

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	69	83	88
DINNER	SUNDAY - THURSDAY	FRIDAY & SATURDAY	
BUFFET	83	95	

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 GRAND MIRAGE RESORT, GOLD COAST, IS PROUD TO BE PART OF THE MARRIOTT FAMILY OF HOTELS. WITH THIRTY EXCITING HOTEL BRANDS AND OVER 5,700 HOTELS AND RESORTS IN OVER 110 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 GRAND MIRAGE RESORT 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

FRESHLY SQUEEZED FRUIT JUICES

KIWI, SPINACH, LIME, AND GRANNY SMITH APPLE	15
ORANGE	15

FRUIT JUICES

PINEAPPLE, ORANGE, TOMATO AND APPLE	8
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SELECT YOUR CEREAL

CORN FLAKES – WHEAT BIX – SPECIAL K	12
SULTANA BRAN – NUTRI-GRAIN – COCO POPS	
GLUTEN FREE CEREAL	
WITH YOUR CHOICE OF	
SOY MILK – FULL CREAM MILK – SKIM MILK	

FRESH FRUIT SALAD – V

SEASONAL SLICED FRUITS WITH VANILLA MERINGUE DROPS AND RAW ALMONDS	18
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BOWL OF STAWBERRIES – V

WITH HOMEMADE YOGHURT AND DARK CHOCOLATE SHAVINGS	18
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SPINACH EGG WHITE OMELETTE – V

DEHYDRATED TOMATO, AVOCADO AND FRESH ROCKET LEAVES	26
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CINNAMON FLAVOURED OATMEAL BRULEE – V

WITH FRESH BERRIES AND ORANGE SORBET	29
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MACADAMIA NUT PANCAKES

CANADIAN MAPLE SYRUP, GRILLED BACON AND DOUBLE CREAM	25
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TOASTED HOMEMADE BANANA BREAD

CINNAMON BUTTER, GRILLED BANANA AND BLUEBERRIES	22
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CONGEE SOUP

WITH SESAME OIL AND SPRING ONIONS	18
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ADD DRIED SHRIMP	3
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ADD GRILLED CHICKEN	4
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BREAKFAST BURGER

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	32
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BREAKFAST BURRITO – V

FLOUR WRAP FILLED WITH CHEESE, TOMATO-CHILLI SALSA, FRESH SPINACH, QUINOA GRAINS AND SCRAMBLED EGG SERVED WITH MINT YOGHURT	22
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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 FEE APPLIES TO ALL TRANSACTIONS. THIS FEE WILL BE ADDED TO THE TOTAL OF THE TRANSACTION.

AMEX, DINERS & JCB = 2.9%

VISA = 1.1%

MASTERCARD = 0.8%

CHILDREN'S BREAKFAST

TOASTED BANANA NUTELLA FINGERS 15
WITH FRESH STRAWBERRIES AND POWDERED SUGAR

COLD MULTIGRAIN SANDWICH 15
WITH HAM, EGG AND CHEESE AND A SIDE OF FRESH FRUITS

TWO DIPPY EGGS WITH VEGEMITE SOLDIERS 15

CHEESY OMELETTE WITH GRILLED TURKISH BREAD 15

FRESHLY BAKED HAM & CHEESE CROISSANT 12

BREAKFAST FRITTATA 15
WITH POTATO, BEEF SAUSAGES (GF) AND GRILLED ONIONS

PANCAKES 15
WITH CHOCOLATE SAUCE AND ICING SUGAR

FRESH FRUIT SALAD 18

HOT BEVERAGES

ESPRESSO COFFEE 6.50
SHORT BLACK, LONG BLACK, FLAT WHITE, CAPPUCINO, CAFÉ LATTE, MACCHIATO
(DECAFFEINATED COFFEE AVAILABLE WITH ALL OF ABOVE)

HOT CHOCOLATE 6.50

LOOSE LEAF TEA 5.50
ENGLISH BREAKFAST, EARL GREY, GREEN TEA JASMINE, PEPPERMINT, CHAMOMILE, GUNPOWDER

CHAI LATTE 5.50

COLD BEVERAGES

ICED COFFEE 6.5
ADD ICE CREAM 2

MILKSHAKES 6
CHOCOLATE, VANILLA, BANANA, CAMEL, STRAWBERRY

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

SMOKED BARRAMUNDI FILLET 28

SERVED COLD WITH ZUCCHINI RIBBONS, ELDERFLOWER DRESSING,
PEAS AND GRAPEFRUIT SEGMENTS

SLOW POACHED PORK LOIN 32

SERVED COLD WITH FENNEL AND CABBAGE SLAW, MUSTARD MAYONNAISE,
AND PEAR RIBBONS

PEPPERCORN CURED SALMON 29

HORSERADISH MOUSSE, BUCKWHEAT PANCAKE, BABY LETTUCE LEAVES

GRILLED MORETON BAY BUG TAIL 38

CRUSTACEAN BISQUE, FERMENTED CABBAGE AND GRILLED TURKISH BREAD

CAESAR SALAD 26

CRISP PROSCIUTTO, GARLIC CROUTONS, PARMESAN, WHITE ANCHOVIES AND CAESAR DRESSING

ADD POACHED EGG 2

ADD GRILLED SALMON 6

ADD PERI PERI CHICKEN 6

WALDORF SALAD – V 19

GRANNY SMITH APPLE, CELERY, GRAPES, WALNUT AND MAYONNAISE

ROASTED CAULIFLOWER SALAD – V 27

TAHINI DRESSING, HOMEMADE HUMMUS, BEETROOT GEL, PICKLED CARROT

OYSTERS

6 / 12 SYDNEY ROCK OYSTERS 22 / 46

CHOICE OF COLD NATURAL OR HOT

KILPATRICK – BACON AND WORCESTERSHIRE SAUCE

MORNAY – BÉCHAMEL AND CHEESE

6 / 12 PACIFIC OYSTERS 28 / 50

SERVED COLD WITH AN AUSTRALIAN QUANDONG, FINGER LIME AND ANISE DRESSING

SOUPS

AUSTRALIAN MUSSEL CHOWDER 22

SELECTED SEAFOOD MIX AND TOASTED SOURDOUGH BREAD

CHILLED CUCUMBER SOUP 18

SOUR CREAM BASED SOUP WITH DILL, SERVED WITH SMOKED TURKEY BREAST

SIDES

SWEET POTATO FRIES – V 10

HOMEMADE GARLIC VIENNA – 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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MAINS

GRILLED LOCAL SNAPPER FILLET 46

PARSLEY AND SPINACH SAUCE WITH BABY VEGETABLES, SQUID JULIENNE AND FRIED KATAIFI PASTRY

CHEFS SIGNATURE STEAK 56

220 GRAM ANGUS BEEF TENDERLOIN SERVED WITH CAFÉ DE PARIS BUTTER, GRILLED BROCCOLI WITH GARLIC CHIPS AND ROOT VEGETABLE CRISPS

FISH 'N' CHIPS 38

BATTERED FLATHEAD WITH MALT-VINEGAR PERFUMED STEAKHOUSE CHIPS AND MUSHY PEAS

SEASHELL PASTA WITH CHICKEN RAGOUT 32

MASCARPONE, SPINACH, ROSEMARY, CHERRY TOMATOES AND PARMESAN

LAMB KORMA CURRY WITH POTATOES 38

PARATHA BREAD, CUMIN PAPPADUMS, BASMATI RICE AND SPICY LIME PICKLE

CORN FED CHICKEN BREAST SUPREME 42

SERVED WITH SAUTÉ' MUSHROOMS, PEAS AND LETTUCE CREAMY RICH DIJON MUSTARD SCENTED CHICKEN GRAVY

AUSTRALIAS FINEST SEAFOODS 75

GRILLED MORETON BAY BUG, FRESH PEELED TIGER PRAWNS, LOCAL CAUGHT FISH, BBQ'D CHILLI AND GARLIC PRAWNS, 6 KILPATRICK OYSTERS FEATURING SAUCES AND CONDIMENTS AND A LOAF OF FRESHLY BAKED GARLIC VIENNA

HEALTHY CHOICES

NUTRITIOUS NASI GORENG 28

FRIED BROWN AND JASMINE RICE WITH A SHRIMP AND CHILLI PASTE, TOFU, CHOY SUM VEGETABLE AND FRIED EGG

ADD GRILLED CHICKEN

4

ADD CRAB MEAT

8

RICOTTA CHEESE DUMPLINGS – V 29

TOMATO AND CAPER BERRY SUGO, WARM OLIVES AND LEMON SYRUP

MUSHROOM EGG WHITE OMELETTE – V 28

SIDE OF DEHYDRATED TOMATO, SLICED AVOCADO AND ROCKET

INTERNATIONAL BURGERS & SANDWICHES

MIRAGE LAMB WHOPPER 27

200 GRAM NEW ZEALAND LAMB PATTY, KAKADU PLUM CHILLI SAUCE, MELTED BRIE CHEESE, BEETROOT AND FRIES

MIRAGE CLUB SANDWICH 32

BACON, FRIED EGG, CHICKEN BREAST, LETTUCE, TOMATO, MAYONNAISE AND FRIES

MIRAGE CHEESEBURGER 34

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

GRAND DELUXE B.L.A.T SANDWICH 34

TOASTED WHOLEMEAL BREAD WITH AVOCADO, GRUYERE CHEESE, BACON, TOMATO, TRUFFLE MAYONNAISE AND RED LEAF LETTUCE WITH SIDE OF FRIES

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<u>GOURMET ITALIAN INSPIRED PANINI SELECTION</u>	
COPPA HAM, SAUTE' MUSHROOM AND MELTED BRIE CHEESE	29
GRILLED PANINI BUN SERVED WITH A ROCKET SIDE SALAD	
WITLOF, MOZZARELLA, WHITE ANCHOVY AND OLIVE TAPENADE	31
GRILLED PANINI BUN SERVED WITH A ROCKET SIDE SALAD	
GRILLED RED ONION, ZUCCHINI, BOCCONCINI AND EGGPLANT MOUSSE	26
GRILLED PANINI BUN SERVED WITH A ROCKET SIDE SALAD	
<u>PIZZA</u>	
PUMPKIN – V	30
PUMPKIN MOUSSE, CHEDDAR AND BLUE CHEESE, CRUSHED BRAZILIAN NUT, AUSTRALIAN BUSH HONEY AND CHILLI OIL	
POTATO AND BACON	30
BÉCHAMEL SAUCE, ROSEMARY, CHEDDAR AND PARMESAN CHEESE	
MARGARITA – V	27
TOMATO COULIS, CHERRY TOMATOES, GRATED MOZZARELLA AND PARMESAN CHEESE	
HAWAIIAN	30
TOMATO COULIS, LEG HAM, COPPA HAM, FRESH PINEAPPLE GRATED MOZZARELLA CHEESE	
<u>JUNIOR GUEST MENU</u>	
FISH AND CHIPPIS	21
WITH LEMON, SMASHED PEAS AND MAYONNAISE	
BOWL OF SPAGHETTI	
PLAIN BUTTERED	16
NAPOLI SAUCE OR CHICKEN BOLOGNAISE	21
KIDS CHEESY BURGER	21
GRILLED BEEF PATTY WITH CHEDDAR CHEESE AND CHIPS	
VEGETARIAN SUSHI SELECTION WITH SOY SAUCE – V	16
SERVED WITH SLICES OF GREEN APPLE	
HAM AND CHEESE TOASTIE	21
RED DELICIOUS APPLE AND A BOTTLE OF WATER	
FRUIT SALAD BOWL	16
BERRIES, COCONUT MILK SORBET	
TOPSY TURVY ICE-CREAM SUNDAE	16
VANILLA, CHOCOLATE, STRAWBERRY ICE-CREAM, CHOCOLATE FUDGE SAUCE, SPRINKLES	
CHOCOLATE CHIP ICE-CREAM SANDWICH	18
HONEYCOMB CRUNCH GELATO, CHOCOLATE GLAZE	

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DESSERTS

STRAWBERRY CHOUX BOMB	22
PICKLED STRAWBERRIES, BLACKCURRANT WHIPPED GANACHE TOASTED LEMON MERINGUE, BLACKCURRANT GEL	
TWISTED AFFOGATO	22
FRANGELICO MILK JELLY, COFFEE PARFAIT, WHITE CHOCOLATE VANILLA CREAM, HOT STREUSEL COATED DOUGHNUT	
COCONUT RASPBERRY POPSICLE	22
COCONUT SEMI FREDDO, RASPBERRY JELLY CENTRE, ICED VOVO CRUMB, MANGO LIME GEL	
CHOCOLATE MARMALADE FUDGE CAKE	22
JAFFA MOUSSE, ORANGE SALAD, MILK CHOCOLATE SORBET	
BANANA SPLIT CRÈME BRULEE	22
VANILLA BEAN CRÈME BRULEE, CARAMELIZED BANANA, CHOCOLATE BROWNIE, BANANA GELATO	
FRESHLY SLICED FRUIT	18
BERRY GARNISH	
WATERMELON BERRY SALAD	18
VANILLA, LEMONGRASS SYRUP, LEMON SORBET	
<u>PORT & SHERRY 60 ML</u>	
GALWAY PIPE GRAND TAWNY PORT 12YO	10
SALTRAM WINE ESTATE – MR PICKWICKS PARTICULAR TAWNY PORT	15
PENFOLDS – GRANDFATHER RARE TAWNY PORT	17
<u>DESSERT WINE</u>	90ML / 375ML
2015 HOLLICK 'THE NECTAR'	13 / 58
COONAWARRA, S.A	
2011 NOBLE ONE, BOTROYTIS SEMILLION	24 / 89
BILBUL, N.S.W	
<u>HOT BEVERAGES</u>	
ESPRESSO COFFEE	6.50
SHORT BLACK, LONG BLACK, FLAT WHITE, CAPPUCINO, CAFÉ LATTE, MACCHIATO (DECAFFEINATED COFFEE AVAILABLE WITH ALL OF ABOVE)	
HOT CHOCOLATE	5.50
LOOSE LEAF TEA	5.50
ENGLISH BREAKFAST, EARL GREY, GREEN TEA JASMINE, PEPPERMINT, CHAMOMILE, GUNPOWDER	
CHAI LATTE	5.50
<u>SOFT DRINKS</u>	
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
<u>MINERAL WATER</u>	
SANTA VITTORIA STILL 500ML / 1L	6.50 / 10
SANTA VITTORIA SPARKLING 500ML / 1L	6.50 / 10

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COCKTAILS

MOJITO

BACARDI WHITE RUM, FRESH MINT, FRESH LIME AND SODA

18

MARGARITA

JOSE CUERVO TEQUILA, TRIPLE SEC AND FRESH LIME

SERVED TO YOUR LIKING, WITH OR WITHOUT SALT, SHAKEN OR FROZEN, LIME OR FRUITY

18

THE ORCHID MARTINI

STRAWBERRY, PASSIONFRUIT, SMIRNOFF VODKA AND FRESH LIME

SERVED WITH A SUGAR RIM

18

LYCHEE AND ROSE MARTINI

LYCHEE, ROSE AND SMIRNOFF VODKA

18

GOLDEN FRUIT NUT

PASSIONFRUIT, SMIRNOFF VODKA, AMARETTO AND FRESHLY SQUEEZED LIME

SERVED OVER ICE

18

MIGHTY CHOCOLATE

CHOCOLATE, TUACA, FRANGELICO, BAILEYS AND VANILLA ICE CREAM

18

TERRACES ESPRESSO MARTINI

VITTORIA COFFEE, VANILLA, KAHLUA AND SMIRNOFF VODKA

18

WHITE PEACH BELLINI

WHITE PEACH PUREE AND PROSECCO

14

CLASSIC CHAMPAGNE COCKTAIL

SUGAR CUBE, HENNESSEY COGNAC, ANGOSTURA BITTERS AND MOËT & CHANDON CHAMPAGNE

25

NON-ALCOHOLIC COCKTAILS

FRUIT FANTASY

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

15

MERRY BERRY

STRAWBERRY, FRESH LIME AND PINEAPPLE JUICE

15

MANGOLADA

BLEND OF MANGO, COCONUT CREAM AND PINEAPPLE JUICE

15

HOME MADE ICED TEA

CHILLED EARL GREY TEA, SHAKEN WITH FRESH LEMON AND YOUR CHOICE OF FLAVOUR

LEMON, CRANBERRY, RASPBERRY, MANGO, WHITE PEACH, PASSION FRUIT, APPLE OR STRAWBERRY

8.50

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AUSTRALIAN SPARKLING WINE

NV	MORGAN'S BAY	SE AUSTRALIA	10	45
NV	T'GALLANT CHARDONNAY, PINOT NOIR	VICTORIA	12	55
2013	YARRA BURN	YARRA VALLEY, VIC		62
NV	DOMAINE CHANDON	YARRA VALLEY, VIC		68
NV	DOMAINE CHANDON ROSÉ	YARRA VALLEY, VIC		70
2012	COLDSTREAM HILLS	YARRA VALLEY, VIC		99

PROCECCO

NV	VILLA TERESA ORGANIC PROSECCO	TREVISIO, IT	14	60
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CHAMPAGNE

NV	MOËT & CHANDON	EPERNAY, FR	25	125
NV	VEUVE CLICQUOT	REIMS, FR		169
NV	BOLLINGER SPECIAL CUVEE	AY, FR		179
2003	MOËT & CHANDON ROSE	EPERNAY, FR		270
2006	DOM PÉRIGNON	EPERNAY, FR		499
2007	CRISTAL	REIMS, FR		509

DESSERT WINE

2015	HOLLICK 'THE NECTAR'	COONAWARRA, S.A	13	58
2011	NOBLE ONE, BOTROYTIS SEMILLION	BILBUL, N.S.W	24	89

ROSE WINE

2016	PINK CLAW, GRENACHE ROSE	HEATHCOTE, VIC	12	60
2016	RAMEAU D'OR ROSE	COTES DE PROVENCE, FR	14	70

SPARKLING COCKTAILS

WHITE PEACH BELLINI				14
WHITE PEACH PUREE AND PROSECCO				
CLASSIC CHAMPAGNE COCKTAIL				25
SUGAR CUBE, HENNESSEY COGNAC, ANGOSTURA BITTERS AND MOËT & CHANDON CHAMPAGNE				

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CHARDONNAY

NV	MORGAN'S BAY	SE AUSTRALIA	10	45
2016	SEPPELT 'THE DRIVES'	VICTORIA	12	55
2014	FAT BASTARD	CALIFORNIA, USA	14	65
2016	SNAKE & HERRING 'TOUGH LOVE'	MARGARET RIVER, WA		75
2015	PENFOLDS MAX'S	ADELAIDE HILLS, SA		89
2015	YABBY LAKE 'SINGLE VINEYARD'	MORNINGTON PENINSULA, VIC		99
2014	FELTON ROAD 'BANNOCKBURN'	CENTRAL OTAGO, NZ		109

SAUVIGNON BLANC

NV	MORGAN'S BAY	SE AUSTRALIA	10	45
2015	ROSEMOUNT ESTATE LITTLE BERRY TATE	ADELAIDE HILLS, SA	12	55
2016	RUN RIOT	MARLBOROUGH, NZ	14	65
2015	JOSEF CHROMY	REIBIA, TAS		70
2014	MT. DIFFICULTY	BANNOCKBURN, CENTRAL OTAGO, NZ		85
2015	LEEWIN ESTATE 'ART SERIES'	MARGARET RIVER, WA		90
2015	CHRISTINA SALMON SANCERRE AC	LOIRE VALLEY, FR		95

RIESLING

2016	BROWN BROTHERS CROUCHEN	KING VALLEY, VIC	11	50
2016	LEO BURING DRY	EDEN VALLEY, SA	13	65
2015	PAULETTE WINES	CLARE VALLEY, POLISH HILL RIVER, SA		69
2013	DOMAINE ZIND-HUMBRECHT VIN SEC	ALSACE, FR		99

OTHER WHITE WINES

2015	VIVO, MOSCATO	RIVERINA, NSW	10	45
2015	LA LA LAND, PINOT GRIS	VICTORIA	12	55
2015	AQUILANI, PINOT GRIGIO	VENETO, IT		65
2013	SIRROMET, PRIVATE COLLECTION, VERDELHO	GRANITE BELT, QLD		65
2004	AMBERELY FIRST SELECTION SEMILLON	MARGARET RIVER, WA		76
2016	QUARTIER, PINOT GRIS	TUERONG, MORNINGTON PENINSULA, VIC		85

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PINOT NOIR

2015	ENDLESS WINE	YARRA VALLEY, VIC	12	55
2014	FICKLE MISTRESS	CENTRAL OTAGO, NZ	14	70
2015	QUARTIER	TUERONG, MORNINGTON PENINSULA, VIC	85	
2015	PIPERS BROOK	TAMAR VALLEY, TAS	95	
2013	Craggy Range, Te Muna Road Vineyard	MARTINBOROUGH, NZ	129	
2015	Yabby Lake Single Vineyard	MORNINGTON PENINSULA, VIC	149	

CABERNET SAUVIGNON

2015	NORFOLK RISE	MOUNT BENSON, SA	12	55
2012	RISE VINEYARD	CLARE VALLEY, SA	65	
2008	TAHBILK, MUSEUM EDITION	NAGAMBIE LAKES, VIC	75	
2010	STAGS LEAP	NAPA VALLEY, USA	129	

SHIRAZ

2015	EVANS & TATE	MARGARET RIVER, WA	11	50
2014	HOWLING WOLVES	MARGARET RIVER, WA	60	
2013	PRINTHIE	ORANGE, NSW	13	65
2014	BLUE PYRENEES, RICHARDSON SERIES	PYRENEES, VIC	70	
2015	ROCKBARE	MCLAREN VALE, SA	15	75
2013	OLIVER'S TARANGA	MCLAREN VALE, SA	80	
2013	GIANT STEPS	YARRA VALLEY, VIC	85	
2014	BAROSSA BABE	BAROSSA VALLEY, SA	99	
2007	EILEEN HARDY	SOUTHERN FLEURIEU, SA	175	
2001	PENFOLDS GRANGE	BAROSSA VALLEY, SA	799	

OTHER RED WINES

NV	MORGAN'S BAY CABERNET MERLOT	SE AUSTRALIA	10	45
2015	GRANT BURGE, BENCHMARK MERLOT	BAROSSA, SA	11	50
2015	FOUR SISTERS MERLOT	MARGARET RIVER, WA	55	
2014	AMBERLY CABERNET MERLOT	MARGARET RIVER, WA	55	
2015	MATUA REGINOL MERLOT	HAWKE'S BAY, NZ	60	
2013	KIM CRAWFORD MERLOT	HAWKE'S BAY, NZ	60	
2015	FIRE GULLY, CABERNET MERLOT	MARGARET RIVER, WA	70	

ALL VINTAGES ARE SUBJECT TO CHANGE

VODKA

SMIRNOFF	8.5
ABSOLUT	9.5
STOLICHNAYA	10
BELVEDERE PURE	12
GREY GOOSE	15

GIN

GORDONS	8.5
BOMBAY SAPPHIRE	9.5
TANQUERAY	10
HENDRICKS	12.5

RUM

BACARDI	8.5
BUNDABERG	8.5
CORUBA	9

BLENDED WHISKEY

JOHNNIE WALKER RED	8.5
CHIVAS REGAL 12YO	10
DIMPLE 12YO	11
JOHNNIE WALKER BLACK	11
JOHNNIE WALKER BLUE	35

SINGLE MALT WHISKY

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

AMERICAN WHISKEY

GEORGE DICKEL	8.5
JIM BEAM	9.5
WILD TURKEY	9.5
JACK DANIELS	10
MAKER'S MARK	10.5
JACK DANIELS SINGLE BARREL	15

COGNAC

HENNESSY VS	12.5
HENNESSY VSOP	15
COURVOISIER VSOP	15.5
REMY MARTIN VSOP	15.5
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	8.5
PIMMS	8.5
PERNOD	9.5

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	8
XXXX GOLD	8
VICTORIA BITTER	9
TOOHEYS NEW	9
PERONI LEGGERA	9.5
PURE BLONDE	10
CROWN LAGER	10
BOAGS PREMIUM	10
JAMES SQUIRES PALE ALE	10
CORONA	10
PERONI	10
HEINEKEN	10
ASAHI	11

CIDER

MURRAY'S APPLE SHACK CIDER	10
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