

TERRACES

restaurant

WELCOME TO TERRACES RESTAURANT. THE GOLD COAST'S BEST SEAFOOD BUFFET RESTAURANT SINCE 1987. OPEN FOR BREAKFAST, LUNCH & DINNER, SEVEN DAYS A WEEK, EVERY DAY OF THE YEAR.

BREAKFAST	MONDAY - FRIDAY	SATURDAY & SUNDAY
FULL BREAKFAST	43	43
CONTINENTAL BREAKFAST	38	38
LUNCH	MONDAY - FRIDAY	SATURDAY & SUNDAY
BUFFET	67	82
DINNER	SUNDAY - THURSDAY	FRIDAY & SATURDAY
BUFFET	82	88

CHILDREN

FROM 4 TO 12 YEARS OLD – HALF THE ADULT PRICE.

UNDER 4 YEARS OLD DINE COMPLEMENTARY WITH ANY ADULT DINING.

STARWOOD PREFERRED GUEST

SHERATON MIRAGE RESORT & SPA GOLD COAST IS PROUD TO BE PART OF THE STARWOOD FAMILY OF HOTELS. WITH NINE EXCITING HOTEL BRANDS AND OVER 1,100 HOTELS AND RESORTS IN NEARLY 100 COUNTRIES. AS A STARWOOD PREFERRED GUEST MEMBER, YOU WILL EARN VALUABLE STARPOINTS® REDEEMABLE FOR AMAZING OFFERS. FREE NIGHTS AWARDS WITH NO BLACKOUT DATES IS WHAT WE ARE KNOWN FOR. IF A STANDARD ROOM IS AVAILABLE, IT'S YOURS. ADDITIONALLY, STARPOINTS® CAN LEAD YOU TO ROOM UPGRADES, AWARD FLIGHTS ON OVER 350 MAJOR AIRLINES, MERCHANDISE AWARDS AND MORE. THE CHOICES ARE ENDLESS, IT'S UP TO YOU.

STAR PRIVILEGE PACIFIC

SHERATON MIRAGE RESORT & SPA GOLD COAST IS ALSO PROUD TO BE PART OF THE STAR PRIVILEGE PROGRAM. WITH A SMALL ANNUAL FEE, YOU CAN ENJOY BENEFITS SUCH AS

- ✓ ACCOMMODATION BENEFITS
 - 10% OFF MOST STARWOOD PROMOTIONAL, PUBLISHED OR ADVANCE BOOKING ROOM RATES
- ✓ DINING BENEFITS
 - 10-50% OFF TOTAL FOOD BILL DEPENDING ON NUMBER OF DINERS
- ✓ BEVERAGE DISCOUNT
 - 15% OFF MOST BEVERAGES FOR UP TO 15 PEOPLE

PLEASE SEE YOUR FRIENDLY WAITER FOR FURTHER INFORMATION ON HOW TO SIGN UP TO OUR PROGRAMS.

BREAKFAST

SELECT YOUR CEREAL – V 12
CORN FLAKES, WEET BIX, SPECIAL K, SULTANA BRAN, NUTRI GRAIN,
COCO POPS OR GLUTEN FREE MUESLI WITH YOUR CHOICE OF MILK

FRESH FRUIT SALAD – V 18
SEASONAL SLICED FRUITS WITH VANILLA MERINGUE DROPS AND RAW ALMONDS

BOWL OF STRAWBERRIES – V 18
WITH HOMEMADE YOGHURT AND DARK CHOCOLATE SHAVINGS

SPINACH EGG WHITE OMELETTE – V 26
DEHYDRATED TOMATO, AVOCADO AND FRESH ROCKET LEAVES

CINNAMON FLAVOURED OATMET BRULEE – V 29
WITH FRESH BERRIES AND ORANGE SORBET

MACADAMIA NUT PANCAKES 25
CANADIAN MAPLE SYRUP, GRILLED BACON AND DOUBLE CREAM

TOASTED HOMEMADE BANANA BREAD – V 22
CINNAMON BUTTER, GRILLED BANANA AND BLUEBERRIES

CONGEE SOUP – V 18
WITH SESAME OIL AND SPRING ONIONS

ADD DRIED SHRIMP 3

ADD GRILLED CHICKEN 4

BREAKFAST BURGER 32
HOMEMADE SESAME BUN LAYERED WITH A BEEF PATTY AND SUNNY SIDE GRILLED EGG,
GRILLED HAM, BACON, AVOCADO, TOMATO, RED ONION JAM AND A SIDE OF CRISP COS LETTUCE

BREAKFAST BURRITO – V 22
FLOUR WRAP FILLED WITH CHEESE, TOMATO-CHILLI SALSA, FRESH SPINACH, QUINOA GRAINS
AND SCRAMBLED EGG SERVED WITH MINT YOGHURT

BIG BREAKFAST 32
POTATO HASH, CRISPY BACON, GRILLED TOMATO, TOAST AND MUSHROOMS
WITH YOUR CHOICE OF TWO EGGS, POACHED, FRIED OR SCRAMBLED
WITH YOUR CHOICE OF GRILLED LEG HAM OR BEEF SAUSAGES

TWO EGGS ON TOAST 15
SCRAMBLED, BOILED, FRIED OR POACHED, WITH TOAST

TWO EGG OMELETTE WITH TOAST 19
WITH YOUR CHOICE OF 2 INGREDIENTS
CHEESE, HAM, TOMATO, CHILLI, SPRING ONION, RED ONION, SPINACH

BOWL OF YOGHURT 5
HOMEMADE GREEK YOGHURT, BERRY YOGHURT, APRICOT YOGHURT, BANANA YOGHURT,
PLAIN WHITE OR LOW FAT

ADD INDIVIDUAL EXTRAS 4
SAUTEE SPINACH WITH QUINOA GRAINS, BEEF SAUSAGES, GRILLED TOMATO,
SAUTEE MUSHROOMS, GRILLED HALOUMI, GRILLED BACON, STEAMED BROCCOLINI
WITH ALMONDS, GRILLED SALMON, BAKED HASH BROWN, SLICED AVOCADO

NOT ALL INGREDIENTS IN EACH DISH ARE LISTED, PLEASE INFORM YOUR WAITER IF YOU HAVE ANY ALLERGIES OR ADVERSE FOOD REACTIONS.

FOR GUESTS PAYING BY CREDIT CARD, A 1.5% FEE APPLIES TO ALL TRANSACTIONS. THIS FEE WILL BE ADDED TO THE TOTAL OF THE TRANSACTION.

CHILDREN'S BREAKFAST

TOASTED BANANA NUTELLA FINGERS WITH FRESH STRAWBERRIES AND POWDERED SUGAR	15
COLD MULTIGRAIN SANDWICH WITH HAM, EGG AND CHEESE AND A SIDE OF FRESH FRUITS	15
TWO DIPPY EGGS WITH VEGEMITE SOLDIERS	15
CHEESY OMELETTE WITH GRILLED TURKISH BREAD	15
FRESHLY BAKED HAM & CHEESE CROISSANT	12
BREAKFAST FRITTATA WITH POTATO, BEEF SAUSAGE AND GRILLED ONIONS	15
PANCAKES WITH CHOCOLATE SAUCE AND ICING SUGAR	15
FRESH FRUIT SALAD	18
HOT BEVERAGES	
ESPRESSO COFFEE SHORT BLACK, LONG BLACK, FLAT WHITE, CAPPUCINO, CAFÉ LATTE, MACCHIATO (DECAFFEINATED COFFEE AVAILABLE WITH ALL OF ABOVE)	5.50
HOT CHOCOLATE	5.50
LOOSE LEAF TEA ENGLISH BREAKFAST, EARL GREY, GREEN LEAF, PEPPERMINT, CHAMOMILE, VANILLA	4.50
CHAI LATTE	5.50
SOFT DRINKS	
GLASS SOFT DRINK	5
FRUIT JUICE	6
BOTTLED SOFT DRINK	5.50
LEMON LIME AND BITTERS	5.50
GINGER BEER	8
FRESHLY SQUEEZED JUICE	16
MINERAL WATER	
SANTA VITTORIA STILL (500ML)	6.50
SANTA VITTORIA STILL (1L)	10
SANTA VITTORIA SPARKLING (500ML)	6.50
SANTA VITTORIA SPARKLING (1L)	10

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ENTRÉES

JAPANESE OMELETTE 28
XO SAUCE, CRAB MEAT, CORIANDER AIOLI, SWEET SOY SAUCE AND PICKLED ONIONS

WHOLE BAKED QUAIL 32
ASIAN SPICED PALETTE, PEANUT CROQUETTE AND CHILLI PICKLED CUCUMBER

TASMANIAN SMOKED TROUT 28
WATERCRESS LEMON MAYONNAISE, RYE BREAD AND BAGEL CRISP
WITH BOILED QUAIL EGG AND COLD PRESSED AVOCADO OIL

MACADAMIA TOASTED GOATS CHEESE – V 27
ORANGE AND FENNEL DRESSING AND POACHED WITLOF SALAD

SOUTHERN AMERICAN CRAB CAKE 32
CHIPOTLE MAYONNAISE, GRILLED CORN SALSA AND PICKLED CUCUMBER RIBBONS

CAESAR SALAD 26
CRISP PROSCIUTTO, GARLIC CROUTONS, PARMESAN,
WHITE ANCHOVIES AND CAESAR DRESSING
ADD POACHED EGG 2
ADD GRILLED SALMON 4
ADD PERI PERI CHICKEN 6

PICKLED CAULIFLOWER SALAD – V 19
RADISH, CUMIN SPICED LOW FAT YOGHURT DRESSING, RED ONION JAM,
CELERY AND TOASTED WALNUTS

SOUPS

CREAMY ROSTED PARSNIP SOUP – V 18
SERVED WITH COLD PRESSED OLIVE OIL AND GRISSINI STICKS

CHILLED GAZPACHO SOUP – V 18
SERVED WITH GARLIC CROUTONS

SANDWICHES

MIRAGE CLUB SANDWICH 32
BACON, FRIED EGG, CHICKEN BREAST, LETTUCE, TOMATO, MAYONNAISE AND FRIES

GRILLED BEEF BURGER 34
180 GRAM GROUND BEEF PATTY, HOUSE MADE SESAME SEED BUN, MAYONNAISE,
CHEDDAR CHEESE, STREAKY BACON, GRILLED ONIONS AND FRIES

TOASTED VEGETABLE WRAP – V 26
FILLED WITH GRILLED HALOUMI, HUMMUS, ROCKET LETTUCE, TOMATO PESTO, AVOCADO, CUCUMBER AND
SPROUTS WITH SIDE OF ZESTY YOGHURT AND SMOKED TOMATOES

CLASSIC B.L.A.T 25
BACON, LETTUCE, AVOCADO AND TOMATO ON HOMEMADE RYE BREAD
WITH GRAIN MUSTARD, GINGER YOGHURT AND FRIES

PULLED PORK SLIDER 28
SHREDDED PORK IN BBQ SAUCE, SERVED WITH A BEETROOT RELISH AND
APPLE SLAW AND A SIDE OF SWEET POTATO FRIES

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MAINS

SLOW BRAISED BEEF CHEEKS	46
PICKLED AND CONFIT ONIONS, BRAISED LEEKS, BAKED GARLIC AND WHITE POLENTA SLICE	
SOUSE VIDE POACHED SNAPPER	46
PAN FRIED MUSHROOMS, BRAISED POTATOES AND SALSA VERDE	
FISH N' CHIPS	38
SMASHED PEAS WITH PARSLEY, MALT-VINEGAR PERFUMED BATTERED STEAKHOUSE CHIPS AND WATERCRESS MAYONNAISE	
NASI GORENG	28
SHRIMP PASTE, KIMCHI, WILTED GREENS AND OMELETTE STRIPS	
ADD GRILLED CHICKEN	4
ADD CRAB MEAT	8
POTATO GNOCCHI WITH LAMB RAGOUT	32
BAKED GARLIC, SPINACH, LEMON THYME AND PARMESAN	
MILD INDIAN BUTTER CHICKEN	38
GARLIC NAAN, CUMIN PAPPADUMS, STEAMED PILAF RICE AND MANGO CHUTNEY	
SPINACH EGG WHITE OMELETTE – V	28
SIDE OF DEHYDRATED TOMATO, SLICED AVOCADO AND ROCKET	
BAKED WHITE POLENTA SLICE – V	30
PUMPKIN MOUSSE, CRANBERRY REDUCTION, PARMESAN CRISP AND CELERY LEAVES	

THE 6 STAR RIB EYE FROM OUR OYSTERBAR MENU	56
300 GRAM RIB EYE ON THE BONE WITH VEAL JUS, SAUTEE KIPFLER POTATOES, PARSNIP PUREE AND LEMON SCENTED GREMOLATA	

PIZZA

PARMIGIANO CHEESE AND POTATO – V	28
MORNAY SAUCE, ROSEMARY, PARMESAN CHEESE AND PARSLEY OIL	
PUMPKIN, BLUE CHEESE AND PROSCIUTTO	30
FRESH ROCKET, PINE NUTS AND MANUKA HONEY	
SEAFOOD PIZZA	32
BÉCHAMEL SAUCE, SMOKED TROUT, PRAWN MEAT, CRAB MEAT, CAPERS AND SNOW PEA TENDRILS	

SIDES

SWEET POTATO FRIES – V	10
HOMEMADE GARLIC VIENNA – V	9
SAUTÉED SPINACH WITH QUINOA GRAINS – V	9
KIPFLER POTATOES WITH MIXED MUSHROOMS – V	9
STEAMED SEASONAL GREEN VEGTABLES WITH OLIVE OIL – V	9
BALSAMIC TOSSED GARDEN SALAD – V	9

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JUNIOR GUEST MENU

CREAMY ROSTED PARSNIP SOUP – V	18
BATTERED FISH AND CHIPS WITH LEMON, SMASHED PEAS AND MAYONNAISE	21
BOWL OF SPAGHETTI BOLOGNAISE OR NAPOLI SAUCE	21
KIDS CHEESEBURGER GRILLED BEEF PATTY WITH CHEDDAR CHEESE, SIDE SALAD AND CHIPS	21
VEGETARIAN SUSHI SELECTION WITH SOY SAUCE – V SERVED WITH SLICES OF GREEN APPLE	16
FILLED PITA BREAD CORN, AVOCADO AND TOMATO SALSA AND SIDE OF BYRON BAY CORN CHIPS	21
BIG FRUIT BOWL FRESH SEASONAL FRUITS WITH BERRIES AND ICE CREAM	16
STRAWBERRY MILKSHAKE MOUSSE CANDIED POPCORN AND TOASTED MARSHMALLOW ICE-CREAM	18
ICE CREAM SUNDAE VANILLA, CHOCOLATE AND STRAWBERRY WITH CHOCOLATE TOPPING	16
DESSERTS	
STRAWBERRY FIELDS CHEESECAKE LEMON MARSHMALLOW, STRAWBERRY SORBET AND FAIRY FLOSS	22
CARAMEL GLAZED MOUSSE KAHLUA GELEE AND PEAR PUREE	22
MANGO CRÈME BRULEE MACADAMIA NUT PRALINE AND COCONUT MILK SORBET	22
CHOCOLATE & COFFEE CREMEUX CHOCOLATE OPALINE AND COFFEE GRANITA	22
COCONUT MILK PANNACOTTA PASSIONFRUIT FLUID GEL, PINEAPPLE SORBET AND MANGO GLASS	22
FRUIT COCKTAIL WITH LYCHEES	18
FRESHLY SLICED LOCAL FRUITS WITH BERRY GARNISH	18

AFTER DINNER COCKTAILS

MIGHTY CHOCOLATE CHOCOLATE, TUACA, FRANGELICO, BAILEYS AND VANILLA ICE CREAM	18
LOTUS FLOWER WHITE CHOCOLATE, STRAWBERRY, ROSE, CREAM AND SMIRNOFF VODKA	18
TERRACES ESPRESSO MARTINI VITTORIA COFFEE, VANILLA, KAHLUA AND SMIRNOFF VODKA	18

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COCKTAILS

WIZARD OF OZ 12
RASPBERRY, VANILLA AND SPARKLING WINE

WHITE PEACH BELLINI 14
WHITE PEACH AND SPARKLING WINE

CLASSIC CHAMPAGNE COCKTAIL 20
WHITE SUGAR CUBE, HENNESSEY COGNAC, ANGOSTURA BITTERS AND MOËT & CHANDON CHAMPAGNE

MOJITO 18
BACARDI WHITE RUM, FRESH MINT, FRESH LIME AND SODA

MARGARITA 18
JOSE CUERVO TEQUILA, TRIPLE SEC AND FRESH LIME
SERVED TO YOUR LIKING, WITH OR WITHOUT SALT, SHAKEN OR FROZEN, LIME OR FRUITY

DAIQUIRI 18
BACARDI WHITE RUM AND FRESH LIME
SERVED TO YOUR LIKING, SHAKEN OR FROZEN, LIME OR FRUITY

COSMOPOLITAN 18
ABSOLUT CITRON VODKA, COINTREAU, LIME, CRANBERRY AND FLAMED ORANGE ZEST

VESPER MARTINI 19
SMIRNOFF, TANQUERAY, NOILLY PRAT AND LEMON ZEST

THE ORCHID MARTINI 18
STRAWBERRY, PASSIONFRUIT, SMIRNOFF VODKA AND FRESH LIME
SERVED WITH A SUGAR RIM

LYCHEE AND ROSE MARTINI 18
LYCHEE, ROSE AND SMIRNOFF VODKA

GOLDEN FRUIT NUT 18
PASSIONFRUIT, SMIRNOFF VODKA, AMARETTO AND FRESHLY SQUEEZED LIME
SERVED OVER ICE

GREEN BREEZE 18
GREEN APPLE LIQUOR, CUCUMBER, MINT, FRESH LEMON AND GORDONS GIN
SERVED OVER ICE

LADY LAGOON MARTINI 18
ABSOLUT RASPBERRI, ELDERFLOWER, CRANBERRY

NON-ALCOHOLIC COCKTAIL

FRUIT FANTASY 15
REFRESHING BLEND OF MANGO AND STRAWBERRY WITH A MIX OF FRUIT JUICES

MERRY BERRY 15
STRAWBERRY, FRESH LIME AND PINEAPPLE JUICE

MANGOLADA 15
BLEND OF MANGO, COCONUT CREAM AND PINEAPPLE JUICE

<p>HOME MADE ICED TEA 8.50 CHILLED EARL GREY TEA, SHAKEN WITH FRESH LEMON AND YOUR CHOICE OF FLAVOUR LEMON, CRANBERRY, RASPBERRY, MANGO, WHITE PEACH, PASSION FRUIT, APPLE OR STRAWBERRY</p>

SPARKLING WINE		G	B
NV	CANTI DOC PROCECCO	10	44
IT			
NV	SIR JAMES BRUT DE BRUT	10	44
SOUTHERN FLEURIEU, S.A			
2010	YARRA BURN		62
YARRA VALLEY, VIC			
NV	DOMAINE CHANDON	15	68
VIC			
NV	DOMAINE CHANDON ROSÉ	15	68
VIC			
NV	MOËT & CHANDON	25	125
EPERNAY, FR			
NV	VEUVE CLICQUOT		160
REIMS, FR			
NV	BOLLINGER SPECIAL CUVÉE		175
AY, FR			
NV	TAITTINGER PRESTIGE ROSE		210
REIMS, FR			
2002	MOËT & CHANDON ROSE		270
EPERNAY, FR			
2004	DOM PÉRIGNON		470
EPERNAY, FR			
2005	CRISTAL		490
REIMS, FR			
CHARDONNAY		G	B
2014	LORIMER	8	35
RIVERINA, NSW			
2015	GOUNDREY UNWOODED		44
SOUTH WEST WA			
2014	NOBILO EAST COAST		46
GISBORNE, NZ			
2015	BROOKLAND VALLEY VERSE 1		49
MARGARET RIVER, WA			
2015	SNAKE & HERRING 'TOUGH LOVE'	13	60
MARGERET RIVER, WA			
2015	PETALUMA		70
ADELAIDE HILLS, SA			
2014	COLDSTREAM HILLS		79
YARRA VALLEY, VIC			
2010	HARDYS HERITAGE RESERVE BIN D651		89
PERMBERTON , YARRA VALLEY, VIC			
2014	YABBY LAKE 'SINGLE VINEYARD'		99
MORNINGTON PENINSULA, VIC			
2014	FELTON ROAD 'BANNOCKBURN'		109
CENTRAL OTAGO, NZ			

ALL VINTAGES ARE SUBJECT TO CHANGE

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RIESLING	G	B
2014 BROWN BROTHERS CROUCHE	11	50
KING VALLEY, VIC		
2014 LEASINGHAM BIN 7		50
CLARE VALLEY, SA		
2015 PAULETTE WINES	13	60
POLISH HILL RIVER, SA		
SAUVIGNON BLANC	G	B
2015 NOBILO REGIONAL	10.50	46
MARLBOROUGH, N.Z		
2015 TA KU		50
MARLBOROUGH, N.Z		
2015 AMBERLEY SECRET LANE		52
WESTERN AUSTRALIA		
2015 KIM CRAWFORD		58
MARLBOROUGH, N.Z		
2015 VILLA MARIA 2 VALLEYS	13	59
MARLBOROUGH, N.Z		
2015 YARRA RIDGE	13	60
YARRA VALLEY, VIC		
2015 CATALINA SOUNDS		64
MARLBOROUGH, N.Z		
2015 SHAW & SMITH		72
ADELAIDE HILLS, S.A		
2015 DOG POINT		75
MARLBOROUGH, NZ		
2014 LEEUWIN ESTATE 'ART SERIES'		80
MARGARET RIVER, WA		
2015 DOMAINE CHRISTINA SALMON SANCERRE AC		99
LOIRE VALLEY, FR		
WHITE VARIETELS & BLENDS	G	B
2015 VIVO, MOSCATO	9.50	42
MULTI REGION, AU		
2015 NOBILO PINOT GRIS	10	46
HAWKE'S BAY, N.Z		
2014 AQUILANI, PINOT GRIGIO	12	55
VENETO, IT		
2015 HUNGERFORD HILL CLASSIC SERIES, SEMILLION		60
HUNTER VALLEY, NSW		
2013 SIRROMET PRIVATE COLLECTION, VERDELHO		65
MOUNT COTTON, GRANITE BELT, QLD		
2015 RED CLAW, PINOT GRIS		75
MORNINGTON PENINSULA, VICA		
2004 AMBERELY FIRST SELECTION SEMILLON		76
MARGARET RIVER, W.A		

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ROSE	G	B
2015 DALZ OTTO ROSATO KING VALLEY, VIC	10	46
PINOT NOIR	G	B
2014 BABY DOLL MARLBOROUGH, N.Z	13	60
2014 KIM CRAWFORD MARLBOROUGH, NZ	13	60
2014 SQUEALING PIG CENTRAL OTAGO, NZ		61
2013 PIPERS BROOK TAMAR VALLEY, TAS		89
2014 YABBY LAKE SINGLE VINEYARD MORNINGTON PENINSULA, VIC		129
2014 FELTON ROAD, CALVERT VINEYARD CENTRAL OTAGO, NZ		149
SHIRAZ	G	B
2013 DE BORTOLOI REGIONAL CLASSIC SOUTH WEST W.A	9.50	42
2014 BROOKLAND VALLEY VERSE 1 MARGARET RIVER, WA		50
2013 HOWLING WOLVES MARGARET RIVER, WA	11	50
2013 MAXWELL 'SILVER HAMMER' MCLAREN VALE, SA		54
2014 ST HALLETT 'GARDEN OF EDEN' BAROSSA VALLEY, SA	13.50	62
2013 BLUE PYRENEES, RICHARDSON SERIES PYRENEES, VIC		70
2014 PEPPERJACK BAROSSA VALLEY, S.A		72
2013 OLIVER'S TARANGA MCLAREN VALE, SA		75
2013 PENFOLDS BIN 28 BAROSSA VALLEY, SA		88
2013 BAROSSA BABE BAROSSA, SA		99
2007 EILEEN HARDY SOUTHERN FLEURIEU, S.A		175
2001 PENFOLDS GRANGE BAROSSA VALLEY, S.A		799

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MERLOT	G	B
2014 FOUR SISTERS MARGARET RIVER, W.A	11	50
2014 AMBERLEY MARGARET RIVER, W.A		50
2013 KIM CRAWFORD HAWKE'S BAY, N.Z		56
CABERNET SAUVIGNON	G	B
2014 OOMOO COONAWARRA, SA		42
2012 RISE VINEYARD CLARE VALLEY, SA	13	60
2008 TAHBILK, MUSEUM EDITION NAGAMBIE LAKES, VIC		70
2013 PENFOLDS BIN 407 BAROSSA VALLEY, S.A		125
2013 PENFOLDS BIN 389 BAROSSA VALLEY, S.A		125
2010 STAGS LEAP NAPA VALLEY, USA		129
RED VARIETALS & BLENDS	G	B
2014 PENFOLDS KOONUNGA HILL 76 SHIRAZ / CAB-SAUV BAROSSA, COONAWARRA, S.A	10	44
2014 BROOKLAND VALLEY VERSE 1 CABERNET MERLOT MARGARET RIVER, W.A		49
2013 AMBERLEY SECRET LANE CABERNET MERLOT MARGARET RIVER, W.A	12	55
2013 LEASINGHAM BIN 56 CABERNET MALBEC CLARE VALLEY, S.A		62
2012 MAXIMUS PREMIUM GSM MCLAREN VALE, S.A		72
DESSERT WINES 90 ML	G	B
2012 HOLLICK 'THE NECTAR' COONAWARRA, S.A	13	49
2011 DE BORTOLI BOTRYTIS SEMILLON N.S.W		69
PORT & SHERRY 60 ML		
GALWAY PIPE GRAND TAWNY PORT 12YO		10
SALTRAM WINE ESTATE – MR PICKWICKS PARTICULAR TAWNY PORT		15
PENFOLDS – GRANDFATHER RARE TAWNY PORT		17
TIO PEPE DRY SHERRY		8
HARVEY'S BRISTOL CREAM SHERRY		8

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VODKA

SMIRNOFF	8.50
ABSOLUT	9.50
STOLICHNAYA	10
BELVEDERE PURE	12
GREY GOOSE	15

GIN

GORDONS	8.50
BOMBAY SAPPHIRE	9.50
TANQUERAY	10
HENDRICKS	12.50

RUM

BACARDI	8.50
BUNDABERG	8.50
CORUBA	9

BLENDED WHISKEY

JOHNNIE WALKER RED	8.50
CHIVAS REGAL 12YO	10
JOHNNIE WALKER BLACK	11
JOHNNIE WALKER BLUE	35

SINGLE MALT WHISKY

GLENKINCHIE 10YO	11
DIMPLE 12YO	11
GLENFIDDICH 12YO	12
CRAGGANMORE 12YO	14
TALISKER 10YO	15
LAGAVULIN 16YO	16

AMERICAN WHISKEY

GEORGE DICKEL	8.50
JIM BEAM	9.50
WILD TURKEY	9.50
JACK DANIELS	10
MARKERS MARK	10.50
JACK DANIELS SINGLE BARREL	15

COGNAC

HENNESSY VS	12.50
HENNESSY VSOP	15
COURVOISIER VSOP	15.50
REMY MARTIN VSOP	15.50
HENNESSY XO	30

RYE WHISKEY

CANADIAN CLUB	9
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IRISH WHISKY

JAMESON	9
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APERITIFS

CINZANO – ROSSO	7
NOILLY PRAT	7
CAMPARI	8.50
PIMMS	8.50
PERNOD	9.50

LIQUEURS

AMARETTO	9
BAILEYS	9
KAHLUA	9
MALIBU	9
COINTREAU	9
MIDORI	9
GALLIANO SAMBUCCA	9
GALLIANO VANILLA	9
SOUTHERN COMFORT	9
TIA MARIA	9
FRANGELICO	9
DOM BENEDICTINE	11
GRAND MARNIER	11
DRAMBUIE	11

BEER

HAHN PREMIUM LIGHT	7.50
XXXX GOLD	8
VICTORIA BITTER	8.50
TOOHEYS NEW	8.50
PURE BLONDE	9
PERONI LEGGERA	9.50
CROWN LAGER	9.50
BOAGS PREMIUM	9.50
JAMES SQUIRES PALE ALE	10
CORONA	10
PERONI	10
HEINEKEN	10
ASAHI	11

CIDER

MAGNERS APPLE	10
MAGNERS PEAR	10