



BLUESTONE

Step aboard the luxurious yacht

100

Passengers

\$3000

Minimum Hourly Rate

Sydney

Location

Step aboard the luxurious yacht **BLUESTONE** and embark on an unforgettable voyage through the stunning waters of Sydney Harbour. Crafted by Gulf Craft, a renowned shipbuilder, **BLUESTONE** is a true masterpiece of design, elegance, and comfort. With its sleek exterior and lavish interiors, this magnificent vessel offers an unparalleled chartering experience.

From the moment you step foot on **BLUESTONE**, you'll be greeted by a professional and friendly crew dedicated to ensuring your every need is met. The yacht features spacious decks perfect for lounging, sunbathing, and taking in the breathtaking views of Sydney's iconic landmarks. Whether you're hosting a lavish party or savoring a delicious meal al fresco, **BLUESTONE** provides the ideal setting for any occasion.

Inside, **BLUESTONE** offers a haven of comfort and style. Impeccably designed cabins provide a retreat where you can unwind and recharge after a day of exploration. The main salon offers a spacious and elegant living area, complete with state-of-the-art entertainment systems and plush seating, creating a welcoming space to relax and socialize.

Chartering **BLUESTONE** is an invitation to indulge in the lap of luxury while exploring the wonders of Sydney Harbour. Glide past the Sydney Opera House, the Harbour Bridge, and the picturesque coastline as you immerse yourself in the natural beauty of the surroundings. With personalized itineraries and exceptional service, **BLUESTONE** ensures that every moment of your charter experience is nothing short of extraordinary.

CAPACITY

Cruising capacity: 100

Overnight Capacity: 10

Crew: 6 plus wait staff for events

CABIN LAYOUT

5 guest suites

1 master suite with king bed

1 VIP suite with queen bed

3 x convertible suites with either 2 x single beds or 1 x super king

SCHEDULE

NOV - JUN: Sydney

JULY - OCT: Whitsundays

*relocation fees apply, POA

Term Charter Rates (All Year Round):

Overnight: AUD \$18,500 + GST + APA

Weekly: AUD \$110,000 + GST + APA

Advance Provisioning Allowance (APA):

- Sydney Harbour: 20%
- Whitsundays: 30%

Public Holiday Surcharge:

- 25% additional on Charter Fee





Bluestone

CHARTER RATES

DAY CHARTER RATES

Year-Round Charter Rates:

- 0-60 guests:** \$2,800 per hour
- 61-80 guests:** \$3,000 per hour
- 81-100 guests:** \$3,200 per hour

- 2- hour turnaround time between each slot
- DJ Allowed: Yes (Must bring all equipment including table)
- Toys on request only
- Accepts same day bookings (If booked within 24-hours BYO Food)
- Home Berth: Jones Bay Wharf - Pickups not permitted here (Bump in and inspections available)

New Year's Eve Packages:

- \$130,000: All-inclusive for 50 guests (6:00 PM - 1:00 AM)
- \$150,000: All-inclusive overnight stay for 10 guests (10:00 AM - 10:00 AM)

Public Holiday Surcharge:

- 25% additional on Charter Fee, Food & Beverages
- 100% additional on all Staff charges

Staff Pricing:

- \$130 per hour (4-hour minimum)
- Staff to Guest Ratio: 1:10

Chef (Required on all Catered Charters):

- \$165 per hour (4-hour minimum)
- 1-35 guests: 1 Chef
- 36-60 guests: 2 Chefs
- Chef to Guest Ratio: 1:40

On-Consumption Beverages:

- Choice of 2 cocktails only
- All on-consumption beverages charged via credit card at the conclusion of the charter

BYO Options:

- BYO Food: \$15 per person
- BYO Beverages (On Request Only): \$25 per person (Includes ice and glassware)

Wharf Fees (Sydney only):

- \$50 per touch

Lifeguard Service:

- Only 20 people swimming at any one time
- \$125 per hour



Bluestone

Day Charter Rates



Special Conditions

Alcohol Policies:

- RSA laws will be strictly adhered to.
- Management reserves the right to cease service to any guest as needed.
- BYO alcohol is discouraged in favor of supplied alcohol packages.
- No BYO spirits unless authorized by the captain.
- No shots permitted.

Vessel Access (Day Charter):

- No access to the lower deck or cabins during day charters.
- Cabin inspections can be requested during the charter.

Shoes:

- BLUESTONE enforces a strict no-shoe policy on carpeted areas.
- Seating will be provided for guests to remove shoes, which will be safely stowed onboard.
- Medical conditions may be exempt from this rule (please discuss with the Captain).

Music:

- BYO music volume will be controlled by BLUESTONE's crew.
- DJs must coordinate equipment setup with the Captain prior to arrival.
- An additional security staff member is required when a DJ is used during the charter.

Smoking:

- Smoking is permitted only when the vessel is at anchor and only on the swim platform, with a crew member present.

Swimming:

- All swimming activities must be pre-arranged prior to the charter date.
- A lifeguard must be employed during any swimming activities.

Water Taxis:

- Embarking or disembarking via water taxis requires the Captain's authorization.
- Payment for water taxis is the responsibility of the guest, not BLUESTONE or its crew.

General Policies:

- No strippers or topless entertainers are allowed.
- BLUESTONE enforces a strict no illegal drugs policy.



Bluestone

Catering



Canape Menu

For under 36 pax

SILVER | \$95PP

3 cold canape
3 hot canape
1 substantial
1 dessert

GOLD | \$120PP

4 cold canape
4 hot canape
1 substantial
1 dessert

PREMIUM | \$150PP

4 cold canape
4 hot canape
2 substantial
1 dessert

COLD CANAPES

Sesame crusted tuna tataki (DF)

Wakame, kombu dressing

Heirloom tomato bruschetta (V)

Wild rocket pesto, local honey candied olives

Hiramasa Kingfish ceviche (GF)

Sweet corn, micro coriander, tortilla crisp

Australian King prawn (GF)

Cocktail sauce, snow pea tendril

Whyte Pyrenes lamb backstrap (GF)

Za'atar, hung yoghurt

Grilled MB2 + Riverina Angus beef flank

Avocado & wasabi puree, olive oil crostini

Cone of beetroot Tartare (V)

Whipped goat's curd, vincotto drizzle

Smoked eggplant tartlet (V)

Charred baby onion, sumac & feta

Handmade sushi (GF)

Pickled ginger, soy sauce

NSW South Coast oysters (GF)

Cucumber & black sesame dressing

HOT CANAPES

Arancini (V)

Saffron & mozzarella, chive aioli

Karaage fried chicken

Miso mayonnaise, blackened lime

BBQ Duck pancakes

Cucumber, shallot and plum sauce

Roasted mushroom tartlet (V)

Lemon thyme, Parmigiana

Polpetti Napolitana (GF)

Italian style pork meatball, shaved pecorino

Battered Rock flathead fillet

Liliput caper tartare, fennel fronds

Crispy southern calamari

Bush tomato dust, lemon aioli

Grilled chicken Yakitori (GF)

Gochutgaru spice rub, shallot curls

Mushroom & bamboo shoot dumpling (V)

Garlic chive, coriander dipping sauce

Handmade pork and prawn dim sim

Chilli, lime & coriander dipping sauce

VE = VEGETARIAN, VEG = VEGAN GF = GLUTEN FREE, DF = DAIRY FREE



Bluestone

Catering



Canape Menu

For under 36 pax

SUBSTANTIAL CANAPES

Angus beef burger

White onion, big mac sauce, brioche roll, pickles

Glazed Pork Belly Bao Bun

Kewpie sesame dressing, butter lettuce

Grilled MB2+ Angus flank steak

Pearl barley, roasted truss tomatoes, parsley sauce

Chicken & chorizo paella (GF)

Heirloom tomatoes, fresh parsley

Tasmanian salmon fillet (GF)

Summer tomato & feta salad, salsa verde

Baharat spiced eggplant tagine (V)

Saffron couscous, mint & lemon yoghurt

DESSERT CANAPES

Chocolate brownie (V)

Caramel, sea salt

Warm apple crumble tartlet (V)

Oats & brown sugar

Gelato cones (V)

Selection of chocolate, vanilla, hazelnut, mint, raspberry, mango

Fruit brochette (V, GF)

Skewers of seasonal fresh fruit

Chocolate & cherry tart (V)

Shaved toasted coconut

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Bluestone

Catering

Canape Menu

For 36 plus pax

SILVER | \$95PP

3 cold canape
1 substantial
1 dessert

GOLD | \$120PP

3 cold canape
2 substantial
1 dessert

PREMIUM | \$150PP

4 cold canape
3 substantial
2 dessert

CANAPES

Sesame crusted tuna tataki (DF)

Wakame, kombu dressing

Heirloom tomato bruschetta (V)

Wild rocket pesto, local honey candied olives

Hiramasa Kingfish ceviche (GF)

Sweet corn, micro coriander, tortilla crisp

Australian King prawn (GF)

Cocktail sauce, snow pea tendril

Whyte Pyrenes lamb backstrap (GF)

Za'atar, hung yoghurt

Grilled MB2 + Riverina Angus beef flank

Avocado & wasabi puree, olive oil crostini

Cone of beetroot Tartare (V)

Whipped goat's curd, vincotto drizzle

SUBSTANTIAL CANAPES

Lobster roll (GF available on request)

Soft poached lobster with dill and chive, brioche, spicy mayo

6+ MB Wagyu roll (GF available on request)

Medium rare wagyu, brioche, avocado & wasabi mayo

Crab roll (GF available on request)

Cooked spanner crab, herbs, lemon and caper sauce

Mortadella roll (GF available on request)

Pistachio mortadella, brioche, chili jam, rocket

Forrest mushroom roll (V, GF available on request)

Lemon thyme, brioche, Parmigiano

DESSERT CANAPES

Chocolate brownie (V)

Caramel, sea salt

Warm apple crumble tartlet (V)

Oats & brown sugar

Gelato cones (V)

Selection of chocolate, vanilla, hazelnut, mint, raspberry, mango

Fruit brochette (V, GF)

Skewers of seasonal fresh fruit

Chocolate & cherry tart (V)

Shaved toasted coconut

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Catering

BUFFET MENU

For Under 36 Pax

GOLD | \$180PP

2X CANAPES ON ARRIVAL,
6 PLATTERS,
1 DESSERT PLATTER

PREMIUM | \$225PP

3X CANAPES ON ARRIVAL,
8 PLATTERS,
2 DESSERT PLATTERS

COLD PLATTERS

HOT PLATTERS

Cooked Mooloolaba king prawns (GF)

Yuzu-mary rose and creamed horseradish

Sydney rock oysters (GF, DF)

Confit shallot mignonette

Selection of cured meats and cheeses

Seasonal fruits, fresh-baked lavosh and sourdough, garlic, and hommos dip

Heirloom tomato salad (V, GF)

Crispy basil, balsamic, and parmesan wafers

Free range chicken salad (GF)

Watercress, dates, and Green Goddess dressing

Charred pumpkin and corn salad (V)

Radicchio, avocado, and Manchego

Red cabbage & fennel salad (V)

Activated walnuts and Shadows of Blue

Grilled spatchcocks (GF, DF)

Lemon, garlic, and harissa

Slow-roasted Petuna ocean trout (GF, DF)

Soft herbs, chili, and citrus

Flame-seared steak onglet (GF, DF)

Red wine shallots and confit garlic

Grilled king leader prawns (GF)

Kaffir lime, eschalot, and lemongrass butter

Vine-ripened heirloom tomato and Belvedere vodka pasta (V, GF)

Fresh basil

DESSERT PLATTERS

Citron tart (V)

Italian meringue

Pear frangipane tart (V)

Candied orange and yoghurt cream

Dark chocolate and green pistachio tart (V)

Pistachio crumble and vanilla ice-cream

Classic pavlova (V, GF)

Macerated berries, seasonal fruits, and passionfruit coulis

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Bluestone

Catering

BUFFET MENU

For Over 36 Pax

GOLD | \$180PP

2X CANAPES ON ARRIVAL,
3 PLATTERS,
1 DESSERT PLATTER

PREMIUM | \$225PP

3X CANAPES ON ARRIVAL,
4 PLATTERS,
2 DESSERT PLATTERS

COLD PLATTERS

Cooked Mooloolaba king prawns (GF)

Yuzu-mary rose and creamed horseradish

Sydney rock oysters (GF, DF)

Confit shallot mignonette

Selection of cured meats and cheeses

*Seasonal fruits, fresh-baked lavosh and
sourdough, garlic, and hommos dip*

Heirloom tomato salad (V, GF)

Crispy basil, balsamic, and parmesan wafers

Free range chicken salad (GF)

Watercress, dates, and Green Goddess dressing

Charred pumpkin and corn salad (V)

Radicchio, avocado, and Manchego

Red cabbage & fennel salad (V)

Activated walnuts and Shadows of Blue

DESSERT PLATTERS

Citron tart (V)

Italian meringue

Pear frangipane tart (V)

Candied orange and yoghurt cream

Dark chocolate and green pistachio tart (V)

Pistachio crumble and vanilla ice-cream

Classic pavlova (V, GF)

Macerated berries, seasonal fruits, and passionfruit coulis

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Catering

BUFFET MENU
\$135 per person

Min 20 pax
Please choose 3 proteins, 3 sides, and 1 dessert

PROTEINS

Chicken thighs (GF, DF)

Lemon, garlic, and harissa

Lamb cutlets (GF, DF)

Dijon, horseradish, and rosemary

Pork & fennel sausages (GF, DF)

Pork ribs (GF, DF)

Barbeque glaze

King leader prawns (GF)

Kaffir lime, shallots, and lemongrass butter

Swordfish (GF, DF)

Agrodolce

King brown mushrooms (VE, GF, DF)

Sesame, garlic, soy, and spring onion

SIDES

Large garden leaf & garden roquette (VE, GF, DF)

Blackened onion and walnut & chili dressing

Crispy endive leaves & wild roquette (V, GF)

Seasonal citrus, cranberries & shaved pecorino cheese

Caesar salad

Thin croutons, premium anchovy dressing, egg & prosciutto

Crispy baby cos salad (V, GF)

Feta cheese, Kalamata olives, red onion, cucumber & heirloom tomato with a herb vinaigrette

Radicchio leaf salad (V, GF)

Sweet balsamic, pear, walnuts & goats cheese

Heirloom tomato salad (V, GF)

Buffalo mozzarella, large basil leaves, black pepper with balsamic glaze

Green salad (VE, GF, DF)

Baby spinach, wild roquette, French beans, broad beans, shallots, chili, sesame & lemon

Charred zucchini & aubergine (VE, GF, DF)

Red onion with sweet molasses, pine nuts & freshly picked herbs

DESSERT CANAPÉS

Chocolate brownie (V)

Caramel, sea salt

Warm apple crumble tartlet (V)

Oats & brown sugar

Gelato cones (V)

Selection of chocolate, vanilla, hazelnut, mint, raspberry, mango

Fruit brochette (V, GF)

Skewers of seasonal fresh fruit

Chocolate & cherry tart (V)

Shaved toasted coconut



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Catering



ADD ON GRAZING BOARDS

CHARCUTERIE, CHEESE AND FRUIT BOARD- \$45pp

2 soft artisan cheeses, 1 hard cheese, 3 seasonal charcuterie and mix of seasonal fruits accompanied by fresh baked lavosh, wafers, maggie beer fruit paste, mixed olives and muscatels. Tzatziki and hummus dip.

CHARCUTERIE AND FRUIT BOARD- \$30pp

2 soft cheeses - 1 hard cheese with a mix of seasonal fruits accompanied by fresh baked lavosh & wafers, mixed olives, maggie beer fruit paste and muscatels. 3 seasonal charcuterie with a mix of seasonal fruits accompanied by fresh baked lavosh & Sourdough, tomato relish, mixed olives and pickled veg.

CHEESE AND FRUIT BOARD- \$30pp

2 soft cheeses - 1 hard cheese with a mix of seasonal fruits accompanied by fresh baked lavosh & wafers, mixed olives, maggie beer fruit paste and muscatels.

LUXE SEAFOOD PLATTER- 55pp

Trawler cooked and peeled king leader prawns (3p.p.), Sydney rock oysters (3p.p), Cooked Balmain bugs (1p.p) variety of sashimi such as tuna, salmon and kingfish with condiments includes Mary rose sauce, mignonette and fresh limes

Add cooked Lobster + **\$125 per lobster**

Add cooked king crab legs + **\$25 p.p**

SEAFOOD PLATTER- 38pp

Trawler cooked and peeled king leader prawns (2p.p.), Sydney rock oysters (2p.p) variety of 2 sashimi such as tuna, salmon or kingfish with condiments includes Mary rose sauce, mignonette and fresh limes

Add cooked Lobster + **\$125 per lobster**

Add cooked king crab legs + **\$25 pp**

VEGETARIAN BOARD- \$28pp

Variety of seasonal greens served raw with fresh made hummus, tzatziki and toum - crackers, tomato relish, marinated artichoke hearts and mixed olives.

add 2 types of cheeses and seasonal fruits + **\$18pp**



Bluestone

Catering



LIVE ITALIAN BAR CONSISTING OF \$200 PP

CONSISTING OF

Live pasta station prepared in large, aged Parmigiano cheese wheel.

Choice between hand rolled fettuccine or Penne Rigate. (GF Available)

SAUCES

Cheese Wheel
Pesto & Fresh Basil
Hierloom Tomato & Vodka Sauce

SIDES

Extra Virgin Olive Oil
Pine Nuts
Fresh Grated Parmesan

OPTIONAL

Add fresh baked pizzas to the station baked in front of you and guests.

One additional Chef required for Pizza

LIVE PAELLA & RISOTTO BAR \$100 PP

CONSISTING OF

Large skillet filled with your favorite Risotto or Paella, prepared in front of you and your guests.

TYPES TO CHOOSE FROM

Forest Mushroom Risotto (VEG)
Chicken and Cheese Risotto
Chicken & Chorizo Paella
Prawn, Mussels and White Fish Paella

TOPPINGS

Freshly Grated Parmesan
Roasted and Seasoned Breadcrumbs
Freshly Picked Herbs

LIVE JAPANESE BAR \$170 PP

CONSISTING OF

Fresh-made sushi and sashimi prepared in front of you and your guests.

NIGIRI

Aburi Salmon Nigiri
Kingfish Nigiri
Crispy Prawn Nigiri

ROLLS

California Crab Uramaki Roll
Katsu Chicken Roll

SASHIMI

Yellowfin Tuna Sashimi
Salmon Sashimi
Yellowtail Sashimi

OTHER

Oysters with Japanese Dressing

BBQ HABACHI BAR \$170 PP

CONSISTING OF

Fresh-made sushi and sashimi prepared in front of you and your guests.

NIGIRI

King Leader Prawns with Herbs
Miso Marinated Salmon Skewers
Wagyu Beef Skewers with Chimichurri Chicken
Yakitori Sticks
Vegetable Sticks

TYPES

Hotsauces & Fermented Chili
Fresh Picked Herbs
Lime
Sauces & Condiments

STATIONS MUST BE ACCOMPANIED WITH A CANAPE MENU

ALL STATIONS ARE MINIMUM 20 GUESTS

ALL "LIVE" STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT \$165 PER HOUR





ADD-ON SALADS MENU

\$15 per salad

MEDITERRANEAN SALADS

Large Garden Leaf & Garden Roquette (ve, gf, df)

Caramelized red onion rings & walnut & chili dressing

Crispy Endive Leaves & Wild Roquette (v, gf)

Seasonal citrus, cranberries & shaved pecorino cheese

Caesar Salad

Thin croutons, premium anchovy dressing, egg & prosciutto

Crispy Baby Cos Salad (v, gf)

Feta cheese, Kalamata olives, red onion, cucumber & heirloom tomato with a herb vinaigrette

Radicchio Leaf Salad (v, gf)

Sweet balsamic, pear, walnuts & goat's cheese

Heirloom Tomato Salad (v, gf)

Buffalo mozzarella, large basil leaves, black pepper with a balsamic glaze

Green Salad (ve, gf, df)

Baby spinach, wild roquette, French beans, broad beans, shallots, chili, sesame & lemon

Charred Zucchini & Aubergine (ve, gf, df)

Red onion with sweet molasses, pine nuts & freshly picked herbs

ASIAN SALADS

Torched Pointy Cabbage Salad (ve, gf, df)

Chili, heirloom tomato & lime

Edamame & Avocado Salad (gf, df)

Bonito flakes, and yuzu dressing

Charred Green Salad (gf, df)

Sugar snaps, chili, sesame, fresh-picked basil and anchovy, oregano & lemon dressing

Silken Tofu Salad (ve, gf, df)

Sugar snaps, snake beans, radish, spring onion, sesame and bitter orange vinaigrette



Bluestone

Catering



KIDS MENU

\$75 per child

Please select 7 mains and 7 sides per child (up to 3 mains and 3 sides)
For numbers over 70, the crew will serve buffet-style.

MAINS

Crumbed free-range chicken tenderloins (DF)

Pan-seared free-range chicken breast (GF, DF)
Lemon, garlic, and herbs

Mini beef sliders (2 p.p.)

Rump steak (GF, DF)
Cooked to preference

Lightly battered market fish (DF)

Grilled market white fish (DF, GF)

Tuna and avocado sushi roll (DF, GF)

Veggie sushi roll (V, GF, DF)

Pizza Margherita (V)

Pizza Hawaiian (V)

SIDES

Hand-cut Kestrel chips (VE, GF, DF)

Salad with soft lettuce, aioli dressing, carrot, tomato, and cucumber (VE, GF)

Broccolini, seared with EVOO (VE, DF, GF)

Steamed mixed vegetables (VE, GF, DF)

Fragrant basmati rice (VE, DF, GF)



Bluestone

BEVERAGE PACKAGES



ON CONSUMPTION MENU

SPARKLING & CHAMPAGNE

- Veuve Ambal Crémant de Bourgogne Brut
Burgundy, France \$15/\$50
- Ruinart Blanc de Blanc Champagne, France \$350
- Dom Perignon Champagne, France \$650

ROSE

- Rameau D'Or Côte de Provence, France \$15/\$55
- Domaines Ott Clos Mireille Rosé Côte de Provence, France \$125

WHITE

- Amelia Park Chardonnay Margaret River, Australia \$20/\$55
- Domaine Jean Dauvissat Père et Fils Burgundy, France \$90

RED

- Two Hands 'Gnarly Dudes' Shiraz Barossa Valley, Australia \$20/\$54
- Giant Steps Pinot Noir Yarra Valley, Australia \$57
- Yabby Lake Pinot Noir Mornington Pensinsula, Australia \$110

BEER

- Pure Blonde on Tap (Approx 118 Schooners per keg) \$1,200 per keg
- Pure Blonde (Bottle) \$15
- Seltzer Can \$15

COCKTAILS \$25/\$200

- Aperol Spritz
- Margarita
- Mojito

SPIRITS \$17

- Belvedere Vodka
- Ahoy Club Gin
- El Jimador Tequila

MOCKTAILS \$15 EA

NON-ALCHOLIC BEVERAGES \$6.5 EA



Bluestone

BEVERAGE PACKAGES



SILVER

\$25 per person per hour

Champagne

Veuve Ambal Vin Mosseux Blanc de Blancs – Burgundy, France

Rosé

Petit D'amour Rose – IGP Méditerranéen, France

White

Mojo Pinot Grigio – South Australia
First Creek Regions Chardonnay – Hunter Valley, NSW

Red

Sticks Pinot Noir - Yarra Valley, VIC
First Creek Regions Shiraz - Hunter Valley, NSW

Beer

Great Northern, Super Crisp (Tap), QLD

GOLD

\$35 per person per hour

Champagne

Taittinger Cuveé Prestige Nv - Champagne, France+

Rosé

Rameau D'Or - Côte de Provence, France

White

Catalina Sounds Pinot Gris – Marlborough, New Zealand
Amelia Park Chardonnay - Margaret River, WA

Red

Giant Steps Pinot Noir - Yarra Valley, VIC
Two Hands 'Gnarly Dudes' Shiraz - Barossa Valley, VIC

Beer

Great Northern, Super Crisp (Tap), QLD

PREMIUM PACKAGE

\$50 per person per hour

Champagne

Veuve Clicquot NV

Rosé

Rameau D'Or - Cote de Provence, France

White

Domaine Oudin Chablis - Chablis, France
Yabby Lake Pinot Gris - Mornington Peninsula, VIC

Red

Nanny Goat Pinot Noir - Central Otago, New Zealand
Head Old Vine Shiraz - Barossa Valley, SA

Beer

Pure Blonde - QLD

LUXE PACKAGE

\$150 per person per hour

Champagne

Dom Perignon
Ruinart Blanc de Blancs

Rosé

Domaines Ott Clos Mireille Rosé - Côtes de Provence, France

White

Domaine Jean Dauvissat Père et Fils - Burgundy, France

Red

Yabby Lake Pinot Noir - Mornington Peninsula, VIC
Hickinbotham Brooks Road Shiraz - McLaren Vale, SA

Beer

Pure Blonde - QLD

