

eat

# THURSDAY SUNSET SESSIONS MENU

Warm Mt Zero Marinated Olives With Grissini Sticks	<b>\$9</b>
Burrata, Nduja, Heirloom Tomatoes, Basil	<b>\$12</b>
Victorian Cheese Plate, 3 Cheese Quince Paste, Crackers	<b>\$16</b>
Antipasto Plate, Char Grilled Vegetable, Dip And Crackers	<b>\$14</b>
Charcuterie Board, Smoked And Cured Selected Meats, Relish	<b>\$18</b>



Hospitality partner  
**ATLANTIC GROUP®**

# drink

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### SPARKLING & CHAMPAGNE

	Glass	Bottle
Lindemans Henry's Sons Sparkling, SA	\$9	\$42
Dalfarras Prosecco, Goulburn Valley, VIC	\$11	\$52
Perrier Jouet Grand Brut, Epernay, France		\$140

### WHITE WINE

	Glass	Bottle
The Grayling Sauvignon Blanc, Marlborough, NZ	\$9	\$42
Ingram Road Chardonnay, Yarra Valley, VIC	\$14	\$60
Paringa Estate Pinot Gris, VIC	\$16	\$75
Seresin Estate Sauvignon Blanc, Marlborough, NZ		\$75
Rothbury Estate Chardonnay, SA		\$42
Tahbilk Riesling, VIC		\$52

### RED WINE

	Glass	Bottle
Morgan's Bay Shiraz Cabernet, SA	\$9	\$42
Gapsted Hidden Story Cabernet Sauvignon, VIC	\$10	\$48
San Pietro Pinot Noir, VIC	\$12	\$55
Serengale Cabernet Sauvignon Merlot, VIC		\$80
Tokar Estate Pinot Noir, Yarra Valley, VIC		\$80
Sister's Run Calvary Hill Shiraz, SA		\$55

### BEER

Little Creatures Roger, Geelong	\$10
Furphy Refreshing Ale, Geelong	\$11
Little Creatures Hazy IPA, Geelong	\$11
Two Birds Pale Ale, Spotswood	\$12
White Rabbit Dark Ale, Geelong	\$12
Two Birds Summer Ale, Spotswood	\$12
Pipsqueak Cider, Geelong	\$12



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