

FUNCTIONS 2024

ATSCOTCH COLLEGE



INTRODUCTION

Successful catering, for meetings and functions, requires forward planning, flexible resources, and experience in preparing menus that satisfy a wide range of dietary and cultural preferences. Chartwells aim to provide choices to match the style and pace of the function whether it is a sandwich luncheon, formal dinner or cocktail party. Our objective is to offer a range of options that can be further tailored to suit your needs, as required, and we pride ourselves on our fresh food philosophy underpinned by the use of seasonal produce.

If you would like to discuss your event, or would prefer a tailored proposal, please contact your Events Manager on the contact numbers below.

Michelle Dierkx

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Tel: 9810 4122

TERMS & CONDITIONS

DIETARY REQUIREMENTS

We can provide a range of choices that include vegetarian, vegan, lactose & low gluten. Please advise us of any specific dietary requirements at the time of booking. Other dietary requirements, such as Halal or Kosher, may incur additional food and transport costs and will be advised accordingly.

MINIMUM NUMBERS

Certain parts of our catering are subjected to minimum numbers of 10. Please enquire if you are unsure.

HOW WE CHARGE

All prices in this selector include food and preparation labour and are exclusive of GST. Delivery is included to easy access areas; however, some areas may incur additional labour charge (For example, buildings with only stair access). Functions requiring staff and linen will be quoted accordingly. All prices in this selector are for Monday to Friday delivery between the hours of 8am and concluded by 5pm. For events outside these hours, including weekends, public holidays and non-semester periods, please contact us and we will provide a quote based on the information provided.

NOTICE PERIOD

Orders must be placed within a 36-hour notice period. We regret some options may not be available when minimum notice has not been given. We may substitute some items in this instance.

CANCELLATION POLICY

Cancellations within 3 working days of the event may result in a cancellation fee.

We require final numbers within 72 hours of the event. Small increases in numbers may be accepted depending on menu; some substitutions may be required if numbers increase within this time frame

BREAKFAST

BUILD YOUR OWN (COLD)

seasonal fruit pot, young mint 2.3

grilled pineapple, lime, coconut yoghurt pots 2.3

vanilla greek yoghurt pots, granola 2.2

bircher muesli, oat milk,
poached seasonal fruit 2.3

toasted banana bread, whipped maple butter 2.9

our own baked muffin - s 1.4 m 2.5

daily selection may include -

white chocolate & raspberry /blueberry & coconut /
banana honey & chia seed

medium savoury muffin with pumpkin,
chives, cheddar 2.5

pear & raspberry loaf with honey mascarpone 3.0

fruit-based smoothie 200ml (min 10) 3.0

mini danish (1pp) 3.0

daily selection may include -

berry, custard | chocolate | escargot

croissant, butter, berry jam 2.4

HOT SELECTION

puff pastry breakfast pie, maple bacon,
free range eggs, cheddar 3.5

breakfast frittata 2.9

roasted sweet potato, red onion,
thyme, cherry tomatoes

breakfast burrito wrap 3.7

mexican re-fried beans, avocado,
baby spinach, tomato salsa

toasted smashed

avocado sourdough 2.8

charred vine tomatoes,
roasted chickpeas & pepitas

fried egg & crispy bacon english muffin, cheese &
relish 5.2



HOT BREAKFAST

plated breakfast served to the table with seasonal fruit platter, pastry platter, brewed coffee, sereni tea, orange juice 14.6 pp
(minimum 10 pax) - alternate drop **1.8 pp**

the chartwells big breakfast
sourdough toast, scrambled free range eggs, crisp bacon, tiny pork sausages, potato roesti, charred vine tomatoes

toasted waffles
macerated blueberries, vanilla mascarpone, maple syrup

baked mushroom & feta
sourdough toast, soft poached free-range egg, vine ripened tomatoes, olive oil

scrambled free range eggs
toasted pide, wilted greens, nut free dukkha, blistered baby tomatoes

chartwells breakfast burger
smoky bacon, fried free-range egg, provolone cheese, rocket, green goddess aioli

TASTING PLATE BREAKFAST

each plate will include the following - 17.7 pp

(minimum 10 pax)

chartwells home-made mini muffin

bircher muesli, oat milk, poached seasonal fruit

toasted smashed avocado sourdough
charred vine tomatoes, roasted chickpeas & pepitas

breakfast frittata
roasted sweet potato, red onion, thyme, cherry tomatoes & candied bacon

with brewed coffee, sereni tea, orange juice 2.6 pp



MORNING & AFTERNOON TEA

SWEET

standard biscuits, classic assortment
of traditional biscuits (2pp) 1.9

baby donut with salted caramel or berry filling 1.4

petit lemon curd tartlet 2.4

sweet muffin selection, homemade s 1.4 m 2.5
varieties may include:
white chocolate raspberry / banana & chia seed

vanilla & buttermilk scones 2.9
berry jam & double cream

chocolate profiteroles 1.9

gourmet biscuits (1 pp) 1.9

home baked slices 1.7
varieties may include:
lemon slice / chocolate brownie / caramel /
muesli bar

lamington 2.6

classic warm jam donut 2.2

iced ring donut 2.0 (not available on weekends)
chocolate / strawberry / pine

homemade cupcake 3.2
chocolate or vanilla icing

mini carrot cake with tart lemon frosting 2.5

cinnamon ring donut 1.5

vanilla slice 2.2

compressed watermelon with
ginger & mint 2.3

greek yoghurt pots, smashed berries,
chartwells quinoa granola 2.3

assorted petit fours 4.5

mini danish (1pp) 3.0
daily selection may include -
berry, custard | chocolate | escargot

toasted banana bread, whipped maple butter 2.9

(gf) gluten free (df) dairy free (veg) vegetarian (ve) vegan



MORNING & AFTERNOON TEA

SAVOURY

chartwells famous chicken ribbon sandwiches (1 ribbon pp) 1.5

gourmet pies, tomato relish 2.5

varieties may include:

vegetable tikka / aussie beef / lamb & rosemary / chicken & leek

spinach & feta spanakopita, tzatziki 2.5

standard sausage roll, tomato sauce 1.4

smoked paprika chicken skewers, chipotle aioli 2.7

pork sausage rolls, braised fennel, apple & sage 2.6

standard party pies, tomato sauce 1.4

pumpkin arancini, tomato relish 2.8

popcorn chicken, ranch dressing 1.7

smoked salmon bruschetta, tarragon, confit cherry tomato 3.5

vegetarian spring roll, sweet chilli sauce 1.0

mac & cheese croquette, chipotle aioli 2.6

poached chicken & avocado baby bagels 4.3

petit pizza, prosciutto, semi dried tomato, bocconcini 2.5

beef & red bean empanada, chimichurri sauce 2.6

prawn & ginger dumpling with ponzu 1.5

crispy chicken tender, sweet chilli aioli 2.8

smashed avocado crostini, feta & mint 2.8

mini spinach & egg quiche 2.3

assorted sushi rolls with soy sauce 1.5 (not available on weekends)

cheese & vegemite or semi dried tomato & cheese scroll 3.3



TEA, COFFEE & ADDITIONALS

COFFEE BREAK PACKAGE

tea & coffee (min 10) 1.6

tea & coffee continuous (min 10) (6 hours) 6.2

tea & coffee (min 10) & gourmet biscuits (1pp) 4.3

tea, coffee & juice (min 10) 2.6

hot milo (min 10) 1.6

EXTRAS

birthday cakes - quoted on request

double cream 8.3
per 500ml

disposable plate & fork 0.3 each

specialty fondant plaque for cupcakes 0.7 each

seasonal fresh whole fruit 1.3

(gf) gluten free (df) dairy free (veg) vegetarian (ve) vegan



POKE (STATION)

TRADITIONAL 8.5 pp *(gf)*

base - steamed brown rice
protein - tuna
extras - edamame, spring onions,
pickled ginger, avocado,
green peas, seaweed
leaf - spinach
dressing - ginger, sesame, soy
seeds - black and white sesame seeds

KOREAN 8.5 pp

base - jasmine rice
protein - poached pulled chicken
extras - broccoli, kimchi, coriander
leaf - tat soi
dressing - gochujang mayonnaise
seeds - sesame seeds

JAPANESE 9.5 pp

base - buckwheat
protein - miso salmon or teriyaki chicken breast
extras - edamame, red cabbage, wakame,
leaf - mizuna
dressing - ponzu
seeds - sesame seeds & nori

MEDITERRANEAN 8.5 pp

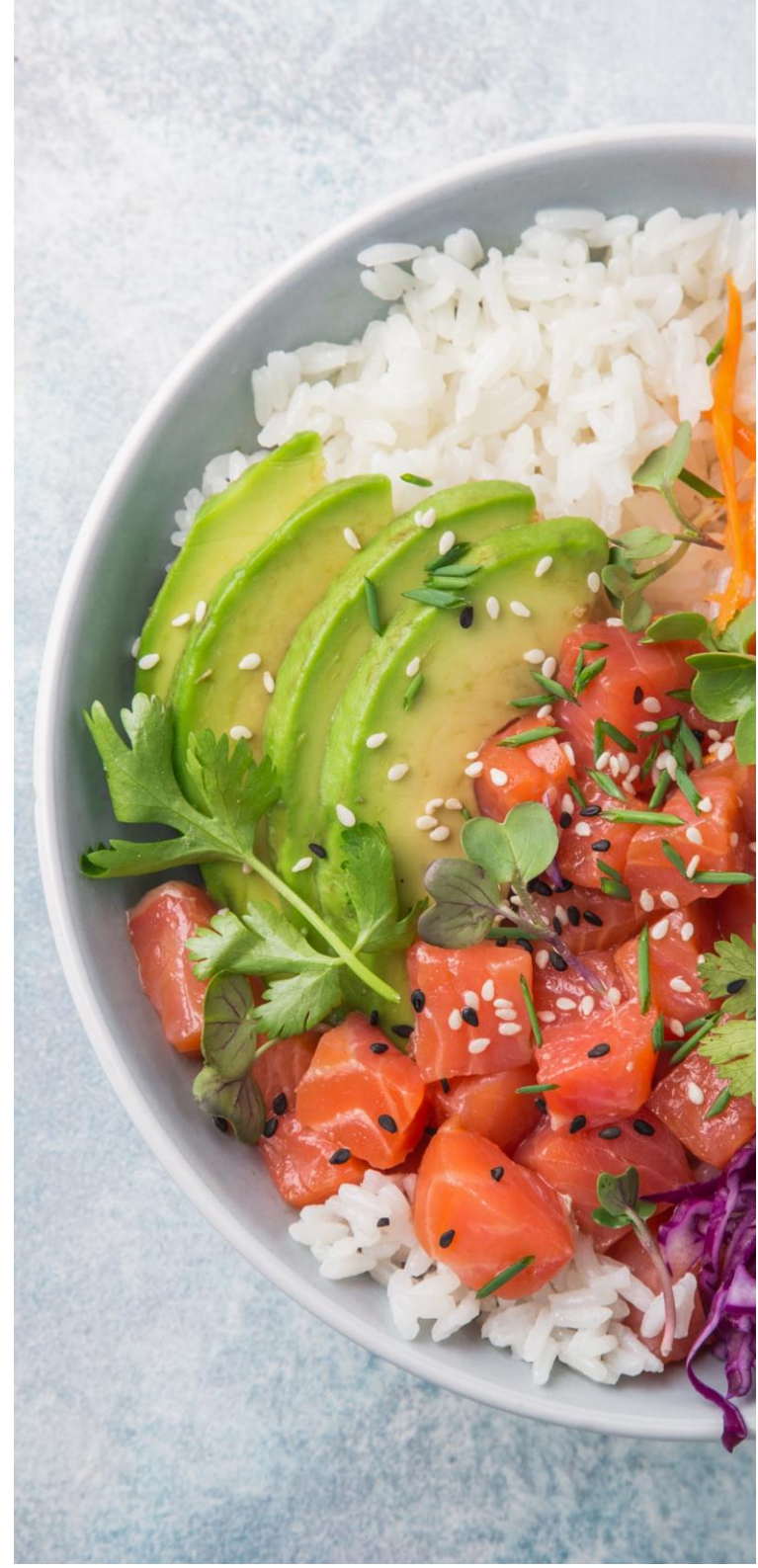
base - farro
protein - grilled chicken
extras - feta, cherry tomato, black olives
leaf - spinach
dressing - creamy lemon mayonnaise
seeds - toasted sunflower seeds

SOUTH OF THE BORDER 8.5 pp

base - red quinoa
meat - pulled beef
extras - corn, cherry tomato,
black beans, avocado, sour cream
leaf - lettuce
dressing - sour cream dressing
seeds - corn chips

GREEN MACHINE 9.5 pp *(gf, df, ve)*

base - basmati rice
protein - spiced green lentils
extras - broccolini, avocado, pickled cucumber,
jalapeno, charred green peppers,
leaf - baby spinach leaves
dressing - green goddess
seeds - toasted pepitas, corn chips



PLATTERS

LARGE EVENTS

fresh seasonal fruit platters s 14.1 m 37.0 | 55.5
small (5 - 10 pax) medium (15-20 pax)
large (20-30 pax)

local grazing boards s 43.0 m 92.8 | 153.6
a selection of cured & smoked charcuterie,
marinated olives & cheeses,
chargrilled & roasted vegetables & crispbreads

small (5 - 10 pax) medium (15-20 pax)
large (20-30 pax)

dip platter s 26.8 m 57.5 | 95.8
varieties may include: (2 varieties)
guacamole / hummus / baba ganoush /
roasted pumpkin / white bean & mint
baguette strips, corn chips, vegetable sticks
small (5 - 10 pax) medium (15-20 pax)
large (20-30 pax)

local cheese boards s 43.0 m 92.8 | 153.6
a selection of local cheese with, dried fruit, grapes,
crackers & crisp breads

small (5 - 10 pax) medium (15-20 pax)
large (20-30 pax)

INDIVIDUAL BOXES

chartwells lunch box 12.0
standard point sandwich, small fruit cup, mini muffin,
250ml juice bottle

scotch lunch box 13.6
chicken strip baguette, small yoghurt pot & berries,
chocolate brownie, 450ml mt franklin sparkling water

mixed sandwich & wrap box 34.0
3 standard point sandwiches & 3 gourmet wraps

sweet treat box (12 pieces) 20.5
mix of slices, baby donuts & profiteroles



LUNCH

SANDWICHES

standard point sandwich (4 points) 4.3

sample menu - varieties may include:

poached chicken, mayonnaise, fresh herbs

smashed egg, mayonnaise, lettuce, cucumber

pastrami, pickled cabbage, dijon mustard

roasted beef, horseradish cream,
cheddar, roma tomato

greens & avocado with spicy chickpea dip

chargrilled pumpkin, basil, feta

corned beef, cheddar, tomato,
seeded mustard mayonnaise

smoked salmon, dill, crème fraiche,
cucumber, rocket

GOURMET RANGE

**gourmet rolls (1pp), panini, wraps (1pp),
baguette (1pp), ribbon sandwich (3 ribbons) 6.7**

sample menu - varieties may include:

poached chicken breast, avocado,
lettuce, preserved lemon aioli

prosciutto, basil, baby spinach,
bocconcini, salsa verde

roast beef, cream cheese,
caramelised onions, iceberg lettuce

chargrilled vegetables,
olive tapenade, baby spinach

zucchini, roasted tomatoes,
baba ganoush, smoked mozzarella

mild salami, olive tapenade,
semi dried tomatoes, rocket, goat's cheese

crispy bacon, vine ripened tomatoes,
mayonnaise, cos lettuce

roasted portobello mushroom,
goat's cheese, spinach, balsamic glaze,
toasted sunflower seeds, hummus

(low gluten bread available on request)



COCKTAIL MENU

PACKAGES

2 cold options plus 2 hot options 12.1

3 cold options plus 3 hot options 18.2

4 cold options plus 4 hot options 24.3

SERVICE CHARGE

if service is required a minimum 3-hour shift, per staff member, will be charged. please contact your chartwells manager for further information.

FOOD SERVICE ONLY

1 wait staff: 40 guest ratio

FOOD & BEVERAGE SERVICE

2 wait staff: 40 guest ratio

HOT ITEMS

(minimum 20 units per item)

black bean, guacamole, salsa, sour cream, mozzarella, pickled jalapeno tostadas

vietnamese duck spring roll, crisp lettuce, nuoc cham

mac & cheese croquettes, chipotle aioli

spiced lamb cigars, nut free dukkha, spiced yoghurt

roasted pumpkin rice cake, basil puree & shaved parmesan

steamed duck bao bun, spring onion, hoi sin

chestnut & ginger san choy bow
lettuce cups, crispy shallots & sesame

beetroot & feta arancini, harissa aioli

mini spanish omelette,
red pepper relish, dried olives

pulled chicken quesadilla, pickled cherry,
mozzarella, chipotle aioli

corn muffin, whipped chevre,
baby peas, micro chard (veg)

thai chicken skewer, red chilli,
coconut lime cream, thai basil

pork & prawn fritter, red chilli
nahm jim, toasted rice, coriander

salt & pepper fried calamari,
green goddess aioli

mini blt, turkish bread, bacon, lettuce,
tomato, aioli

beef, red bean, empanada, chimichurri

miso roasted queensland blue pumpkin
skewer, pepita praline (veg)

COCKTAIL MENU

COLD ITEMS

(minimum 20 units per item)

sushi rolls, pickled ginger, wasabi,
sticky soy (2pp)

chartwells famous chicken
ribbon sandwich (1 ribbon pp)

persian feta mousse, balsamic pearls
& pancetta crumbs, lavosh

mini bruschetta, fennel & pumpkin
seed pickle, dill crème

smoked salmon, confit cherry tomato,
chervil, blini

lime sugar cured swordfish,
finger lime, coriander cress

cherry tomato, bocconcini,
fresh basil skewers

smoked chicken & artichoke olive oil crostini, chives

prawn & vegetable rice paper rolls,
coriander, nahm jim

seared scallops, wasabi, pickled ginger

king prawn slider, iceberg lettuce,
marie rose sauce

mini reuben soldier, rye bread,
pastrami, swiss cheese, pickled
cabbage, russian sauce

stracciatella tart, blistered cherry tomato,
black olive

shucked oyster, preserved lemon mignonette,
tarragon, salmon pearls (gf, df)



BIGGER BITES

(minimum 10 units per item)

baharat braised eggplant (*gf, df, ve*) 4.5
preserved lemon labneh, puffed rice

cypriot grain salad 4.0
freekah, puy lentils, coriander,
toasted seeds, currants,
roasted cumin yoghurt, pomegranate

panko whiting fillets 5.5
shoestring fries, lime aioli

chicken & prawn paella 5.0
chorizo, cherry tomato, peas, lemon

pasta primavera 4.5
white bean puree, confit baby tomatoes, basil

ricotta gnocchi 4.5
blistered cherry tomato, cream, basil,
parmesan cheese lace

butter chicken curry bowl 5.0
basmati rice, papadum, raita

quesadillas 3.5
roast chicken, avocado, monterey jack cheddar,
coriander, lime, chipotle aioli

beef brisket slider 5.9
pulled beef brisket, corn, chipotle,
american cheese, french fries

SWEET

lemongrass, coconut panna cotta pot
(*gf, veg*) 4.0
chilli roasted pineapple, ginger crumb

cannoli (*veg*) 4.0
whipped vanilla ricotta
kafir lime sugar, pepita praline | chocolate crème
patisserie, raspberry sugar, cacao nibs

limoncello tiramisu (*veg*) 4.0
limoncello syrup, passionfruit curd,
crème fraiche



STUDENT & CLUB CATERING

lamb souvlaki 8.25

slow roasted lamb, tzatziki, iceberg lettuce, tomato, cucumber & onion wrapped in tortilla wrap (pre wrapped)

sausage & bread 1.9

thin beef sausage, slice of bread, tomato sauce & american mustard

pasta buffet 20.8

beef lasagne, penne carbonara & cauliflower mac & cheese, garlic bread & garden salad

chicken parmigiana 20.8

chicken schnitzel topped with shaved ham, tomato sugo & mozzarella, side of chips & vegetables

thin crust pizza tray (cut in 8 squares) 26.5

margherita / hawaiian / pepperoni / meatlovers

lasagne tray (18 serves) 54.0

beef bolognese layered with pasta sheets, bechamel sauce & mozzarella cheese

breakfast pack 8.9 pp

bacon & egg english muffin, 300ml oak milk, mini cinnamon donut

butter chicken 15.5

creamy butter chicken with steamed basmati rice, cucumber yoghurt & pappadum

sports catering package (min 20) 8.5 pp

assorted point sandwiches (1pp), tea & coffee, bowl of seasonal whole fruit, white chocolate & raspberry muffin (1pp)

hash brown cup 2.2

2 crunchy hash browns

crunchy fries or potato wedges 2.9

8oz cup served with tomato sauce

salad bowl (min 10) 3.1

options - caesar, greek, potato, garden, coleslaw

garlic baguette 4.5

6 inch baguette with garlic & herb butter

dixie cup 2.1

lemonade icy pole 2.6

churros 3.0

2 churros, cinnamon sugar, chocolate sauce

BUFFETS

all our buffets are served with baskets of freshly baked sourdough breads and rolls with butter. (minimum 20 pax)

BUFFET OPTIONS

OPTION 1 25.0

please select 2 main dishes, 1 salad, 1 hot vegetable & 1 dessert from the following menu

OPTION 2 27.8

please select 3 main dishes, 2 salads, 1 hot vegetable dish & 2 desserts from the following menu

MAIN DISHES

kashmiri roasted dry lamb curry, saffron rice, grilled roti, pickled cucumber

roast free range chicken, agrodolce, pan jus (gf)

slow roasted pork, roasted apples, pearl onions (gf)

ricotta gnocchi, goat curd, crisp prosciutto, parmesan cheese, basil (veg)

twice cooked pork belly, white bean puree, tomato jam, fried beets, kale (gf)

miso glazed salmon fillet, sesame, sticky soy, spring onion (gf)

traditional lasagne, garlic baguettes, shaved parmesan
(veg option available on request)

chickpea, fennel & heirloom carrot braise, pickled green raisins, grilled flatbreads, sumac spiced labne (veg)

slow cooked grain fed beef striploin, charred baby onion, wilted greens, chive oil (gf)

grilled calamari, green mango slaw, green mojo sauce (gf)

crispy thai beef, chilli caramel, coconut rice, holy basil (gf)

turmeric, yoghurt, charred cauliflower, roasted freekeh, young tomatoes, mint (gf, df, veg)

red duck curry, coconut rice, pineapple, thai basil, fried shallots, lime (gf, df)



BUFFETS

SALADS

roasted beetroot, cucumber, feta, orange, poppy seeds *(gf, veg)*

silverbeet, brussels sprout, avocado, caesar dressing *(gf)*

marouli salad, dill, preserved lemon dressing *(gf, df, ve)*

broccoli, farro, avocado, roasted chickpeas, rocket, lemon cream dressing *(gf, df, veg)*

three cabbage slaw, baby bok choy, vietnamese mint, thai basil, nuoc cham dressing *(gf, df, ve)*

baby potato, seeded mustard, charred onions, crème fraiche *(gf, veg)*

HOT VEGETABLES

wok tossed bok choy, choi sum, broccolini, toasted garlic, chilli *(gf, df, ve)*

steamed seasonal vegetables, lemon gremolata *(gf, df, ve)*

semolina roasted potatoes *(gf, df, ve)*

roasted heirloom carrots, chimichurri *(gf, df, ve)*

DESSERTS

triple chocolate brownies, freeze-dried blood orange *(veg)*

basque cheesecake, macerated cherries *(veg)*

blood orange panna cotta, citrus salad, coconut *(gf, veg)*

rhubarb soufflé vanilla bean custard *(veg)*

salted caramel tart, crème fraiche *(veg)*

cannoli, dark chocolate custard, raspberry sugar, raspberry crumble *(veg)*

seasonal fruit platter, coconut yoghurt, honeycomb *(gf, df, ve)*

cheese platter

assorted cheeses from local specialty suppliers, water crackers, lemon pepper pita crisps, lavosh, quince paste

(low gluten crisps available upon request)



PLATED LUNCH & DINNER

DINING OPTIONS

option 1 30.1

please select one entrée & main course
or one main course & dessert

option 2 37.8

please select one entrée, one main course
& one dessert

ENTRÉE

smoked swordfish rillettes, radish, witlof, skordalia,
parsley oil, dill (*gf, df*)

burrata, tomato medley, basil, vincotto, black garlic
(*gf, veg*)

confit duck rilette, beetroot, sour cherry gastrique (*gf*)

heirloom carrot, persian feta, pumpkin seed,
basil pesto, nasturtium (*gf, veg*)

pumpkin soubise, panfried potato gnocchi, sage,
brown butter (*veg*)

citrus cured ocean trout, pickled red radish,
baby herb salad, horseradish cream (*gf*)

seared scallops with shaved pancetta,
roasted enoki, cauliflower crème & pea (*gf*)

roast king prawn, pickled octopus, romesco,
shiso (*gf*)

coconut poached chicken, shaved savoy cabbage,
mint, lime, angel hair chili (*gf, df*)

pork belly, green apple slaw, chili caramel,
herb salad (*gf, df*)



PLATED LUNCH & DINNER

MAIN

grilled gippsland beef eye fillet, café de paris butter, smoked roasted cherry tomato, wilted kale, sage (gf)

grilled beef striploin, potato pave & chorizo crumble, baby spinach, lemon caper butter sauce

roast pork belly, kale, king brown mushroom, pea puree, pork reduction (gf)

roast lamb rump with carrot puree, crushed peas, quince, shiraz jus (gf, df)

grilled cornfed chicken breast, preserved lemon, crisp kale, paris mash (gf, df)

crispy skin atlantic salmon, chermoula yoghurt, coriander, grilled lime cheek (gf)

crispy skin duck breast, pearl couscous, maple carrot puree, orange glaze (gf, df)

pan seared potato gnocchi, roasted cherry tomato, tuscan kale, goat's curd, pangrattato (veg)

saffron, pea & artichoke risotto, shaved parmesan, puffed black rice (gf, veg)

miso roasted parsnip, black garlic skordalia, chickpeas, salsa verde (gf, veg)

(gf) gluten free (df) dairy free (veg) vegetarian (ve) vegan

DESSERT

milk chocolate mousse, strawberry gel, macerated strawberries, lavender meringue (gf, veg)

rhubarb soufflé vanilla bean custard (gf, veg)

lime curd tart, native lime meringue, raspberry, double cream (veg)

flourless callebaut chocolate cake, roasted cherries, plum, crème fraiche (gf, veg)

wattle seed sponge, coffee, pear, mascarpone (veg)

lemon myrtle pavlova, finger lime, peach, mango (gf, veg)

salted caramel tart, crème fraiche (veg)

cheese platter, assorted local cheese, crackers, lemon pepper pita crisps, lavosh, quince paste (low gluten crisps available upon request)



VIP EVENTS

OPTION 1 43.5 pp (50/50 PLACEMENT)
(minimum 10 pax)

ENTRÉE

cured salmon, fennel puree, horseradish crème,
pickled fennel, garden peas

MAINS

butter & sage poached spatchcock,
broad bean risotto, parmesan cream, parsnip crisps

alternating with

grilled lamb backstrap, roasted jerusalem artichokes,
asparagus, pea sprouts, baked feta crumb

DESSERT

bourbon steeped apples, vanilla scented rice
pudding, brown sugar caramel

OPTION 2 43.5 pp (50/50 PLACEMENT)
(minimum 10 pax)

ENTRÉE

confit duck, shallot & sherry steeped cranberry terrine
wrapped in prosciutto, celeriac puree,
rye wafer

MAINS

grilled barramundi fillet, pearled couscous, black lip
mussels, cherry tomato, tarragon vinaigrette

alternating with

braised beef short rib & beef loin, native greens,
potato crème, sautéed morels

DESSERT

molten chocolate fondant, vanilla & saffron poached
pear, praline, vanilla bean ice cream



BEVERAGES

NON ALCOHOLIC

300ml oak flavoured milk 3.4 each

250ml just juice bottle 2.9 each

600ml mt franklin still water 2.0 each

450ml mt franklin sparkling water 2.6 each

250ml capi water bottle 2.8 each

375ml soft drink can 2.5 each

390ml soft drink bottle 3.0 each

1.25lt mt franklin sparkling water bottle 5.1 each

1.25lt soft drink bottle 5.1 each

1lt cordial premix 1.4 each

ALCOHOLIC - by the bottle

SPARKLING

morgans bay sparkling cuvee 10.0

t'gallant prosecco 17.5

chandon brut sparkling 34.1

WHITE

morgans bay sauvignon blanc 10.0

wirra wirra sauvignon blanc 18.6

penfolds koonunga hill chardonnay 22.5

t'gallant imogen pinot gris 21.8

RED

morgans bay shiraz cabernet 10.0

wynns gables cabernet sauvignon 22.0

fickle mistress pinot noir 20.5

devils layer the hidden cave shiraz 20.8

BEERS

heineken lager 330ml 4.0

carlton draught 375ml 3.8

coopers pale ale 375ml 3.8

peroni nastro azzurro 330ml 5.3

james boags light 375ml 3.6

tooheys 5 seeds apple cider 345ml 3.2

ZERO ALCOHOL

carlton zero 330ml 2.95

plus & minus zero pinot noir 13.6

mcguigan zero sav blanc or sparkling 11.5



Chartwells