



EVENTS

The background image shows a bright, modern restaurant interior. In the foreground, there are several tables set with white tablecloths, glassware, and plates. The chairs are light-colored with a woven backrest. The ceiling is decorated with numerous hanging plants in various styles of pots, some of which are illuminated by warm, glowing pendant lights. Large windows on the right side of the frame offer a view of the outdoors. The overall atmosphere is clean, bright, and inviting.

EVENTS & FUNCTIONS

With an unwavering focus on detail and thoughtfully designed private dining rooms, The Chambers offers versatile spaces suitable for a wide range of occasions.

From corporate board meetings and conferences to lively cocktail events, elegant wedding receptions, and intimate sit-down dinners, we cater to every kind of function.

Our dedicated team of event managers, creative chefs, and attentive front-of-house staff work together to ensure your event surpasses all expectations.

We take immense pride in delivering flawless service, making your experience as wonderful as you envisioned. So, sit back, relax, and let us take care of hosting your most memorable event yet!

Conveniently situated in the Cairns CBD, ample parking bays are available for the general public, making The Chambers easily accessible for all your guests.



INSIDE BAR

Step inside our tropical, warmly inviting bar adorned with timber furnishings and complemented by soft mood lighting.

Despite its intimate size, this charming space can comfortably accommodate up to 30 seated guests or 50 standing.

Impress your guests with the luxury of having a private bar exclusively for your event. Additionally, our built-in sound system allows guests to customise their own music, enhancing the ambiance to their liking.

The inside bar is available throughout the day, whether it's for a delightful breakfast, a leisurely lunch, or an elegant dinner.

If you'd like to see the space in person, we warmly welcome site inspections. Feel free to contact our team, and we'll be delighted to arrange an appointment at your convenience.



The inside bar is available throughout the day, whether it's for a delightful breakfast, a leisurely lunch, or an elegant dinner.

CAPACITY

**30 guests seated
50 guests standing**

PARKING

On street available





THE PATIO & LANEWAY

Uniquely distinct, The Patio stands as a garden bar like no other. Delightfully bordered by a white picket fence, lush greenery, and adorned with enchanting hanging lights, this space presents the perfect setting for standup cocktail events, product launches, birthdays, and various other celebrations.

Equipped with an integrated sound system, outdoor fans, and boasting its own private bar, The Patio offers a mix of occasional high table and low table seating, ensuring a delightful and memorable experience for you and your guests.

Whether it's a bright breakfast, a leisurely lunch, or an enchanting dinner, The Patio welcomes you to revel in its allure at any time of the day. For those who wish to see this captivating space firsthand, site inspections are encouraged. Feel free to reach out to our team and schedule an appointment

Personalization is key, as the host can curate their preferred music, setting the tone for the event.



CAPACITY

**40 guests seated
100 guests standing**

PARKING

Street parking available





THE URBAN OASIS

(PATIO, LANEWAY & ELSIE'S)

For those seeking a spacious venue to host their event, look no further. This versatile space has accommodated numerous events and special occasions, such as engagement parties, birthday celebrations, product launches, corporate networking gatherings, and elegant wedding receptions.

The appeal of this space lies in its dual offering—a welcoming indoor air-conditioned private room and a charming outdoor garden bar. Enjoy the best of both worlds in this captivating setting.

Equipped with an integrated sound system, outdoor fans, and a private bar, the space provides a seamless experience for guests with occasional high table and low table seating options. Notably, the private dining room is equipped with TV access, adding an extra touch of entertainment.

The Patio, Laneway & Elsie's Private Dining is available

throughout the day, be it a delightful breakfast, a leisurely lunch, or an enchanting dinner.

We warmly welcome site inspections; feel free to contact our team, and we'll gladly arrange an appointment at your convenience.

CAPACITY

100 guests seated

150 guests standing

PARKING

Street parking available



ELSIE'S PRIVATE DINING ROOM



Elsie's Private Dining Room stands as the ultimate venue, catering to both corporate and social gatherings. The highlight of this room is its dedicated large timber boardroom-style table, thoughtfully designed to comfortably accommodate up to 16 guests.

Its features include built-in audio-visual facilities, elegant lighting fixtures, tasteful timber furnishings, and complimentary WIFI access, providing a comprehensive and sophisticated experience.

Throughout its history, Elsie's Private Dining Room has been the chosen venue for a multitude of events and special occasions, ranging from intimate birthday celebrations and hens' nights to professional corporate seminars, stylish cocktail parties, and captivating fashion launches.

The versatility of Elsie's private dining room is evident, as it welcomes bookings for breakfast, lunch, or dinner events. For those interested in exploring this exquisite space in person, we encourage site inspections.

Please feel free to reach out to our team, and we will be more than happy to arrange an appointment at your convenience.

CAPACITY 16 guests seated

PARKING Street parking available



WATKINS PRIVATE DINING ROOM

Watkins Private Dining Room stands as the ultimate venue, perfectly suited for both corporate and social gatherings. The centerpiece of this room is a dedicated large timber boardroom-style table, thoughtfully designed to comfortably seat up to 22 guests.



Its intimate ambiance is enhanced by elegant lighting fixtures, tasteful timber furnishings, and complimentary WIFI access, creating a secluded space on the second floor.

Throughout its history, Watkins Private Dining Room has been the chosen venue for a diverse array of events and special occasions.

From joyous birthdays and memorable hen's nights to professional corporate seminars, lively cocktail parties, sophisticated wine tastings, and more, it has gracefully hosted a wide range of celebrations.

Watkins Private Dining Room is available to book for breakfast, lunch, or dinner events. If you wish to experience the charm of this exclusive space firsthand, we gladly welcome site inspections.

Please feel free to contact our team, and we will be more than happy to arrange an appointment at your convenience.

CAPACITY **22 guests seated**
 40 guests standing

PARKING **Street parking available**



INSIDE RESTAURANT

With the ability to accommodate up to 50 seated guests and 100 standing, this enchanting space proves ideal for both intimate sit-down dinners and lively cocktail events.

Fully air-conditioned and offering complimentary WIFI access, the lush ambiance is further enhanced by a built-in audio system, ensuring a delightful experience for all attendees. Over time, this inviting space has gracefully hosted a variety of gatherings, including joyful Christmas parties, cherished birthday dinners, heartwarming baby showers, and professional corporate events.

The inside restaurant welcomes bookings for dinner events, creating a perfect setting for a delightful evening. For those interested in seeing this captivating space in person, we happily welcome site inspections. Feel free to contact our team, and we will be pleased to arrange an appointment at your convenience.

CAPACITY **50 guests seated**
100 guests standing

PARKING **Street parking available**





OUTDOOR DECK

Situated on the ground floor, The Outdoor Deck offers stunning views of Cairns City, providing a delightful al fresco experience.

Versatility is a hallmark of this space, having successfully hosted product launches, birthday celebrations, and intimate sit-down dinners, making it an ideal choice for various occasions.

Equipped with outdoor fans and retractable blinds, the space boasts the convenience of becoming weatherproof with a simple click of a button, ensuring the comfort of your guests regardless of the conditions.

For a delightful dinner event, The Outdoor Deck is the perfect setting. If you wish to explore this scenic venue in person, we warmly welcome site inspections. Feel free to contact our team, and we will be delighted to arrange an appointment at your convenience.

CAPACITY **40 guests seated**
 50 guests standing

PARKING **Street parking available**





BOTTOMLESS BRUNCH

Including 1 choice from our brunch items and a two hour drink package.

BRUNCH MENU - CHOOSE 1

Eggs Benedict

Poached eggs, wilted spinach, house-made hollandaise & English muffin

Josper Grilled Beef Burger

Edge Hill Butchery beef patty, baby gem lettuce, tomato, house-made burger sauce, swiss cheese, crinkle cut sweet pickles on a toasted milk bun served with shoestring fries

Smashed Avocado

Smashed avocado on toast with truffle cream cheese, ricotta, pea, lemon & feta za'atar fritter, coriander gremolata, herb oil, pickled cucumber ribbons & aleppo pepper

Caesar Salad

Lettuce, poached egg, bacon, croutons, shaved parmesan, anchovy & Caesar dressing



**Gluten Free & Vegan options available on request*

**All ingredients may not be listed above, please notify us of any allergies. We cannot cater for any menu changes. Menu and prices subject to change.*

For further information please contact our function team on (07) 4041 7302 or email functions@the-chambers.com.au

BOTTOMLESS BRUNCH

DRINKS PACKAGES - CHOOSE 1

5% weekend surcharge applies to all packages

STANDARD

\$70PP

2 HOUR DRINK PACKAGE INCLUDING

Cocktails

Pimms
Mimosa

Beer

Peroni Red
Great Northern

Wine & Sparkling

The Chambers House Sparkling
The Chambers House Sauv Blanc
The Chambers House Rose

SILVER

\$80PP

2 HOUR DRINK PACKAGE INCLUDING

Cocktails

Pimms
Aperol Spritz
Mimosa

Beer

Peroni Red
Great Northern
Corona

Wine & Sparkling

The Chambers House Sparkling
The Chambers House Sauv Blanc
The Chambers House Rose
The Chambers House Pinot Gris
The Chambers House Shiraz

GOLD

\$99PP

2 HOUR DRINK PACKAGE INCLUDING

Cocktails

Pimms
Aperol Spritz
Mimosa
Espresso Martini
Tommy's Margarita

Beer

Stone & Wood
Corona
Peroni Red
Great Northern

Wine & Sparkling

The Chambers House Sparkling
The Chambers House Sauv Blanc
The Chambers House Rose
The Chambers House Pinot Gris
The Chambers House Shiraz

NON-ALCO

\$55PP

2 HOUR DRINK PACKAGE INCLUDING

Mocktails

Tropical Martini - Non alcoholic
gin, passionfruit, pineapple,
vanilla, lime

Passion Fizz - Non alcoholic
tequila, passionfruit, mango,
lemon, soda

Beer

Great Northern Zero

Sparkling

Non alcoholic sparkling wine

Soft-drinks & juice

Lemon lime bitters
Coke
Coke Zero
Lemonade
Fresh orange juice



PAINT & SIP BOTTOMLESS BRUNCH

Including Step-by-step painting class instructed by local artist Jess from Blanc Canvas, bottomless 2-hour drinks package of your choice and brunch dish or grazing platters*

BRUNCH MENU (10AM & 12:30PM - FRI & SAT)

Eggs Benedict

Poached eggs, wilted spinach, house-made hollandaise & English muffin

Josper Grilled Beef Burger

Edge Hill Butchery beef patty, baby gem lettuce, tomato, house-made burger sauce, swiss cheese, crinkle cut sweet pickles on a toasted milk bun served with shoestring fries

Smashed Avocado

Smashed avocado on toast with truffle cream cheese, ricotta, pea, lemon & feta za'atar fritter, coriander gremolata, herb oil, pickled cucumber ribbons & aleppo pepper

Caesar Salad

Lettuce, poached egg, bacon, croutons, shaved parmesan, anchovy & Caesar dressing

GRAZING MENU (2PM, 4PM & 6PM - FRI & SAT)

Jamon serrano, pepperoni salami, champagne ham, selection of pickles, cheeses, fruits and dips, sourdough crostini, garlic bread & scotch eggs



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PAINT & SIP DRINK PACKAGES

DRINKS PACKAGES - CHOOSE 1, 2 HR PACKAGE

PRICE INCLUDES PAINT CLASS, 2HR DRINK PACKAGE + BRUNCH OR GRAZING PLATTERS

5% weekend surcharge applies to all packages

STANDARD

\$120PP (BRUNCH)

\$130PP (GRAZING)

2 HOUR DRINK PACKAGE INCLUDING

Cocktails

Pimms
Mimosa

Beer

Peroni Red
Great Northern

Wine & Sparkling

The Chambers House Sparkling
The Chambers House Sauv Blanc
The Chambers House Rose

SILVER

\$130PP (BRUNCH)

\$140PP (GRAZING)

2 HOUR DRINK PACKAGE INCLUDING

Cocktails

Pimms
Aperol Spritz
Mimosa

Beer

Peroni Red
Great Northern
Corona

Wine & Sparkling

The Chambers House Sparkling
The Chambers House Pinot Gris
The Chambers House Sauv Blanc
The Chambers House Rose

GOLD

\$145PP (BRUNCH)

\$155PP (GRAZING)

2 HOUR DRINK PACKAGE INCLUDING

Cocktails

Pimms
Aperol Spritz
Mimosa
Espresso Martini
Tommy's Margarita

Beer

Stone & Wood
Corona
Peroni Red
Great Northern

Wine & Sparkling

The Chambers House Sparkling
The Chambers House Sauv Blanc
The Chambers House Rose
The Chambers House Pinot Gris
The Chambers House Shiraz

NON-ALCO

\$105PP (BRUNCH)

\$115PP (GRAZING)

2 HOUR DRINK PACKAGE INCLUDING

Mocktails

Tropical Martini - Non alcoholic gin, passionfruit, pineapple, vanilla, lime

Passion Fizz - Non alcoholic tequila, passionfruit, mango, lemon, soda

Beer

Great Northern Zero

Sparkling

Non alcoholic sparkling wine

Soft-drinks & juice

Lemon lime bitters
Coke
Coke Zero
Lemonade
Fresh orange juice



HIGH TEA

MINIMUM OF 3 GUESTS

Available from 10am Monday to Sunday
72hr notice required

\$60PP

5% weekend surcharge applies to all high tea



FIRST TIER

A selection of sliders and ribbon sandwiches including:

Slow cooked miso pulled pork slider w/ apple & fennel slaw

Smoked salmon, truffle cream cheese & cucumber finger sandwich

Curried egg & caramelised onion finger sandwich

SECOND TIER

Coronation chicken pancakes w/ sultanas & almonds (gf)

Lamb & pistachio meatballs w/ sumac yoghurt

CHAMPAGNE & SPARKLING

Take your high tea to the next level with a cheeky selection of bubbly available. Your choice of:

The Chambers Sparkling | \$12.5 per glass

Mimosa | \$16 per glass

THIRD TIER

Chocolate & peanut brownie pieces (gf)

Eaton mess, meringue Greek yoghurt Chantilly, berries & pomegranate molasses (gf)

Vanilla & cinnamon crême brûlée w/ raspberry (gf)

Freshly baked scones w/ Chantilly cream & jam



ENDLESS TEA AND ONE BARISTA MADE COFFEE

Organic Tea
(English Breakfast & Earl Grey)



2HR BOTTOMLESS SPARKLING | +\$40PP

2HR BOTTOMLESS MIMOSA | +\$47PP

* Requires 72 hours notice

* Other beverage options available on request

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Take your morning and afternoon teas to new heights with a timeless, elegant and scrumptious high tea.







CANAPÉ MENU

*Three pieces.....	21pp
*Five pieces.....	35pp
*Eight pieces.....	56pp
*Ten pieces.....	70pp
*Additional canapé.....	7pp

*All choices excluding substantial canapés.
Substantial canapé 9.5pp.
Minimum 20 people.

CANAPÉ GUIDE

3 canapé selections ideal for entrée replacement when complimented by a grazing board

5 canapé selections ideal for main replacement when complimented by a grazing board

8 canapé selections ideal for entrée & main replacement when complimented by a grazing board

10 canapé selections ideal for a full three course meal replacement when complimented by a grazing board

COLD CANAPÉS

Duck leg sous vide with sweet onion jam on a crisp garlic croute

Moroccan spiced chicken with cashew nuts wrapped in a saffron & lemon pancake

Sesame-crusted tuna seared tuna with cucumber salsa and wasabi mayonnaise (gf, df)

Natural oysters served with lemon and salt (gf,df)
served by the dozen only

Tomato tarte tatin with caramelised onion, basil pesto & fetta (veg)

Goats cheese tart creamy goats cheese with house-made ratatouille

Confit salmon belly served on a garlic croute with house pickles & mayonnaise

WARM CANAPÉS

Gochunjang glazed pork belly with compressed daikon & kimchi ketchup (gf, df)

Seared beef served on a crisp truffled polenta chip, goats cheese & ricotta curd, chimichurri

Lamb meatball with basil pesto & house-made napoli sauce (gf)

Confit salmon croquette with leek & truffle aioli

Mushroom arancini wild mushrooms, white bean hummus, parmesan & pesto mayonnaise (veg)

Polenta chip with romesco & white bean hummus
(vegan option available)

Crispy cauliflower Nashville-spiced, ranch dressing & pickled red onion salsa (gf, vegan)

Mushroom scallop with cauliflower purée, hazelnut dressing (gf, vegan)

SUBSTANTIAL CANAPÉS

+9.5ea

Lamb kofta freshly-made lamb kofta served on a skewer with house-made tzatziki

Caprese slider filled with buffalo mozzarella, sundried tomato, basil pesto & fresh rocket

Pulled pork slider with gochujang dressing, kimchi slaw & lime pickle mayonnaise

DESSERT

Petit four assortment of hand-made petit fours

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GRAZING PLATTERS

PLATTERS PRICED TO SUIT 20 PEOPLE

While these platters are priced to suit 20 people, we'll be happy to help discuss the best option for your event.

CHARCUTERIE PLATTER | \$240

Jamon serrano, pepperoni salami, champagne ham, selection of pickles, cheeses, fruits and dips, sourdough crostini, garlic bread & scotch eggs

THE VEGAN PLATTER | \$200

Assortment of market vegetables, selection of pickles and dips, sourdough crostini and crackers

**Gluten Free & Vegan options available on request*



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SIT DOWN MENU

FOR PARTIES OF 10 OR MORE

All meals served as alternate drop. Maximum two choices.

ENTREE

Beef carpaccio with rocket, fried capers, parmesan & anchovy aioli (gf)

Confit pork belly, gochujang glaze, compressed daikon, kimchi ketup & shimichi (gf, df)

Seared scallops with butternut purée, chorizo crumb & tobiko (df)

Wild mushroom pate with soused onion on a crisp garlic croute (vegan)

Zucchini blossoms roasted and stuffed with mozzarella on a sundried tomato pesto (gf)

MAIN

Harissa spiced chicken supreme with Moroccan cous cous, romesco & salsa verde (df)

Eye fillet | +5pp
dauphinoise potato, market greens, celeriac mustard purée, beef reduction (gf)

Herb crusted salmon with pea velouté, sweet corn & truffle pomme dauphines drizzled with lemon oil

Confit duck leg with skordalia, roasted cauliflower, seared shallots & pomegranate jus (gf)

Butternut pumpkin risotto
crispy kale, toasted fregola & pinenuts (veg, vegan option available)

2 COURSE | \$65PP
Main & Dessert

2 COURSE | \$70PP
Entree & Main

3 COURSE | \$89PP
Entree & Main & Dessert

DESSERT

Hazelnut tiramisu infused with Frangelico, land finished with a crisp chocolate shard

Mini apple crumble
with pickled berries, vanilla & raspberry ice cream

Salted caramel cheesecake
served with a biscoff crumb, berry gel & lemon curd

Crème Brûlée vanilla and almond crème brûlée with a caramelised top & Limoncello sorbet (vegan)

OPTIONAL

Pre-dinner 3 canapé | 21pp

Select three choices from either the cold or warm canapé menu

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BANQUET MENU

FOR PARTIES OF 10 OR MORE

All made to share in the middle of the table. Great for socialising.

TO SHARE

Charcuterie board jamon serrano, pepperoni salami, champagne ham, rolled nduja, selection of pickles, cheeses, fruits and dips, sourdough crostini, garlic bread & scotch eggs.

MAIN

Slow roasted beef with celeriac and mustard puree, confit shallots & beef reduction

Herb crusted salmon served on warmed tartare sauce with lemon oil

Josper smoked whole chicken with chimichurri

Roasted pork belly with apple cider glaze served on top of cauliflower & leek purée

Chan masala roasted butternut squash and bay puree & coconut yoghurt (vegan)

SIDES

Duck fat Kipfler potatoes with rosemary & thyme

Moroccan spiced cous cous salad rocket, date labneh & chilli jam (veg)

Mixed baby heirloom carrots with marinated goat fetta & pine nuts (veg)

Rocket salad with fennel & pomegranate vinaigrette

Truffle fries shoe-string fries served with parmesan & truffle

Steamed broccolini romesco sauce, apple balsamic & dukkah

DESSERTS

Mini Pavlova served with mango mousse & seasonal berries

Petit four assortment of hand-made petit fours

2 COURSE | \$89PP

Canapé selection* or shared charcuterie/cheese and bread boards to start followed by choice of 2 mains + 3 sides.

All made to share.

3 COURSE | \$99PP

Canapé selection* or shared charcuterie/cheese and bread boards to start followed by choice of 2 mains + 3 sides and choice of dessert to finish

All made to share.

* Select three choices from either the cold or warm canapé menu

Add additional main | \$18pp

Add additional side | \$9pp

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BAR TABS

For parties of 20 or more who would like to have a bar tab we recommend a shortened menu. This allows quicker service, a more enjoyable evening for you and means your bar tab will go that little bit longer!

SHORTENED MENU #1: HOUSE WINES, BEER & SPIRITS

House Wines

The Chambers Sparkling	12.5
The Chambers Pinot Grigio	12.5
The Chambers Sauvignon Blanc	12.5
The Chambers Rose	12.5
The Chambers Shiraz	12.5

House Beer

All beers available

House spirits

Vodka	11
Gin	11
Tequila	11
Dark Rum	12
White Rum	11
Scotch	11

Cocktails

Choose two from our full beverage list

SHORTENED MENU #2: SILVER WINES, BEER & SPIRITS

Wines

Yarra Burn Prosecco	13
Tatachilla White Admiral Pinot Grigio, Aus	12.5
Ride On Sauvignon Blanc, Malborough NZ	12.5
2022 Aimee's Garden Moscato Pink, Victoria, Australia	13
Chemin des Sables Rose. Vin de Pays France	12.5
2022 Counterpoint Shiraz, Australia	12.5

Beer

All beers available

Spirits

Ketel One – Vodka	12
Tanqueray – Gin	12.5
Don Julio Blanca – Tequila	13
Bundaberg – Rum	12
Johnnie Walker Black – Whisky	12

Cocktails

Choose two from our full beverage list

SHORTENED MENU #3: GOLD WINES, BEER & SPIRITS

Wines

NV Veuve Clicquot Champagne, France	25
2019 Chaffey Brothers 'Not Your Grandma's Riesling' Eden Valley, Australia	15
2020 Shaw & Smith Sauvignon Blanc, Adelaide Hills, Australia	17
2023 Vasse Felix "Filius" Chardonnay, Margaret River, Australia	18
2022 Mt Difficulty Roaring Meg Pinot Noir, Central Otago, NZ	18
2018 Wirra Wirra The Catapult Shiraz, McLaren Vale, Australia	16

Beer

All beers available

Spirits

Belvedere – Vodka	15
Hendricks– Gin	13
Casamigos Blanco – Tequila	14
Sailor Jerry – Rum	13
Chivas Regal 12 yr old – Whisky	12.5

Cocktails

Choose two from our full beverage list



WINE

BY THE BOTTLE

NV The Chambers Sparkling, South Australia	52
NV Yarra Burn Prosecco, Australia	55
NV Veuve Clicquot Champagne, France	139
NV The Chambers Pinot Grigio Australia	54
2019 Chaffey Brothers 'Not Your Grandma's Riesling' Eden Valley, Australia	65
2023 Jim Barry 'Watervale' Riesling, Clare Valley, Australia	70
2018 Grosset Hill Smith 'Mesh' Riesling, Eden Valley, Australia	78
2022 The Chambers Sauvignon Blanc, Marlborough, NZ	54
2020 Shaw & Smith Sauvignon Blanc, Adelaide Hills, Australia	76
2023 Vasse Felix 'Filius' Chardonnay, Margaret River, Australia	70
2022 The Chambers Rosé, Vin de Pays, France	54
2022 Aimee's Garden Moscato Pink, Victoria, Australia	55
2022 Mt Difficulty Roaring Meg Pinot Noir, Central Otago, NZ	74
2022 The Chambers Shiraz, Australia	54
2018 Wirra Wirra The Catapult Shiraz, McLaren Vale, Aus	72
2017 Dutschke 80 Block Merlot, Barossa, Australia	60
2020 Grant Burge 'Cameron Vale' Cabernet Sauvignon, Barossa, Australia	62

Please request our full list for further choice.

WELCOME COCKTAILS AVAILABLE ON ARRIVAL

APEROL

Aperol, prosecco, soda

MARGARITA

Tequila, cointreau, lime, agave

ESPRESSO MARTINI

Vodka, kahlua, vanilla syrup,
double espresso shot

COSMO

Vodka, cranberry, cointrea, lime

Please select 1 max
17pp



DRINKS PACKAGES

BEVERAGE PACKAGE #1

2HRS \$48PP | 3HRS \$72PP

The Chambers Sparkling, *Australia*

The Chambers Sauvignon Blanc, *Australia*

The Chambers Shiraz, *Australia*

Great Northern, *Yatala, Australia*

Peroni Red, *Italy*

Soft drinks and Juice

BEVERAGE PACKAGE #2

2HRS \$69PP | 3HRS \$99PP

Yarra Burn Prosecco, *Australia*

Chemin des Sables Rose, *Vin de Pays, France*

Shaw & Smith Sauvignon Blanc *Adelaide Hills, Australia*

Mt Difficulty Roaring Meg Pinot Noir, *Otago New Zealand*

Australian and Imported Premium Beers - choice of all

Soft Drinks and Juice

BEERS

STANDARD BEERS

Bottle Great Northern Lager, *Yatala, Australia* 4.2%

Bottle Great Northern Super Crisp (mid) Lager, *Yatala, Australia* 3.5%

Stone & Wood Pacific Ale, *Byron Bay, Australia* 4.4%

Peroni Azzurra Lager, *Italy* 3.5%

Peroni Red Lager, *Italy* 5.1%

Corona Extra Lager, *Mexico* 4.5%