



EPICURE
Seasonal Menus
Spring / Summer 2011-2012

Beverages On Consumption



victorian wine list

sparkling wine / champagne

cuckoo's nest n.v. brut	20
redbank emily pinot chardonnay	29
morris durif sparkling shira	32
yellowglen vintage pinot noir chardonnay	48
yarra burn pinot noir chardonnay	54
chandon nv	120
bollinger special cuvee brut (france)	140

white wine

chardonnay

andrew peace chardonnay	20
mornington estate chardonnay	34
kellybrook yarra valley chardonnay	42

sauvignon blanc and blends

morgan's bay semillon sauvignon blanc	20
gapsted waterstone bridge semillon sauvignon blanc	32
allira sauvignon blanc	33
yarra ridge sauvignon blanc semillon	34
airlie banks sauvignon blanc	45
mornington estate sauvignon blanc	45

pinot grigio

t'gallant 'grace' pinot grigio	56
delatite pinot gris	54

riesling

mitchelton blackwood park riesling	40
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red wine

shiraz

morgan's bay shiraz cabernet	20
andrew peace shiraz	20
redbank long paddock shiraz	30
morris rutherglen shiraz	33
david traeger shiraz	38

merlot and blends

mcpherson cabernet merlot	38
tobacco road merlot	56

cabernet sauvignon

yarra ridge cabernet sauvignon	38
punt road cabernet sauvignon	52

pinot noir

mountain pass pinot noir	25
diamond valley blue label pinot noir	51
swan bay pinot noir	55

dessert & fortified wines

late harvest orange muscat (375ml)	24
brown brothers moscato	32
brown brothers reserve port	32
morris liqueur tokay (375ml)	34
patricia noble riesling (375ml)	40

other beverages

beer

cascade premium 375ml	7.5
cascade premium light 330ml	6.5
cascade green 375ml	7.5
boags premium 375ml	7.5
crown lager 700ml	12
heineken 375ml	8
carlton light 700ml	7.5
carlton draught 800ml	9.5

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spirits

scotch, whisky, gin, bourbon (per glass, including mixer) 7.5

cocktails

9.5

carpe diem

fresh strawberries, vanilla sugar, apple juice, lime juice poured over crushed ice and gin topped with champagne served in a high ball glass

mojito

a combination of crushed limes, torn mint leaves and white rum poured over ice served in a short glass

champagne cobbler

mint leaves, blueberries, cointreau, topped with champagne and a orange twist served in a cocktail flute

caipiroska

crushed limes muddled with brown sugar served with vodka over ice in a short glass

barbara

vodka and white crème de cacao shaken with light cream and ice served in a cocktail glass with a sprinkle of nutmeg

limoncello sorbet

house made limoncello served with champagne in a sugar rimmed glass

non-alcoholic beverages

coke, diet coke, lemonade (1.25ltr) 8.5

hepburn mineral water (1.25ltr) 8.5

orange juice (2ltr) 12

beverages served on a consumption basis

an hourly labour charge will apply per person:

duration	1 hour	2 hours	3 hours	4 hours	5 hours
sit down event	n/a	n/a	8.5	9.5	10.5
stand up event	6.5	7.5	8.5	9.5	10.5