food&desire.
OUR APPROACH

...is one of premium quality and creativity!

food&desire have access to an expansive array of sommelier selected, cellared and current market wines.

Custom cocktails (both alcoholic & non-alcoholic) are also designed to add flavour, colour and vibrancy to your event.

A wine list can be tailored to compliment your menu selections following further discussions with your Event Coordinator.

Please note that the prices listed are per person and are based on a maximum 5 hour event duration. Additional costs may apply should your event duration extend.

YOUR PACKAGE

Included

SPARKLING
NV Cool Woods Sparkling Brut

WHITE WINE
2016 Cool Woods Pinot Gris, Barossa Valley, SA
2016 Crowded House Sauvignon Blanc, Marlborough, NZ
2016 Sticks Chardonnay, Yarra Valley, VIC

RED WINE
2015 Cake Wines Adelaide Hills Pinot Noir, Adelaide Hills, SA
2015 Endless Wine Shiraz, Heathcote, VIC
2014 Cool Woods Cabernet Sauvignon, Barossa Valley, SA

Please select 1 white & 1 red wine from Wine List 1
*$5.00 per person to select 2 whites & 2 reds from Wine List 1

BEER AND CIDER

Aerial, Carousel and White Lane
Cricketers Arms Lager
Asahi Soukai
Somersby Apple Cider

Harbour Room
James Boag’s Draught
Hahn Light
James Squire Apple Orchard Crush Cider

NON ALCOHOLIC

Soft drinks, juices, Sant Aniol sparkling mineral water, tea & brewed coffee
**RESERVED LIST**

<table>
<thead>
<tr>
<th>SPARKLING</th>
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<tbody>
<tr>
<td>NV, Dal Zotto Pucino Prosecco, King Valley, VIC</td>
<td>$8.00</td>
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<tr>
<td>NV, Ninth Island Sparkling, Tamar Valley, TAS</td>
<td>$10.00</td>
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<tr>
<td>2007 Kreglinger Vintage Brut, Pipers River, TAS</td>
<td>$17.00</td>
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<thead>
<tr>
<th>CHAMPAGNE</th>
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<tbody>
<tr>
<td>NV, Duval Leroy Champagne Brut, Champagne, FRA</td>
<td>$90.00</td>
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<tr>
<td>*for 30 minute pre dinner drinks only, $30.00 per person</td>
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<tr>
<td>NV, Roederer Brut Premier, Champagne, France</td>
<td>$100.00</td>
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<tr>
<td>*for 30 minute pre dinner drinks only, $34.00 per person</td>
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<thead>
<tr>
<th>SPARKLING ROSE</th>
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<tbody>
<tr>
<td>42 Degrees South Prem. Cuvée Sparkling Rose</td>
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<tr>
<td>Coal River Valley, TAS</td>
<td>$9.00</td>
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<tr>
<td>2011 Roederer Vintage Rose, Reims, FRA</td>
<td>$100.00</td>
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<thead>
<tr>
<th>RIESLING</th>
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<tbody>
<tr>
<td>2016 RockBare Riesling, Clare Valley, SA</td>
<td>$7.00</td>
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<tr>
<td>2015 Frogmore Creek Riesling, Coal River Valley, TAS</td>
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<thead>
<tr>
<th>PINOT GRIS &amp; VARIETAL</th>
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<tbody>
<tr>
<td>2016 Tar &amp; Roses Pinot Grigio, CENTRAL VIC</td>
<td>$7.00</td>
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<tr>
<td>2016 Red Claw Pinot Gris, Mornington, VIC</td>
<td>$10.00</td>
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<thead>
<tr>
<th>SAUVIGNON BLANC</th>
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<tbody>
<tr>
<td>2016 Shaw &amp; Smith Sauvignon Blanc, Adelaide Hills, SA</td>
<td>$10.00</td>
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<tr>
<th>CHARDONNAY</th>
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<tbody>
<tr>
<td>2016 Ninth Island Chardonnay, TAS</td>
<td>$7.00</td>
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<tr>
<td>2016 House of Plantagenet Chardonnay, Great Southern, WA</td>
<td>$9.00</td>
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<tr>
<td>2015 Giant Steps Sexton Chardonnay, Yarra Valley, VIC</td>
<td>$16.00</td>
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<tr>
<th>ROSE</th>
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<tbody>
<tr>
<td>2016 Dal Zotto Rosato, King Valley, VIC</td>
<td>$7.00</td>
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<tr>
<td>2016 Pink Claw Grenache Rose, Mornington, VIC</td>
<td>$8.00</td>
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### PINOT NOIR
- 2016 Snake & Herring Pinot Noir, Great Southern, WA $8.00
- 2016 Giant Steps Estate Pinot Noir, Yarra Valley, VIC $10.00
- 2016 Pipers Brook Pinot Noir, TAS $14.00

### VARIETAL
- 2016 Foster e Rocco Nuovo Sangiovese, Heathcote, VIC $8.00
- 2016 Te Mata Estate Gamay Noir, Hawkes Bay, NZ $8.00
- 2015 Yangarra GSM, McLauren Vale, SA $10.00

### SHIRAZ
- 2015 Mountadam Shiraz, Barossa Valley, SA $7.00
- 2014 Barossa Babe Shiraz, Barossa Valley, SA $15.00
- 2014 Heathcote Shiraz, Heathcote, VIC $16.00
- 2015 Yabby Lake Single Vineyard Syrah, Mornington, VIC $11.00

### CABERNET SAUVIGNON & BLENDS
- 2015 RockBare Cabernet Sauvignon, Coonawarra, SA $8.00
- 2013 Amelia Park Reserve Cabernet Sauvignon Margaret River, WA $17.00

### INTERNATIONAL

#### FRANCE
- 2015 Domaine Zind-Humbrecht Pinot Gris, Alsace $11.00
- 2015 Louis Jadot Chablis, Burgundy $15.00
- 2015 Fat Bastard Pinot Noir, Languedoc $6.00
- 2013 Lavau Côtes de Rhône Villages, Rhone $8.00
- 2015 Louis Jadot Beaujolais Villages Jacques, Burgundy $10.00
- 2015 Maison Sant Aix dry Rose, Provence $10.00

#### ITALY
- 2015 Aquilani Pinot Grigio, Friuli $6.00
- 2014 Contesa Montepulciano, D’abruzzo $9.00
- 2015 Poliziano Chianti DOCG, Tuscany $9.00

#### AUSTRIA
- 2015 Loimer Lois Gruner Veltliner, Niederösterreich $8.00

#### SPAIN
- 2013 Bodegas Munoz Tempranillo, Castile & Leon $7.00
**BEERS**

**DRAUGHT BEERS (Carousel, Aerial & White Lane)**
- Cricketers Arms Lager incl in your package
- Somersby Apple Cider incl in your package
- Asahi Super Dry and Mountain Goat $2.50 per person

**DRAUGHT BEERS (Harbour Room)**
- James Boag’s Draught incl in your package
- Hahn Premium Light incl in your package
- James Squire Orchard Crush Apple Cider incl in your package
- Furphy $2.50 per person

**BOTTLED BEERS**
- James Boag’s Premium $4.00
- Mountain Goat Steam Ale $4.50
- Furphy Refreshing Ale $4.00
- Asahi $4.50

*Maximum selection of 3 beer varieties

**SPIRITS**

**SPIRITS**
- Belvedere Vodka
- Johnnie Walker Black Whiskey
- Bombay Sapphire Gin
- Ezra Brooks Bourbon
  - $12.00 per person (5 hour duration)

**NON ALCOHOLIC**

**Soft drinks**
- Pepsi, Pepsi Max, Lemonade, Lemon Squash, Tonic, Ginger Ale

**Juice**
- Orange, Cranberry, Apple

**Sant Aniol Sparkling Mineral Water**

**HOT BEVERAGES**
- Brewed Coffee
- Assorted Tea

*Espresso coffee cart or Machine hire available at additional costs
COCKTAILS

The food&desire team have created a range of spring and summer cocktails, tailored to offer you, your clients and guests a unique experience. Please ask our team to assist you in your choices.

Salute, Shalom, Yiamas & Cheers!
Harry & Fay
The hybrid Bellini and Spritzer rolled into one - rosemary infused peach tea, Bombay Sapphire Gin, lychee liqueur, laced with overtones of apple, chamomile, lavender buds and rose petals, topped with bubbles.

Yuzu fortune
Yuzu purée, Framboise syrup, Belvedere, fresh mint and basil, cucumber ribbons, topped with sparkling wine.

Sweet + Sour

Spice
Frangelico, Cariel Vanilla vodka, finger lime syrup, served sour style, finished with a blue curacao float, a smooth and delectable take on classic flavours.

Pisco & Marshmallow Sour
The classic Peruvian spirit Pisco, lemon and lime juice, shaken hard, double strained, and layered with a marshmallow foam to finish. Think of a drinkable lemon meringue with a funky twist.

A Little Soiree
We have chosen a variety of Mojito’s for our list to entice you and your guests - Mint, lime, dark rum and sugars, crushed ice, the next ingredient is yours to decide…

Caramelised Pineapple
Burnt pineapple, fresh lime, pineapple syrup, finished with toasted coconut.

White Chocolate & Coca Leaf
Think of an after dinner mint, but in liquid form, dark rum, white chocolate liqueur, Agwa to bind, and all the usual suspects.

Passionfruit
Fresh passionfruit, fresh lime, passionfruit syrup, garnished with a passionfruit cup and mint.
The Goldstar Martini
Cariel Vanilla Vodka, Passionfruit syrup, Apple liqueur, a touch of chilli, fresh lime, cloudy apple juice, served up in a chilled martini glass.

Tommy’s Margarita
This is how a Margarita should be drunk!
El Jimador Reposado Tequila, Agave syrup, fresh lemon and lime, half salt rim, served short over ice

Peach and Rose Gin Mule
Hendricks, Cucumber and Rose Gin, mint, lime, ginger beer, a few drops of peach bitters.

The Hemmingway Daiquiri
A classic to sip in the morning, the afternoon or even when the sun goes down, this cocktail highlights the simple nature of a true classic, balancing citrus, sweet and sugars ...

   White rum, pink grapefruit juice, Luxardo Maraschino Cherry liqueur, and fresh lime juice. Served up, shaken and strained, ready for the novice or the expert connoisseur.

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LIQUID DESSERT, NO CUTLERY NEEDED...

Apple Crumble
Stolichnaya salted caramel vodka, cloudy apple juice, cinnamon syrup, laced with fresh lime, served tall, over ice, and finished with a crumble rim. Delish.

ESPRESSO MARTINI - Have it 3 ways! What better way to get the party started, than with everyone’s favourite the Espresso Martini. We have the original, a playful Salted Caramel, and an indulgent Dark Chocolate and Orange Curacao. Choose you own adventure!

Classic
Belvedere pure vodka, Little Drippa, Double Drippa, shaken hard and served up

Salted Caramel
Stolichnaya pure vodka, salted caramel syrup and Little Drippa, shaken hard and served with a salt and sugar rim

Dark Chocolate and Orange
Belvedere pure vodka, Pierre Ferrand Orange Dry Curacao, dark chocolate bitters, orange bitters
SS 17/18 MENU