

cocktails \$13



white chocolate sling
russian standard vodka, dutch white chocolate
& fresh lemon



spiced pomegranate fizz
russian standard vodka combined with organic pomegranate,
cranberry, ginger, orange & fresh lime



burnt orange cosmopolitan
russian standard platinum vodka blended with
burnt orange & cranberry



big apple bourbon punch
jim beam straight rye whiskey & green apple mingled with
a bright cherry finish



gold class spiced mojito
cruzan dark rum, mint & lime finished with
organic vanilla & ginger



beam long beer iced tea
jim beam 4 year old bourbon & belgian white beer
contrasted with organic orange and vanilla

menu

edamame beans with flaked salt <i>balgownie estate sparkling rose nv (yarra valley vic) 9.5/41</i>	 	5
marinated olives in garlic & rosemary oil with grissini <i>johnny q cuvee nv (padthaway sa) 7.5/28</i>	 	8
peking duck pancakes rolled with shallots, coriander & hoisin <i>woodstock grenache rose (mclaren vale sa) 8.5/37</i>		19
gorgonzola & fig arancini <i>gulf station cabernet sauvignon (yarra valley vic) 10.5/41</i>		12
steamed chicken & garlic chive dumpling with ponzu <i>ross hill maya chardonnay (orange nsw) 10.5/45</i>		11
handmade empanada of chorizo, manchego cheese & potato <i>mr smith shiraz (mclaren vale sa) 9.5/37</i>		13
prawn & water chestnut gyoza coconut & peanut crumble with ponzu <i>la boheme act three pinot gris (yarra valley vic) 9.5/39</i>		13
beer battered onion rings with chipotle smoky bbq sauce <i>woodstock shiraz cabernet (mclaren vale sa) 9.5/37</i>		10
spicy "buffalo" chicken wings with blue cheese dip <i>fraser gallop cabernet merlot (margaret river wa) 11.5/44</i>		16
salumi misti board sliced italian small goods, green sicilian olives, balsamic onions & grissini <i>ross hill benny & taylor shiraz (orange nsw) 10.5/45</i>		20
dynamite squid tossed in our spicy dynamite seasoning with firecracker aioli <i>babich black label sauvignon blanc (marlborough nz) 9.5/39</i>		18
wagyu beef sliders char-grilled wagyu beef on brioche with american cheddar, red onion chutney & garlic aioli served with french fries <i>fraser gallop cabernet merlot (margaret river wa) 11.5/44</i>		3 for 23
pulled pork & slaw sliders shredded pork carnitas on brioche with house made slaw & sriracha aioli served with onion rings <i>la boheme act three pinot gris (yarra valley vic) 9.5/39</i>		3 for 23

king island cheese board		28
quince paste, crispy granny smith, crisp bread & candied walnuts		
king island double brie		
surprise bay mature cheddar		
roaring forties blue		
<i>ross hill benny & taylor shiraz (orange nsw) 10.5/45</i>		
nachos tutti		
nachos for two served in individual clay pots, white corn		
tortillas, refried pinto beans, melted cheddar cheese, sour cream,		
house made guacamole, sliced jalapenos & tomato salsa		
• pulled pork carnitas		23
• spiced chilli beef		22
• vegetarian		20
<i>woodstock shiraz cabernet (mclaren vale sa) 9.5/37</i>		
tempura dusted yellow tail snapper		
chips, fresh lemon & firecracker aioli		25
<i>babich black label sauvignon blanc (marlborough nz) 9.5/39</i>		
dips plate		17
hummus & dukkah, avocado, spicy mexican salsa rosa,		
black olive tapenade, with rosemary salt ciabatta		
<i>johnny q cuvee nv (padthaway sa) 7.5/28</i>		
pizzetta		
with buffalo mozzarella & tomato passata on a stone fired base		18
• pepperoni, bocconcini, black olive & basil		
• garlic prawn, shallot & aioli		
• grilled chicken, red peppers & smoky BBQ sauce		
• margherita, buffalo mozzarella & basil		
<i>woodstock shiraz cabernet (mclaren vale sa) 9.5/37</i>		
parmesan & truffle fries with aioli		10
<i>ross hill maya chardonnay (orange nsw) 10.5/45</i>		
french fries with tomato relish		9
sweet potato fries with truffle aioli		11

platters to share

carnival platter

49

our signature sliders 2 ways – wagyu beef & pulled pork
trio of onion rings, sweet potato fries & parmesan fries
buffalo chicken with blue cheese dip
dynamite squid with jalapeno aioli
babich black label sauvignon blanc (marlborough nz) 39

vegetarian mezze platter

38

selection of house made dips
tomato & basil bruschetta, marinated olives, dukkah crusted bocconcini
hand crumbed fig & gorgonzola arancini
grissini & freshly baked rosemary ciabatta
gulf station shiraz vignier (yarra valley vic) 42

seafood platter

49

yellow tail snapper
dynamite squid with firecracker aioli
prawn & lemongrass cones, soft shell crab
hand cut chips, fresh lime, lemon & ponzu
babich black label sauvignon blanc (marlborough nz) 39

dessert tasting platter

38

mini gold class signature sundae
warm boston brownie, choc mud ice cream & candied walnuts
belgian waffle with warm caramel fudge
hand selected lindt dessert of the day
white chocolate sling 13

desserts & sundaes

designed for gluttony not the faint-hearted

deconstructed banana split	21
smooth banana, scoops of chocolate & vanilla bean ice cream, hot chocolate fudge, peanut brittle, fresh strawberries, cream & chocolate filled wafers topped with a cherry	
gold class signature sundae	20
scoops of creamy vanilla bean ice cream, crushed maltesers, rich chocolate & caramel fudge, fresh strawberries & chocolate filled wafers	
warmed boston brownie sundae	21
warm chocolate brownie, decadent chocolate & creamy vanilla ice cream, hot chocolate fudge, cream, candied walnuts & shaved chocolate	
belgian waffles 2 warm waffles served your way	17
<ul style="list-style-type: none">• belgian - chocolate fudge & vanilla ice cream• central park - caramel fudge, vanilla bean ice cream & fresh strawberries• sydney - maple syrup, fresh cream & berry compote	
california churros	4 for 18
cinnamon sugar, bavarian custard & caramel filled served with a pot of warm lindt chocolate	
salted caramel & bitter chocolate tart	12
handmade soft caramel with murray river salt set in a crisp sweet pastry, topped with couverture chocolate & finished with peanut brittle	

chocolate menu inspired by...



chocolate indulgence – made with lindt chocolate. classic vanilla ice cream, warm lindt chocolate brownie, lindt milk chocolate ganache & shaved lindt chocolate excellence	23
lindt cake of the day please ask at the bar for today's selection	14
swiss hot chocolate made with lindt chocolate	7

with any dessert purchase enjoy a white chocolate sling for \$10

sparkling wine/champagne

	gls	btl
johnny q cuvee <i>padthaway sa, nv</i>	7.5	28
lois blanc de blanc <i>adelaide hills sa, nv</i>		43
balgownie estate sparkling rose <i>yarra valley vic, nv</i>	9.5	41
billecart salmon brut champagne <i>france, nv</i>		99
pommery brut royal <i>france, nv</i>		90
emeri 200ml pink moscato <i>south eastern australia</i>		10

white wine

	gls	250ml	500ml	btl
babich black label sauvignon blanc <i>marlborough nz</i>	9.5	17	33	39
pistol packin' momma sauvignon blanc <i>orange nsw</i>				37
3 tales sauvignon blanc <i>marlborough nz</i>	8	12	23	35
johnny q semillon sauvignon blanc <i>adelaide hills sa</i>				27
mrs. smith sauvignon blanc <i>marlborough nz</i>	6.5	13	24	27
fraser gallop estate semillon sauvignon blanc <i>margaret river wa</i>				44
meerea park xyz semillon <i>hunter valley nsw</i>				44
babich "black label" pinot gris <i>marlborough nz</i>				40
la boheme act three pinot gris and friends <i>yarra valley vic</i>	9.5	17	33	39
sevenhill riesling <i>clare valley sa</i>				40
ralph fowler viognier <i>mt. benson sa</i>				40
quarisa "treasures" chardonnay <i>padthaway sa</i>				36
hungerford hill "fishcage" chardonnay <i>tumbarumba nsw</i>				37
ross hill "maya" chardonnay <i>orange nsw</i>	10.5	18	35	45
maverick "breechens" semillon chardonnay <i>barossa valley sa</i>				37

rose

	gls	250ml	500ml	btl
seville estate "the barber" rose <i>yarra valley vic</i>				40
woodstock grenache <i>mclaren vale sa</i>	8.5	15	31	36

red wine

	gls	250ml	500ml	btl
quarisa "treasures" cabernet sauvignon <i>coonawarra sa</i>				36
gulf station cabernet sauvignon <i>yarra valley vic</i>	10.5	18	35	41
a. retief cabernet sauvignon petit verdot malbec <i>hilltops nsw</i>				48
ross hill "isabelle and jack" cabernet franc merlot <i>orange nsw</i>				45
woodstock shiraz cabernet <i>mclaren vale sa</i>	9	16	30	36
fraser gallop estate cabernet merlot <i>margaret river wa</i>	11.5	19	36	44
ralph fowler merlot <i>mt. benson sa</i>				40
seville estate "the barber" pinot noir <i>yarra valley vic</i>				46
babich pinot noir <i>marlborough nz</i>				48
cantina tolo 'rocca ventosa' sangiovese <i>daunia italy</i>				27
meerea park shiraz <i>hilltops nsw</i>				33
mr. smith shiraz <i>mclaren vale sa</i>	9.5	17	33	37
ross hill "benny & taylor" shiraz <i>orange nsw</i>	10.5	18	35	45
woodstock "pilot's view" shiraz <i>mclaren vale sa</i>				61
gulf station shiraz viognier <i>yarra valley vic</i>	10.5	18	35	42
maverick "breechens" shiraz grenache mourvedre <i>barossa valley sa</i>				37
b3 (basedow bros) grenache shiraz mourvedre <i>barossa valley sa</i>				48

beer

corona	9
peroni	8
crown lager	8.5
carlsberg	7
pure blonde	8
blue tongue	7
cascade light	6

spirits

russian standard vodka	7
larios gin	7
cruzan estate dark rum	7
bacardi rum	7
jim beam bourbon	7
teachers scotch	7
absolut	8
belvedere	12
ciroc	14
grey goose	15
bombay sapphire	8
tanquery ten	12
appleton estate extra	12
bundaberg rum	8
havana club anejo blanco	8
bookers	16
jack daniels	8
jim beam black label	17
makers mark	8
canadian club	8
chivas regal	8
don julio blanco	15
patron silver	18
hennessy xo	20

liqueurs

baileys	8
frangelico	8
southern comfort	8
cointreau	8
kahlua	8
malibu	8

non alcoholic beverages

coke, diet coke, sprite, lift, lemon lime & bitters	4.5
mount franklin still water	5.2
mount franklin sparkling water	5.5
juice	4
smoothies	7.5
banana, mango, mixed berry	
frappiato	7.5
plain or malteser blended ice coffee with milk & ice cream	
Coffee, hot chocolate	cup 3.5
skim, soy & decaf available	mug 4
tea selection	3.5
<ul style="list-style-type: none">• english breakfast• green tea with jasmine• chamomile• earl grey• peppermint	
swiss hot chocolate	7
made with lindt chocolate	
liqueur coffees	8.5
<ul style="list-style-type: none">• french – cointreau & kahlua• jamaican – rum & tia maria• mexican – kahlua• irish - baileys	

