



ART KITCHEN

FOOD WITH IMAGINATION



BEVERAGE

SEASON MENU

2020

STANDARD PACKAGE

WINES

The Upstarts Sparkling Brut NV Orange NSW
The Upstarts Sauvignon Blanc 2018 Orange NSW
Mr Mick Rose Clare Valley 2019
The Upstarts Shiraz 2017

BEERS

pure blond
james boags premium
james boags premium light

SOFTS

lemon & lime bitters
coke
lemonade
cranberry & orange juice
ginger ale
still & sparkling mineral water

we recommend the following

one hour event	\$16
two hour event	\$21
three hour event	\$27
four hour event	\$34
five hour event	\$40

prices are exclusive of GST
prices include glassware, ice, tubes and all bar essentials
bar staff are additional. please contact us for further information

MID-RANGE PACKAGE

WINES

Petaluma Croser NV Adelaide Hills
Kudos by Ant Moore Sauvignon Blanc Marlborough NZ 2019
Pizzini Rosetta Rose 2018 King Valley
Kudos by Leconfield Cabernet Sauvignon Coonawarra 2017

BEERS

pure blond
james boags premium
james boags premium light

SOFTS

lemon & lime bitters
coke
lemonade
cranberry & orange juice
ginger ale
still & sparkling mineral water

we recommend the following

one hour event	\$22
two hour event	\$28
three hour event	\$34
four hour event	\$42
five hour event	\$48

prices are exclusive of GST
prices include glassware, ice, tubes and all bar essentials
bar staff are additional. please contact us for further information

PREMIUM PACKAGE

WINES

Chandon Brut NV Yarra Valley
Bird in Hand Sauvignon Blanc Adelaide Hills 2019
Bird in Hand Pinot Noir Rose Adelaide Hills 2019
Penfolds Koonunga Seventy Six Shiraz Cabernet 2018

BEERS

Corona
Kosciuszko Pale Ale

SOFTS

lemon & lime bitters
coke
lemonade
cranberry & orange juice
ginger ale
still & sparkling mineral water

we recommend the following

one hour event	\$23
two hour event	\$30
three hour event	\$36
four hour event	\$45
five hour event	\$50

prices are exclusive of GST
prices include glassware, ice, tubes and all bar essentials
bar staff are additional. please contact us for further information

peaches & cream

vodka, peach liqueur, cream, peach puree, peach wedge

french martini

Finlandia vodka, chambord, pineapple juice, ice, a twist of lemon

angel delight

absolut raspberri vodka, triple sec, grenadine, whipped cream & raspberry syrup

little pig

malibu rum, galliano, pineapple, coconut cream, whipped cream, topped with a cherry

mojito

bacardi, muddled lime & mint, soda, sugar syrup, lime juice & loads of ice

jam donut

baileys & milk, chambord, loads of ice, cinnamon sugar

rasta falernium

Jamaican spiced rum, velvet falernum, ginger beer, lime, loads of ice

ruby tuesday

prosecco, rhubarb syrup, ice, raspberry, sugared rhubarb

london summer

pimms, tanqueray gin, lemonade, ginger beer, cucumber, strawberries, mint

lychee martini

lychee liqueur, white rum, lychee juice, lemon, mint, lychees

blueberry bramble

tanqueray gin, cassis, lemon, agave nectar, soda, mint & blueberries

the mexican

jose cuervo tequila, jalapeno, lime, soda, mint sugar

after eight

peppermint schnapps, chocolate liqueur, chocolate milk, chocolate mint

mocktails available on request

arrival cocktail \$14 per person

additional cocktails \$12 each

prices are exclusive of GST, prices include glass, ice & straw