



Le Jardin

Welcome to fashion central on the Gold Coast, and the home of High Tea Alla Moda our signature Versace Couture High Tea.

Marvel at the sparkling crystal chandelier, vaulted ceilings, hand crafted mosaics and bespoke Versace furnishings whilst enjoying magnificent martinis, premium cocktails, barista made coffee and decadent treats.



Every Friday, Saturday and Sunday evening the Grand Lobby comes alive with “music della vita” performed by Cassidy Wilson



HIGH TEA DECADENCE AT PALAZZO VERSACE

The latest Versace Couture High Tea collection invites you to experience a fashionable culinary experience. Our latest collection features flavours to savour and memories that last a lifetime.



Available daily 11am to 5pm

Palazzo Versace
GOLD COAST AUSTRALIA

ROYAL COUTURE HIGH TEA

Decadent and progressively served high tea experience featuring
Ruinart R Champagne or Ruinart Rosé

Mon – Fri 169.9

Sat – Sun 199.9

Caviar

10g Ars Italica Oscietra Caviar served with blinis and an assortment of condiments

Savoury

Curried eggs, brioche, baby cress (V)

Smoked chicken, brioche, walnut, celery (N)

Seaweed cone, king prawns, dill, salmon pearls (S)

Caramelised onion, thyme, goat cheese quiche (V)

Truffle pinwheel, pickled fig (N)

Sweet

Valrhona jivara sea salt creméux, banana brownie, hazelnut praline feuilletine (N)

Maple pecan apple chocolate tart (N)

Salted caramel, hazelnut, espresso choux (N)

Spekulatius sable, carrot cake, cream cheese (N)

Cocoa nib panna cotta, valrhona dulcey cremeux, peanut butter crumble (N,GF)

Treacle white chocolate cranberry scones, house made seasonal preserves, double cream

Our Gift to You

Handcrafted Palazzo Versace chocolate box [GF]



[N] Contains Nuts | [GF] Gluten Free | [V] Vegetarian

*Menu items are subject to change due to seasonal produce availability
A 1.5% surcharge will apply to all food and beverages on public holidays*

CHAMPAGNE COUTURE HIGH TEA

Includes a glass of Moët & Chandon Imperial or Moët & Chandon Rosé NV

Mon – Fri 99.9

Sat – Sun 109.9

Savoury

Curried eggs, brioche, baby cress (V)

Smoked chicken, brioche, walnut, celery (N)

Seaweed cone, king prawns, dill, salmon pearls (S)

Caramelised onion, thyme, goat cheese quiche (V)

Truffle pinwheel, pickled fig (N)

Sweet

Valrhona jivara sea salt crémeux, banana brownie, hazelnut praline feuilletine (N)

Maple pecan apple chocolate tart (N)

Salted caramel, hazelnut, espresso choux (N)

Spekulatius sable, carrot cake, cream cheese (N)

Cocoa nib panna cotta, valrhona dulcey cremeux, peanut butter crumble (N,GF)

Treacle white chocolate cranberry scones, house made seasonal preserves, double cream



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SPARKLING COUTURE HIGH TEA

Includes a glass of Cloudy Bay Pelorus or Cloudy Bay Pelorus Rosé Sparkling

Mon – Fri **86.9**

Sat – Sun **92.9**

Savoury

Curried eggs, brioche, baby cress (V)

Smoked chicken, brioche, walnut, celery (N)

Seaweed cone, king prawns, dill, salmon pearls (S)

Caramelised onion, thyme, goat cheese quiche (V)

Truffle pinwheel, pickled fig (N)

Sweet

Valrhona jivara sea salt crémeux, banana brownie, hazelnut praline feuilletine (N)

Maple pecan apple chocolate tart (N)

Salted caramel, hazelnut, espresso choux (N)

Spekulatius sable, carrot cake, cream cheese (N)

Cocoa nib panna cotta, valrhona dulcey cremeux, peanut butter crumble (N,GF)

Treacle white chocolate cranberry scones, house made seasonal preserves, double cream



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LITTLE ROYAL HIGH TEA

A bespoke high tea fit for a prince or princess with a selection of savoury and sweet delicate delights to excite all tastebuds.

4 – 12yrs **29.9**

Savoury

Smoked chicken brioche, red pesto, pistachio [N]

Ham and cheese pinwheel sandwich

Sweet

Selection of house made macarons [GF, N]

Mango, coconut, blood orange roll lollypop [GF]

Fruit brochette of seasonal fruits [GF]

Scones, seasonal preserves, double cream



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DEVONSHIRE TEA SETS

Enjoy the perfect partnership with signature tea or coffee while sampling the Palazzo Versace handcrafted sweet and savoury delicacies.

Tea and Scones (4pcs) 28.9

Treacle white chocolate cranberry scones, house made seasonal preserves, double cream

Includes your choice of either tea or coffee

Petite Bites (6pcs) 29.9

Curried eggs, brioche, baby cress (V)

Smoked chicken, brioche, walnut, celery (N)

Includes your choice of either tea or coffee

Couture Tea Savouries (5pcs) 28.9

Curried eggs, brioche, baby cress (V)

Smoked chicken, brioche, walnut, celery (N)

Seaweed cone, king prawns, dill, salmon pearls (S)

Caramelised onion, thyme, goat cheese quiche (V)

Truffle pinwheel, pickled fig (N)



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SIGNATURE TEA BLENDS

Explore our collection and discover new taste sensations crafted by TWG Tea.

Bain De Roses 12.9

This sensual Darjeeling is a magical union of extraordinary roses and hints of vanilla

English Breakfast 12.9

A rich and satisfying robust tea, with light floral undertones

French Earl Grey 12.9

A fragrant variation of the great classic, this tea has been delicately infused with citrus fruits and French blue cornflowers

Royal Darjeeling 12.9

The king of India teas. A black tea boasting with fragrance and a vibrant sparkling taste with overtones of ripe apricots

Sencha Meicha 12.9

This delicate, grassy green tea conveys a sense of serenity from the Shizuoka region

Silver Moon 12.9

A tea blend of green tea accented with a grand berry and vanilla bouquet. Suave, with just a hint of spice

Moroccan Mint 12.9

A green tea perfectly blended with suave and strong Sahara mint. A timeless classic



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Earl Grey 12.9

The classic light British tea flavoured with bergamot orange and grapefruit

Camomile 12.9

A fragrant infusion of golden chamomile flowers commonly known for its relaxing and restful qualities

Fruit Mountain Tea 12.9

A black tea blend scattered with fresh flowers and yielding a honey aftertaste of exotic sweetness

Vanilla Bourbon Tea 12.9

An aromatic health beverage originating from South Africa, gently scented with real vanilla beans

ICED TEA BLENDS

Tropical Vanilla 12.9

Vanilla rooibos tea with tropical fruits, pineapple and lychee

Lemon Mint 12.9

Refreshing combination of peppermint tea and sweet and sour

Rose Beauty 12.9

Bain de roses tea, apple juice, lemon juice, lychee



COFFEE BLENDS

Affogato 15.9

Signature Palazzo Versace affogato served with vanilla ice cream and espresso coffee, topped with chocolate shards

Add Baileys, Tia Maria, Kahlua, Frangelico or Grand Marnier 12.9

Espresso Coffee

Espresso 6.9

Flat White, Cappuccino, Latte, Mocha, Macchiato, Piccolo Latte 8.9

Add caramel, hazelnut, or vanilla syrup 1.9

Hot Chocolate 9.9

Iced Coffee 9.9

Iced Latte 9.9

Iced Chocolate 9.9

CHILLED BEVERAGES

Soft Drink 6.9

Coke, Coke Zero, Lemonade, Dry Ginger Ale, Tonic Water, Bundaberg Ginger Beer

Fruit Juice 11.9

Apple, Cranberry, Orange, Pineapple, Tomato



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SAVOURY MOMENTS

Freshly Shucked Oysters (each) Finger lime [GF]	5.0
Marinated Olives Cassia bark, native pepper, orange [V, GF]	10.9
Truffle Pomme Frites Truffled mayonnaise [V]	15.0
Twice Baked Gruyere Soufflé Fig, walnuts, soft herbs, vino cotto [V]	16.0
48hr Slow Cooked Short Rib Croquettes Horseradish mayonnaise	16.0
Mooloolaba King Prawns Avocado, nduja lemon butter [GF, S]	22.9
Duck Liver Parfait Port wine jelly, onion marmalade, brioche	15.0
Zucchini Flowers Taleggio, bloody mary gel [V]	17.0
Cheese Plate A selection of Australian and International cheese, served with house made preserves, pickled figs, muscatels, oat biscuits, lavosh	34.0



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SWEETNESS OF LIFE

Versace Signature Tiramisu	22.9
Mascarpone cheese, espresso espuma, coffee meringue	
Citrus, Kalamansi Crème	14.9
Lemon crunch, blood orange cubes, lime marshmallow	
Fruit Magnum	14.9
Rum, pineapple, passionfruit [V,GF]	

LITTLE ROYAL MENU

4 - 12yrs

Chicken Nuggets	18.9
Salad, fries	
Spaghetti	18.9
Bolognese or Napolitana	
Ice-Cream Sandwich	9.9



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BEVERAGE SELECTION

“A bottle of wine contains more philosophy
than all the books in the world” – Louis Pasteur



WINE SELECTION

Champagne

NV Moët & Chandon Impérial, <i>Epernay, FR</i>	32.9	149.0
NV Billecart-Salmon Brut Rosé, <i>Mareuil-sur-Ay, FR</i>		185.0
NV Ruinart Brut, <i>Reims, FR</i>	45.9	220.0
NV Veuve Clicquot, <i>Reims, FR</i>		191.0
NV Moët & Chandon Ice Impérial, <i>Epernay, FR</i>	42.9	206.0
NV Ruinart Blanc de Blanc, <i>Reims, FR</i>		269.0
NV Moët & Chandon Rosé Impérial, <i>Epernay, FR</i>	42.9	266.0
NV Ruinart Rosé, <i>Reims, FR</i>	68.9	343.0
NV Krug Grande Cuvée, <i>Reims, FR</i>		997.0
2008 Veuve Cliquot Rosé, <i>Reims, FR</i>		248.0
2010 Dom Pérignon, <i>Epernay, FR</i>		520.0

Sparkling

NV Chandon, <i>Yarra Valley, VIC</i>	15.9	72.9
NV Chandon S, <i>Yarra Valley, VIC</i>	16.9	75.9
NV Chandon Brut Rosé*, <i>Yarra Valley, VIC</i>	19.9	93.9
NV Pelorus Cloudy Bay, <i>Blenheim, NZ</i>	17.9	85.9
NV Franciacorta Alma Grand Cuvee*, <i>Bella Vista, ITA</i>		175.0
2019 Astoria Prosecco Treviso DOC, <i>Veneto, ITA</i>	15.9	72.9
2015 Chandon Vintage Brut, <i>Yarra Valley, VIC</i>		78.9

WHITE VARIETALS

Chardonnay

2017 Kangarilla Road Chardonnay, <i>McLaren Vale, SA</i>		49.9
2017 Cloudy Bay Chardonnay, <i>Marlborough, NZ</i>	19.9	92.9
2016 Yabby Lake Chardonnay, <i>Mornington Pen, VIC</i>		97.9
2013 Geoff Weaver Chardonnay, <i>Adelaide Hills, SA</i>		130.0



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Sauvignon Blanc

2018 Baby Doll Sauvignon Blanc, Marlborough, NZ		50.9
2017 Longview, Whippet, Macclesfield, SA		53.9
2019 Dominique Portet, Yarra Valley, VIC	16.9	72.9
2017 Cape Mentelle Sem Sauv Blanc, Margaret River, WA		79.9
2020 Cloudy Bay Sauvignon Blanc*, Marlborough, NZ	18.9	85.9

Riesling

2018 Mount Harrocks Riesling, Clare Valley, SA		91.9
2017 Milton Vineyards Riesling, Freycinet Coast, TAS		87.9
2014 Main Divide Riesling, Waipara Valley, NZ	14.9	62.9

Pinot Gris and Pinot Grigio

2018 Lake Hayes Pinot Gris, Central Otago, NZ	14.9	55.9
2019 Saint Michael Eppan Pinot Grigio DOC*, Alto Adige	16.9	69.9
2015 Tradition Hugel Pinot Gris, Alsace, FR		102.0
2016 Holly's Garden Pinot Gris*, Whitlands Plateau, VIC		70.9

Rosé

2019 Triennes, Aix, FR	15.9	67.9
2020 Rockford Alicante*, Barossa Valley, SA		72.9

Sweet Wines

2017 Kilkanoon Watervale Riesling, Penwortham, SA		46.9
2017 Tim Adams Botrytis Riesling 375ml*, Clare Valley, SA		49.9
2018 Alasia Moscato Asti, Piedmont, ITY	14.9	59.9



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RED VARIETALS

Cabernet Sauvignon

2012 Geoff Merrill Cabernet Sauvignon, <i>McLaren Vale, SA</i>	16.9	70.9
2016 Terazas Reserva Cabernet Sauvignon, <i>Mendoza, ARG</i>		74.9
2016 Mount Horrocks Cabernet Sauvignon, <i>Clare Valley, SA</i>		84.9
2015 Cape Mentelle Cabernet Sauvignon*, <i>Margaret River, WA</i>		209.0
2010 Leconfeild Cabernet Sauvignon, <i>Coonawarra, SA</i>		92.9

Shiraz

2016 Juniper Crossing Shiraz, <i>Margaret River, WA</i>		61.9
2019 Torbreck Woodcutters Shiraz*, <i>Barossa Valley, SA</i>	14.9	65.9
2003 Burton Shiraz, <i>McLaren Vale, SA</i>		105.0
2017 Sanguine Estate Shiraz, <i>Heathcote, VIC</i>		95.9
2010 Cape Mentelle 2010 Shiraz, <i>Margaret River, WA</i>		106.0

Merlot

2016 Irvine Springhill Merlot, <i>Eden Valley, SA</i>		49.9
2014 Fox Creek Reserve Merlot, <i>McLaren Vale, SA</i>		52.9
2018 Elderton Estate Merlot, <i>Barossa Valley, SA</i>	16.9	74.9
2015 Katnook Estate Merlot*, <i>Coonawarra, SA</i>		142.0

Pinot Noir

2018 Palliser Pencarrow Pinot Noir, <i>Martinborough, NZ</i>	14.9	64.9
2016 Stoneleigh Raupara Pinot Noir, <i>Marlborough, NZ</i>		74.9
2015 Lark Hill, Biodynamic Pinot Noir, <i>Canberra District, NSW</i>		132.0

Red Blends

2014 Kilikanoon Prodigal Grenache, <i>Penwortham, SA</i>		61.9
2017 Terrazas Reserve Malbec, <i>Mendoza, ARG</i>		71.9



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International

2013 Nebbiolo Alba Conterno Fantino, <i>Alba, ITY</i>		95.9
2016 Chianti Classico*, <i>Tuscany, ITY</i>	19.9	91.9
2014 Marchesi Di Barolo Barbaresco, <i>Piedmont, ITY</i>		148.0
2017 Sito Moresco Gaja, <i>Piedmont, ITY</i>		185.0

BEER

International

Corona, <i>Mexico</i>		11.9
Birra Moretti, <i>Italy</i>		11.9
Heineken, <i>Holland</i>		11.9
Asahi, <i>Japan</i>		12.9
Peroni Nastro Azzuro, <i>Italy</i>		11.9
Peroni Leggera, <i>Italy</i>		9.9

Australian

Cascade Light, <i>TAS</i>		9.9
Crown Lager, <i>VIC</i>		11.9
Twisted Palm, <i>QLD</i>		12.9
Big Head, <i>QLD</i>		12.9
Stone and Wood Pacific, <i>NSW</i>		12.9

CIDER

The Hills Pear Cider, <i>SA</i>		12.9
Pipsqueak Apple Cider, <i>VIC</i>		12.9



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CLASSIC COCKTAILS

Alexander	25.9
Brandy, crème de cacao, cream	
Bloody Mary	25.9
Vodka, Worcestershire sauce, tomato juice, tabasco	
Cosmopolitan	25.9
Cointreau, vodka, cranberry juice	
Margarita	25.9
Tequila, Cointreau, lime juice, agave syrup	
Mojito	25.9
White rum, brown sugar cane, mint, lime, soda	
Pearl Martini	25.9
Lychee textures, vodka, white vermouth	
Negroni	25.9
Campari, Cinzano rosso, gin	

SPARKLING COCKTAILS

Mimosa	21.9
Prosecco and orange juice	
Aperol Spritz	21.9
Aperol, Prosecco, orange, soda	
Peach Bellini	21.9
Peach Schnapps, Chandon S, peach nectar	



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SIGNATURE COCKTAILS

Limon Limon	25.9
Bacardi Limon Rum, Lemon Myrtle Liqueur, violet, Chandon S	
Illusion of V	25.9
Captain Morgan, Frangelico, ginger beer, lemon juice	
Versace Martini	25.9
Vodka, Kahlua, vanilla liqueur, espresso	
Vanity	25.9
Chivas, apple liqueur, pineapple juice	
Medusa	25.9
Makers Mark, Pedro Ximenez, orange bitter	
Blood Diamond	25.9
Vodka, amaretto, strawberry liqueur, cranberry juice	
Milano '78	25.9
Whiskey, earl grey, tabasco, lime juice	
Il Palazzo	25.9
Hendrick's gin, fresh strawberry, basil, lime juice, sugar	

SIGNATURE MOCKTAILS

Peach Margarita	16.9
Lime juice, sugar syrup, peach puree, soda water	
Breeze	16.9
Elderflower cordial, peppermint tea, strawberry and mint	
Lychee Delight	16.9
Lychee, strawberry, apple juice and mint	
Passionfruit Mule	16.9
Passionfruit puree, lime juice, ginger beer, sugar syrup, cucumber	



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SPIRITS

Gin	30ml
Archie Rose, <i>Australia</i>	16.9
Hendricks, <i>Scotland</i>	16.9
Bombay Sapphire, <i>England</i>	14.9
Beefeater 24, <i>England</i>	15.9
Sipsmith, <i>Hammersmith, London</i>	16.9
Tanqueray Ten, <i>Bloomsbury, London</i>	15.9
Four Pillars Bloody Shiraz Gin, <i>Australia</i>	18.9
Four Pillars Rare Dry Gin, <i>Australia</i>	18.9

Vodka	30ml
Ketel One, <i>Holland</i>	13.9
Absolute, <i>Sweden</i>	14.9
Absolute Elyx, <i>Sweden</i>	15.9
Belvedere, <i>Poland</i>	15.9
Grey Goose, <i>France</i>	17.9
Wyborowa Exquisite, <i>Poland</i>	19.9

Tequila	30ml
Ocho Plata, <i>Highlands</i>	18.9
Corazon Reposado, <i>Highlands</i>	19.9
1800 Anejo, <i>Lowlands</i>	16.9
Patron Silver, <i>Highlands</i>	18.9
Patron XO Café, <i>Highlands</i>	18.9

Rum	30ml
Captain Morgan Black Spiced Gold, <i>Caribbean</i>	14.9
Bacardi Oro, <i>Puerto Rico</i>	14.9
Bundaberg Rum, <i>QLD</i>	14.9
Bacardi Superior, <i>Puerto Rico</i>	14.9
Appleton Estate 8 Years, <i>Jamaica</i>	15.9
Zacapa Centenario 23, <i>Guatemala</i>	22.9
Mount Gay Extra Old, <i>Barbados</i>	



Mixers available for 4.9 per drink
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Scotch Whiskies Blended	30ml
Chivas Regal 12 Years, <i>Scotland</i>	16.9
Johnnie Walker Black Label 12 Years, <i>Scotland</i>	16.9
Chivas Regal 18 Years, <i>Scotland</i>	22.9
Johnnie Walker Blue Label 30 Years, <i>Scotland</i>	49.9
Chivas Regal 25 Years, <i>Scotland</i>	59.9

Single Malt	30ml
Glenkinchie 12 Years, <i>Lowlands</i>	16.9
Glenfiddich 12 Years, <i>Speyside</i>	16.9
The Glenlivet 12 Years, <i>Speyside</i>	16.9
Glenmorangie 10 Years, <i>Highlands</i>	16.9
Glenmorangie 18 Years, <i>Highlands</i>	26.9
Dalwhinnie 15 Years, <i>Highlands</i>	19.9
Oban 14 Years, <i>Highlands</i>	24.9
Ardbeg 10 Years, <i>Isle of Islay</i>	16.9
Laphroaig 10 Years, <i>Isle of Islay</i>	19.9
Lagavulin 16 Years, <i>Isle of Islay</i>	26.9
Talisker 10 Years, <i>Isle of Skye</i>	21.9

Irish Whiskeys	30ml
Jameson 10 Years, <i>Ireland</i>	14.9
Bushmills 10 Years, <i>Ireland</i>	15.9

American Whiskeys	30ml
Jim Beam, <i>Kentucky</i>	12.9
Wild Turkey, <i>Kentucky</i>	13.9
Jim Beam Black Label, <i>Kentucky</i>	14.9
Canadian Club, <i>Ontario</i>	14.9
Maker's Mark, <i>Kentucky</i>	14.9
Jack Daniel's, <i>Tennessee</i>	14.9
Woodford Reserve, <i>Kentucky</i>	17.9
Basil Hayden's 8 Years, <i>Kentucky</i>	17.9
Bakers 7 Years, <i>Kentucky</i>	19.9



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Japanese Whiskey	30ml
Nikka from the Barrell, <i>Japan</i>	13.9
Nikka Taketsuru Malt Blend, <i>Japan</i>	15.9
Cognacs	30ml
Hennessy VSOP, <i>France</i>	19.9
Remy Martin VSOP, <i>France</i>	19.9
Courvoisier XO, <i>France</i>	47.9
Hennessy XO, <i>France</i>	47.9
Hennessy 'Paradis', <i>France</i>	99.9
Remy Martin XO, <i>France</i>	47.9
Remy Martin 'Louis XIII', <i>France</i>	325.0
Liqueurs	30ml
Baileys, <i>Ireland</i>	12.9
Cointreau, <i>France</i>	12.9
Kahlua, <i>Mexico</i>	12.9
Frangelico, <i>Italy</i>	12.9
Chambord, <i>France</i>	12.9
Southern Comfort, <i>USA</i>	12.9
Limoncello, <i>Italy</i>	12.9
Drambuie, <i>Scotland</i>	12.9
Grand Marnier, <i>France</i>	12.9
Aperitivo and Digestivo	30ml
Pimm's N°1, <i>Great Britain</i>	12.9
Ricard, Pernod, <i>France</i>	12.9
Aperol, <i>Italy</i>	12.9
Campari, <i>Italy</i>	12.9
Averna Amaro, <i>Italy</i>	12.9
Ouzo 12, <i>Greece</i>	12.9



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PORT AND FORTIFIED

	60ml
Yalumba Galway Pipe NV, <i>South Australia</i>	16.9
Penfold's Grandfather NV, <i>South Australia</i>	19.9
Valdespino Pedro Ximenez, <i>Spain</i>	14.9



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