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# Champagne & Flights



# 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

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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>	38	210
NV	G.H Mumm Grand Cordon Rosé, <i>Reims, Montagne de Reims</i>	29	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
'13	G.H Mumm RSRV Blanc de Blanc, <i>Reims, Montagne de Reims</i>	62	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

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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



# Wine

## W H I T E S

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'19	Leo Buring Riesling, <i>Clare Valley, SA</i>	14	65
'19	Four Winds Riesling, <i>Canberra District, ACT</i>		75
'21	Shaw & Smith Sauvignon Blanc, <i>Adelaide Hills, SA</i>		85
'21	Totara Sauvignon Blanc, <i>Marlborough, NZ</i>	14	65
'18	Christian Salmon 'Clos de Criots' Pouilly-Fumé, <i>Loire Valley, France</i>		105
'21	Pikes 'Luccio' Pinot Grigio, <i>Clare Valley, SA</i>	15	70
'15	Galli 'Adele Range' Pinot Grigio, <i>Sunbury, VIC</i>		92
'18	Margan 'White label' Semillon, <i>Hunter Valley, NSW</i>		80
'21	Eden Road Chardonnay, <i>Tumbarumba, NSW</i>	18	85
'20	Clandestine 'V' Chardonnay, <i>Margaret River, WA</i>		75
'18	Jean Dauvissat Chardonnay, <i>Chablis, Burgundy, France</i>		125
'20	Fiore Moscato, <i>Australia</i>	11	50
	Ara 0% Sauvignon Blanc, <i>Marlborough NZ (non-alcoholic)</i>	13	55

## R O S É

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'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
'21	Tatachilla 'White Admiral', <i>McLaren Vale, SA</i>	15	70

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

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

## RED WINE

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'19	First Creek 'Botanica' Pinot Noir, <i>Central Ranges, NSW</i>		80
'19	Quartier by Port Philip Estate Pinot Noir, <i>Mornington Peninsula, VIC</i>	19	90
'19	Barone Ricasoli Sangiovese, <i>Chianti Classico, Tuscany, Italy</i>	15	70
'16	Trediberri Nebbiolo, <i>Langhe, Piedmont, Italy</i>		90
'20	Hentley Farm 'Villan & Vixen' Grenache, <i>Barossa Valley, SA</i>	14	65
'16	Lunar 'Apogé', Grenache Blend, <i>Côtes du Rhône, Rhône Valley, France</i>		75
'19	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>		92
'16	Juniper 'Small Batch' Cabernet Sauvignon, <i>Margaret River, WA</i>		80

## DESSERT WINE

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'14	Briar Ridge Late Harvest Gewürztraminer, <i>Hunter Valley, NSW</i>		85
'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

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





# Cocktails

## SIGNATURES

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

## BE RESPONSIBLE

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

## CLASSICS *Classics available upon request*

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# Beer, Cider & Non Alcoholic

## BEER & CIDERS

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

## NON-ALCOHOLIC

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Lyre's Non - Alcoholic G&T	10
Soft Drinks	5
<i>Coke, Coke No Sugar, Sprite, Ginger Ale, Lemon Lime Bitters, Soda Lime Bitters</i>	
Fever-Tree	5
<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

## HOT DRINKS

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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	6.00
Additional:	1.00
<i>Decaf, extra shot</i>	
Milk Options:	1.00
<i>Soy, almond, oat milk</i>	
Tea (Tavalon)	6.00
<i>NYC Breakfast, Aussie Breakfast, Earl Grey, Kama Chai Sutra, Royal Chamomile, Lemongrass &amp; Ginger, Pure Green, Jasmine Dream, Double Mint</i>	

## COLD DRINKS

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



# Brunch

## B R U N C H

*Available until 2pm, on Weekends only*

Freshly toasted sourdough,  
cultured butter & house jam 12

Soy quinoa toast, broad bean hummus,  
poached eggs, furikake, watercress pesto 21

Green onion crumpets, smoked salmon,  
avocado, goat's curd, lemon jam 27

Eggs on toast, any style 16

Bacon & egg roll, crispy potatoes,  
cheddar, sweet & sour peppers 20

Fried rice bowl, king brown mushrooms,  
pea shoots, fried eggs, kohlrabi, sesame 21

Donuts, honey, yoghurt, cinnamon, star anise, pistachio 16

*Add ons: Avocado +6 | Bacon +6 |  
Haloumi +7 | Smoked Salmon +8*

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

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Soy quinoa toast, broad bean hummus,  
poached eggs, furikake, watercress pesto

Chicken liver mousse, green shallot crumpets, raisin jam

Fried rice bowl, king brown mushrooms,  
pea shoots, fried eggs, kohlrabi, sesame

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

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# All Day Dining

## ROYAL TASTING FEAST

\$65pp

Broadbean hummus, furikake, grilled flatbread, garlic oil, cress *gf, df*

Smoked salmon, crème fraîche, pikelets, salmon roe *nf*

Chicken liver mousse, green shallot crumpets, raisin jam *nf*

Goat cheese tortellini, watercress pesto, black olives, cherry tomatoes *v*

Meatball, cumin, chilli & cheddar slider *nf*

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

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## ALL - DAY DINING

Freshly shucked oysters with today's accompaniment 1pc/6pcs \$6/\$32

*Suggestion* NV Perrier-Jouet Grand Brut Épernay, *Vallée de la Marne* 28 165

Black River Oscietra Imperial Caviar on toast \$48

*Suggestion* NV G.H Mumm Grand Cordon Brut Cuvée, *Reims, Montagne de Reims* 25 145

Broad bean hummus, furikake, grilled flatbread, garlic oil, cress *gf, df* \$18

*Suggestion* 19 Eden Road Chardonnay, *Tumbarrumba, NSW* 18 85

Roast eggplant puree, miso, belgium endive, pickled onions, herbs \$18

*Suggestion* 20 Mirabeau 'Classic Rose', *Cotes de Provence, France* 16 75

Smoked salmon, crème fraiche, pikelets, salmon roe \$24

*Suggestion* NV Bandini Prosecco di Valdobbiadene Extra Dry, *Veneto, Italy* 13 65

Yellow fin tuna tataki, sesame, horseradish, kohlrabi, goat's curd \$24

*Suggestion* Classic Cocktail - Dirty Tanqueray Gin Martini

Chicken liver mousse, green shallot crumpets, raisin jam \$19

*Suggestion* 18 'Quartier by port Philip Estate Pinot Noir, *Mornington Peninsula, VIC* 18 85

Steak tartare, anchovy cream, toast \$24

*Suggestion* NV Swift Brut Rosé, *Orange, NSW* 18 100

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Goat cheese tortellini, watercress pesto, black olives, cherry tomatoes \$24

*Suggestion* NV Perrier-Jouet Grand Brut Épernay, *Vallée de la Marne* 28 165

King brown mushroom & pork fried rice, pea shoot, cured egg *gf, df* \$22

*Suggestion* 19 Eden Road Chardonnay, *Tumbarrumba, NSW* 18 85

Meatball, cumin, chilli & cheddar sliders (2) \$22

*Suggestion* Signature Cocktail - Veracruzana, our twist on a spicy Margarita 22

Okonomiyaki burger, sweet & sour peppers, cheddar, kewpie mayo \$24

*Suggestion* Young Henry's Newtowner Pale Ale, *NSW* 11

Shoestring fries, rosemary salt, roasted garlic mayo *gf, df* \$12

*Suggestion* 19 Totara Sauvignon Blanc, *Marlborough, NZ* 14 65

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Donuts, honey, yoghurt, cinnamon, star anise, pistachio \$16

*Suggestion* G H Mumm RSRV 4.5 Brut Grand Cru, *Reims, Montagne de Reims* 50 210

Malt custard, salted toffee, raspberry, almond crumb \$16

*Suggestion* NV Bandini Prosecco di Valdobbiadene Extra Dry, *Veneto, Italy* 13 65

Cheese selection, grapes, lavosh & oat crackers \$32

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## DESSERTS

Donuts, honey, yoghurt, cinnamon, star anise, pistachio 16

*Suggestion* G H Mumm RSRV 4.5 Brut Grand Cru, *Reims, Montagne de Reims* 50 210

Malt custard, salted toffee, raspberry, almond crumb 16

*Suggestion* NV Bandini Prosecco di Valdobbiadene Extra Dry, *Veneto, Italy* 13 65

Cheese selection, grapes, lavosh & oat crackers 32

## HIGH CHEESE

\$29pp

*(minimum 2pp)*

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

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