



Welcome to "Warmth and Sophistication"

The Riversdale Golf Club is one of Melbourne's most exclusive private golf clubs. We offer a variety of facilities to turn your special occasion into a memorable event.

Established in 1892, Riversdale boasts the best of old and new world warmth, style and sophistication. Open fireplaces, a large dance floor, private dining room and bar with sweeping views of the golf course and surrounding gardens are just some of the qualities our guests have always enjoyed.

At Riversdale, we recognise that the most important aspect of any function is the enjoyment and satisfaction of our guests. That's why we look forward to creating a tailored package that reflects your individual needs and budget.

Our Function Manager, Executive Chef and Sous Chef are proud to present our new menu, which offers a vast variety of choices. Individualised menus are designed to allow a combination of traditional fare with the best of contemporary cuisine.

*For all further enquiries please contact
our general office during business hours on*

(03) 9807 - 1411



Golf Trade Day Conditions

For Visitors to The Riversdale Golf Club

1. Guest List

A list of all attendee's names and residential addresses is to be provided in advance.

2. Dress Regulation

Traditional golf attire is to be worn at The Riversdale Golf Club.

Non metal Spikes are compulsory.

The following are NOT permitted:

- **Football or sporting type shorts, shirts with large emblems, shirts without collars, industrial type jeans (blue denim), running shoes, thongs or sandals or tracksuits.**

Standard of attire must be maintained at all times.

It is preferred that a tailored jacket be worn at all times within the Clubhouse Dining Room.

Ladies may wear tailored slacks, tailored knickerbockers & Bermuda shorts with long socks on the course and in the locker rooms.

3. Course Rules, Care & Etiquette

- Each visitor will be appointed as an "Honorary Member" during their visit to the Club.
- White discs mark area for men's play. Red discs mark area for ladies' play.
- Be at the tee well before starting time and play without delay.
- Never mark your card when it is your turn to play.
- Golf players must at all times observe the etiquette of the game, repair all divot holes and marks with sand, repair marks on greens and smooth out bunkers.
- Sand buckets are compulsory and provided free by the Club.
- Allow faster players to play through.
- Buggies may be taken across greens.
- Members of the Riversdale Golf Club who are playing on the course should be allowed precedence on the tee and be called through if they so desire.
- Aim to finish your round in four hours.
- The use of mobile phones is prohibited .

4. Facilities in Clubhouse

- Locker rooms and shower facilities are available at all times (Closing time 7.15pm).
- Bar facilities are available at normal Bar prices. The Bar is open daily from 11:00am and closes at 7:15pm, unless for special functions.
- Motorised Golf Carts are available for hire through the Pro Shop. The Cart will take 2 people. Bookings are essential through the **Pro Shop Tel. 9807 1700.**

5. Confirmation and Payment

Final numbers must be confirmed at least seven days prior to the date of your golf trade day. If the actual number of attendees falls below those confirmed you will be charged for the number confirmed. An invoice will be mailed to you for all charges incurred and payment is required within seven (7) days of receiving the invoice.



Dress & Etiquette Codes

Dress on the Course:

Men:- Golf attire is expected to consist of tailored slacks or tailored walk shorts. Shirts must have a collar and be tucked in. Garments with any advertising slogans (except for discreet brand name and Club logos) are not permitted. The wearing of short socks is permitted provided they are white or white with a discreet logo.

Women:- Tailored slacks, skirts, tailored $\frac{3}{4}$ length pants or long shorts are required. Shirts must have a collar, abbreviated tops, leisure suits, track suits and jeans are not allowed.

Members Bar, Lounge Area, Dining Room and Terrace:

Men: Neat casual dress preferred at any time. Tailored jacket preferred after 5.30 pm on competition days (Thurs and Sat). Ladies: Neat casual dress acceptable.

Caps and hats are not to be worn inside. Smart casual wear is required for evening dining unless specified otherwise. Golf shoes are not permitted in the lounge, dining room or front foyer. Golf shoes are permitted in the bar only for short duration bar purchases. Shorts not acceptable in dining room.

Golf Shoes:

Specifically designed golf shoes must be worn. Riversdale enforces a Soft Spike Policy.

Tees:

White discs mark area for men's play. Red discs mark area for ladies play.

Care of the Course:

Players **MUST** carry sand buckets and repair all divot holes with sand. Bunkers must be raked and pitch marks on greens repaired. Buggies may be taken across greens. Buggies must be fitted with wide tyres during winter.

Slow Play:

Be at the tee well before your starting time. Play without delay. Never mark your card when it is your turn to play. Allow faster players to play through. Aim to finish your round in 4 hours. The member is responsible for his or her group to keep up with those in front.

Mobile Phones:

The use of mobile phones is prohibited on the course, the practice areas and in the clubhouse. Their use is permitted in lower front foyer, the pro shop and car park. (Some dispensation may be allowed for Corporate Days and other special events.)

Practice:

Range balls **ONLY** to be used on the practice fairway until 4pm. Balls are available from the pro shop. Players must not collect range balls from fairway. Visitors are also invited to use practice nets, bunker area and practice putting green. No practice shots may be played on the course.

Locker Rooms:

Men and ladies are located downstairs opposite pro shop. Closing time – 7.15 pm except Thursday and Saturday – 7.45.

Smoking:

Not permitted inside the clubhouse or on the course during days of total fire ban.



Golf Trade Day Prices

For Visitors to The Riversdale Golf Club

Non-Member Fee - \$80.00
Member Introduced Fee - \$42.00
(maximum of 3 x \$42.00)

<u>Hiring Of Equipment</u>	<u>Price</u>	<u>On Hand/Available</u>
Pull Buggy Hire	\$ 4.00	80 Available
Club Hire (Full Set)	\$35.00	20 Available
Shoe Hire	\$13.00	Various Sizes, (Limited
No.) Electric Trolley	\$13.00	4 Available
Ride-On Golf Cart	\$35.00	5 Available
Basket Range Balls (40 Balls)	\$ 3.50	Unlimited

Please Note: If more than 20 club sets are needed, two weeks notice will be required.

Golf Coaching

Private Lessons	\$50.00
Corporate Golf Clinic	\$150.00 Per Hour
Playing Professional Golf Within A Corporate Group	\$150.00 Per Hour

BOOKINGS FOR ALL THE ABOVE IS HIGHLY RECOMMENDED



Golf Day Request

Date: _____

The General Manager
Riversdale Golf Club Ltd
P O Box 2368
MT WAVERLEY 3149

Dear Sir,

I wish to apply to the General Committee of The Riversdale Golf Club Limited to hold a Golf Day on

_____ (day)

_____ (date, month, year)

teeing off from _____ (time) for _____ (number of players)

Catering will be required for _____ (number of people)

Menu and bar arrangements will be made later with the Function Manager.

I can be contacted on the following telephone numbers:

Normal Business Hours _____ After Hours _____

Mobile _____ and/or Fax _____

Signed : _____

(Name) _____ (Company) _____

Tick if Corporate Member

(Business) _____

(Address) _____

Additional Information you wish to add: _____



Corporate Facilities & Services

We cater for a variety of functions

7 days a week:

- Conferences, Seminars, Meetings
- Cocktail Parties
- Morning & Afternoon Teas
- Breakfast & Brunch Functions
- Trade Shows & Product Launches
- Formal Lunch & Dinner Functions
- 21st Birthday Parties
- Fashion Parades
- Weddings
- Golf Trading Day Catering

Our Facilities & Equipment include:

- Private Board Room
(Theatre style seating 40, Cocktail Parties 60)
(Formal dining seating up to 20)
- Main Dining Room
(Formal seatings 120)
- Club Lounge, Including Dance Floor
(Formal seatings 140)
- Outside BBQ Catering
(Unlimited numbers)
- Overhead Projector
- TV & Video Usage
- Whiteboard
- Full PA System
- Fully Air Conditioned
- Fax & Photocopy Services
- Access to Computer Network

Please note:

All Bookings must be confirmed in writing prior to approval



Golf Trade Day

Catering Options

Morning & Afternoon Tea

Morning & Afternoon Tea can be served virtually every day and we would require a pre-booking of 3 to 4 days in advance. A minimum number of 15 guests are required to cater for those arrangements. Please see our enclosed Morning & Afternoon Tea Package options.

Breakfast

Continental breakfast as well as cooked breakfast can be served every day. A minimum number of 30 guests is required for breakfast service and must be booked 7 days in advance. Breakfast will be served from 7am to 9:30am.

Please see our enclosed Breakfast Menu with a variety of options.

Half-Day Room Hire Charge of \$90.00 is applicable for breakfast catering

Trade Day Hot & Cold Buffet

The required minimum number of guests is 30, to cater for a Buffet and must be booked and confirmed 7 days prior to the date of function. Please see our enclosed Buffet Menu options. However, we are happy to design a special Buffet Menu to your needs and budget.

Half-Day Room Hire Charge of \$90.00 is applicable for buffet catering

Cocktail Parties

Delicious cocktail food can be served at your preferred time and must be confirmed 7 days prior to the date booked. Please compile your preferred finger food items from our enclosed Cocktail Party Menu.

A minimum number of 30 guests are required for Cocktail Party Functions.

Half-Day Room Hire Charge of \$90.00 is applicable for cocktail party catering

Lunch & Dinner Functions

To be served either in our Board Room, Main Dining Room or Lounge

Our Function Menu is designed to cater for all tastes, with our most popular entrees, main courses and desserts being available all year round. Our Function Manager and Chefs are always available to assist you in choosing the right menu or dishes.

4-6 weeks pre-booking is highly recommended.

A wide variety of quality wines are also available to choose from.

Please see enclosed wine list.

A minimum number of 30 guests are required for formal luncheons and dinners.

Half-Day Room Hire Charge of \$90.00 is applicable for Lunch & Dinner Functions



Golf Trade Day

Option One

Served Cold

Mixed Gourmet Sandwiches

4 Points \$3.70

6 Points \$5.50

8 Points \$7.00

Served in a plastic wedge to take on course please add \$0.20 cents

Fresh Fruit Platter \$45.00

Large Cheese Platter \$50.00 with fruit, nuts and crackers

Option Two

Served Hot

A

\$10.00 Per Person

Party Pies

Party Sausage Roll

Mini Spring Rolls

Mini Samosas

Mini Dim Sims

B

\$13.50 Per Person

Mini Quiches

Crumbed Calamari

Mini Pizza

Mini Dim Sims

Mini Spring Rolls

Mini Samosas

Option Three

Outside BBQ's on Terrace

A minimum number of 20 guests are required

A

\$16.50 Per Person

Grilled Burgers

Variety of Sausages

Two Salads (Chefs Choice)

Bread & Condiments

Fruit Platter

B

\$23.00 Per Person

Grilled Burgers

Porterhouse Steak

Variety of Sausages

Three Salads (Chefs Choice)

Bread & Condiments

Fruit Platter



Cocktail Parties

Please compile your Cocktail Party Menu
from the following menu options:

Option One

\$17.50 per person

Please Select 6 Items

Served Cold

Mixed Sandwich Triangles

Served Hot

Variety of Mini Quiches
Thai Chicken Meatballs
Mini Sausage Rolls
Spinach & Cheese Puffs
Mini Pies
Vegetarian Cocktail Samosa
Vegetarian Cocktail Spring Rolls
Mini Dim Sims
Chicken Satay Skewers
Crumbed Calamari
Beef & Red Bean Empanadas

*

Freshly brewed Tea and Coffee

A Cheese Platter with Fruit, Nuts and Crackers
may be added at an additional cost of \$55.00 per Platter

*A minimum number of 35 guests are required
for all Cocktail Party Functions*



Cocktail Parties

Please compile your Cocktail Party Menu
from the following menu options:

Option Two

\$20.00 per person

Please Select 8 Items

Served Cold

Assorted mixed Sandwich Triangles
A selection of canapés
Mixed Sushi Platters
A selection of Gourmet Dips and Crackers

Served Hot

Variety of Mini Quiches
Flame Grilled Meat Balls
Thai Chicken Meatballs
Chicken and Macadamia Balls
Mini Pies (Variety of Fillings)
Spicy Cheese Quesadilla
Vietnamese Prawn & Chicken Wontons
Sun-Dried Tomato, Olive & Ricotta Roulade
Spinach and Cheese Puffs
Spicy Lamb and Pine Nut Puffs
Cocktail Chicken Satay Skewers
Beef & Red Bean Empanadas
Crumbed Calamari
Vegetarian Spring Rolls
Vegetarian Samosa
Mini Dim Sims
Mini Pizza's

*

Freshly Brewed Tea and Coffee

A Cheese Platter with Fruit, Nuts and Crackers
may be added at an additional cost of \$55.00 per Platter



Cocktail Parties

Please compile your Cocktail Party Menu
from the following menu options:

Option Three

\$22.50 per person

Please Select 10 Items

Served Cold

Assorted Ribbon Sandwiches
A Selection of Canapés
Asian Rice Paper Rolls
Mixed Sushi Platter
Smoked Salmon Blini's
Peking Duck Asian Style Crepes

Served Hot

Variety of Mini Quiches
Chinese Chilli Meatballs
Thai Chicken Meat Balls
Polpettini (Italian Meat Balls)
Smoked Salmon Roulade
Semi-Dried Tomato, Olive and Ricotta Roulade
Atlantic Salmon & Coriander Bon-Bons
Spicy Lamb and Pine Nut Puffs
Ganmodoki
*(Deep fried dumplings consisting of:
Japanese Tofu, Prawn, Carrot & Chinese Mushrooms)*
Chicken Satay Skewers
Indian Butter Chicken Pieces
Peking Duck Wontons
Shitake and Tofu Gyoza
Spinach & Cheese Puffs
Mini Bush Lamb Mignons
Spinach and Ricotta Involtini
Spicy Beef Samosa
Curried Vegetable Samosa
Hoi Sin Gow
(Scallops, Prawns & Bamboo Shoots in Pastry =Steamed)
Crumbed Calamari

*

Freshly Brewed Tea and Coffee

A Cheese Platter with Fruit, Nuts and Crackers
may be added on at an additional cost of \$55.00 per Platter



Breakfast Menu

Option One

\$12.00 per person

Fresh chilled Fruit Juices
Selection of Cereals
Freshly baked Croissants
Slices of toast with butter & condiments
Freshly brewed Tea and Coffee

Option Two

\$16.00 per person

Fresh chilled Fruit Juices
Selection of Cereals
Assortment of freshly baked Danish pastries
Ham and Cheese Croissants
Slices of toast with butter & condiments
Fresh Fruit Platter
Freshly brewed Tea and Coffee

Option Three

\$20.00 per person

Fresh chilled Fruit Juices
Selection of Cereals
Assortment of freshly baked Danish Pastries
Freshly baked Croissants
Slices of toast with butter & condiments
Fresh Fruit Platter
Scrambled Eggs with crispy bacon, spinach, mushrooms & grilled tomato
Freshly brewed Tea and Coffee

Minimum number of guests is 25



Morning & Afternoon Tea

Options

Selection One

Tea and Coffee with Biscuits - \$4.50 per person

Selection Two

Tea and Coffee with Scones, jam and cream - \$5.50 per person

Selection Three

Tea and Coffee with Muffins, cream and butter - \$5.50 per person

Selection Four

Tea and Coffee with Danish Pastries - \$6.50 per person

Selection Five

Tea and Coffee with cakes of your choice - \$7.50 per person

Selection Six

4-points of Sandwiches - \$3.70

6-points of Sandwiches - \$5.50

8-points of Sandwiches - \$7.00

Selection Seven

Individual Cheese Platter with Fruit, Nuts & Crackers
Small serve - \$4.50 / Large serve - \$6.50

Selection Eight

A selection of hot Savouries per person \$7.50



Buffet Menu

Soup or Entrée

(served to your table)

Potato, Leek and Bacon Soup or Tomato & Basil Soup, garnished with Bruschetta

OR

Indian Butter Chicken Salad topped with home made Riata & Pappadams

Cold Dishes on the Buffet

Assorted cold platters and Salads with condiments:

- Honey roasted ham sliced from the bone
 - Smoked Salmon
- Hungarian Salami & Pastrami with Kalamata Olives + Semi dried Tomatoes
 - Greek Salad, Potato Salad with chives and bacon
- Tomato Salad with a Basil/Balsamic Dressing & chopped Eggs

Hot Dishes on the Buffet

- Roast Loin of Pork with cracklings and apple sauce
- Roast Scotch Fillet of Beef with a mustard & herb crust, Red Wine & mushroom sauce
 - Chicken Breast Fillet encased with Parmesan/Bacon and herb crumbs, tossed with a creamy pesto sauce

Accompaniments

- Oven roasted Pumpkin
- Scalloped Potatoes lightly gratinated
 - Steamed mixed Vegetables
- Freshly baked bread rolls and butter

Buffet Dessert

- Raspberry & White Chocolate Cheese Cake
 - Lemon, Lime & Pear Tart
 - Chocolate Chip & Pecan Tart
 - Fresh Fruit Platter

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Freshly brewed Coffee & Tea
served with Chocolate Mints

*

\$49.50 per person

Minimum number of guests is 50



Lunch & Dinner Menus

Menu One

Three courses - \$44.00 per person

Two courses - \$38.50 per person

Please compile your menu by selecting
Two Entrées, Two Main Courses, Two Desserts
(Alternate Service)

...Entrées

Hearty Potato & Leek Soup

Classic style soup, finished with crisp bacon shavings
and sautéed leeks

Cream of Pumpkin Soup

with your choice of variations such as "Moroccan" style or with a hint of Curry

Vietnamese style Chicken & Corn Soup

finished with coriander

Tomato & Basil Soup

finished with fresh basil and sour cream

Warm Smoked Salmon & Spinach Cheese Cake

Served on Rocket Leaves with Balsamic dressing
topped with tomato & basil relish

"Agnolotti"

Pasta pockets filled with Pumpkin & Sweet Potato
served with a creamy pesto sauce and shaved Parmesan

Thai Chicken Balls

Served on fresh salad leaves with a lemon-herb yogurt

Angel Hair Pasta

Tossed in Tomato concasse with julienne of vegetable and
topped with lemon peppered market fresh fish fillet

Indian Butter Chicken Salad

marinated chicken pieces, grilled and served on fresh salad greens
topped with Riata and crispy Pappadams



...Main Courses

Chicken Breast Fillet

Succulent Chicken Fillet encased in a crunchy cous-cous crumb
oven roasted and finished with a fresh herb sauce

Selection of Roasts

Roast Loin of Pork or Roasted Scotch Fillet of Beef
served with roasted vegetables and complimenting sauces and condiments

Chicken "Riversdale" Supreme

Kiev Cut Chicken Breast Fillet, brushed with Oregano and Garlic,
filled with Fetta Cheese, semi-dried Tomatoes, Spinach and Lemon Pepper, oven roasted
and finished with a capsicum coulis

Beef Fillet Mignon

Grilled Eye Fillet, wrapped in bacon, cooked to medium
and finished with a Brandy Pepper sauce

Lamb Medallions

Oven roasted with fresh herbs and garlic
served with a rich lamb jus

Veal Scaloppini

seared baby Veal, finished with a creamy White Wine & Mushroom sauce

Market Fresh Fish Fillet (Grilled)

coated in a light lemon pepper seasoning and
finished with a mango / apricot & coriander chutney

All Main Courses are served with
seasonal vegetables



...Desserts

Lemon Lime & Pear Tart

served with fruit coulis and cream

Sticky Date and Pear Pudding

served with a rich butterscotch sauce and cream

Mixed Berry Mousse Cake (individual)

A light berry mousse dessert, garnished with fruits and coulis

Chocolate Mousse with Kahlua Cream

Served in a glass with chocolate dusting and cream

Fresh Fruit Salad

Topped with home made sorbet, served in a glass

Rich Baileys Cheese Cake

Coated in chocolate ganache and served with fresh cream

Raspberry & Blueberry Tart

A Cheese based tart finished with fruit coulis and cream

Chocolate Chip Pecan Tart

served with fruit coulis and cream

Mixed Fruit Sorbet

served in a glass topped with fresh mint

*Freshly brewed Coffee / Tea and Chocolate Mints
will be served after your function free of charge*



Lunch & Dinner Menus

Menu Two

Three course - \$49.50 per person

Two courses - \$42.50 per person

Please compile your Menu by selecting
Two Entrées, Two Main Courses, Two Desserts
(Alternate Service)

...Entrées

Roasted Red Capsicum and Tomato Soup

finished with basil/pesto croutons and shaved Parmesan

Zucchini & Parmesan Soup

finished with shaved Parmesan and garlic toasted bread crumbs

Chicken, vegetable and Cous-Cous Soup

finished with chopped parsley

Thai Beef and Prawn Salad

Marinated eye fillet and plump prawn cutlets seared, tossed through mesclun salad greens, topped with slithers of fresh mango and coriander

Tasmanian Smoked Salmon

Served on a savoury blini, with a lime vinaigrette dressing

"Garlic Prawns" (Ginger & Coriander infused)

Stir-fried garlic prawns, served on savoury rice with steamed baby bok choy

Grilled Chicken Satay Tenders

served on jasmine rice with satay sauce fresh coriander, cucumber and onion,
finished with Pappadams

Char Grilled Moroccan Lamb

served on fresh salad greens with citrus dressing



...Main Courses

Chicken "Atlantic"

Plump chicken breast fillet, filled with a seafood farce
oven roasted and topped with garlic prawns
finished with a creamy pink peppercorn sauce

Lamb Fillet Mignons

2 X 100 gram Lamb Back Strap Fillets
wrapped in bacon, cooked to medium and
finished with a rich rosemary infused lamb jus

Veal Rib Eye Steak

Char grilled and cooked to medium
Finished with a rich Red Wine and mushroom jus

Ocean Fresh Trout Fillet"

Marinated with fresh Tomato, Orange, Capers and Parsley,
grilled and served on savoury rice

Garlic and Sage Lamb Rack

Oven roasted with roasted red onions and a rich lamb jus

Pork Cutlets with crunchy cracklings

Oven roasted pork rack, sliced into cutlets
served with a light gravy and a Peach & Ginger Pickle

All Main courses are served with
Seasonal vegetables



...Desserts

Apple Crumble Tart

Served warm, finished with crème anglaise and vanilla bean ice cream

Lemon Meringue Tart

A creamy lemon filling, topped with a soft Meringue, fruit coulis and cream

Italian Pear and Raspberry Pies

A rich fruit pie with crème pâtissière, finished with coulis and cream

Passion Fruit and White Chocolate Cheese Cake

A rich baked cheese cake, topped with a fresh passion fruit gel and white chocolate, with passion fruit coulis and cream

"Panna Cotta" Tart

A traditional panna cotta set into a tart case, topped with fresh fruits (seasonal) finished with fruit coulis and cream

Caramelised Apple Cheese Cake

A baked cheese cake, mixed with caramelized apples & butterscotch swirls topped with toasted flaked almonds, coulis and cream

Chocolate Hazelnut Pudding (individual)

With a chocolate Kahlua sauce, finished with vanilla bean ice cream

"Tira mi su"

Traditionally made with layers of mascarpone and coffee, drenched with Tia Maria Liqueur and dusted with chocolate

Butter Scotch Mousse Cake

A light creamy butter scotch and white chocolate mousse finished with toffee and chocolate chards, cream and coulis

*Freshly brewed Coffee/Tea and Chocolate Mints
will be served after your function free of charge*



Beverage Packages

The following options are available:

Standard \$21.50 per person

Cascade Premium Light on tap
Victoria Bitter on tap
Club House Sparkling Wine (Bottle service)
Club House Red Wine (Bottle service)
Club House White Wine (Bottle service)
Variety of Soft Drinks
Orange Juice



Deluxe \$27.50 per person

Sherry, dry medium, cream
Cascade Premium Light on tap
Victoria Bitter on tap
Yellowglen Sparkling Brut
Preece Chardonnay
Rosemount Estate Shiraz
Preece Merlot
Variety of Soft Drinks
Orange Juice
Coffee & Tea



Additional Wines, Beverages and Spirits from our current wine list can be added on to your Standard Bar or Deluxe Bar selection. Only the price difference will be charged on consumption.

Please note; The above prices do not apply to 21st Birthday parties

WHITE WINES

Wines by the Glass

		<i>Small Glass</i>	<i>Large Glass</i>
<i>Riversdale Golf Club Chardonnay (Tyrrells)</i>	<i>(NSW)</i>	\$ 3.50	\$ 4.50
<i>Dalfarras Sauvignon Blanc</i>	<i>(VIC)</i>	\$ 4.00	\$ 5.00
<i>Best's Late Harvest Muscat (Dessert Wine)</i>	<i>(VIC)</i>	\$ 4.00	\$ 5.00

Wines by the Bottle

		<i>Vintage:</i>	
<i>Riversdale Golf Club Chardonnay (Tyrrells)</i>	<i>(NSW)</i>	2003	\$ 18.70
<i>Redbank Long Paddock Chardonnay</i>	<i>(VIC)</i>	2001	\$ 23.10
<i>De Bortoli Windy Peak Chardonnay</i>	<i>(VIC)</i>	2002	\$ 22.00
<i>Fermoy Estate Premium Chardonnay</i>	<i>(WA)</i>	2001	\$ 29.70
<i>Preece Victorian Chardonnay</i>	<i>(VIC)</i>	2002	\$ 23.10
<i>Taylor's Clare Valley Chardonnay</i>	<i>(SA)</i>	2001	\$ 24.20
<i>Stonehaven Pathaway Premium Chardonnay</i>	<i>(SA)</i>	2001	\$ 27.50
<i>Water Wheel Bendigo Chardonnay</i>	<i>(VIC)</i>	2003	\$ 23.00
<i>Chateau Tahbilk Marsanne</i>	<i>(VIC)</i>	2001	\$ 22.00
<i>Kimbarra Riesling</i>	<i>(VIC)</i>	2001	\$ 25.30
<i>Long Gully Estate Riesling (Yarra Valley)</i>	<i>(VIC)</i>	2001	\$ 23.10
<i>Delatite Gewürztraminer (Dead Man's Hill)</i>	<i>(VIC)</i>	2000	\$ 25.30
<i>Dalfarras Sauvignon Blanc</i>	<i>(VIC)</i>	2002	\$ 20.00
<i>Fermoy Estate Sauvignon Blanc</i>	<i>(WA)</i>	2002	\$ 27.50
<i>T'Gallant Pinot Gris (Mornington Peninsula)</i>	<i>(VIC)</i>	2001	\$ 26.40
<i>David Traeger Verdelho</i>	<i>(VIC)</i>	2001	\$ 28.60

Sparkling Wines

	<i>Glass</i>	<i>Bottle</i>
<i>Club Brut Reserve NV</i>	\$ 2.50	\$ 14.50
<i>Cockatoo Ridge</i>	\$ 3.50	\$ 19.80
<i>Yellowglen Pinot/Chardonnay Vintage</i>		\$ 22.00
<i>Yarra Burn Pinot Chardonnay</i>		\$ 33.00
<i>Moët & Chandon NV. Brut (France) ½ Bottle 375ml</i>		\$ 55.00

Dessert Wines

<i>All Saints Late Harvest Semillon</i>	<i>(VIC)</i>	2001	\$ 27.50
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Please note: Prices & Vintages may change due to stock availability

RED WINES

Wines by the Glass

		<i>Small Glass</i>	<i>Large Glass</i>
<i>Riversdale Golf Club Shiraz (Tyrrells)</i>	<i>(NSW)</i>	\$ 3.50	\$ 4.50
<i>Forbes Cabernet/Merlot</i>	<i>(VIC)</i>	\$ 3.00	\$ 4.00

Wines by the Bottle

		<i>Vintage</i>	
<i>Riversdale Golf Club Shiraz (Tyrrells)</i>	<i>(NSW)</i>	2001	\$ 18.70
<i>Forbes Cabernet / Merlot</i>	<i>(VIC)</i>	2002	\$ 15.00
<i>Annie's Lane Clare Valley Shiraz</i>	<i>(SA)</i>	2001	\$ 25.30
<i>Zilzie Buloke Reserve Shiraz</i>	<i>(VIC)</i>	2001	\$ 18.70
<i>Kingston Estate Shiraz</i>	<i>(VIC)</i>	2000	\$ 22.00
<i>All Saints Shiraz</i>	<i>(VIC)</i>	1999	\$ 33.00
<i>Rosemount Shiraz</i>	<i>(NSW)</i>	2000	\$ 21.00
<i>Tyrrell's Stevens Reserve Shiraz (Aged)</i>	<i>(NSW)</i>	1999	\$ 44.00
<i>Stonehaven Coonawarra Shiraz</i>	<i>(SA)</i>	2001	\$ 27.50
<i>Redbank Long Paddock Shiraz/Cabernet</i>	<i>(VIC)</i>	2002	\$ 23.10
<i>St Hallett Cabernet/ Shiraz (Barossa)</i>	<i>(SA)</i>	2001	\$ 22.00
<i>Mount Langi Ghiran Shiraz/Grenache/Cabernet</i>	<i>(VIC)</i>	2001	\$ 28.60
<i>Maglieri of McLaren Vale Merlot</i>	<i>(SA)</i>	2001	\$ 27.50
<i>Preece Merlot</i>	<i>(VIC)</i>	2001	\$ 23.10
<i>Taylor's Clare Valley Shiraz</i>	<i>(SA)</i>	2001	\$ 26.40
<i>Taylor's Clare Valley Cabernet Sauvignon</i>	<i>(SA)</i>	2001	\$ 26.40
<i>Peter Lehman Cabernet Sauvignon</i>	<i>(SA)</i>	2001	\$ 29.70
<i>Hamilton Gump's Block Shiraz</i>	<i>(SA)</i>	2001	\$ 27.50
<i>Fermoy Estate Cabernet Sauvignon</i>	<i>(WA)</i>	2001	\$ 33.00
<i>Red Hill Estate Pinot Noir</i>	<i>(VIC)</i>	2001	\$ 28.60
<i>Gehrig Estate Durif</i>	<i>(VIC)</i>	2001	\$ 33.00

Please note: Prices & Vintages may change due to stock availability

Port ~ Muscat ~ Tokay

<i>Riversdale Club Port</i>	60ml	\$ 1.50
<i>Morris Old Tawny Port</i>	60ml	\$ 2.50
<i>Hanwood 10 year old Port</i>	60ml	\$ 3.00
<i>Bullers Liqueur Muscat</i>	60ml	\$ 3.00
<i>Bullers Liqueur Tokay</i>	60ml	\$ 3.00

Spirits & Liqueurs

<i>Cognac Martell VS</i>	30ml	\$ 6.00
<i>Liqueurs</i>	30ml	\$ 3.50
<i>Scotch, Gin, Vodka, Rum, Brandy</i>	30ml	\$ 4.00
<i>Bourbon, Irish Whisky, Single Malt</i>	30ml	\$ 4.00
<i>Mixers (Coke, Soda, Orange Juice)</i>		\$ 1.00

All Prices include GST