

FRESH CATERING IN PARTNERSHIP WITH



VAUCLUSE HOUSE TEAROOMS

BANQUETS





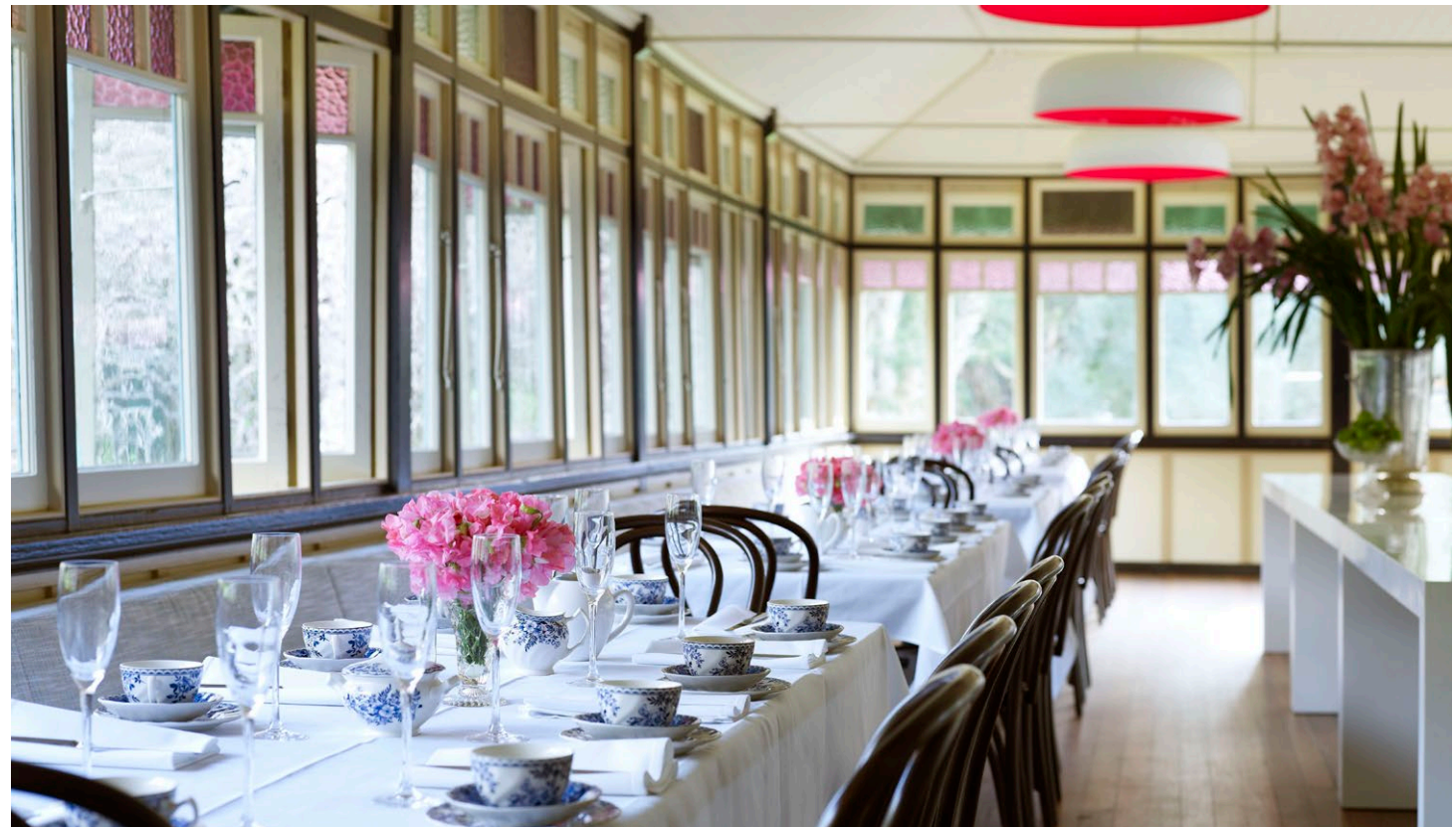
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OPERATING HOURS

Wednesday - Friday 10am - 4.30pm
Saturday - Sunday 8am - 4.30pm
Open Daily in NSW School Holidays.

For bookings below 50 guests please contact the Tearooms
Ph: 9388 8188 or email info@vauclusehousetearooms.com.au



FRESH CATERING

Fresh Catering offer a superb range of menus featuring Sydney's finest produce, executed by professionally trained chefs who provide our guests with contemporary, innovative dining with broad appeal. We have included a range of menus for you to choose from, but please don't hesitate to request a menu that incorporates your own personal touch.

Internationally acclaimed Executive Chef and Culinary Director, Geoff Haviland leads our talented team of chefs. Geoff's extensive experience, passion and attention to detail ensures that his team can deliver world class dishes at every event.

In a partnership that is the first of its kind for us and signals our dedication to sustainability, James Viles, chef and owner of two hatted Biota Dining in Bowral has joined Fresh Catering as Consultant Chef. Two acclaimed chefs and old friends Geoff and James share a vision to strengthen our commitment to the passions that define Biota Dining: sustainability, local produce and botanical ingredients. We are proud to be able to offer a series of James Viles signature four course menus and interactive culinary installation concepts that complement our showpiece event spaces and elevate our catering to a new level of excellence.

We employ and train our service staff to guarantee the service at your function will be of the highest standard. We understand the importance of professional service with an accommodating and friendly attitude. Every aspect of your event will be treated with the utmost care. We also offer a sophisticated and innovative selection of wines showcasing unique handcrafted Australian vineyards, selected for us by leading Sommelier Samantha Payne.

We look forward to creating a seamless event that is special to you and your guests.

DAILY OPERATING HOURS

Wednesday - Friday 10am-4.30pm
Saturday - Sunday 8am-4.30pm

Open Daily in NSW School Holidays.

Exclusive evening events may be held from 5.30pm-10.30pm with guests offsite by 11pm.



BREAKFAST & BRUNCH MENUS

CONTINENTAL BREAKFAST - TABLE BUFFET

\$22 per guest

Seasonal Fruit Platters
Muesli, Yogurt & Berry Cups
Freshly Baked Muffins
Selection of Danish Pastries
Bacon & Egg Tarts
Campos Coffee & Tea
Orange Juice
1 Hour Duration

PLATED BREAKFAST

\$30 per guest

Seasonal Fruit Platters

Please select 1 hot plated item

Scrambled Eggs, Streaky Bacon, Rocket & Toasted Sourdough

Or

Poached Eggs, Sweet Corn Fritter, Smoked Salmon & Lemon Cream

Or

Bacon & Egg Tart, Roasted Tomato Relish & Sautéed Spinach

Campos Coffee & Tea

Orange Juice

2 Hour Duration

BRUNCH BUFFET

\$40 per guest

Creamy Yoghurt & Crunchy Granola Shots

Seasonal Fruit Platter

Selection of Freshly Baked Danishes, Freshly Baked Fruit Muffins

Scrambled Eggs, Streaky Bacon, Mushrooms,

Roasted Tomatoes, Chipolatas

Zucchini & Potato Fritters, Smoked Salmon Corn Cakes

Campos Coffee & Tea

Orange Juice

2 Hour Duration

BREAKFAST COCKTAILS

Mimosa \$10 each

Bloody Mary \$12 each

Sunday surcharge 10% additional

Public holiday surcharge 15% additional

* Minimum 50 guests applies

* Minimum spends apply for exclusive use

* Breakfast & Brunch weekdays 10am-12pm

* Breakfast weekends 8am-12pm

* Brunch weekends 10am-12pm

* Seating arrangements will be at the discretion of the Restaurant Manager

Minimum spends apply for exclusive use

Prices exclude GST



LUNCH MENU

PLATED LUNCH

ENTRÉE (Select two)

Soup of The Day with Toasted Sourdough
 Heirloom Tomato, Basil & Bocconcini Salad
 Roast Beetroot Ravioli with Burnt Butter & Sage
 Roasted Field Mushrooms with Ricotta & Gremolata
 Smoked Salmon with Celeriac Remoulade & Salsa Verde
 Sourdough rolls & butter

MAIN (Select two)

Spinach & Goat's Cheese Risoni with Pecorino & Fried Basil
 Grilled Salmon Nicoise, Poached Tomatoes, Coddled Eggs & Anchovy
 Lamb Ragu with Pappardelle, Mint, Chilli & Parmesan
 Roast Chicken, Caramelised Brussel Sprouts, Roast Parsnips & Tarragon Jus
 Classic Beef Bourguignon Potted Pie with Paris Mash & Mushy Peas

DESSERT (Select two)

Lemon Pudding, Crème Fraiche & Candied Lemon
 Chocolate & Salted Caramel Tart with Strawberries & Cream
 Orange Curd & Pistachio Tart
 Rhubarb & Orange Trifle with Vanilla Custard
 Torta Di Verona

TEA & COFFEE

Campos Coffee & Tea

2 Course Alternate Menu - \$45 per guest	(2.5 Hour Duration)
3 Course Alternate Menu - \$55 per guest	(3 Hour Duration)
Sunday surcharge	10% additional
Public holiday surcharge	15% additional

* Minimum 50 guests applies

* Minimum spends apply for exclusive use

* Seating arrangements will be at the discretion of the Restaurant Manager

Prices exclude GST



BUFFET LUNCH MENU

SIT DOWN BUFFET LUNCH

\$55 per guest

GRAZING TABLE

MAIN COURSE (Select Three)

Crispy Skin Salmon, Marinated Fennel & Leeks with Saffron Rouille

Organic Roast Lemon Chicken, Wild Garlic Aioli & Sauce Vierge

Braised Lentil & Buffalo Mozzarella Moussaka with White Sauce & Eggplant^V

Roasted Barramundi, Balsamic Radicchio & Skordalia^{GF}

Slow Roasted Lamb Shoulder, Rosemary & Garlic

Riverina Grain Fed Beef Marinated in White Miso Paste, Toasted Sesame Seeds

Ferron Risotto With Spinach, Chevre Goats Cheese & Fresh Peas

Roast Lamb with White Beans, Rocket & Salsa Verde

Roast Fillet of Beef with Hollandaise Sauce

Confit Duck Leg, Roasted Root Vegetables

Bbq Atlantic Salmon Nicoise Salad

SIDES (Select Three)

Rocket & Parmesan Salad with Balsamic Dressing

Heirloom Tomato & Cherry Bocconcini Salad with Red Wine Dressing

Crispy Rosemary Chat Potatoes with Herb Sea Salt

Steamed Green Beans with Garlic Butter & Almonds

Paris Potato Puree & Truffle Oil

Roasted Heirloom Carrot with Honey & Thyme

Buttered Brussels Sprouts

Miche Loaf & Sourdough Rolls

Platters of Fresh Seasonal Fruit

Torta Di Verona

Campos Coffee & Tea

Petit Fours

3 Hour Duration

Sunday surcharge 10% additional

Public holiday surcharge 15% additional

*Minimum 50 guests applies

*Minimum spends apply for exclusive use

*Seating arrangements will be at the discretion of the Restaurant Manager

Prices exclude GST



HIGH TEA MENUS

\$50 per guest

SOMETHING SAVOURY

Poached Chicken & Walnut Harry's Bar Sandwich
Egg & Cress Sandwich
Salt Beef Croquettes with Piccalilli
Salmon & Herbed Cream Cheese Cornet with Keta Caviar
Truffled Asparagus Tart with Prosciutto & Parmesan

SOMETHING SWEET

Mini Chocolate Éclair with Pistachio Cream
Buttermilk Scones with Clotted Cream, Rosella & Berry Preserve
Earl Grey Crème Brulee with Orange & Almond Biscuit
Lemon & Raspberry Melting Moments
Regency Cheesecake with Syllabub

TEA & COFFEE

Tea, Campos Coffee

SPARKLING WINE

A glass of house sparkling wine per guest

2 Hour Duration

*Please note, the high tea menu is seasonal and is subject to change

* Under 18 Years - \$45pp including 1 soft drink

Sunday surcharge

10% additional

Public holiday surcharge

15% additional

*Minimum 50 guests applies

*Minimum spends apply for exclusive use

*Seating arrangements will be at the discretion of the Restaurant Manager

Prices exclude GST

PREMIUM DINNER MENU & KIDS MENUS

PREMIUM DINNER MENU (5.30PM – 10.30PM) PLATED DINNER

ENTRÉE (Select one)

Dukkah Crusted Beef Tagliata, Horseradish Crème, Sicilian Caponata & Herb Oil ^{GF}
Parmesan Custard, Quinoa Granola, Charred Aubergine, Heirloom Tomato Salad ^{V,GF}
Pork Nose to Tail Terrine, Crunchy Salad & Mustard Seed Dressing
Citrus Cured Hiramasa Kingfish, Minted Courgette, Chickpea Mousse, Pomegranate ^{GF}
Heirloom Beetroot & Feta Tart, Ash Pear Puree, Pea Hummus, Herb Salad ^V
Tuna Tartare with Burnt Eggplant, Herbed Burrata Croquette & Cumin Aioli
Sourdough Rolls & Butter

MAIN (Select one)

Chermoula Barramundi, Smoked Heirlooms, Baby Leeks & Citrus Aioli ^{GF}
Cape Grim Beef Fillet, Carrot Ginger Puree, Brussels Sprouts & Gruyere Gratin Potato ^{GF}
Corn Fed Organic Chicken, Cauliflower Skordalia & 7 Grain Casserole
Crispy Skin Pork Belly, Puy Lentil Jus, Roast Carrots ^{GF}
Sambal Roasted Salmon, Fragrant Aubergine, Corn Mousse, Broccolini ^{GF}
Duck Leg Confit, Wilted Greens, Walnut Dressing, Roast Vegetable Ragout ^{GF}

DESSERT (Select one)

Balsamic Compressed Watermelon, Vanilla Parfait, Lemon Curd, Sweet Basil Syrup
Bitter Chocolate & Raspberry Fudge, Cocoa Cigar & Cocoa Nib Chantilly ^V
Passionfruit & Mango Pavlova, Minted Berry Salad, Halva Creme ^{V,GF}
Chocolate Caramel & Hazelnut Roulade, Pomegranate & Ale Roasted Pear ^V
Acacia Honey Panacotta, Olive Oil Rosemary Cake, Burnt Apple Puree, Cocoa Crackling ^V

TEA & COFFEE

Selection of Teas, Campos Coffee

2 Course Set Menu - \$55 per guest

3 Course Set Menu - \$65 per guest

Alternate Surcharge - \$5 per guest, per course

5 hour duration

KIDS MENUS (2-12 years old) \$25 per child

Main (Select one)

Fish & Chips
Chicken Schnitzel & Chips
Chicken Nuggets & Chips
Spaghetti Bolognese
Penne, Tomato Sauce & Cheese
Macaroni & Cheese

Dessert (Select one)

Fruit Cups with Ice Cream
Chocolate Sundae

Sunday surcharge 10% additional
Public holiday surcharge 15% additional

*Minimum 50 guests applies

*Minimum spends apply for exclusive use

*Seating arrangements will be at the discretion of the Restaurant Manager





BEVERAGE PACKAGES & PRICING

PREMIUM PACKAGE

Morgans Bay Sparkling Cuvee
 Morgans Bay Semillon Sauvignon Blanc
 Fork & Spoon Cabernet Merlot
 Asahi, Hahn Premium Light
 Traditional Ginger Beer with Fresh Lime & Bitters
 Lightly Sparkling Water

DELUXE PACKAGE

Sparkling Wines – Select One
 Dunes and Greene Chardonnay Pinot Noir NV
 Shell Bay Brut Cuvee
White Wines – Select One
 Johnny Q Pinot Gris
 Midnight Dash Sauvignon Blanc
Red Wines – Select One
 Rymill 'The Yearling' Cabernet Sauvignon
 Wirra Wirra Adelaide Shiraz
Sundries Package Included

SUPERIOR PACKAGE

Sparkling Wines – Select One
 Tahbilk "One Million Cuttings" Chardonnay Pinot Noir NV
 Seppelt "The Drives" Chardonnay Pinot Noir NV
 Taltarni "T" Pinot Noir Chardonnay Meunier NV
White Wines – Select One
 Kangarilla Road Chardonnay
 Mt Langi Ghiran 'Billi Billi' Pinot Gris
 Xanadu 'Exmoor' Sauvignon Blanc Semillon
Red Wines – Select One
 T'Gallant 'Cape Schanck' Pinot Noir
 Parker Coonawarra Cabernet Sauvignon
 Maxwell 'Silver Hammer' Shiraz
Sundries Package Included

SUNDRIES PACKAGE

Asahi, Hahn Premium Light
 Apple Thief Pink Lady Cider
 Traditional Ginger Beer with Fresh Lime & Bitters
 Lightly Sparkling Water

BEVERAGE PACKAGE PRICING

	Premium	Deluxe	Superior
LUNCH	\$30	\$38	\$46
DINNER	\$44	\$54	\$64

Additional Hour \$6 pp p/hr \$8 pp p/hr \$10 pp p/hr

PRE DINNER SPIRITS PACKAGE (45 MIN DURATION)

Johnnie Walker Red
 Absolute Vodka
 Gordons Gin
 Jim Beam Bourbon
 All Spirits Include Mixers

\$16.50 per guest

Sunday surcharge 10% additional
 Public holiday surcharge 15% additional

Prices exclude GST

ADDITIONAL COSTS

MINIMUM SPENDS FROM

(For Exclusive Use of the Main Dining Room only)

Mon-Fri Lunch	\$5000
Mon-Thurs Dinner	\$6000
Saturday Lunch	\$6000
Friday Dinner	\$8000
Saturday Dinner	\$12,800
Sunday	POA

ROOM HIRE

(outside of café operating hours)	POA
Security for all evening events	\$350 total
Public holiday surcharge	15% additional
Sunday surcharge	10% additional
Cakeage	\$3.50 per guest
Crew Meal	\$35 per crew
Beverage on Consumption	POA

Prices exclude GST

TERMS & CONDITIONS

FINAL NUMBERS

We require minimum guest numbers 14 days prior to the event, these numbers may only increase. Final numbers are required 7 days prior to the event.

SPECIAL DIETARY CONDITIONS

Vegetarian guests will be catered for complimentary for functions over 20 guests, allowing up to 5%. All other special dietary requirements will incur a surcharge of 100% of the menu price. Dietary requirements are required 4 working days prior to the event.

CANCELLATION

In the case of cancellation, the following policy applies: Cancellation within 14 days of the date of the function, 25% of the quoted charges apply; cancellation within 7 working days of the date of the function, 100% of the quoted charges apply.

FINAL PAYMENT

Full payment is required 4 business days prior to the event. Should there be any additional charges these will be invoiced on a seven day account.



INTRODUCING JAMES VILES | BIOTA DINING



IMAGES: JASON LOUCAS FOR BIOTA DINING

INTRODUCING JAMES VILES | BIOTA DINING

Fresh Catering is proud of our partnership with James Viles, chef and owner of two hatted Biota Dining in Bowral and the vision we share to strengthen our commitment to the passions that define Biota Dining: sustainability, local produce and botanical ingredients.

James has created a series of signature four course menus and interactive culinary installations to bring a taste of Biota Dining to Vacluse House Tearooms.

Each dish has been carefully crafted focusing on organic produce, artisanal ingredients and propagated and foraged botanicals to bring paddock, plant and plate closer together allowing you to experience Biota Dining's celebrated cuisine.

"These menus are created using what we have at hand; they reflect the region and highlight the relationship between the raw ingredient, the growers and us 'the cooks'."

– James Viles



4 COURSE DEGUSTATION MENU
\$250 per guest (Minimum 50 guests)

RECEPTION

5 Hour Duration
Arrival Drinks
4 Course Menu Selections
Superior Beverage Selection (See Page 9)

ADDITIONAL

Matching Wine and Beverage Upgrade \$33 per guest (See Page 14)

CANAPES (+\$7 per canapé)

Trout Cured in Acacia with Molasses and Rye Bread
Creamed Dory Roe, Charcoal and Pickled Lettuce
Salted Cucumber, Bean Paste and Chickpea Shoots
Chevre Croquettes with Pine Salt
Crab, Fennel and Gruyere Toasts
Duck Rillettes, Carrot Marmalade on Rye

DEGUSTATION MENU 1

Spanner Crab - Celeriac - Kelp Oil and Fried Onions
Slow Cooked Pumpkin - Sheeps Milk Yoghurt & Toasted Pepita Sauce
Smoked Beef Rump - Fermented Garlic & Chestnut Crème
Salted Cows Milk Caramel - Toasted Rye and Banana
Campos Coffee & Tea, Petit Fours

DEGUSTATION MENU 2

A Dish of Raw Peas - Goats Milk Cheese - Caviar and Avocado
Grilled Southern Calamari - Toasted Garlic & Mandarin
Slow Cooked Suckling Lamb - Prune and Parsnip
Whipped Chocolate - Coffee Ice Cream - Cocoa Praline
Campos Coffee & Tea, Petit Fours

DEGUSTATION MENU 3

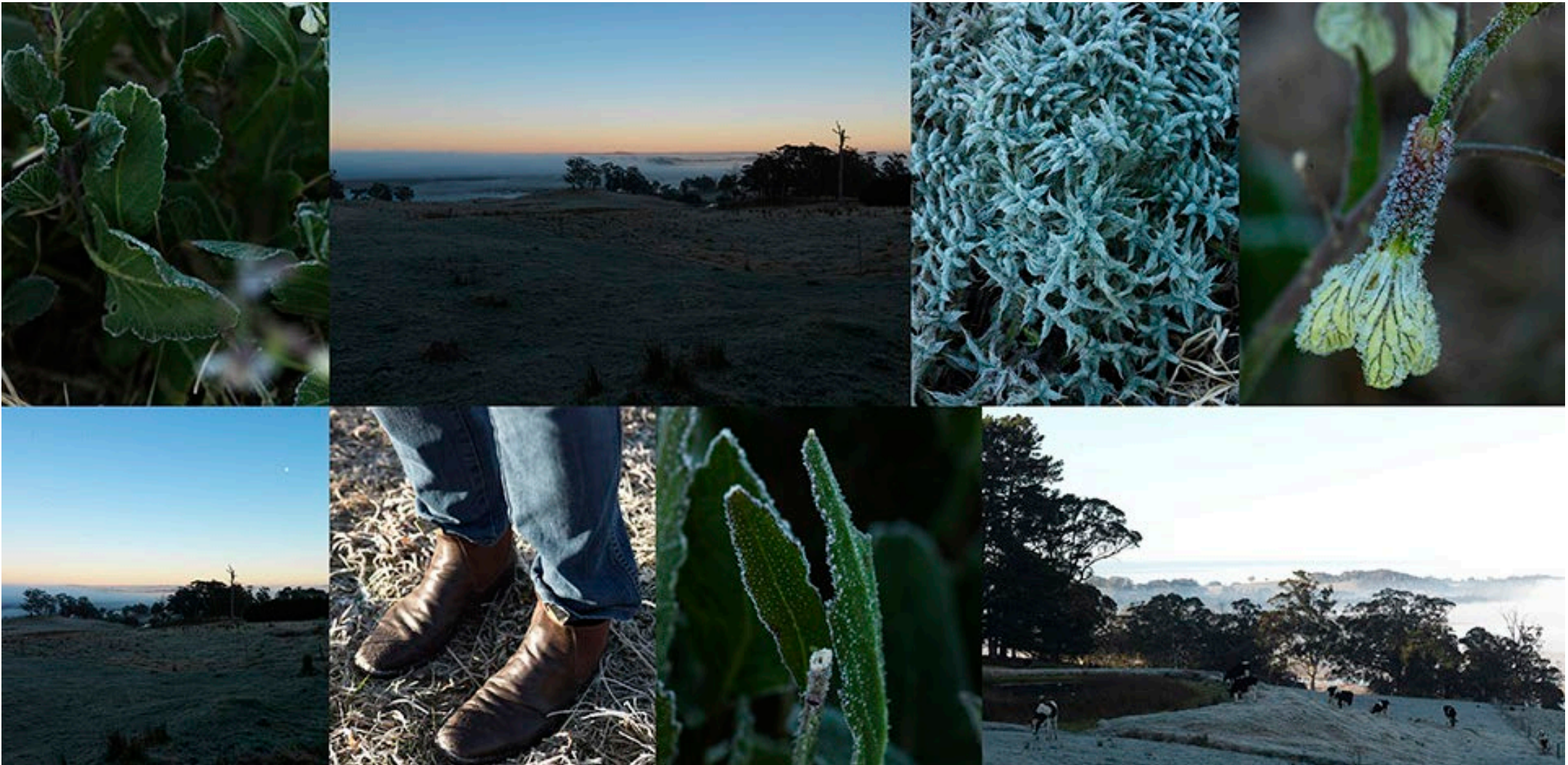
Corn Cooked over Coals - Hung Yoghurt and Padrons
Grilled Bugmeat - Whipped Roe - Charcoal and Butter Lettuce
Baby Chicken - Rappe Leaves and Activated Barley
Mandarins & Thyme
Campos Coffee & Tea, Petit Fours

Vegetarian and gluten free menus available upon request. Prices exclude GST

4 COURSE PREMIUM DINING MENU

**JAMES VILES | BIOTA
DINING**





IMAGES: JASON LUCAS FOR BIOTA DINING

CULINARY INSTALLATIONS

JAMES VILES | BIOTA DINING

KONRO | BINCHO ROBATA MENU
(Minimum 50 guests) \$49 per guest

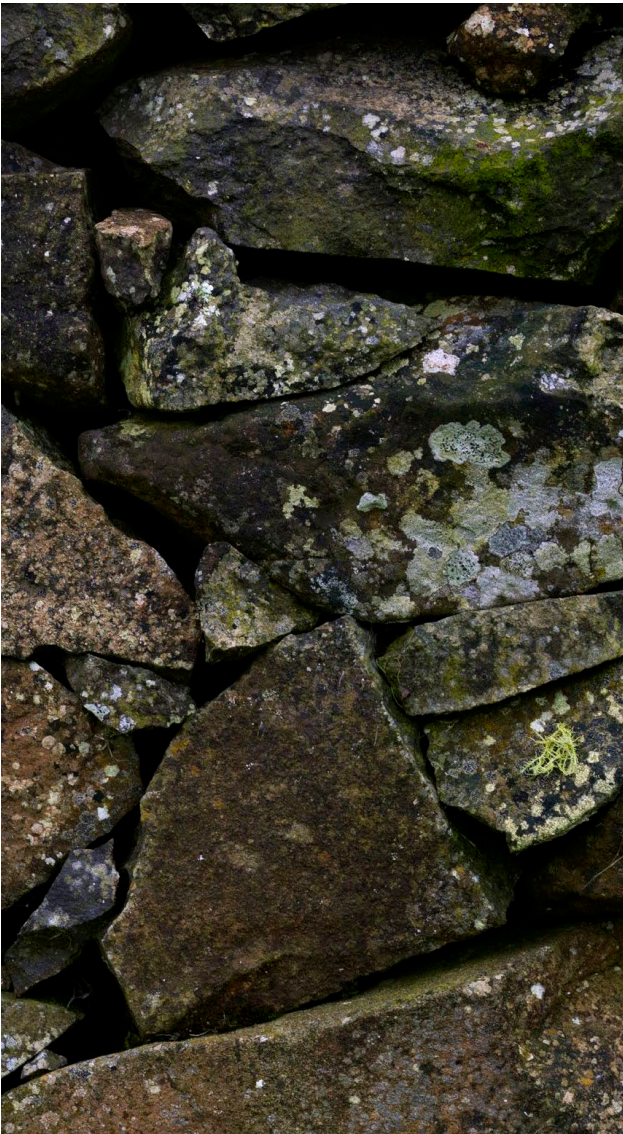
Grilled Australian seafood glazed in tarre and aromatic sauces.

POKE BOWL MENU
(Minimum 50 guests) \$49 per guest

A selection of the best seasonal ingredients - built in front of the guests.

Prices exclude GST

IMAGES: JASON LONICAKS FOR BIOTA DINING



MATCHING WINES & BEVERAGES JAMES VILES BIOTA DINING

These wines have been carefully chosen to compliment the organic produce and artisanal ingredients found in the James Viles menus. Each wine displays distinctive natural characters and showcases unique vineyards where the wines have been handcrafted using minimal intervention practices.

ON ARRIVAL

- Ruinart Blanc de Blanc
- Man O' War Pinot Gris
- Robert Oatley Pinot Noir
- 150 Lashes Pale Ale, Hahn Premium Light Beer
- Apple Thief Pink Lady Cider
- Traditional Ginger Beer with Fresh Lime & Bitters
- Lightly Sparkling Water

LUNCH | DINNER

- Man O' War Pinot Gris
- Stonier Chardonnay
- Robert Oatley Pinot Noir
- Fraser Gallup Cabernet Sauvignon

Wines may be subject to availability

TERMS AND CONDITIONS

CONFIRMATION OF BOOKINGS

To secure your booking, a deposit of \$2000 is required within seven (7) days of receipt of initial invoice. Your booking is not confirmed until we receive full payment of the deposit, the signed booking confirmation, and signed terms and conditions. A tentative booking will only be held for a maximum of 10 days.

PAYMENT

An initial deposit of \$2000 will be required within seven (7) days of confirming your booking. Full payment of all fixed costs is required seven (7) days prior to the function. Any additional costs or charges must be finalised at the conclusion of your function.

A late fee of 15% will apply to any outstanding balance over seven (7) days unless authorised by Fresh Catering accounts.

FUNCTION CANCELLATION

We would be disappointed if the function were to be cancelled, however we realise that circumstances occasionally make this necessary;

- a) If cancellation is made by you six (6) months or prior out from the date of the event, the deposit will be refunded in full.
- b) If cancellation is made by you within six (6) months of the function date, the initial deposit will be forfeited unless we are able to re-book the date.
- c) If the cancellation is made by you within two (2) weeks of the function date a fee of 50% of the estimated food & beverage costs together with any non-cancellable costs will apply.

FINAL DETAILS

Menus, beverage arrangements, entertainment, audio visual requirements, room setup, starting and finishing times must be confirmed in writing no less than 14 days prior to the function. At this time, please advise if any guests at your function have any special needs/requirements.

INSURANCE/DAMAGE

- a) It is the organisers responsibility to obtain their own insurance for all items belonging to them, or their guests, or their contractors for the period those items, or persons are in the Vaucluse House Tearooms.
- b) The Vaucluse House Tearooms will take all reasonable care but will not accept any responsibility for damage to, or loss of client's property.
- c) The organiser is responsible for any and all damages to the Vaucluse House Tearooms equipment and or property.

FIRE AND SAFETY

Fire exits must not be obstructed at any time.

DISPLAY AND SIGNAGE

No items of any nature are to be drawn, attached, pinned or glued to the wall surface.

SECURITY

Security charges are applicable and mandatory for evening events.

DELIVERY OF GOODS

- a) The Vaucluse House Tearooms will only accept delivery of goods on the day of your event.
- b) Deliveries must be pre-arranged with the Vaucluse House Tearooms

OTHER FUNCTIONS

The Vaucluse House Tearooms reserves the right to book other functions in the same space up to 1 hour before the scheduled function commencement time and 1 hour after the scheduled function finishing time.

DRESS CODE

The Vaucluse House Tearooms has a smart casual dress code, which will need to be adhered to by all guests.

ENTERTAINMENT

In accordance with our Liquor License Conditions and noise management procedures, the use of amplification is only permitted when connected to the in-house noise monitor, otherwise amplification is not permitted. Permitted amplification levels have been set by a qualified acoustic engineer and cannot be changed. Windows along the western side of the dining room must remain closed and speakers are to be positioned to face in towards the building between the hours of 5:00pm to 11:00pm.

ALCOHOL SERVICE

Sale or supply of liquor will cease at 10.30pm. The licensee will require patrons to leave the grounds by 11.00pm.

RESPONSIBLE SERVICE OF ALCOHOL

Intoxicated person will not be permitted to enter the Vaucluse House Tearooms. If a person is deemed by staff to be intoxicated, that person or persons will be refused service and asked to leave the premises.

CEREMONY BOOKINGS – LONE PINE LAWN

If you wish to have your wedding ceremony on the Lone Pine Lawns or grounds of Vaucluse House, you will need to contact Sydney Living Museums to check availability and make a booking for the ceremony. Please contact SLM Venues on 02 8239 2288 for more information and costs relevant to hiring this space. No rice or flower petals are allowed.

OPERATIONAL PARAMETERS/CAPACITIES

The Vaucluse Tearooms can accommodate 120 guests for a seated event. Any variation from our standard setup is subject to prior approval from your event manager and this must be confirmed 14 days prior to your event. Hire of any additional furniture must also be approved at least 14 days prior to your event. Exclusive luncheon events must conclude at 3.30pm to allow time for evening event set up. All evening events must conclude at 10.30pm with final departure by 11.00pm. Due to our location within a residential area, no extensions can be granted after this time. No rice or flower petals are permitted on the premises. Public holiday surcharge – a surcharge of 15% of the total bill is applicable to all relevant events. Sunday Surcharge of 10% of the total bill is applicable to all relevant events

ENTERING AND EXITING THE GARDENS

All guests will enter the grounds via Wentworth Road where there is ample parking for your guests. Your event manager must coordinate all supplier deliveries and these must be confirmed in your checklist which is due 14 days prior.

Daytime Exclusive Use: Applies to the Main Dining Room area only. Minimum spend apply to exclusive use.

The Small Tearoom and Outdoor Terrace will be open to the public to dine.

Evening Exclusive Use: Minimum spends apply along with a venue hire and security fee.

FRESH FLOWERS & STYLE EVENT CONTACT

FRESH FLOWERS & STYLE

Let our resident Florist, Andrew Birley, add a beautiful and professional touch to your event. Andrew brings over 20 years of experience in planning and creating beautiful floral arrangements designed to enhance your event and to suit your budget.

For enquiries: 02 8399 3055

Email: freshflowers@freshcatering.com.au

FOR YOUR EVENT CONTACT

For more information on catering packages or holding your event at Vaucluse House Tearooms

Contact: Fresh Catering

Phone: 02 8239 2452

Email: vhtevents@freshcatering.com.au

If your enquiry is for below 50 guests please contact the Tearooms directly 9388 8188 or info@vauclusehousetearooms.com.au





BEVERAGE LIST

BUBBLES

NV Morgan's Bay Sparkling Cuvee (NSW)	45
NV Chandon Sparkling Rosé (vic)	69
NV Pol Roger Brut (France)	125

WHITE

Morgans Bay Sauvignon Blanc (NSW)	43
Leo Buring Riesling (SA)	48
Dal Zotto Pinot Grigio (VIC)	52
Kudos Chardonnay (NSW)	59

ROSÉ

The Pawn Wine Co. 'El Desperado' Rosé (SA)	48
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RED

Morgans Bay Cabernet Merlot (NSW)	43
Yering Station Pinot Noir (VIC)	58
Tertini Nebbiolo (NSW)	62
La Prova Sangiovese (NSW)	65
Cape Mentelle 'Marmaduke' Shiraz (WA)	49

CLASSICS

Hendricks Gin & Tonic	10
Mimosa	10
Bloody Mary	12
Pimm's Cocktail	12 / 30 (jug)
Aperol Spritz	12

BEER | CIDER | SUNDRIES

Cascade Premium Light	6
Asahi	9
Peroni	9
Coopers Pale Ale	8
Apple Thief - Pink Lady Apple Cider	9
Tamarama Organic Juices	5
Capi Sparkling Juices	
Pink Grapefruit Blood Orange Lemon	5
Capi Still / Sparkling Water	
250ml	4.5
750ml	8