

	<b>GLASS</b>	<b>BOTTLE</b>
<b>CHAMPAGNE</b>		
Piper-Heidsieck Cuveé Brut	\$25.00	\$140.00
Piper-Heidsieck Rosé Sauvage		\$180.00
<b>SPARKLING</b>		
T'Gallant Chardonnay Pinot Noir	\$13.00	\$58.00
T'Gallant Prosecco	\$13.00	\$58.00
Seppelt Salinger Vintage		\$90.00
<b>WHITE</b>		
821 South Sauvignon Blanc	\$12.00	\$48.00
T'Gallant Moscato		\$52.00
St Huberts 'The Stag' Pinot Grigio	\$14.50	\$60.00
Squealing Pig Sauvignon Blanc		\$60.00
Leo Buring Leonay Riesling	\$20.00	\$80.00
Coldstream Hills Chardonnay		\$90.00
<b>ROSÉ</b>		
Upside Down Rosé	\$12.50	\$45.00
Maison Provence Rosé		\$80.00
<b>RED</b>		
Seppelt The Drives Shiraz	\$12.00	\$48.00
Cape Schanck Pinot Noir	\$14.50	\$60.00
Wynns Gables Cabernet	\$14.50	\$60.00
St Huberts 'The Stag' Heathcote Shiraz		\$75.00
Penfolds Bin 28 Shiraz		\$150.00
Penfolds Bin 389 Shiraz Cabernet		\$310.00
<b>BEER</b>		
Coopers Pale Ale	\$10.00	
Coopers Dry	\$10.00	
Coopers Session Ale	\$11.00	
Coopers Premium Light	\$9.00	
<b>ASSORTED SPIRITS</b>	From \$12.50	
<b>SOFT BEVERAGES</b>		
Pepsi, Pepsi Max, Solo Lemon, Lemonade	\$6.30	
Still water	\$6.00	
Sparkling water	\$6.20	

**UPPER  
DECK**

**SNACKS**

Smoked almonds, crisps, Japanese crackers	\$9.50
Tarago olives	\$8.00
Stuffed bell peppers	\$9.00

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**SHARE PLATES**

Duo of dips char-grilled vegetables, pecorino, Tarago olives, focaccia, olive jam and dust	\$19.50
Italian charcuterie platter prosciutto, salami, vegetables, pecorino, Tarago olives, dips, focaccia	\$33.50

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**PIZZA**

Margherita heirloom tomato, fior di latte, fresh basil	\$22.00
Slow cooked marinated lamb peppers, onion, olives, minted yoghurt and rocket	\$24.50
Ham and pineapple honey glazed ham, pineapple, fior di latte, red peppers	\$24.50

**UPPER  
DECK**