

GOLDEN HOUR (4-6PM)

Oysters & Champagne	29
Burger & Burgundy	34
Escargot & Piquepoul	29
Beggar's Banquet (Btl Champagne, Oysters, Steak Tartare, Frites)	125

PETIT

Oysters	MP
Olives	8
Zucchini flower, goats cheese, ratatouille	7
Soupe à l'Oignon	6 / 16

HORS D'OEUVRES

Steak Tartare	19
San Daniele Prosciutto	14
Chicken Liver Parfait	14
Burrata, stone fruit, green olive	19
Cured Salmon Roulade, purple daikon, crème fraîche, horseradish	22
Baby leeks vinaigrette, black truffle and hazelnut pesto	18
Moules Marinière, Portarlington mussels, shallots, garlic, white wine, cream	25
Lamb Sweetbreads, iceberg, fine herb, tartare	19
Escargot de Bourgogne, snails, garlic, pastisse butter	20

LE PLAT PRINCIPAL

Duck Frites, Great Ocean Ducks, Port Campbell	44
MGX Burger, cheese, bacon, famous sauce, frites	27
Enocchi Parisienne, comté gruyère, pickled onion, parsley	27
Grilled Yellow Fin Tuna Niçoise Salad	35
Lamb Rump, vegetable provençal, Western District Lamb	36
Flank Steak, 220g Southern Ranges Score 4, VIC	35
Filet de Boeuf, 220g, Southern Ranges Score 2, VIC	42
Dry aged Sirloin on the Bone, 600g, O'Connor, Gippsland—for two	99

All steaks served with frites and choice of sauce.

LES GARNITURES

Salade verte, Sautéed spinach, Pomme purée, Haricot verts, Pomme frites	8
Additional Sauces (Béarnaise, Poivre, Bordelaise, Beurre persille)	4

All bills will incur a 10 per cent surcharge on Sundays.

SHOULD I STAY OR SHOULD I GAUX?

DESSERT

Creme Brûlée	I5
Pot de crème au chocolat	I5
Nougat parfait glace, dried cherry, fennel sable	I6
Soufflé du Jour	I7
Sorbet	I2
I/2 dozen mini Madeleines	I2

FROMAGE

Coulommiers	I4
Bleu d'Auvergne	I4
Le Secret de Compostelle	I4
Delice des Deux	I4

DESSERT WINE

2013 Les Lions de Suduiraut Sauternes (<i>Bordeaux, France</i>) SEMILLON, SAUVIGNON BLANC	I6
2018 Brachetto d'Acqui DOCG (<i>Piedmont, Italy</i>) BRACHETTO	I4

FORTIFIED

2018 Romate Perdido (<i>Jerez, Spain</i>) FINO EN RAMA	I5
NV Niepoort Ruby (<i>Portugal</i>) PORT	I5
2015 Mas Amiel (<i>Maury, France</i>) GRENACHE	I8
1969 Domaine La Sobilane Rivesaltes (<i>Languedoc, France</i>) GRENACHE NOIR, GRENACHE BLANC, GRENACHE GRIS, MACCABEO	40

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GOLDEN HOUR (12AM TIL CLOSE)

Oysters & Champagne	29
Burger & Burgundy	34
Escargot & Piquepoul.	29
Beggar's Banquet (Btl Champagne, Oysters, Steak Tartare, Frites)	125

LA NUIT

Oysters	MP
Olives	9
Steak Tartare	21
Soupe à l'Oignon	7 / 17

San Daniele Prosciutto	16
Chicken Liver Parfait	16
Escargot de Bourgogne, snails, garlic, pastisse butter	22
Moules Marinière, Portarlington mussels, shallots, garlic, white wine, cream	27

MGX Burger, cheese, bacon, famous sauce, frites	30
Goujon de poisson en sandwich, sauce verte, gaufrette, citron grille	20
Flank Steak, 220g Southern Ranges Score 4, Victoria	38

LES GARNITURES

Salade verte	9
Pomme purée	9
Pomme frites	9
Additional sauces (Béarnaise, Poivre)	4

DESSERTS

Creme Brûlée	17
Pot de crème au chocolat	17
Sorbet	15

FROMAGE

Coulommiers	16
Bleu d'Auvergne	16
Le Secret de Compostelle	16
Delice des Deux	16

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COCKTAILS AND MIXED DRINKS

GOLDEN HOUR (4-6PM/12AM TIL CLOSE)

NV Collet Brut (<i>Aj, France</i>) CHAMPAGNE	20
Barbotage (Champagne, Lemon, Sugar)	21
Sherry Cobbler (Manzanilla, Lemon, Orange Curaçao)	18
Young American (Sweet Vermouth, Campari, Absinthe)	22
Coffee Frappe (Rum, Cognac, Coffee)	21

SNACK SIZE

Martini (Gin, Dry Vermouth, Orange Bitters)	12
Manhattan (Rye, Sweet Vermouth, Angostura Bitters)	12

APERITIF

Black Velvet (Guinness, Champagne)	14
Americano Perfecto (Sweet Vermouth, Campari, Beer)	21
French 75 (Gin, Lemon, Champagne)	23
Spritz - Italian or French (Aperitif, Sparkling Wine, Soda)	21

THIS OR THAT

Negroni (Gin, Campari, Sweet Vermouth).	23
↳ or try the Ritz with a dash of Absinthe.	24
↳ or the Cardinal with Dry Vermouth instead of Sweet	24
Tom Collins (Gin, Lemon, Sugar, Soda)	23
↳ or try Pierre with Cognac	24
↳ or the Stay Up Late with both Gin and Cognac	24
Old Fashioned (Spirit, Bitters, Sugar)	24
↳ your choice of Rum or Whisk(e)y	
Gimlet (Spirit, Lime and Sugar)	22
↳ your choice of Gin or Vodka	
↳ or the Margaux-rita with Tequila, Grand Marnier, Absinthe & Lime	23

DIGESTIF

Irish Coffee (Irish Whisky, Coffee, Cream, served HOT)	22
↳ Cognac can be substituted for a Cafe Royale, naturally	
La Dominicana (Rum, Coffee Liqueur, Cream)	22
Apotheke (Fernet Branca, Sweet Vermouth, Crème de Menthe)	21
Vieux Carré (Rye, Cognac, Sweet Vermouth, Bénédictine, Bitters)	24

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BY THE GLASS

SPARKLING / CHAMPAGNE

2014 Chandon 'Cygnet' Rosé (<i>Yarra Valley, VIC</i>)	SPARKLING PINOT MEUNIER	.	.	.	.	.	16
2015 De Chanceny Vouvray (<i>Loire Valley, France</i>)	SPARKLING CHENIN BLANC	.	.	.	.	.	18
NV Andre Clouet 'Grande Reserve' (<i>Bouzy, FRA</i>)	CHAMPAGNE	.	.	.	.	.	24
NV 'R' de Ruinart Brut (<i>Reims, France</i>)	CHAMPAGNE	.	.	.	.	.	26

WHITE / BLANC

2018 Heindenreich 'Watervale' (<i>Clare Valley, SA</i>)	RIESLING	.	.	.	.	.	13
2019 Coriole (<i>Mclaren Vale, SA</i>)	PIQUEPOUL	.	.	.	.	.	16
2017 Best's 'Concongella Blanc' (<i>Great Western, VIC</i>)	FIELD BLEND	.	.	.	.	.	17
2017 Geoff Weaver 'single vineyard' (<i>Adelaide Hills, SA</i>)	SAUVIGNON BLANC	.	.	.	.	.	17
2019 Yangara 'Blanc' (<i>Mclaren Vale, SA</i>)	GRENACHE BLANC FIELD BLEND	.	.	.	.	.	15
2018 Indigo 'Alpine Valley' (<i>Beechworth, VIC</i>)	CHARDONNAY	.	.	.	.	.	16
2017 Thomas Pico (<i>Limoux, FRA</i>)	CHARDONNAY BLEND	.	.	.	.	.	23

ROSE / ORANGE

2018 AIX (<i>Coteaux d'Aix-en-Provence, France</i>)	GRENACHE, SYRAH, CARIGNAN ROSE	.	.	.	.	.	16
2019 Hahndorf Hills (<i>Adelaide Hills, SA</i>)	TROLLINGER ROSE	.	.	.	.	.	15
2018 Cullen 'Amber' (<i>Margaret River, WA</i>)	SAUVIGNON/SEMILLON	.	.	.	.	.	18
2019 Microwines 'Vine Vale' (<i>Barossa Valley, SA</i>)	CINSAULT - SERVED CHILLED	.	.	.	.	.	17

RED / ROUGE

2015 Blain-Gagnard 'Passetoutgrain' (<i>Volnay, FRA</i>)	GAMAY/PINOT NOIR	.	.	.	.	.	23
2018 Shadowfax (<i>Macedon Ranges, VIC</i>)	PINOT NOIR	.	.	.	.	.	17
2018 Sanglier 'LDR' (<i>Adelaide Hills/Clare Valley, SA</i>)	PINOT NOIR/SHIRAZ	.	.	.	.	.	15
2018 Vignerons d'Estezargues 'Cuvée des Copains' (<i>Côtes-du-Rhône, FRA</i>)	GRENACHE	.	.	.	.	.	13
2018 Penley Estate 'Spring Release' (<i>Coonawarra, SA</i>)	CABERNET FRANC	.	.	.	.	.	16
2018 Simão & Co. 'Old Vine' (<i>Glenrowan, VIC</i>)	SHIRAZ	.	.	.	.	.	17
2016 Daumen (<i>Côtes-du-Rhône, FRA</i>)	GRENACHE, SYRAH, MATARO, CINSAULT	.	.	.	.	.	19

SWEET / DESSERT

2019 Frogmore Creek (<i>Cambridge, TAS</i>)	ICED RIESLING	.	.	.	.	.	15
2009 Chateau De Cérons (<i>Cérons, France</i>)	SEMILLON, SAUVIGNON BLANC, MUSCADELLE	.	.	.	.	.	16
2013 Chevreux-Bournazel 'La Parcelle' (<i>Connigis, FRA</i>)	RATAFIA PINOT MEUNIER	.	.	.	.	.	16
2015 Mas Amiel Maury Vintage (<i>Languedoc, France</i>)	GRENACHE	.	.	.	.	.	18
NV All Saints '5 years' (<i>Rutherglen, VIC</i>)	MUSCAT	.	.	.	.	.	14

BEER

TAP - 300ML STEIN

Stomping Ground German Pilsner	.	.	.	.	.	.	9
Fixation IPA	.	.	.	.	.	.	10
Guinness	.	.	.	.	.	.	9

BOTTLES

Peroni Red	.	.	.	.	.	.	8
Insel Meerjungfrau Sour	.	.	.	.	.	.	16
Westmalle Tripel	.	.	.	.	.	.	26
Theakstons Old Peculiar Ale (500ml)	.	.	.	.	.	.	22
Daylesford Cider	.	.	.	.	.	.	15
Miller High Life (210ml)	.	.	.	.	.	.	7
Budvar Non-Alcoholic	.	.	.	.	.	.	9

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BAR

MARGAUX

MGX

PETIT

Martini	I3
(Gin, Dry Vermouth, Orange Bitters)	
Manhattan	I3
(Rye, Sweet Vermouth, Angostura)	

APERITIF

Black Velvet	I8
(Guinness, Crémant de Bourgogne)	
Americano Perfecto	2I
(Sweet Vermouth, Campari, Beer)	
French 75	24
(Gin, Lemon, Champagne)	
Spritz - Italian or French	2I
(Aperitif, Sparkling Wine, Soda)	
Lake House Fix 0% ABV	
(Seedlip Spice 94, Cucumber,	
Citrus, Cracked Pepper)	I6

SPARKLING / CHAMPAGNE

2014 Chandon 'Cygnet' (Yarra Valley, VIC)	
PINOT MEUNIER ROSE	I6
NV 'R' de Ruinart Brut (Reims, France)	
CHAMPAGNE	26

Full wine list available.

HORS D'OEUVRES

Oysters	MP
Olives	8
Soupe à l'Oignon	.6/I6
Steak Tartare	I9
San Daniele Prosciutto	I4
Chicken Liver Parfait	I4
Burrata, stone fruit, green olive	I9
Baby leeks vinaigrette, black truffle and hazelnut pesto	I8
Escargot de Bourgogne, snails, garlic, pastisse butter	20
Moules Marinière, Portarlington mussels	25

LE PLAT PRINCIPAL

Confit Duck Leg, frites, Great Ocean Ducks, Port Campbell	39
MGX Burger, cheese, bacon, famous sauce, frites	27
Gnocchi Parisienne, comté gruyère, pickled onion, parsley	27
Flank Steak, 220g Southern Ranges Score 4, VIC	35
Coq au Vin	26
Grilled Yellow Fin Tuna Niçoise Salad	35
MGX Tasting Menu	.70 ^{PP}

LES GARNITURES

Salade verte, Sautéed spinach, Pomme purée, Haricot verts, or Pomme frites	8
Sauces (Béarnaise, Poivre, Bordelaise, Beurre persille)	4

GOLDEN HOUR

Beggar's Banquet	I25
(Bottle of Champagne, Oysters, Steak Tartare, Frites)	
Oysters & Champagne	29
Burger & Burgundy.	34
Escargot & Piquepoul	29

DESSERTS

Creme Brûlée	I5
Pot de crème au chocolat	I5
Nougat parfait glace	I6
Soufflé du Jour.	I7
Sorbet	I2
I/2 dozen Madeleines	I2

FROMAGE

Coulommiers	I4
Bleu d'Auvergne	I4
Le Secret de Compostelle	I4
Delice des Deux	I4