIC \$18
Dark cherries, spicy and chewy textural finish

Grenache Blends

- 2008 Tschärke 'Only Son' Tempranillo Graciano**
Barossa Valley, SA \$15
Dark Fruits, rich, dusty, chocolatey
- 2009 Domaine Alary 'Tradition' Côtes du Rhone**
Rhone Valley, France \$16
Spicy aromas, blackberry and earthy tannins

Shiraz

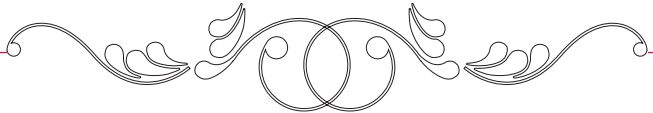
- 2010 Head Red Shiraz, Viognier**
Barossa Valley, SA \$14
Rich, sweet dark fruits and smooth tannins
- 2009 Tyrrells 'Stevens' Shiraz**
Hunter Valley, NSW \$16
Black cherry, raspberry and fresh spicy flavours

Cabernets

- 2004 Château Philao La Gravelle**
Bordeaux, France \$16
Ripe plums and blackberry with smooth, silky tannins
- 2008 Grant Burge 'Corryton Park' Cabernet Sauvignon**
Barossa Valley, SA \$18
Blackcurrant, vanilla and chocolate

Dessert Wines

- 2009 Bernadines Muscat de Beaumes de Venise**
Rhone Valley, France \$16
Orange peel, spice, flowers and toffee
- 2009 Charles Hours 'Uroulat' Jurançon**
Jurançon, France \$18
Lighter tropical fruits, clean citrus finish



HOUSE WINE

2011 Baroque House White Clare Valley, SA	\$39
2009 Baroque House Red Clare Valley, SA	\$39

SPARKLING WINE & CHAMPAGNE

N/V Madame Coco Brut Pyrenees, France	\$45
N/V Dal Zotto Prosecco King Valley, VIC	\$49
N/V Champagne Laurent - Perrier Brut Tours - Sur - Marne, France	\$130
N/V Louis Roederer Brut Premier Reims, France	\$140
N/V Champagne Gosset Grande Reserve Brut Ay, France	\$155
2002 Champagne Laurent Perrier Vintage Tours - Sur - Marne, France	\$190
N/V Champagne Gosset Grande Reserve Rosé Ay, France	\$190
N/V Champagne Laurent Perrier Rosé Tours - Sur - Marne, France	\$210
N/V Champagne Laurent Perrier Grand Siècle Tours - Sur - Marne, France	\$320
2004 Champagne Louis Roederer 'Cristal' Reims, France	\$399

RIESLING

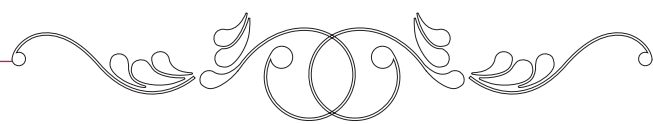
2011 Tim Smith Riesling Eden Valley, SA	\$55
2010 Frankland Estate 'Poison Hill' Riesling Frankland, WA	\$59
2009 Domaine Bruno Sorg Riesling Alsace, France	\$69

SAUVIGNON BLANC & SEMILLON

2010 Summerhouse Sauvignon Blanc Marlborough, NZ	\$55
2010 A. Retief Sauvignon Blanc, Semillon Canberra, ACT	\$55
2009 Joseph Mellot 'Sincerite' Sauvignon Blanc Loire Valley Vin du Pays, France	\$57
2011 Shaw and Smith Sauvignon Blanc Adelaide Hills, SA	\$59
2010 Vincent Pinard Sancerre 'Flores' Loire Valley, France	\$90

OTHER WHITES

2011 Pizzini Pinot Grigio King Valley, VIC	\$46
2011 Tscharke 'Girl Talk' Savagnin Barossa Valley, SA	\$49
2009 Moorilla Estate 'Muse' Pinot Gris Derwent Valley, TAS	\$69
2010 Michael Hall Roussanne Barossa Valley, SA	\$73



CHARDONNAY

2008 Stoney Rise Chardonnay Tamar Valley, TAS	\$59
2010 Mayer 'Bloody Hill' Chardonnay Yarra Valley, VIC	\$75
2009 Bernard Moreau Bourgogne Chardonnay Burgundy, France	\$78
2010 Christian Moreau Chablis Chablis, France	\$89

ROSE

2010 Rimauresq 'Petit' Rose Côte de Provence, France	\$49
2011 Foster e Rocco Sangiovese Rose Heathcote, VIC	\$59
2009 Head Grenache Rose Barossa Valley, SA	\$59

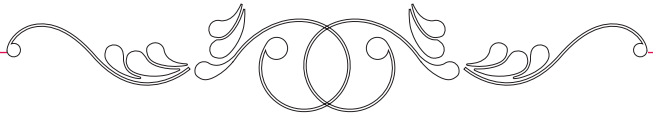
GAMAY & PINOT NOIR

2010 Palliser 'Pencarrow' Pinot Noir Martinborough, NZ	\$48
2010 Paringa Estate 'PE' Pinot Noir Mornington Peninsula, VIC	\$62
2009 Lucian Muzard Bourgogne Rouge Burgundy, France	\$65
2010 Garagiste Pinot Noir Mornington Peninsula, VIC	\$79
2009 Pasquale Wines 'Waitaki' Pinot Noir Otago, NZ	\$88
2009 By Farr 'Farrside' Pinot Noir Geelong, VIC	\$128
2010 William Downie Pinot Noir Gippsland, VIC	\$135

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2007		
Sylvie Esmonin 1er Cru Volnay Santenots		
Burgundy, FR		
\$220		
—○—	○—○—	—○—

GRENACHE

2010 Cirillo 'The Vincent' Grenache Barossa Valley, SA	\$45
2008 Tscharke 'Only Son' Tempranillo Graciano Barossa Valley, SA	\$59
2009 Domaine Alary 'Tradition' Cotes du Rhone Rhône Valley, France	\$62
2007 Rockford Wines 'Moppa Springs' GSM Barossa Valley, SA	\$65
2010 Tellurian Grenache Shiraz Mouvedre Heathcote, VIC	\$69
2009 Charvin 'Le Poutet' Cotes du Rhone Rhône Valley, France	\$75
2009 Font de Michelle Chateauneuf-du-Pape Rhône Valley, France	\$112



SHIRAZ

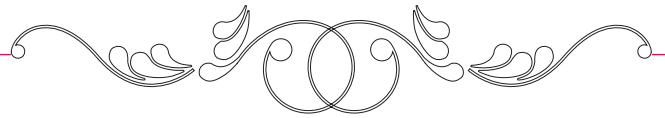
2010 Jamsheed 'La Syrah' Yarra Valley, VIC	\$45
2010 Head Red Shiraz Viognier Barossa Valley, SA	\$49
2010 Yves Cuilleron Syrah Rhone Valley, France	\$52
2010 Tomfoolery 'Skullduggery' Shiraz Mataro Barossa Valley, SA	\$58
2009 Tyrrells 'Stevens' Shiraz Hunter Valley, NSW	\$65
2010 Jamsheed 'Garden Gully' Syrah Yarra Valley, VIC	\$81
2009 Syrahmi 'Climat' Syrah Heathcote, VIC	\$97
2007 Tyrrells 'Vat 9' Shiraz Hunter Valley, NSW	\$140

CABERNETS

2010 Santa Alicia Reserva Malbec Maipo Valley, Chile	\$48
2010 Tscharke 'Barossa Gold' Cabernet Sauvignon Barossa Valley, SA	\$49
2010 McHenry Hohnen Cabernet Merlot Margaret River, WA	\$55
2009 Glaymond 'Asif' Cabernet Sauvignon Barossa Valley, SA	\$65
2004 Château Philao La Gravelle Bordeaux, France	\$68
2008 Grant Burge 'Corryton Park' Cabernet Sauvignon Barossa Valley, SA	\$79
2009 Ochagavia 'Raices Nobles' Cabernet Sauvignon Maipo Valley, Chile	\$82
2001 Chateau Tour de Haut Moulin Cru Bourgeois Haut Medoc, France	\$85
2007 Viña Chocolan 'Gran Reserva' Maipo Valley, Chile	\$96
2008 Yerringberg Cabernets Yarra Valley, Vic	\$115
2008 Mt Mary 'Quintet' Cabernets Yarra Valley, Vic	\$190

DESSERT WINES & PORT

2009 Glenguin 'The Sticky' Botrytised Semillon (375ml) Hunter Valley, NSW	\$45
N/V Bethany 'Old Quarry' Tawny Port Barossa Valley, SA	\$49
N/V Dutschke Tokay (375ml) Barossa Valley, SA	\$58
N/V Dutchke Muscat (375ml) Barossa Valley, SA	\$58
2009 Bernadins Muscat de Beaumes de Venise (375ml) Rhone Valley, France	\$66
2009 Charles Hours 'Uroulat' Jurançon (375ml) Jurançon, France	\$72
2005 Le Tetre Du Lys D'Or Sauternes (375ml) Bordeaux, France	\$80
1996 Chateau Coutet Premier Cru Classé Sauternes (750ml) Barsac, France	\$250



APERITIFS

Martini Dry	\$7.00
Martini Bianco	\$7.00
Martini Rosso	\$7.00
Martini Rosato	\$7.00
Campari	\$8.50
Ricard	\$8.00
Kir (house white wine with crème de cassis)	\$9.50

VODKA

Eristoff	\$8.00
42 Below (Original, Honey, Passionfruit)	\$9.50
Grey Goose (Original, Citron, Orange, Pear)	\$12.00

WHISKEY

Blends

Dewers	\$8.00
Jameson Irish Whiskey	\$9.00
Dewers 18yr	\$18.00

Single Malt

Jura Single Malt 10yr	\$12.00
Dalmore	\$14.00
Jura Superstition 12yr	\$14.00

Bourbon/Sour Mash/Rye

McKenna Bourbon	\$8.00
Jim Beam	\$8.50
Jack Daniels	\$9.00
Jim Beam Rye	\$9.50
Makers Mark	\$10.00

RUM

Bacardi Superior	\$8.00
Bacardi 8	\$10.00
Flor de Caña 4yr	\$8.00
Flor de Caña 7re	\$12.00

TEQUILA

Cazadores Reposado	\$9.50
Cazadores Añejo	\$12.00
Patrón XO Coffee	\$10.00
Patrón Añejo	\$15.00

GIN

Bombay Sapphire	\$9.00
Martin Miller	\$9.50
Tanqueray 10	\$11.00
Hendricks	\$12.00

DIGESTIFS

Liqueurs

Baileys	\$8.00
Franjelico	\$8.00
Kahlua	\$8.00
Amaretto	\$8.00
Lemon Z Limoncello	\$7.00
Licor 43	\$7.00
Grand Marnier	\$10.00
Chartreuse Vert	\$10.00
Bertrand Poire William (pear in bottle)	\$15.00
Dolin Coeur de Genepi (French alpine flower)	\$15.00

Calvados

Le Pere Jules Pays D'Auge 42% - 3ans	\$12.00
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Cognac

Courvoisier V.S.O.P	\$8.00
Paul Giraud V.S.O.P	\$12.00
Paul Giraud X.O	\$18.00

Armagnac

Casterede X.O 40% - 20ans, Bas Armagnac	\$13.00
Casterede 1978, Bas Armagnac	\$15.00
Delord 40% - 1972, Bas Armagnac	\$16.00