



[mar.ti.ni]

More of a verb than a noun.

More of a state of mind than a drink.

Like Grey Goose Vodka, a Martini is made with just two ingredients, but holds infinite possibilities.

How do you have yours?

DALE DEGROFF

To aptly showcase Grey Goose Vodka and the world's most iconic cocktail, Le Martini has collaborated with a roster of esteemed guest international bartenders to curate a series of bespoke cocktail menus.

Known for transforming cocktail culture in the 1980s while working at New York's legendary Rainbow Room – then considered a pinnacle of dining and nightlife – award-winning bartender and 'King of Cocktails', Dale DeGroff mined the remarkable history of the martini to create three unique beverages that blend rich history and modern techniques.

Noilly Prat dry vermouth, Bitter Truth Bogart's Bitters, lemon zest

GREY GOOSE MARTINIÉ SPECIALE	32
Grey Goose Vodka, Sauternes, Blanc vermouth, Bitter Truth Orange Bitters, Castelvetrano Sicilian green olive	
GREY GOOSE MILLENNIUM DRY MARTINI	32
Grey Goose Vodka, Noilly Prat dry vermouth, Blanc vermouth, Bitter Truth Bogart's Bitters, Castelvetrano Sicilian green olive	
HARRY'S ORIGINAL	32
(Inspired by the 1888 Harry Johnson Martini)	
Grey Goose Vodka, Pierre Ferrand dry curação, sweet vermouth,	

GREY GOOSE MARTINI COLLECTION

Shaken, Stirred, Straight-Up, Long, Neat, Wet, Dry, with a Twist. Forever a classic, and never dull.

Grey Goose Vodka, cucumber, manzanilla, mint

CLASSIC MARTINI How do you have yours? Ask our bartenders and have your martini, your way. PETIT MARTINIS PASSIONFRUIT MARTINI Grey Goose Vodka, lemon, passionfruit, ginger SUNSET MARTINI Grey Goose Vodka, Cocchi di Torino, coconut, grapefruit ITALIANO MARTINI 22 Grey Goose Vodka, wattleseed & coffee liqueur, honey, cream float SOUTHBANK MARTINI 22

Menu is subject to change. No split bills. Please note: credit card payments incur a service fee of 1.15%. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). Should you have any special dietary requirements or allergies please inform your waiter. Crown practises responsible service of alcohol.

HORS D'OEUVRE

Enjoy French cuisine reimagined with a contemporary flair by selecting from an elite offering of light bites from Crown favourite, Bistro Guillaume. With a paddock to plate philosophy, the Bistro Guillaume menu showcases local Victorian produce and changes with the finest tastes of the season.

Freshly shucked oysters, mignonette (6pcs)	36
Caviar service, blini, crème fraiche (Siberian Sturgeon, Black Pearl 30g)	200
Alto olives, espelette pepper (V)	12
Whipped cods roe, herbs, baguette	15
Gilda (anchovies, green olive, guindilla pepper) (3pcs)	16
Crab roll	23
Mixed olives (Available after hours)	10

BEVERAGES

BOTTLED BEER		
Stone & Wood Pacific Ale		14
Australia		
Asahi		14
Japan		
CHAMPAGNE	Gls	Btl
Veuve Clicquot Brut	38	210
Reims, France		
WHITE		
Tai Tira Sauvignon Blanc	19	80
Marlborough, NZ		
RED		
Riposte 'The Sabre' Pinot Noir	19	80
Adelaide Hills, SA		

SPIRITS

SINGLE MALT	
Lagavulin 16yo	22.5
Scotland	
Oban 12yo	35.5
Scotland	
DI ENDED WHICKY	
BLENDED WHISKY	
Dewar's 12yo	16
Scotland	
AMERICAN WHISKEY	
Angel's Envy	22
Kentucky	
LA DA NIECE WILLEWY	
JAPANESE WHISKY	
Hibiki Harmony	35.5
lanan	

SPIRITS

GIN	
Bombay Sapphire	14.5
England	
VODKA	
Grey Goose	19
France	
RUM	
Bacardí Carta Blanca	13
Cuba	
Bacardí Reserva Ocho	19
Cuba	
TEQUILA	
Patrón Silver	20.5
Mexico	



Made without compromise, each bottle of Grey Goose Vodka is distilled and bottled in France, with a recipe and process that remains unchanged since inception, using just two ingredients of the highest quality single origin Picardie wheat and spring water from our natural limestone well in Gensac-la-Pallue.

A one distillation process brings out the true essence of these ingredients and the exceptional quality that elevates every cocktail.