



## STANDARD CHARTER RATES

### FEBRUARY – MAY & SEPTEMBER – OCTOBER

Shoulder Season | Min 3 hour charter

SUNDAY – FRIDAY \$550 per hour

SATURDAY \$650 per hour

### NOVEMBER & JANUARY

Peak Season | Min 3 hour charter

SUNDAY – FRIDAY \$595 per hour

SATURDAY \$645 per hour

### DECEMBER

Peak Season | Min 4 hour charter

SUNDAY – FRIDAY \$695 per hour

SATURDAY \$795 per hour

### JUNE – AUGUST

Off-Peak Season | Min 3 hour charter

SUNDAY – FRIDAY \$495 per hour

SATURDAY \$550 per hour

## WATER TRANSFER | UP TO 22 PAX

### 1 HOUR TRANSFER

FEBRUARY – OCTOBER \$995

*charter between 8am – 7pm*

NOVEMBER – JANUARY \$1,150

*Charter between 8am – 7pm. Excludes. Dec.*

### 2 HOURS TRANSFER

FEBRUARY – OCTOBER \$1,395

*charter between 8am – 7pm*

NOVEMBER – JANUARY \$1,795

*Charter between 8am – 7pm. Excludes. Dec.*

**\*\*SUBJECT TO AVAILABILITY AND APPROVAL\*\***

## PUBLIC HOLIDAY RATE

PUBLIC HOLIDAY \$695 per hour

- 4 hours minimum hire
- 20% public holiday surcharge

## ADDITIONAL PRICING

WHARF FEES \$50 per touch

BBQ USAGE \$50

*Includes usage of all bbq equipment, gas, utensils, and cleaning of BBQ*

TRAVEL SURCHARGE \$250 each way

*Manly, Balmoral, Watsons Bay, The Spit & travel west of Abbotsford*

BYO SURCHARGE \$250

*Includes ice, cups, RSA wait staff, cleaning, rubbish removal, use of fridges and eskies (on request), serving of your drinks (on request)*

### ADDITIONAL WAIT STAFF

- All the above rates include skipper and crew/ host or hostess;
- If any additional wait staff are requested a charge of \$65 per hour will apply (MIN 4).
- 1 extra staff is required for 11+ passengers (when ordering food and drinks)

### BUCK & HENS CRUISES

- Additional RSA Staff Required for 15-21 Guests
- No Platinum Beverage Package offered (No spirits drinks packages)





## CANAPE MENU

CATERING DELIVERY FEE: \$35  
MIN SPEND \$275  
DIETARY CHANGES WILL INCUR A NEW \$7.50 FEE.

### EXPRESS CANAPES

6 CANAPES \$39 PER PERSON

8 CANAPES \$49 PER PERSON

10 CANAPES \$59 PER PERSON

Grilled chicken skewers, sweet chilli & lime dip  
Chef's choice finger sandwich  
Mini caramelised tomato & feta tarts  
Arancini – 4 cheese, truffle dipping sauce  
Arancini – roasted pumpkin & sage, truffle dipping sauce  
Arancini – VEGAN Bolognese  
Smoked cod croquette, mayonnaise  
Jalapeno poppers, cream cheese filling  
Broccolini, cherry tomato, fresh basil skewers (GF)  
VEGETARIAN frittata  
Blackened corn & mint blinis, avocado salsa  
House made cheese & mushroom quiche  
VEGAN Mexican roasted vegetable empanada  
VEGAN Indian spiced Aloo Bona Masala dip

### PREMIUM CANAPES

CHOICE OF SIX CANAPES

10 GUESTS \$525

20 GUESTS \$1,040

ADDITIONAL GUEST \$52 PER PERSON

Truffled mushroom pie, cheddar fondue dipping sauce  
Citrus salmon, avocado ceviche on corn tortilla, herbs  
Angus beef slider with tomato relish & gruyere cheese  
Shitake & water chestnut rice paper rolls, chilli lime dipping sauce  
Mini pecking duck pancakes, hoisin sauce, cucumber, and shallot  
Roasted eye fillet of beef served with mini York  
Slow cooked pulled pork shoulder, fennel & red cabbage slaw slider  
Tiger prawn & crunch slaw rice paper roll, sweet chilli  
Tartlet of Wild Mushroom & Slow Cooked Garlic  
Roasted Eggplant Chutney, Falafel, Mozzarella & Fresh Pesto Slider  
Spinach & Ricotta Roll, Tomato Ketchup (GF)  
Spinach & Mixed Vegetable Pie  
Chicken & Mushroom Pie, Tomato Chutney  
Slow Cooked Lamb Shoulder Pie, Rich Vine Tomatoes & Tomato Ketchup  
Classic Beef Pie, Roasted Eggplant & Cumin, Tomato Ketchup  
Pork & Fennel Sausage Roll  
Poached Coffs Harbour Prawns & Ranch Dressing (GF)  
VEGAN Indian Spiced Aloo Bona Masala Dip (V, VG, DF)  
VEGAN Bolognese Arancini (V, VG, DF)  
VEGAN Mexican Roasted Vegetable Empanada (GF, V, VG, DF)



## CANAPE ADD-ON

CATERING DELIVERY FEE: \$35  
MIN SPEND \$275  
DIETARY CHANGES WILL INCUR A NEW \$7.50 FEE.

### \$13.50 PER PERSON, PER ITEM

- Spiced Pumpkin Soup, Coconut Cream, Pepitas (V, VG, GF, NF, KO)
- Chicken Caesar Salad, Anchovies, Parmesan, Croutons (NF, KO)
- Beetroot and Feta Salad, Walnuts, Balsamic Reduction (V, GF, KO)
- Spinach and Ricotta Ravioli, Tomato Basil Sauce (V, NF)
- Braised Chicken Adobo, Steamed Rice, Pickled Vegetables (GF, NF, KO)
- VEGAN Buddha Bowl, Quinoa, Hummus, Mixed Veggies (V, VG, GF, NF, KO)
- Teriyaki Salmon, Bok Choy, Brown Rice (GF, NF, KO)
- Zucchini Noodles, Pesto, Cherry Tomatoes, Pine Nuts (V, VG, GF, NF, KO)
- Stuffed Capsicum, Quinoa, Black Beans, Cheese (V, GF, NF, KO)
- Chicken Tikka Masala, Basmati Rice, Cucumber Raita (GF, NF, KO)
- Eggplant Parmigiana, Mozzarella, Marinara Sauce (V, NF, KO)
- Pork Tonkatsu, Cabbage Slaw, Steamed Rice, Katsu Sauce (NF, KO)
- Beef Bourguignon, Mashed Potatoes, Green Beans (GF, NF)
- Tofu Stir Fry, Mixed Vegetables, Teriyaki Sauce (V, VG, GF, NF, KO)
- Chicken Shawarma, Garlic Sauce, Pickles, Flatbread (NF, KO)
- Vegan Shepherd's Pie, Lentils, Mashed Sweet Potatoes (V, VG, GF, NF, KO)
- Sweet Potato and Black Bean Chili, Avocado, Sour Cream (V, GF, NF, KO)
- Charred Broccoli, Almond Hummus, Dukkah Pomegranate (V, VG, GF, NF, KO)
- Charcoal Grilled Vegetables, Romesco Sauce, Almond Feta (V, GF, NF, KO)

### \$16.50 PER PERSON, PER ITEM

- Lamb Kofta, Tzatziki, Pita Bread, Greek Salad (NF, KO)
- Monster prawn cocktail, crips cos lettuce, poached prawn. Mary Rose dressing (GF)
- Moroccan lamb tagine with preserved lemon and Jasmin rice (GF, DF)
- Salmon, green tea noodles, soy, avocado, shichimi togarashi (GF, DF)
- Roasted pork belly, Asian slaw, sesame, and miso (GF, DF)
- Roasted short rib beef, sweet soy, roasted sweet potato smash, chive dressing (GF, DF)
- Ocean Trout Niçoise, fresh dill dressing, sherry tomatoes. Green beans, chat potatoes, olives, capers, lemon (GF, DF)
- Thai beef salad with coriander, mint, lime, noodles, sesame soy dressing
- Grilled Barramundi, Lemon Herb Quinoa, Asparagus (GF, DF, NF, KO)
- Tofu Noodle Bowl with Almond Butter Sauce (GF, V, VG)
- Mushroom & Tofu Stir Fry (GF, V, VG, DF)
- Korean BBQ Pork, Kimchi, Jasmine Rice (GF, NF, KO)



## BBQ MENU

### BBQ OPTION ONE \$30.00PP (MIN. 10)

- 2 X Classic Pork or Beef Sausages
- Long Bread Roll
- Caramelised Onions
- American Mustard, BBQ Sauce, Tomato Ketchup

### CLASSIC AUSSIE BBQ OPTION \$49.00PP (MIN. 6)

- A selection of dips including hummus accompanied with crackers, chips & bread
- Beef Sausages with Caramelized onions with tomato relish & mustard
- Satay Chicken Skewers
- A selection on accompanying salads including Coleslaw
- Bread Rolls

### SOUVLAKI BBQ - \$45PP (MIN 10)

- 1 x Lamb Souvlaki
- 2 x Chicken Souvlaki
- 2 x Chickpea falafel
- Tabouli Salad (Tzatziki, lemon, mixed leaves & flat bread)

### PREMIUM BBQ MENU \$82.50PP (MIN 10)

- Pork & Fennel Sausages
- Scotch Fillet Steak
- Lamb & Rosemary Skewers
- Garlic Prawn Skewers
- Classic Caesar Salad (V)
- Classic Greek Salad
- Chunky Pumpkin, Honey Roasted Carrots Salad
- American Mustard, BBQ Sauce, Tomato Sauce

### PREMIUM SEAFOOD BBQ \$110PP (MIN 10)

- Fresh Damper Rolls
- Garlic King Prawn Skewers
- Salmon steaks, dill, and lemon
- Harvey Bay Scallops, chive butter
- Moreton Bay Bugs, tomatoes, lime salsa
- Grilled zucchini, chickpeas and mushroom salad, lime dressing
- Warm kale salad w toasted pine nuts, walnuts, grilled haloumi
- Roasted pumpkin and pearl couscous, watercress, red wine vinegar dressing





### BUFFET MENU

10 GUEST MINIMUM

#### EXPRESS BUFFET \$39 PER PERSON

(CHOOSE 1 MAINS & 2 SIDES)

##### Mains (choose 1)

- Marinated Roast Loin of Pork with Maple & Dijon
- Portuguese Baked Chicken
- Roast Chicken with Sage & Paprika
- Roast Honey & Mustard Glazed Ham
- House Made Beef Lasagne
- House Made Vegetarian Lasagne
- Broccoli Chilli Noodles with Tofu (shared platter)
- Roasted Mediterranean Vegetables, Tomato Pesto & Brown Rice
- Stir Fried Singapore Noodles, Tofu & Cashews
- Indian Lentil Dahl & Smashed Indian Potato

##### Sides (choose 2)

- Coleslaw Salad (White and Red Cabbage, Carrots, Apple, Capsicum, Shallots, Toasted Pinenuts, Dill & Whole Egg Mayo)
- Classic Potato Salad
- Pasta Salad, Mozzarella, Tomato Pesto, Fresh Basil, Grilled Sourdough
- Chunky Pumpkin, Honey Roasted Carrot, Rocket, Zucchini, Feta & Flaked Almonds
- Caprese Salad, Tomatoes, Baby Mozzarella & Basil
- Italian Chopped Salad, Lettuce, Capsicum, Olives, Cucumber & Basil
- Steamed Green Beans, Peas, Butter

#### ASIAN THEME BUFFET - \$99 PER PERSON

##### Buffet Includes

- Satay Chicken Peanut Coconut Sambal with Coriander & Dry Fried Onion (HALAL)
- Peking Duck Spring Roll - Hoisin Plum Dipping Sauce
- Tofu & Black Mushrooms - Julianne Carrots / Chili Sesame Oil Dressing
- Braised King Prawns - Broccolini / Garlic / Chili
- BBQ Pork Noodles - BBQ Pork / Curried Singapore Noodles / Shallot / Carrots
- Fresh Fruit Platter - Seasonal Best / Sliced / Skin Off
- Steamed Jasmine Rice
- Custard Tart

#### CLASSIC BUFFET \$69 PER PERSON

(CHOOSE 2 MAINS & 3 SIDES)

##### Mains (choose 2)

- Roasted Chicken Breast & Tomato Tapenade (GF, DF)
- Portuguese Baked Chicken w/ Preserved Lemon & Parsley (GF)
- Roasted Belly Pork & Apple Chutney
- Pulled Pork Shoulder & Hoi Sin Sauce (DF)
- Seared Beef Steaks & Peppercorn (GF, DF)
- Slow Cooked Beef Cheeks, Master Stock & Shitake Mushrooms
- Slow Cooked Lamb Shoulder & Eggplant Relish  
(SURCHARGE \$12pp)
- Roasted Lamb Leg, Pomegranate & Feta (GF)  
(SURCHARGE \$12pp)
- Garlic Prawns & Parsley Butter Sauce (GF)
- Whole Roasted Chicken, Oregano & Lemon (GF, DF)
- Miso Baked Ocean Trout with Bean Sprouts & Toasted Sesame
- Caponata Pasta & Fresh Parmesan Cheese (V)
- Roasted Sweet Potato, Walnut & Rocket
- Moussaka, Roasted Eggplant, Rich Roma Tomato Sauce & Ricotta Topping (GF)

##### Sides (choose 3)

- Brown Rice, Pistachios, Radicchio, Apple, Goats Cheese Salad (V, GF)
- Honey Roast Sweet Potato, Walnuts & Blue Cheese (GF, V)
- Quinoa, Seeds and Nuts, Feta, Cranberries & Rocket (GF, V)
- Mexican Charred Corn Salad, Radish, Mint, Fennel, Chilli Lime Dressing (GF, V, DF)
- Roasted Carrots, Caraway Seeds, Zucchini & Basil (GF, V, DF)
- Caprese Salad, Baby Mozzarella, Tomatoes & Basil (GF, V)
- Grilled Haloumi, Kale, White Beans, Red Peppers & Sundried Tomatoes (GF, V)
- Roasted Beetroot, Heirloom Tomatoes, Red Peppers, Smoked Dressing (GF, V, DF)
- Silverbeet, Broccoli, Apple, Creamy Salad (GF, V)
- Zesty Potato, Pea, and Radish Salad & Fresh Mint (V, GF, DF)
- Greek Salad, Tomatoes, Cucumber, Mixed Olives, Peppers, Feta, Red Onion & Oregano
- Winter roasted vegetables w tahini dressing salad, soaked sultana





### BUFFET MENU

10 GUEST MINIMUM

#### ITALIAN BUFFET \$42.50 PER PERSON

(CHOOSE 2 MAINS & 2 SIDES)

##### Mains (choose 2)

- Homemade beef lasagne
- Homemade vegetarian lasagne
- Spaghetti bolognese with fresh parmesan
- Baked vegetarian ziti (pasta bake)
- Cannellini beans, Roma tomatoes, wilted spinach
- Italian baked meatballs

##### Sides (choose 2)

- Caprese Salad, Baby Mozzarella, Tomatoes, Basil
- Italian Garlic Bread
- Fresh peas, prosciutto, and bread Italian salad
- Italian chopped salad, lettuce, capsicum, olives, cucumber, basil
- Italian Green bean salad, lemon, olive oil, fresh herbs
- Italian pasta salad, cherry tomatoes, olives, red onion, parmesan, Italian Vinaigrette Dressing

#### INDIAN BUFFET \$42.50 PER PERSON

(CHOOSE 2 MAINS & 2 SIDES)

##### Mains (choose 2)

- Indian Lentil Dahl, fresh mint roti, yogurt, fresh coriander
- Butter chicken with steamed rice
- Chicken tikka masala with steamed rice
- Cauliflower and mushroom curry with brown rice
- Chicken biryani

##### Sides (choose 2)

- Vegetarian samosa
- Chickpea, tomato, and herb salad
- Spicy Indian Cucumber Salad with shredded coconut
- Roti - Indian Flatbread
- Tomato, cucumber and mint sala

#### FRENCH BUFFET \$42.50 PER PERSON

(CHOOSE 2 MAINS & 2 SIDES)

##### Mains (choose 2)

- Coq au vin, chicken in burgundy wine with mushrooms and bacon
- House made cheese and mushroom quiche
- Mushroom fricassee risotto with fried parsley and white truffle oil
- Creamy potato gratin
- French ratatouille, eggplant, pumpkin, tomatoes, onion

##### Sides (choose 2)

- Frisee salad, lightly tossed salad with goats cheese
- Steamed green beans, peas and French butter
- French bistro salad, lettuce, chives, walnuts, tarragon vinaigrette
- Roti - Indian Flatbread
- Lyonnaise potatoes, fried onions





## PLATTERS MENU

### CHEESE PLATTER \$105.00 (SERVES 6)

Premium Australian and Continental Cheese - a trio of exquisite choices paired with fresh and dried fruits, delightful chutney, and crisp water crackers

### CHARCUTERIE & ANTIPASTO GRAZING BOARD \$220.00 (SERVES 8-10)

Includes a selection of cured meats, grilled vegetables, olives, labneh, hummus, pickles, and grilled sumac flatbread. Australian cheese, dried fruit, house made chutney and water crackers.

### CHARCUTERIE, ANTIPASTO & CRUDITES PLATTER \$110.00 (SERVES 6)

A Tantalising Spread featuring the Finest Bresaola, Prosciutto, Salami, accompanied by Eggplant and Chickpea dips, luscious Tzatziki, and an array of crunchy Vegetable Crudités. Complemented with Olives, Fetta, and a selection of artisan Bread and Crackers

### VEGETARIAN GRAZING BOX WITH RICOTTA \$150.00 - (SERVES 8 - 10)

Includes a selection of fresh and delicious vegetables with ricotta, dips x 3, gluten free crackers and bread.

### SEAFOOD PLATTER - OYSTER, PRAWN & SALMON PLATTER \$225.00

Oysters x (12), King Prawns x (12), Smoked Salmon x (12 slices) with Baguette, Lemons, and Dips

### RICE PAPER ROLL PLATTER - \$85 FOR 15 ROLLS OR \$170 FOR 30 ROLLS

Vegetarian - Avocado & Silken Tofu  
Steamed Chicken with Shiso Cress & Green Papaya (GF)

### FINGER SANDWICH PLATTER - \$75 FOR 15 PIECES OR \$110 FOR 30 PIECES

Ham and Mustard  
Coronation Chicken  
Smoked Salmon with Cream Cheese Filling

### WRAPS PLATTER - \$75 FOR 10 PIECES (5 WRAPS CUT IN HALF)

A Chefs Selection of Gourmet Fillings Made Fresh Daily

### GOURMET SANDWICHES, WRAPS & ROLLS PLATTER - \$150 (10 IN TOTAL - 20 PIECES)

A Chefs Selection of Gourmet Fillings Made Fresh Daily

### TRIO OF COLD SLIDERS - \$90 FOR 15 PIECES OR \$175 FOR 30 PIECES

Chicken Schnitzel & Slaw  
Prawn Cocktail & Iceberg Lettuce  
Pulled Pork & Crunch Slaw

### MINI CARAMELISED TOMATO & FETTA TARTS \$79 FOR 15 PIECES OR \$135 FOR 30 PIECES

Bite Sized Delights Featuring Sweet Caramelised Tomatoes and Creamy Fetta

### CORN FRITTERS & CHUNKY AVOCADO SALSA \$85 FOR 15 PIECES OR \$150 FOR 30 PIECES

(served at room temperature) A Delicious Combination of the Sweetest Fresh Corn and Fragrant Coriander, served with a Luscious Chunky Avocado Salsa

### CAPRESE SKEWERS - \$79 FOR 15 PIECES OR \$135 FOR 30 PIECES

A Delicious Combination of Bocconcini, Juicy Cherry Tomatoes, and Fragrant Basil, Drizzled with Balsamic Glaze

### SMOKED SALMON BELLINI - \$90 FOR 15 PIECES OR \$145 FOR 30 PIECES

Paired with Creamy Taramasalata, Briny Capers, and a Sprinkle of Fresh Dill

### FRESH FRUIT PLATTER \$100

Sliced Seasonal Best Fruit with Skin Off

### CELEBRATE DESSERT \$170 (20 PIECES)

Mini Macaroons (5)  
Lemon Tart with Smashed Meringue & Fresh Mint (5)  
Chocolate Tart served with White Chocolate Ganache (5)  
Mini Passionfruit Curd Pavlova & Fresh Mint (5)





### HOT PLATTERS MENU

#### **GOURMET MIXED PIES & SAUSAGE ROLLS - \$85 FOR 15 PIECES OR \$170 FOR 30 PIECES**

*Delicious House Made Puff Pastry, Slow Braised Fillings and Heinz Ketchup*

#### **GOURMET MIXED PIES - \$85 FOR 15 PIECES OR \$165 FOR 30 PIECES**

*Savour Handcrafted Puff Pastries, Slow Braised Fillings in Four Distinct Flavours and Heinz Ketchup*

#### **CELEBRATE AT WORK PLATTER - \$320 (60 PIECES)**

*Gourmet Mixed Pies, Homemade Puff Pastry, Slow Braised Fillings & Heinz Ketchup (20)  
Gourmet Sausage Rolls, Pork & Fennel, Rolled in Homemade Pastry, Seasoned and Served with Heinz Ketchup (20)  
Assortment of Vegetarian Quiche, Semi-Dried Tomato, Fetta & Cheddar, Onion Jam (20)*

#### **ARANCINI TRIO - \$79 FOR 15 PIECES OR \$135 FOR 30 PIECES**

*4 Cheese, Pumpkin, and Bolognese*

#### **GRILLED CHICKEN SKEWERS - \$105 FOR 15 PIECES OR \$150 FOR 30 PIECES**

*Grilled Chicken Thigh Skewers Paired with Two Delicious Dipping Sauces: Zesty Lime aioli and Sweet Chili*

#### **GLUTEN FREE PIES & SAVOURY ROLLS - \$110 FOR 15 PIECES**

*Delicious House Made Puff Pastry, Slow Braised Fillings and Heinz Ketchup*

#### **SAUSAGE ROLLS - \$85 FOR 15 PIECES OR \$165 FOR 30 PIECES**

*Pork & Fennel Encased in House Made Pastry and Heinz Ketchup*

#### **JALAPENO POPPERS - \$80 FOR 15 PIECES OR \$130 FOR 30 PIECES**

*Jalapeño Poppers featuring a zesty kick of jalapeño peppers and a creamy, indulgent cream cheese filling.*

#### **ASSORTMENT OF QUICHE PLATTER - \$85 FOR 15 PIECES OR \$170 FOR 30 PIECES**

*A Variety of Quiches. Vegetarian options included.*

#### **MINI PECKING DUCK PANCAKES - \$85 FOR 15 PIECES OR \$170 FOR 30 PIECES**

*Succulent Duck, Hoisin Sauce, Crisp Cucumber & Shallots*





### BEVERAGE PACKAGES

#### GOLD BEVERAGE PACKAGE

**\$25 PER PERSON PER HOUR**

(not offered on bucks/hens cruises)

- Sauvignon Blanc, Chardonnay,
- Shiraz, Cabernet Sauvignon,
- Tempus Two Sparkling, Prosecco
- Peroni, Corona with fresh limes, Cascade Light
- Coke, lemonade, dry ginger ale, orange juice and water

#### NON-ALCOHOLIC BEVERAGE PACKAGE

**\$10 PER PERSON PER HOUR**

#### PLATINUM BEVERAGE PACKAGE

**\$35 PER PERSON PER HOUR**

(not offered on bucks/hens cruises)

- Sauvignon Blanc, Chardonnay,
- Shiraz, Cabernet Sauvignon,
- Tempus Two Sparkling, Prosecco
- Peroni, Corona with fresh limes, Cascade Light
- Spirits: Vodka, Scotch, Bacardi Rum, Gin, Jim Beam, Bundaberg Rum & Mixers
- Coke, lemonade, dry ginger ale, sparkling water, Tonic Water, orange juice and water
- Non-Alcoholic Drinks Package \$10pp per hour
- Coke, lemonade, dry ginger ale, orange juice and water, sparkling water

Note\* beverages are subject to change and availability

### CONSUMPTION BAR MENU

#### WHITE WINE \$39 PER BOTTLE

##### OYSTER BAY - SAUVIGNON BLANC

Oyster Bay Marlborough Sauvignon Blanc is zesty and aromatic with lots of lively, penetrating fruit characters.

A concentration of tropical and gooseberry flavours with an abundant bouquet, it is a wine that is always crisp, elegant and refreshing.

##### DE BORTOLI WINDY PEAK - CHARDONNAY

The De Bortoli Windy Peak Chardonnay is vibrant yellow with green hues, shows fig-like aromas with barrel ferment characters. The full flavoured palate of melon and fig has a great mouth feel and texture.

#### RED WINE \$39 PER BOTTLE

Penfolds Koonunga Hill - Shiraz

Berrylicious red fruit flavours are the joys here, the wine showing lots of bright fruit and cast with some nice dry, light tannins.

##### GRANT BURGE - CABERNET SAUVIGNON

Deep red with vibrant purple hues, this Cabernet has aromas of blackcurrant, cassis, and subtle spice. The palate is soft and generous, with excellent length.

#### SPARKLING WINE \$39 PER BOTTLE

##### TEMPUS TWO

Fruit driven flavours with balanced acidity for everyday drinking.

#### TORRESELLA - PROSECCO \$39 PER BOTTLE

A fresh style showing characters of white fleshed fruits and fresh apple on the nose with a soft, crisp feel on the palate.

#### BEER SELECTION \$10 PER BEER

Corona with fresh limes, Peroni, Cascade Light

#### SPIRIT SELECTION \$10 PER GLASS

Spirits: Vodka, Scotch, Bacardi Rum, Gin, Jim Beam, Bundaberg Rum & mixers

#### SOFT DRINKS \$5 PER GLASS

Coke, Lemonade, Dry Ginger Ale, Sparkling Water, Tonic Water, Still Mineral Water, Orange Juice

