

## THE LODGE BAR MENU

*Menu designed by Executive Chef Matt Lambert, utilising the finest local producers.*

Marinated olives	6
Sourdough with St Davids Dairy cultured butter	5 pp
Sourdough, anchovy fillets, extra virgin olive oil	12
Yarra Valley caviar (30gr), crème fraiche, shallots, English muffin	48
MeatSmith chicken tarragon terrine, grain mustard, cornichons	16
Grilled cheese, sourdough, cheddar, brie, tomato	10
Grilled cheese, sourdough, cheddar, brie, wholegrain mustard, proscuitto	14
Pastrami, sourdough, wholegrain mustard, pickle	13
Cheese plate, daily selections, quince paste, honeycomb, crackers	<i>11 per cheese</i>
Daily counter items	<i>from 4 ea</i>

### COCKTAILS

Vodd & Gunner, 42 Below vodka, East Imperial ginger beer/ale, citrus, bitters	14
Dark & Stormy, Stolen smoked rum, East Imperial ginger beer, lime juice, soda	14
Bloody Mary, 42 Below vodka, house-made mary mix, tomato juice, pickle, olives	16
Classic Negroni, Campari, Reid & Reid gin, Madenii Sweet Vermouth	18
New Zealand 75, Reid & Reid gin, Quartz Reef Brut, lemon	18
Espresso Martini, 42 Below vodka, Quick Brown Fox coffee liqueur, fresh espresso	18

### SPIRITS

42 Below Vodka	10
Reid and Reid Native Gin	15
Reid and Reid Barrel Aged Gin	15
Four Pillars Rare Gin	11
Stolen Rum Gold / Smoked	10
Starward Nova Single Malt Whiskey	15
Glenfiddich Single Malt 12yr	11
Balvennie Doublewood Single Malt 12yr	17
Makers Mark Bourbon	10

## WINE LIST

			GLS	BTL
<i>NV</i>	Taittinger Brut Reserve Champagne	Reims, FRA	<i>27</i>	<i>135</i>
<i>NV</i>	Quartz Reef Methode Traditionelle	Otago, NZL	<i>15</i>	<i>75</i>
<i>2021</i>	Pewsey Vale Riesling	Eden Valley, AUS	<i>11</i>	<i>55</i>
<i>2020</i>	Saint Clair Origin Sauvignon Blanc	Marlborough, NZL	<i>10</i>	<i>50</i>
<i>2020</i>	Brokenwood Semillon	Hunter Valley, AUS		<i>64</i>
<i>2020</i>	Ata Rangi Lismore Pinot Gris	Martinborough, NZL		<i>99</i>
<i>2018</i>	Yalumba The Virgilius Viognier	Barossa, AUS		<i>110</i>
<i>2018</i>	William Fevre Chablis	Burgundy, FRA		<i>108</i>
<i>2019</i>	Peregrine Chardonnay	Otago, NZL	<i>17</i>	<i>85</i>
<i>2020</i>	Vasse Felix Premier Chardonnay	Margaret River, AUS		<i>86</i>
<i>2020</i>	Peregrine Rosé	Otago, NZL	<i>13</i>	<i>65</i>
<i>2018</i>	Valli Gibbston Pinot Noir <i>375ml</i>	Otago, NZL		<i>80</i>
<i>2017</i>	Grasshopper Rock Pinot Noir	Otago, NZL	<i>17</i>	<i>85</i>
<i>2017</i>	Jim Barry McCrae Wood Shiraz	Clare Valley, AUS	<i>22</i>	<i>110</i>
<i>2018</i>	Villacampa del Marques Tempranillo Roble	Ribeira del Duero, SPA		<i>59</i>
<i>2018</i>	Catena Zapata High Mtn Vineyards Malbec	Mendoza, ARG	<i>15</i>	<i>75</i>
<i>2015</i>	Lagrange Martillac Red Blend	Bordeaux, FRA		<i>117</i>
<i>2019</i>	Allegrini Valpolicella Red Blend	Veneto, ITA	<i>14</i>	<i>70</i>

## BEER & CIDER

Garage Project Hapi Daze Pale Ale 4.6% 355ml	<i>10</i>
Garage Project Garagista IPA 5.8% 355ml	<i>11</i>
Garage Project Bliss Kiwi Backyard Lager 4.5% 355ml	<i>10</i>
Heaps Normal Quiet XPA 0.5% 355ml	<i>9</i>
The Hills Apple Cider 5.0% 330ml	<i>10</i>

## NON-ALCOHOLIC

Antipodes Still or Sparkling Water 500ml / 1L	<i>7 / 11</i>
East Imperial Mixers	<i>6</i>
Coca-Cola, Coke No Sugar, Sprite	<i>5</i>
Impressed Cold Press Juices	<i>6</i>
Supreme Espresso / with milk	<i>4 / 4.5</i>
Pyramid Tea, English Breakfast, French Earl Grey, Green, Peppermint	<i>4.5</i>