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Cocktails

SIGNATURES

THE HUMMINGBIRD	22
Adelaide Hills 78 Degrees Gin, St Germain, lemongrass, lemon, grapefruit bitters, egg whites	
CEREAL KILLER	22
Disaronno Amaretto, gin, Campari, passionfruit, Fruit Loops	
COCOS TRUFFLE	22
Pampero Blanco, Cacao Blanc, coconut syrup, lime	
VERACRUZANA	22
Infused Tromba Tequila Blanco by Japaleño, aloe vera, lime juice, agave	
EARLY GREYHOUND	21
666 Butter Vodka, pink grapefruit, Earl Grey tea soda, honey	
FLIGHT CLUB	21
Buffalo Trace Bourbon, Aperol, raspberry, lemon, maple	
KINGS & QUEENS	21
Tanqueray Gin, Chambord, lemongrass, citric solution, Angostura Bitters, Esprit de Figues	

BE RESPONSIBLE

AMALFI LYFSTYLE	14
Lyre's Italian Orange, Lyre's Classico, soda	
KILLED WITH KINDNESS	16
Lyre's Amaretti, Lyre's Italian Orange, passionfruit, lemon	
LITTLE ITALY	16
Lyre's Italian Orange, pink grapefruit, lemongrass	

CLASSICS *Classics available upon request*



Wine

When it pours of Reigns

What is a celebration without a glass of Champagne?

It is the elixir of jovial moments and
custodian of happy memories.

Venture with us around the globe, through our
ever evolving, hand-picked selection, exploring
the wonders of diverse varietals, terroir,
styles, flavour and history, curated to inspire and
delight your palette.

It is our privilege to share our passion for
this most royal of drinks, showcasing the
art and magic of encapsulated
effervescence in a glass.



Champagne

G.H. MUMM CHAMPAGNE FLIGHT

\$95

<p>NV G.H. Mumm Grand Cordon</p> <p><i>75ml</i></p>	<p>NV G.H. Mumm Grand Cordon Rosé</p> <p><i>75ml</i></p>
<p>2013 G.H. Mumm RSRV Blanc de Blancs</p> <p><i>75ml</i></p>	<p>NV G.H. Mumm RSRV 4.5 Grand Cru</p> <p><i>75ml</i></p>



Sparkling

WORLD OF SPARKLING FLIGHT

\$45

NV Bandini Prosecco
di Valdobbiadene
Extra Dry

75ml

NV Mumm
Marlborough Brut

75ml

NV Kilikanoon
Brut Vouvray

75ml

NV Swift
Brut Rosé

75ml

CHAMPAGNE

NV	G.H Mumm Grand Cordon Brut Cuvée, <i>Reims, Montagne de Reims</i>	25	145
NV	G.H Mumm RSRV 4.5 Brut Grand Cru, <i>Reims, Montagne de Reims</i>		210
NV	G.H Mumm Grand Cordon Rosé, <i>Reims, Montagne de Reims</i>		165
NV	Perrier-Jouët Grand Brut, <i>Épernay, Vallée de la Marne</i>	28	165
NV	Veuve Clicquot 'Yellow Label', <i>Reims, Montagne de Reims</i>		175
NV	J.M Sélèque 'Solesence', <i>Pierry, Vallée de la Marne</i>		180
NV	Nathalie Falmet, <i>Rouvres-les-Vignes, Côte des Bar</i>		185
NV	Perrier-Jouët 'Blason' Rosé, <i>Épernay, Vallée de la Marne</i>	32	185
NV	Ruinart Blanc de Blancs, <i>Reims, Montagne de Reims</i>		295
NV	Ruinart R de Brut, <i>Reims, Montagne de Reims</i>		215
NV	G.H Mumm RSRV Blanc de Blanc, <i>Reims, Montagne de Reims</i>		340
NV	Vouette et Sorbée 'Blanc d'Argyle' Blanc de Blancs, <i>Côte des Bar</i>		380
NV	Vouette et Sorbée 'Fidèle' Blanc de Noirs, <i>Côte des Bar</i>		320
'07	Dom Ruinart Blanc de Blanc, <i>Reims, Montagne de Reims</i>		860
'04	Dom Ruinart Rosé, <i>Reims, Montagne de Reims</i>		920

SPARKLING

NV	Swift Cuvée Brut, <i>Orange, NSW</i>		98
NV	Swift Brut Rosé, <i>Orange, NSW</i>	18	100
NV	Nova Vita 'Firebird', <i>Adelaide Hills, SA</i>		70
NV	Howard Park 'Jete' Brut, <i>Great Southern, WA</i>		86
'17	Three Ponds 'Neptune', <i>Hunter Valley, NSW</i>		65
'14	Oakridge Vintage Blanc de Blancs, <i>Yarra Valley, VIC</i>		115
NV	42 Degrees South Premier Rosé, <i>Coal River Valley, TAS</i>	14	80
'07	House of Arras Brut Rosé, <i>Regional Blend, TAS</i>		135
NV	Mumm Marlborough Brut Prestige, <i>Marlborough, NZ</i>	14	80
NV	Kilikanoon Brut Vouvray, <i>Loire Valley, France</i>	16	90
NV	Bandini Prosecco di Valdobbiadene, Extra Dry, <i>Veneto, Italy</i>	13	65
	Lyre's Classico Italian Style Sparkling (<i>non-alcoholic</i>)	11	50
	Lyre's Classico Italian Style Sparkling (<i>can</i>)		12

W H I T E S

'19	Leo Buring Riesling, <i>Clare Valley, SA</i>	14	65
'19	Four Winds Riesling, <i>Canberra District, ACT</i>		75
'19	Shaw & Smith Sauvignon Blanc, <i>Adelaide Hills, SA</i>		85
'19	Totara Sauvignon Blanc, <i>Marlborough, NZ</i>	14	65
'20	Pikes Luccio Pinot Grigio, <i>Clare Valley, SA</i>	14	65
'15	Galli 'Adele Range' Pinot Grigio, <i>Sunbury, VIC</i>		92
'18	Margan 'White label' Semillon, <i>Hunter Valley, NSW</i>		80
'19	Eden Road Chardonnay, <i>Tumbarrumba, NSW</i>	18	85
'20	Clandestine V Chardonnay, <i>Margaret River, WA</i>		75
'18	Jean Dauvissat Chablis, <i>Burgundy, France</i>		110
'20	Fiore Moscato, <i>Australia</i>	11	50
	Ara 0% Sauvignon Blanc, <i>Marlborough NZ (non-alcoholic)</i>	13	55

R O S É

'19	Tellurian, <i>Heathcote, VIC</i>		75
'19	Cullen 'Dancing in the Moonlight', <i>Margaret River, WA</i>		68
'18	Maison Saint AIX, <i>Provence, France</i>		80
'20	Mirabeau 'Classic', <i>Côtes de Provence, France</i>	16	75
'18	Stoneleigh 'Wild Valley', <i>Marlborough, NZ</i>	15	70

O R A N G E / S K I N C O N T A C T

'21	K-P Naturally Chenin Blanc, <i>Margaret River, WA</i>	16	75
'21	Delatite Hell's Window Field Blend, <i>Mansfield, VIC</i>	17	80

RED WINE

'19	First Creek 'Botanica' Pinot Noir, <i>Central Ranges, NSW</i>	50
'18	Quartier by Port Philip Estate Pinot Noir, <i>Mornington Peninsula, VIC</i>	18 85
'18	Barone Ricasoli Chianti Classico, <i>Tuscany, Italy</i>	14 65
'16	Trediberri Langhe Nebbiolo, <i>Piedmont, Italy</i>	90
'18	Hentley Farm 'Villan & Vixen' Grenache, <i>Barossa Valley, SA</i>	14 65
'16	Lunar Apogé Côtes du Rhône Grenache Blend, <i>Rhône Valley, France</i>	75
'18	Yangarra Estate Shiraz, <i>McLaren Vale, SA</i>	18 85
'15	Kilikanoon 'Oracle' Shiraz, <i>Clare Valley, SA</i>	172
'16	Zema Estate Cabernet Sauvignon, <i>Coonawarra, SA</i>	80
'16	Juniper Small Batch Cabernet Sauvignon, <i>Margaret River, WA</i>	80

DESSERT WINE

'14	Briar Ridge Late Harvest Gewürztraminer, <i>Hunter Valley, NSW</i>	15 70
'19	Frogmore Creek Iced Riesling, <i>Coal River Valley, TAS</i>	15 70
'11	Château Filhot 2ème Grand Cru Classé Sauternes, <i>Bordeaux, France</i>	22 105

FORTIFIED

NV	Chambers Old Vine Muscat, <i>Rutherglen, VIC</i>	15
NV	Penfolds Grandfather 20yo Rare Tawny, <i>Regional Blend, SA</i>	23
NV	JM Sélèque Ratafia, <i>Champagne, France</i>	19
	Warre's 'Otima' 20yo Tawny Port, <i>Douro Valley, Portugal</i>	17



**Beer, Cider
& Non-alcoholic**

BEER & CIDERS

Heineken	10
James Boag's Light	8
Young Henry's Newtowner, Pale Ale	11
Sauce Peach Berliner Weisse	12
Young Henry's Cloudy Apple Cider	10
Beer - Heaps Normal Quiet XPA (<i>non-alcoholic</i>)	10

NON-ALCOHOLIC

Lyre's Non - Alcoholic G&T	10
Soft Drinks	4.50
<i>Coke, Coke No Sugar, Sprite, Ginger Ale, Lemon Lime Bitters, Soda Lime Bitters</i>	
Fever-Tree	4.50
<i>Tonic water, Aromatic Tonic water</i>	
Ginger beer	6
Purezza	5pp
<i>Sparkling, Still</i>	
Fresh orange juice	8
Cloudy apple, pineapple and grapefruit juice	6



Brunch

BRUNCH

Available until 2pm, on Weekends only

Freshly toasted sourdough,
cultured butter & preserve *v, dfo, gfo, vgo* 12

Soy quinoa toast, crushed avocado,
poached eggs, herb salad *v, df, gfo, vgo* 21

House crumpets, smoked salmon,
avocado, crème fraîche, hive honeycomb 27

Eggs on toast, any style *v, dfo* 16

Bacon & egg roll, crispy potato,
gruyère, spicy tomato jam 20

Crab bruschetta, crab shell mayo,
poached egg, finger lime, mint *df, gfo* 20

*Add ons: Avocado +5 | Bacon +5 |
Haloumi +6 | Smoked Salmon +10*

(v) vegetarian (vg) vegan (gf) gluten free (gfo) gluten free option (df) dairy free

(vo) vegetarian option available (vgo) vegan option available (dfo) dairy free option available

Credit card surcharge 1.5%, 10 or more people 10% gratuity, Sunday surcharge 10% and public holiday surcharge 15%.

BOTTOMLESS BRUNCH

*Available until 2pm, on Weekends only | 2 hours dining time
4 course shared feast with bottomless bubbles
(minimum 2 pp)*

G.H. Mumm Grand Cordon \$159pp

42 Degrees South Premier Rosé \$105pp

Free flow of Mimosa & Bellini \$95pp

Bandini Prosecco \$85pp

Soy quinoa toast, crushed avocado, poached eggs,
herb salad *v, df, gfo, vgo*

Chicken liver mousse, chive crumpets , raisin jam

King brown mushroom & pork fried rice, pea shoot,
cured egg yolk *df, gf*

Salted chocolate mousse, earl grey ice cream,
caramelised banana, lavender honey

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All Day Dining

SHARED PLATES

Choose from the below menu

5 dishes *for* \$75

7 dishes *for* \$90

(max 3 people)

ALL-DAY DINING

Sweet potato chips, tamarind yoghurt, chilli salt *gf* 10

Shoestring fries, rosemary salt, roasted garlic mayo *gf, df* 10

Broadbean hummus, grilled yoghurt flatbread, garlic,
furikake, upland cress *gf, df* 18

Fried chicken, sesame, gochujang sauce 18

Sweetcorn fritters, sriracha, smoked mozzarella 18

Chicken liver mousse, chive crumpets, raisin jam 18

Kingbrown mushroom & pork fried rice, pea shoot, cured egg yolk *gf, df* 18

Potato salad, gribiche, soft herbs *gf* 18

Beef cheek buns, red cabbage slaw, miso, fried pickle 18

Scallop ceviche, coriander, chilli, lime, tobiko *gf, df* 24

Freshly shucked oyster with today's accompaniment 1pcs/6pcs 4/24
(3pcs for shared plates)

Trout caviar, blini, crème fraiche 24

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DESSERTS

Donuts, honey, yoghurt, cinnamon, star anise, pistachio 14

Pandan cheesecake, coconut & kaffir lime sorbet 12

Salted chocolate mousse, earl grey ice cream,
caramelised banana, lavender honey 14

Black sticky rice, coconut, palm sugar *gf, df* 10

HIGH CHEESE

\$25pp

(minimum 2pp)

Selection of 3 types of cheeses,
lavosh oat crackers, grapes, quince,
chutney, dried fruits & nuts

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Coffee & Tea

HOT DRINKS

Coffee (<i>All coffee available until 4pm</i>)	5.00
<i>Flat white, Latte, Cappuccino, Long black, Mocha, Chai latte, Piccolo latte, Hot chocolate</i>	
Macchiato, Short black	4.50
Dirty chai	5.50
Additional:	.50
<i>Decaf, extra shot</i>	
Milk Options:	.50
<i>Soy, almond, oat milk</i>	
Tea (Tavalon)	6.00
<i>NYC Breakfast, Aussie Breakfast, Earl Grey, Kama Chai Sutra, Royal Chamomile, Lemongrass & Ginger, Pure Green, Jasmine Dream, Double Mint</i>	

COLD DRINKS

Iced coffee	6.00
<i>Iced latte, Iced long black, Iced mocha, Iced chocolate</i>	