

## 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

<b>edamame beans with flaked salt</b> <i>balgownie estate sparkling rose nv (yarra valley vic) 9.5/41</i>	🍴 ✂️	5
<b>marinated olives in garlic &amp; rosemary oil with grissini</b> <i>johnny q cuvee nv (padthaway sa) 7.5/28</i>	🍴 ✂️	8
<b>peking duck pancakes</b> rolled with shallots, coriander & hoisin <i>woodstock grenache rose (mclaren vale sa) 8.5/37</i>		19
<b>gorgonzola &amp; fig arancini</b> <i>gulf station cabernet sauvignon (yarra valley vic) 10.5/41</i>	🍴	12
<b>handmade empanada of chorizo, manchego cheese &amp; potato</b> <i>mr smith shiraz (mclaren vale sa) 9.5/37</i>		13
<b>prawn &amp; water chestnut gyoza</b> coconut & peanut crumble with ponzu <i>la boheme act three pinot gris (yarra valley vic) 9.5/39</i>		13
<b>beer battered onion rings</b> with chipotle smoky bbq sauce <i>woodstock shiraz cabernet (mclaren vale sa) 9.5/37</i>	🍴	10
<b>spicy "buffalo" chicken wings</b> with blue cheese dip <i>fraser gallop cabernet merlot (margaret river wa) 11.5/44</i>	✂️	16
<b>dynamite squid</b> tossed in our spicy dynamite seasoning with firecracker aioli <i>babich black label sauvignon blanc (marlborough nz) 9.5/39</i>		18
<b>wagyu beef sliders</b> char-grilled wagyu beef on brioche, 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
<b>pulled pork &amp; slaw sliders</b> 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

<b>king island cheese board</b> quince paste, crispy granny smith, crisp bread & candied walnuts king island double brie surprise bay mature cheddar roaring forties blue <i>ross hill benny &amp; taylor shiraz (orange nsw) 10.5/45</i>		28
<b>nachos tutti</b> 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 <ul style="list-style-type: none"><li>• pulled pork carnitas</li><li>• spiced chilli beef</li><li>• vegetarian</li></ul> <i>woodstock shiraz cabernet (mclaren vale sa) 9.5/37</i>	🍴 ✂️	23 22 20
<b>tempura dusted yellow tail snapper</b> chips, fresh lemon & firecracker aioli <i>babich black label sauvignon blanc (marlborough nz) 9.5/39</i>		25
<b>dips plate</b> 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>	🍴	17
<b>pizzetta</b> with buffalo mozzarella & tomato passata on a stone fired base <ul style="list-style-type: none"><li>• pepperoni, bocconcini, black olive &amp; basil</li><li>• garlic prawn, shallot &amp; aioli</li><li>• margherita, buffalo mozzarella &amp; basil</li><li>• bbq chicken, roasted red peppers &amp; red onion jam</li></ul> <i>woodstock shiraz cabernet (mclaren vale sa) 9.5/37</i>	🍴	18
<b>parmesan &amp; truffle fries</b> with aioli <i>ross hill maya chardonnay (orange nsw) 10.5/45</i>	🍴	10
<b>french fries</b> with tomato relish	🍴	9
<b>sweet potato fries</b> with truffle aioli	🍴	10
<b>fries 3 ways</b> parmesan truffle fries, onion rings & sweet potato fries with aioli, chipotle smoky bbq sauce & truffle aioli <i>ross hill maya chardonnay (orange nsw) 10.5/45</i>	🍴	15

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## platters to share

**carnival plate for 2** 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 plate for 2** 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 viognier (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 plate** 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  
• 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

**lindt delice** rounds of almond meringue sandwiched with a rich filling,  
excellence 70%, hazelnut, strawberry, champagne, pistachette & salt caramel 6 for 20

**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	8.5
peroni	8
crown lager	8.5
beez neez	8.5
pure blonde	8
grolsch	7
xxxx gold	6.5
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	9
jim beam black label	17
makers mark	8
canadian club	9
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	4.5
mount franklin still water	5
mount franklin sparkling water	7
juice	4
smoothies	7.5
banana, mango, mixed berry	
frappiato	7.5
plain or malteser blended ice coffee with milk & ice cream	
coffee	3.5
skim, soy & decaf available	4
tea selection	3.5
<ul style="list-style-type: none"> <li>• english breakfast</li> <li>• green tea with jasmine</li> <li>• chamomile</li> <li>• earl grey</li> <li>• peppermint</li> </ul>	
swiss hot chocolate made with lindt chocolate	7
liqueur coffees	8.5
<ul style="list-style-type: none"> <li>• french – cointreau &amp; kahlua</li> <li>• jamaican – rum &amp; tia maria</li> <li>• mexican – kahlua</li> <li>• irish - baileys</li> </ul>	



