



function & event spring/summer menu

2011

**all prices are inclusive of gst
menu subject to change & availability
prices do not include staffing or equipment**

"2009 Boardroom caterer of the year"
Toast Food
38 Young Street Sydney NSW 2000
T: 1300 8 TOAST T: 02 9241 7300 F: 02 9241 4933 E: events@toastfood.com.au

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breakfast menu - sit-down style -

freshly brewed organic fair trade coffee and T2 tea selections
orange juice

cold

your choice of one of the following:

croissants filled with leg ham and tasty cheese

honey toasted muesli with fresh fruit

seasonal fruit plate with natural yoghurt

hot

your choice of one of the following:

eggs with veal and chive sausages,
grilled mushrooms and roast tomato

poached eggs on toast
with leg ham and hollandaise

creamed eggs with smoked salmon
and chives on toast

MoS pancakes with rhubarb compote
dusted with cinnamon

1 course (hot breakfast) \$23.5 per person

2 courses \$33.5 per person

pastry basket

selection of mini hot rolls,
mini pastries and mini fruit muffins (2/3)
preserves and honey

\$4.5 per person

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breakfast menu

- stand-up style -

one

mini fruit muffins

orange juice

freshly brewed organic fair trade coffee and T2 tea selections

\$9.7 per person

two

warm savoury mini croissant with:

ham and cheddar cheese

tomato and cheddar cheese

orange juice

freshly brewed organic fair trade coffee and T2 tea selections

\$12.5 per person

three

toasted turkish fingers (0.5) with:

ham and grated cheddar

stracchino cheese, tomato, basil and virgin oil

mini palmier pastries and fresh fruit pieces (0.5)

orange juice

freshly brewed coffee and T2 tea selections

\$15 per person

four

mini bagels with:

scrambled egg and crispy bacon

avocado and grilled tomato

selection of pastries:

mini fruit muffins, friands, danish pastries (1/3)

platter of seasonal fruit pieces (0.5)

orange juice

freshly brewed coffee and T2 tea selections

\$17.5 per person

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morning & afternoon tea

freshly brewed organic fair trade coffee and T2 tea selections
\$3.8 per person

orange juice and VOSS mineral water
\$3.9 per person

freshly baked MoS cookie
freshly brewed organic fair trade coffee and T2 tea selections
\$6.5 per person

freshly baked scone with jam and double cream
freshly brewed organic fair trade coffee and T2 tea selections
\$6.9 per person

MoS finger sandwiches (2/3):
poached chicken breast, aioli and parsley
smoked salmon, capers and cream cheese
cucumber and lemon mayonnaise
turkey, cranberry and alfalfa
egg, mayonnaise and parsley
prawn and celeriac remoulade
freshly brewed organic fair trade coffee and T2 tea selections
\$8.3 per person

chocolate and nut brownie
freshly brewed organic fair trade coffee and T2 tea selections
\$8.4 per person

selection of MoS pastries:
mini fruit muffins (1), friands (0.75), danish pastries (0.75)
freshly brewed organic fair trade coffee and T2 tea selections
\$9.9 per person

mini bagels (1.5):
prosciutto, brie, onion jam, spinach
smoked salmon, herb cream cheese, capers, sprouts
avocado, semi dried tomato, fresh basil
turkey, cranberry, swiss cheese, spinach
freshly brewed organic fair trade coffee and T2 tea selections
\$11.2 per person

fruit platter with quality seasonal and exotic fruits
\$6.9 per person

sweet

- mini fruit muffin **\$1.8**
- mini croissant with butter and jam **\$2.7**
- portuguese tart **\$4.2**
- freshly baked mini danish **\$2.8**
- MoS cookie **\$2.6**
- biscotti (2) **\$2.6**
- scone with jam and whipped cream **\$2.9**
- home made friand **\$3.1**
- petit fruit skewers and honeyed yoghurt **\$3.5**
- housemade sweet slices (cut in half) **\$4.3**
- banana bread **\$4.3**
- gluten/dairy free slice **\$5.1**

Toast sugar hit platter

- a selection of home made cookies, slices and cakes
- cookie (1), mini tartlet (1), brownie (0.5)
- \$7.5 per person**

Toast high tea

- a selection of petit finger sandwiches (2), mini quiche (1),
- mini fruit tart (1), scone with jam and cream (1), assorted slices (0.5)
- \$14.6 per person**

savoury

mini bagels

- prosciutto, brie, onion jam, spinach
- smoked salmon, herb cream cheese, capers, sprouts
- avocado, semi dried tomato, fresh basil
- turkey, cranberry, swiss cheese, spinach
- \$4.7 per person**

filled mini croissants

- ham, tomato and cheddar cheese
- tomato and cheddar cheese
- \$4.5 per person**

breakfast mini rolls

- scrambled eggs and bacon
- scrambled eggs and oven roasted tomato
- \$5.1 per person**

finger sandwiches (triple decked sandwich cut into 3)

- poached chicken breast, aioli and parsley*
- smoked salmon, capers and cream cheese*
- cucumber and lemon mayonnaise*
- turkey, cranberry and alfalfa*
- egg, mayonnaise and parsley*
- prawn and celeriac remoulade*
- \$6.7 per person**

toasted open bagel

- leg ham, aged cheddar and tomato
- swiss cheese, tomato, basil and virgin oil
- \$8.4 per person**

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mixed platters

seasonal fruit platter

quality seasonal and exotic fruits

\$6.9 per person

mezze platter

selection of homemade dips served with
crudités and Turkish croute fingers

\$6.2 per person

tapas bites

frittata, chorizo sausages bites, marinated olives, white anchovies,
marinated mushrooms, semi dried tomatoes
dip selection, lavosh and Turkish croute fingers

\$8.6 per person

cheese platter

australian farmhouse cheeses garnished w/strawberries, muscatel
lavosh and water crackers

\$9.9 per person

antipasto bites

dolmades, pickled vegetables, jamon, mild salami, smoked salmon
sun dried tomato pate, olives, marinated fetta, artichoke hearts

\$12.5 per person

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stand-up lunch menus

one

**gourmet sandwiches
with generous and wholesome fillings
on schwobs bread varietals with mixed leaf:**

tuna w/ cannellini beans, lemon aioli, alfalfa
smoked salmon, herb cream cheese, cucumber, avocado
poached chicken, mayonnaise, parsley
roast beef with horseradish cream, tomato, swiss cheese
ham, seeded mustard, tomato, cheddar cheese
POR – pastrami on rye w/ pickles, swiss cheese, tomato, alfalfa, mayonnaise
mild salami, tomato, cucumber, pesto cream cheese
turkey, avocado, cranberry
egg, mayonnaise, parsley
salad and ricotta cheese
(can be made vegan upon request)

toasted open bagels:

pesto, roasted vine tomato, avocado, bocconcini
roast beef, jalapenos, tasty cheese, onion jam
leg ham, semi dried tomato, brie, seeded mustard

Australian farmhouse cheeses garnished w/ strawberries, muscatels,
lavosh and water crackers (0.5)

orange juice and VOSS mineral water

\$21 per person

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stand-up lunch menus

two

selection of homemade dips served with
crudités and Turkish croute fingers

**gourmet sandwiches
with generous and wholesome fillings
on schwobs bread varietals with mixed leaf:**

tuna w/ cannellini beans, lemon aioli, alfalfa
smoked salmon, herb cream cheese, cucumber, avocado
poached chicken, mayonnaise, parsley
roast beef with horseradish cream, tomato, swiss cheese
ham, seeded mustard, tomato, cheddar cheese
POR – pastrami on rye w/ pickles, swiss cheese, tomato, alfalfa, mayonnaise
mild salami, tomato, cucumber, pesto cream cheese
turkey, avocado, cranberry
egg, mayonnaise, parsley
salad and ricotta cheese
(can be made vegan upon request)

Sourdough rolls with fillings of:

tuna w/ cannellini beans, lemon aioli, alfalfa
smoked salmon, herb cream cheese, cucumber, avocado
poached chicken, mayonnaise, parsley
roast beef with horseradish cream, tomato, swiss cheese
ham, seeded mustard, tomato, cheddar cheese
POR – pastrami on rye w/ pickles, swiss cheese, tomato, alfalfa, mayonnaise
mild salami, tomato, cucumber, pesto cream cheese
turkey, avocado, cranberry
egg, mayonnaise, parsley
salad and ricotta cheese
(can be made vegan upon request)

fresh fruit platter
with seasonal and exotic fruit (0.5)

orange juice and VOSS mineral water

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stand-up lunch menus

three

sourdough rolls with fillings of:

tuna w/ cannellini beans, lemon aioli, alfalfa
smoked salmon, herb cream cheese, cucumber, avocado
poached chicken, mayonnaise, parsley
roast beef with horseradish cream, tomato, swiss cheese
ham, seeded mustard, tomato, cheddar cheese
POR – pastrami on rye w/ pickles, swiss cheese, tomato, alfalfa, mayonnaise
mild salami, tomato, cucumber, pesto cream cheese
turkey, avocado, cranberry
egg, mayonnaise, parsley
salad and ricotta cheese
(can be made vegan upon request)

flatbread wraps with fillings of:

tandoori chicken, tomato, carrots, cucumber yoghurt
rare roast beef, tomato, hummus, tasty cheese
ham, tomato, swiss cheese, beetroot relish
turkey, avocado, cucumber, brie, cranberry
marinated roasted vegetables with mozzarella and pesto
spicy falafel, hummus, pimentos, tzatziki, baby spinach

individual quiche:

selection of quiches with meat and vegetarian fillings

mini skewers:

antipasto brochette of vine ripened tomato, bocconcini and fresh basil
chicken spear with satay sauce
teriyaki beef skewer

fresh fruit platter
with seasonal and exotic fruit (0.5)

orange juice and VOSS mineral water

\$27 per person

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buffet menus

one

1 x main

1 x salad

freshly baked bread rolls and butter

\$25.5 per person

two

2 x mains

2 x salads

freshly baked bread rolls and butter

\$43 per person

three

2 x mains

2 x salads

1 x dessert or cheese and fruit platter

freshly baked bread rolls and butter

\$48.5 per person

four

3 x mains

2 x salads

1 x dessert or cheese and fruit platter

freshly baked bread rolls and butter

\$65 per person

please select from the following menu items:

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salads

mesclun salad with balsamic dressing
rocket, cherry tomato and shaved fennel, lemon vinaigrette
traditional Caesar salad
vine ripened tomato, Persian feta, basil, kalamatta olives
chat potato and pancetta salad, chive aioli
caramelized onion, sweet potato, cherry tomato, pine nuts, rocket salad
four bean mixed salad
green bean, baby beetroot, spring onion and fresh dill salad
chilli, bean shoot⁵, snowpea, shallots, red pepper and egg noodle salad
roasted root vegetables with hollandaise dressing
chickpea, Spanish onion, parsley red pepper w/ honey sherry vinaigrette

mains

cold

artichoke zucchini, pecorino tart
platters of grilled meats and cold cuts served w/ olive tapenade and relish
large quiche (cut into 8 slices)

hot

beef and burgundy pie w/ parsley potatoes, crushed peas (48 hours notice)
singapore noodles w/ prawns, coriander and chilli jam
fusilli pasta w/ prosciutto, cherry tomatoes, olive and chilli
farfalle w/ goats cheese, pine nuts, spinach, marjoram
mild fragrant red chicken curry served w/ jasmine rice
grilled ocean trout, eggplant caponata
chicken, chorizo, white beans, chilli on soft polenta
sticky pork w/steamed Chinese broccoli, enoki mushroom, ponzu
char grilled lamb lion, potato, roasted beetroots, beans and feta salad

desserts

selection of assorted house made sweet slices
apple tarte tatin and double cream
fruit frangipane tart
seasonal and exotic fresh fruit platter
cheese and dried fruit platter

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bbq menus

one

mixed leaf salad with balsamic dressing

baked baby potato salad with rosemary and garlic mayonnaise

char-grilled minute steak

gourmet sausages (beef, lamb, pork)

freshly baked bread rolls

selection of condiments

\$20.5 per person

two

baked baby potato salad with rosemary and garlic mayonnaise

tomato, bocconcini, kalamata olives and basil

char-grilled vegetable salad tossed in pesto dressing

mixed leaf salad with balsamic dressing

char-grilled scotch fillet

gourmet sausages (beef, pork, lamb)

freshly baked bread rolls

seasonal fresh fruit

selection of condiments

\$31 per person

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bbq menus

three

roast pumpkin, caramelised onion and rocket salad

tomato, rocket and shaved parmesan salad with balsamic and virgin olive oil dressing

char-grilled vegetable salad tossed in pesto dressing

mixed leaf salad with balsamic dressing

bbq peppered crusted tasmanian salmon fillet

char-grilled scotch fillet

marinated chicken brochettes with raita

freshly baked bread rolls

seasonal fresh fruit

selection of condiments

\$42 per person

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bbq menus

four

freshly baked bread rolls & butter

any 4 salads from the following selection:

mesclun salad with balsamic dressing

rocket, cherry tomato and shaved fennel, lemon vinaigrette

traditional Caesar salad

vine ripened tomato, Persian feta, basil, kalamatta olives

chat potato and pancetta salad, chive aioli

caramelized onion, sweet potato, cherry tomato, pine nuts, rocket salad

four bean mixed salad

green bean, baby beetroot, spring onion and fresh dill salad

chilli, bean shoot⁵, snowpea, shallots, red pepper and egg noodle salad

roasted root vegetables with hollandaise dressing

chickpea, Spanish onion, parsley red pepper w/ honey sherry vinaigrette

mains:

bbq peppered crusted tasmanian salmon fillet (0.5)

garlic & herb rubbed char-grilled scotch fillet with onion jam (1)

marinated chicken brochettes with raita (1)

gourmet sausages (tomato beef, mint lamb, sage pork) (2)

vegetarian patties (0.25)

plus

selection of condiments

any 3 of the following desserts:

selection of assorted slices

apple tarte tatin and double cream

fruit frangipane tart

seasonal and exotic fresh fruit platter

cheese and dried fruit platter

\$52 per person

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canapé menu

cold canapés

- tartlet of smoked chicken waldorf salad \$3.3
- vietnamese rice paper roll with nuoc cham \$3.3 (GF)
option of; vegetarian, beef or chicken
- red pepper, sundried tomato and fresh herb frittata \$3.3 (V/GF)
- chicken liver parfait, poppy seed wafer and candied orange compote \$3.3
- peking duck crepe rolled with cucumber, spring onion and hoi sin \$3.3
- baby beetroot and mozzarella salad, blood orange and shaved fennel \$3.3 (V/GF)
- herbed bouche blanc goats cheese with chilli jam \$3.3 (V,GF)
- antipasto brochette of vine ripened tomato, bocconcini and fresh basil \$3.3 (V/GF)
- black olive shortbread, woodside goats curd with caramelised onion and thyme \$3.3 (V)
- roulade of cured salmon, lemon crème fraiche, cucumber and crisp caper \$3.3
- rangers valley beef cap with tangy ginger dressing \$3.6 (GF)
- pacific oysters with chardonnay dressing \$3.6 (GF)
- fresh salmon cerviche \$3.8 (GF)
- blue swimmer crab rice paper roll \$4.3 (GF)
- smoked duck tart, with beetroot relish \$4.3
- seared scallop with pickled ginger and ponzu \$4.3 (GF)
- seared tuna with pickled ginger and wakame salad \$4.3

(GF) – Gluten Free Option

(V) – Vegetarian Option



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canapé menu

hot canapés

- caponata and goats curd filloette \$3.3 (V)
- field mushroom, roasted garlic, thyme and truffle pizzette \$3.3 (V)
- prosciutto pizzette with semi dried tomato and pesto \$3.3
- chicken yakatori skewer with sesame teriyaki \$3.6 (GF)
- woodside goats cheese tartlet with caramelised fennel \$3.3 (V)
- salt and pepper chicken dumpling with lime aioli \$3.6
- grilled haloumi spear with lemon myrtle \$3.3 (V,GF)
- mini gourmet pies \$3.6
*option of; snapper pie with parsley veloute
beef bourgnion, red wine jus
ratatouille*
- soft centred gorgonzola and saffron arancini ball with chilli jam \$3.6 (V)
- beef wellington with crisp enoki \$3.6
- crisp pork belly with vanilla infused apple sauce \$3.6 (GF)
- deep fried coconut prawn with nam chim taeng kwa \$3.6
- cajun salmon skewer served with chive yoghurt \$3.6 (GF)
- moroccan spiced lamb roll with minted yoghurt and coriander \$3.6
- grilled king prawn skewer with smoked paprika and harrissa \$4.3 (GF)

(GF) – Gluten Free Option

(V) – Vegetarian Option



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canapé menu

substantial canapés

custom menus for themed events or live cooking stations available

cold substantials

grilled chicken and pesto sesame roll \$4.9

prawn remoulade salad sandwich with lemon myrtle aioli \$4.9

mini sesame roll with rare beef, smoked cheddar and béarnaise \$4.9

rice noodle salad with fresh herbs and thai dressing \$7.5

option of: vegetarian, chicken, beef or prawn

hot substantials

mini angus and cheddar cheese burger with tomato relish \$4.9

spiced lentil burger with tahini yoghurt and baby spinach \$4.9 (V)

grilled market fish with roast chat potato, rocket and lemon tartare \$7.5 (GF)

pumpkin aloo tarkari with saffron rice and pappadum crisps \$7.5 (V,GF)

panko crumbed market fish with celery salt and wasabi aioli, rocket and caper salad \$7.5

red chicken curry with coconut rice and kumara chips \$7.5 (GF)

moroccan spiced lamb targine with cous cous and minted yoghurt \$7.5

penne with spicy chicken chorizo, semi dried tomatoes, fetta, olives, and parmesan \$7.5

vegetarian option also available

sweet canapés

mini lemon curd tartlet \$3.5

crème brûlée tartlet topped with balsamic strawberry \$3.5

chocolate mousse tartlets with raspberry \$3.5

petit fruit skewer of pineapple, strawberry and seasonal berries \$3.6

accompanied by chocolate dipping sauce or honeyed yoghurt

dark chocolate meringue topped with a muscat poached cherry \$3.6 (GF)

dark chocolate cup with hazelnut praline \$3.6 (GF)

tiramisu shot \$3.6

mini ice cream \$4.3

***Item only available at select locations / venues.**

(GF) – Gluten Free Option

(V) – Vegetarian Option

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plated menu

entree

freshly baked sourdough and wholegrain bread rolls \$1.9
accompanied by butter (or) virgin olive oil and aged balsamic reduction

house soup \$11

bruschetta with bocconcini and vine tomato \$11 (v)

grilled polenta with mushroom ragout and gorgonzola \$11 (v)

beef rice noodle salad with a peanut and snow pea salad, nouc cham \$11

gorgonzola, prosciutto and spinach salad with walnut dressing \$14.8 (v)

fresh buffalo mozzarella with ox heart tomato, oregano and pancetta \$14.8

slow roasted mushroom crostini with bulgarian feta and caramelised garlic \$14.8

seared salmon nicoise with soft boiled egg and salsa verde \$14.8

porcini mushroom tart with baby spinach, pecorino and balsamic reduction \$19.5 (v)

asparagus and goats cheese salad with hazelnut dressing \$19.5

caramelised pear, baby leaf and walnut dressing \$19.5

seared yellow fin tuna with orzo, lemon and dill \$22

caramelised pork belly and apple salad \$22

beef carpaccio with spicy asian salad \$22

chicken confit with fennel, rocket and citrus salad \$23

hiramasa kingfish carpaccio with shaved fennel, crisp capers and verjuice \$26

smoked duck breast with witlof and confit cherry tomato salad, pomegranate dressing \$26

rock lobster ravioli, seafood bisque and saffron ailoi \$26

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dinner menu

main

- roast chicken breast with lemon thyme potatoes and verjuice \$26.5
- roasted chicken breast with borlotti beans and tomato and olive salsa \$26.5
- chermoulah market fish with mograbieh, pine nuts and fresh lemon \$26.5
- grilled sirloin with crushed potato and béarnaise \$26.5
- ricotta and wild mushroom risotto \$26.5
- roast butternut and snow pea risotto with goats curd \$26.5
- ricotta gnocchi with mushroom and spinach ragout \$30
- beef cheeks with soft polenta and baby carrots \$30
- char grilled beef fillet with parisian mash, snow peas and smoked tomato jus \$36
- grilled beef fillet with rosemary and chilli roasted chat potato and fried herbs \$36
- marinated corn fed chicken breast with pumpkin, cress, sumac and tarator sauce \$36
- crisp skinned salmon fillet with roasted beetroot, zucchini and mint salsa verde \$36
- crispy chicken saltimbocca with peperonata \$36
- pan fried barramundi with roasted eschalots, pancetta and rocket aioli \$36
- duck confit with warm pickled beetroot salad \$39.5
- braised lamb rump with red wine and mustard potato puree \$39.5
- boneless lamb rack with pea crush and mint salsa \$39.5
- char grilled fillet of grain fed beef, fennel and crab hash with anchovy butter \$42
- marinated roast duck breast with zucchini gratin, onion jam \$42



shared bowls of salad or vegetables \$5.1

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dinner menu

dessert

date pudding \$10

warm chocolate brownie with berry compote and double cream \$11

baked cheesecake with lime syrup and thickened cream \$11

vanilla and honey panna cotta with candied lemon \$11

lemon curd tartlet with macerated berries \$11

chocolate tart \$13

pear and berry tart \$13

rhubarb and sour cherry crumble with vanilla bean ice cream \$14

praline tart with caramelised nuts \$14

caramelised apple tarte tatin, salted peanut praline ice cream \$14

lemon and polenta pudding with citrus mascarpone \$15

champagne and saffron poached pear with fig ice cream \$15

selection of farmhouse cheeses \$17



freshly brewed organic fair trade coffee and T2 tea selections \$3.8

truffles (2 per person) \$3.7

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beverage packages

basic package

sparkling wine:	n.v angas brut premium cuvee (sa)
white wine:	benchmark sem/sauv blanc (barossa, sa)
red wine:	benchmark cabernet shiraz (barossa, sa)
beers:	toohey's extra dry cascade premium light
non-alcoholic:	orange juice soft drink voss artesian sparkling water

standard package

sparkling wine:	n.v grant burge pinot chardonnay (sa)
white wine:	cape mentelle 'georgiana' sauv blanc blend (margaret river, wa)
red wine:	west cape howe shiraz
beers:	crown lager pure blonde cascade premium light
non-alcoholic:	assorted juices (orange, apple, cranberry) soft drinks voss artesian sparkling water

premium package

sparkling wine:	cloudy bay 'pelorus' sparkling wine (nz)
white wines:	choice of '08 teusner 'woodside' sauv blanc (adelaide hills, sa) '09 tomich hill pinot grigio (adelaide hills, sa)
red wines:	choice of '08 gieson pinot noir (malborough, nz) '08 mr riggs 'the gaffer' shiraz (mclaren vale, sa)
beers:	peroni corona cascade premium light
non-alcoholic:	assorted juices (orange, apple, cranberry) soft drinks voss artesian sparkling water individual bottled water each guest end of night

deluxe package

sparkling wine:	n.v. moet & chandon imperial (france)
white wines:	'08 neudorf sauvignon blanc (nelson, nz) '07 henschke lenswood croft chardonnay (adelaide hills, sa)
red wines:	'08 dalrymple pinot noir (pipers river, tas) '07 mitolo 'jester' shiraz (mclaren vale, sa)
beers:	little creatures pale ale (fremantle, wa) heineken cascade premium light
non-alcoholic:	assorted juices (orange, apple, cranberry) soft drinks voss artesian sparkling water individual bottled water each guest end of night

green package

With the environment in mind, Toast Food has made beverage selections for the green package to include wines and beers that are carbon-zero certified or 100% carbon-offset.

The perfect package to complement the Toast Food Carbon Conscious "plant a tree" scheme to make your event truly green!

Plant a Tree



sparkling wine:	'04 huia estate 'blanc de blancs' sparkling (nz) carbon zero certified
white wines:	'08 yealands way sauvignon blanc (marlborough, nz) carbon zero certified
red wines:	'08 yealands way pinot noir (marlborough, nz) carbon zero certified
beers:	cascade green 100% carbon-offset australian beer cascade premium light
non-alcoholic:	assorted juices (orange, apple, cranberry) soft drinks voss artesian sparkling water 100% carbon off-set

Plant a tree for only \$5 per guest to lighten your carbon footprint.

extra add ons

300ml bottle water at end of function \$2 pp
hibiscus flowers in sweet syrup to complement sparkling wines / cocktails \$1.25 pp

	1 hour	2 hours	3 hours	4 hours	5 hours
basic	\$15.00	\$20.00	\$24.50	\$28.50	\$33.50
standard	\$20.50	\$26.00	\$32.50	\$38.00	\$43.50
premium	\$24.00	\$30.50	\$37.00	\$43.50	\$49.00
deluxe	\$42.00	\$53.50	\$65.00	\$77.00	\$89.00
green	\$22.00	\$27.50	\$36.00	\$41.50	\$47.00

Please note: Wine availability and vintages are subject to change without notice

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beverage list

sparkling wine

n.v. angas brut premium cuvee (sa)	31
n.v. chandon (yarra valley)	55
n.v. grant burge pinot chardonnay (sa)	55
n.v. grant burge blanc de noirs (eden valley, sa) pelorus	60
n.v. de perriere dry rose (burgundy, france)	35

champagne

n.v. nicolas feuillatte brut reserve (france)	91
n.v. moet & chandon imperial (france)	129
n.v. veuve clicquot ponsardin (reims, france)	139
2000 dom perignon – moet et chandon (france)	399

white wine

riesling

'08 jim barry watervale Riesling (clare valley, sa)	36
'08 patina Riesling (orange, nsw)	35
'06/07 hugel et fils riesling (Alsace, france)	65

sauvignon blanc – blends - semillon

'08 dalrymple sauvignon blanc (pipers river, tas)	49
'08 neudorf sauvignon blanc (nelson, nz)	53
'08 yealands way sauvignon blanc (marlborough, nz) carbon zero certified	42
'08 teusner 'woodside' sauv blanc (adelaide hills, sa)	43
'08 benchmark sem/sauv blanc (barossa, sa)	31
'08 pitchfork sem/sauv blanc (margaret river, wa)	39
'08 brokenwood semillon (hunter, nsw)	46
'08 cape mentelle 'georgiana' sauv blanc (wa)	35
'06 cloudy bay 'te koko' sauv blanc (marlborough, nz)	87

pinot gris / grigio

'08 richardson pinot gris (central otago, nz)	70
'09 vinaceous 'sirenya' pinot grigio (adelaide hills, sa)	50
'09 tomich hill pinot grigio (adelaide hills, sa)	37

varietals

'08 bella south chenin blanc (wa)	36
'08 polin & polin rose (hunter, nsw)	36
'08 yealands estate gewürztraminer (marlborough)	43
'07/08 tiefenbrunner pinot bianco (alto adige, itlay)	49
'08 faber vineyard Verdelho (swan valley, wa)	38

chardonnay

'08 allandale chardonnay (hunter, nsw)	36
'07 rosily chardonnay (margaret river, wa)	42
'07 henschke lenswood croft chardonnay (sa)	79
'05 petaluma tiers vineyard chardonnay (sa)	184

red wine

pinot noir

'08 gieson pinot noir (marlborough, nz)	46
'08 neudorf pinot noir (nelson, nz)	70
'08 dalrymple pinot noir (pipers river, tas)	57
'07 joseph drouhin laforet bourgogne rouge pinot noir (france)	50

cabernet sauvignon – blends

'06 preece cabernet sauvignon (vic)	36
'06 yalumba 'the menzies' (coonawarra, sa)	88
'05 rymill cabernet sauvignon (sa)	55
'06 dalwhinnie cabernet sauvignon (vic)	55
'06 cuttaway hill cab/merlot (southern highlands, nsw)	36
'05 rosily 'the cartographer' cabernet merlot (wa)	44

shiraz - blends

'07 benchmark cabernet shiraz (barossa, sa)	31
'07 mitolo 'jester' shiraz (mclaren vale, sa)	53
'07 maxwell 'silver hammer' shiraz (sa)	42
'08 mr riggs 'the gaffer' shiraz (sa)	50
'06 peter lehmann 'the futures' shiraz (sa)	58
'07 west cape howe shiraz (denmark, wa)	38
'05 geoff merrill shir/gren/mourv (sa)	38
'03 guigal hermitage syrah (rhone, france)	231

varietals

'05 fireblock grenache (clare valley, sa)	37
'05 brindabella hills merlot (act)	39
'06 brokenwood nebbiolo (beechworth, vic)	55
'07 antinori santa cristina sangiovese merlot (tuscan, Italy)	41

dessert

'09 grant burge moscato (sa) 750ml	38
'07 peter lehmann botrytis semillon (barossa, sa) 375ml	45
'07 de bortoli noble one semillon (riverina, nsw) 375ml	76
'07 yalumba hand picked botrytis viognier (sa) 375ml	54

local beers

cascade premium light	5.5
hahn super dry (low carb)	6.5
pure blonde (low carb)	6.5
victoria bitter	6.5
james boags	7.5
coopers pale ale	7.5
crown lager	8.5
james squire amber ale	8.5
three sheets pale ale (lord nelson hotel, syd)	8.5
little creatures pale ale (fremantle, wa)	8

imported beers

peroni leggera (low carb)	6.5
stella artois	9.5
peroni	9.5
heineken	9.5
corona	9.5
asahi	9.5
becks	9.5

non-alcoholic

orange, apple, pineapple, cranberry (2 ltr)	9.2
voss artesian sparkling water (800 ml)	8.5
coca cola range soft drinks (1.25ltr)	5.7

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