

Cuvee Lounge & Bar

Thursday, Friday & Saturday from 300pm

SNACKS

Charcuterie 21

prosciutto, fig paste, pickles, baguette

Salt and Pepper Squid 15

fresh chilli, parsley, lemon and aioli

Bruny Island Oysters 6

natural or, Kilpatrick

Classic Prawn Cocktail 28

Marie Rose, cos, lemon, dill

Peking Duck Spring Rolls 20

cucumber, hoisin sauce

Bread Crumbed Mozzarella 15

tomato relish

Crispy Prawn Sliders 21

tartare sauce, baby cos leaves

Wagyu Beef Sliders 22

house burger sauce, cheddar, cos, Mclure pickle

Rosemary and Sea Salt Chips 10

Truffle and Parmesan Fries 11

Cheese Board 30

selection of local cheese, fig paste, rain forest honey, Falwasser crackers

SWEET TREAT

SBC Sundae 26

vanilla bean and chocolate ice creams, nut brittle, chocolate truffle, berries, salted caramel sauce, whipped cream

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LIGHT MEALS

Chef's Daily Soup 18
crusty bread

Classic Cheese Burger 35
milk bun, house made burger sauce, cheddar, cos, tomato, fries

Club Sandwich 35
chicken breast, smoked bacon, egg, brie cheese, cos, tomato, aioli, bbq sauce, fries

Caesar Salad 27
cos lettuce, crisp pancetta, croutons, shaved parmesan, white anchovies, Caesar dressing
add grilled chicken 33

Beer Battered Flat Head 35
garden salad, tartare, lemon, fries

Butter Chicken Masala 39
fragrant rice, naan bread, condiments

PIZZAS

Margarita Pizza 30
fresh mozzarella, oregano and basil

Funghi 30
field mushroom, aged parmesan, white truffle oil, mozzarella

Quattro Fromage 30
blue cheese, goats cheese, parmesan, mozzarella

Pepperoni 33
pepperoni, herbs, mozzarella

Prosciutto Ham 34
prosciutto, olives, rocket, mozzarella

Cuvee Lounge Bar

CELLAR SELECTION

Sparkling and Champagne

		Reg	Btl
Veuve D'Argent Blanc de Blancs	Loire Valley	15	69
Legacy Brut	NSW	13	61
King Valley Prosecco	King Valley	15	69
Emeri Pink Moscato	Yarra Valley	13	61
Louis Roederer Brut Premiere	Reims	29	159
Moet et Chandon Brut Imperial	Epernay	25	130
Dom Perignon 2008	Epernay		499
Henschke Blanc De Noir MD	Eden Valley		126
Bollinger La Grande Annee 2008	Ay		339

White Wine

		Sm	Reg	Btl
Vidal Sauvignon Blanc	Marlborough	14	22	67
Shaw & Smith Sauvignon Blanc	Adelaide Hills	16	24	86
Vasse Felix Dry White	Margaret River	14	22	-
Legacy Sauvignon Blanc	NSW	13	19	61
Philip Shaw #19 Sauvignon Blanc	Orange			82
Dourthe #1 Sauvignon Blanc	Bordeaux			90
West Cape Howe Old School Chardonnay	Margaret River	14	22	67
Pierro Chardonnay	Margaret River			115
Mountadam 550 Chardonnay	Eden Valley	15	23	69
Leeuwin Estate Art Series Chardonnay	Margaret River			196
Henschke Peggy's Hill Riesling	Eden Valley			78
Rockbare The Clare Riesling	Clare Valley	15	23	69
Catalina Sounds Pinot Gris	Marlborough			82
Left Field Pinot Gris	Hawkes Bay	14	22	67

Red Wine

		Sm	Reg	Btl
Henschke Five Shillings Shiraz	Eden Valley	17	26	90
Langmeil The Long Mile Shiraz	Barossa	15	23	69
Vasse Felix Dry Red	Margaret River	14	22	-
Legacy Shiraz Cabernet	NSW	13	19	61
Yalumba The Signature Shiraz Cabernet	Barossa			155
Henschke Mt Edlestone Shiraz	Barossa			379
Yalumba The Octavius Old Vine Shiraz	Barossa			255
Cape Barren Native Goose GSM	McLaren Vale	15	23	69
Villa Maria Private Bin Merlot	Hawkes Bay	14	22	67
Kooyong Massale Pinot Noir	Mornington Peninsula			88
Kim Crawford Pinot Noir	Marlborough	15	23	69
De Beurepaire Le Marquis Cab Sauvignon	Rylestone	15	23	69
Jim Barry Single Vineyard Cab Sauvignon	Coonawarra			90
Bleasdale Generations Malbec	Langhorne Creek			72
Langmeil The Blacksmith Cabernet Sauvignon	Barossa	16	24	86

Rose Wine

		Sm	Reg	Btl
La Vielle Ferme	Southern Rhone	14	22	67
Maison Saint Aix	Provence	16	24	86

Cuvee Lounge Bar

BOTTLED BEER AND CIDER

Heineken	10	XXXX Dry	09
Heineken 3	08	Byron Bay Brewery Premium Lager	09
James Squire 150 Lashes	09	James Boags Premium	09
James Squire The Chancer Golden Ale	09	Hahn Ultra Crisp	09
Rogers	08	Tooheys New	08
Furphy	08	James Squire Orchard Crush	09
Hahn Premium Light	08	5 Seeds Crisp Apple	09
XXXX Gold	08	The Hills Pear	09

DRAUGHT BEER

Heineken	12/14	Kirin	12/14
Furphy	11/13	XXXX Dry	11/13
Little Creatures Pale Ale	12/14	White Rabbit Dark Ale	12/14

APERITIFS AND COCKTAILS

SO FRENCHY	29	THE WHITE ROSE	22
<i>Moët & Chandon Brut Imperial & Crème de Framboise</i>		<i>Campari, white chocolate syrup, rose' wine, egg white & lemon juice</i>	
MELON & CUCUMBER GIN FIZZ	22	FRENCH MARTINI	22
<i>gin, homemade melon syrup and soda</i>		<i>vodka, Chambord and pineapple juice</i>	
PEAR & ELDERFLOWER MARGARITA	22	SIDECAR	22
<i>tequila, lime juice, St Germain and pear liqueur</i>		<i>Hennessy VS, Cointreau, lemon juice</i>	
SPICED ORANGE RUM OLD FASHIONED	22	THE DARK KNIGHT	22
<i>Havana rum, Cointreau, orange and cinnamon sugar syrup</i>		<i>Makers Mark bourbon, Kahlua, maple syrup, espresso</i>	

Classic Cocktails available by request