

# LUME BAR

## SPARKLING WINE:

**TATACHILA BRUT NV**

Glass - \$12 | Bottle - \$41

**ASTRALE PROSECCO**

Glass - \$14 | Bottle - \$60

**JACQUART BRUT CUVÉE**

Glass - \$23 | Bottle - \$120

**T'GALLANT JULIET MOSCATO**

Glass - \$12 | Bottle - \$48

## WHITE WINE:

**THE HARDY'S RIDDLE SAUVIGNON BLANC**

Glass - \$12 | Bottle - \$40

**SQUEALING PIG SAUVIGNON BLANC**

Glass - \$14 | Bottle - \$57

**EDDYSTONE POINT RIESLING**

Glass - \$17 | Bottle - \$60

**SILKWOOD BOWERS CHARDONNAY**

Glass - \$14 | Bottle - \$56

**HOUGHTON RESERVE CHARDONNAY**

Glass - \$12 | Bottle - \$49

**MEZZACORONA PINOT GRIGIO**

Glass - \$15 | Bottle - \$53

## RED WINE:

**HIGHGATE MUDGE SHIRAZ**

Glass - \$12 | Bottle - \$40

**PETALUMA PINOT NOIR**

Glass - \$17 | Bottle - \$60

**GRANT BURGE BENCHMARK MERLOT**

Glass - \$14 | Bottle - \$46

**ST HALLETT GARDEN OF EDEN SHIRAZ**

Glass - \$14 | Bottle - \$58

**SHAW ESTATE CABERNET SAUVIGNON**

Glass - \$14 | Bottle - \$62

**BONNIE DOON ROSE**

Glass - \$15 | Bottle - \$53

**KATNOOK FOUNDER'S BLOCK CABERNET SAUVIGNON**

Glass - \$16 | Bottle - \$55

## BEER:

**PERONI NASTRO AZZURRO** | \$11

**CORONA EXTRA** | \$11

**ASAHI** | \$11

**GREAT NORTHERN SUPER CRISP** | \$10

**WHITE RABBIT DARK ALE** | \$11

**CAPITAL COAST ALE** | \$12

**BENTSPOKE CRANKSHAFT** | \$12

**BENTSPOKE BARLEY GRIFFIN** | \$12

**BENTSPOKE MORTS GOLD** | \$12

## TAP BEER:

**FURPHY** | \$12

**BYRON BAY** | \$12

## LIGHT, LOW CARB AND ZERO % BEER:

**BENTSPOKE EASY** | \$9

**PURE BLONDE** | \$9

**GREAT NORTHERN** | \$11

## CIDER:

**HILLS APPLE CIDER** | \$12

**HILLS PEAR CIDER** | \$12

## COCKTAILS:

**NEGRONI** | \$20

Gin, Campari, Sweet Vermouth, orange peel

**OLD FASHIONED** | \$20

Bourbon, Bitters, Sweetened, orange peel and cherry

**MARGARITA** | \$20

Tequila, Orange Liqueur, Lime, Sweetened & Salt

**ESPRESSO MARTINI** | \$20

Vodka, freshly ground Coffee, Coffee Liqueur, Sweetened, coffee beans

**DAIQUIRI** | \$20

White Rum, Lime, Sweetened

**DARK & STORMY** | \$20

Dark rum, Lime, Ginger Beer

**MOCKTAIL OF THE DAY** | \$16

Ask our friendly staff for today's mocktail

## NON-ALCOHOLIC:

**PEPSI, PEPSI MAX, LIFT, SUNKIST OR LEMONADE** | \$5.50

**ORANGE JUICE | APPLE JUICE** | \$5.50

**STILL MINERAL WATER 500ML** | \$8

**SPARKLING MINERAL WATER 500ML** | \$8

## NON-ALCOHOLIC WINES BY ALTINA DRINKS:

Served as a Bottle, glass or as a 250ml can.

**LA VIE EN ROSE 'CRISP ROSE BUBBLES'**

Glass - \$11 | Bottle - \$49

**LE BLANC 'ELEGANT WHITE BUBBLES'**

Glass - \$11 | Bottle - \$49

**SANSGRIA 'VIBRANT RUBY BUBBLES'**

Glass - \$11 | Bottle - \$49

**LA VIE EN ROSE 'CRISP ROSE BUBBLES' 250ML** | \$13

**LE BLANC 'ELEGANT WHITE BUBBLES' 250ML** | \$13

**SANSGRIA 'VIBRANT RUBY BUBBLES' 250ML** | \$13

EST<sup>d</sup> **ESTATE** 2020

# LUME BAR

## BAR MENU:

SPICY DEVIL CHICKEN WINGS (3 PCS) - RANCH SAUCE | \$14

SHOESTRING FRIES - MUSTARD AIOLI | \$9  
CREOLE SALT  
W/GRATED SMOKED CHEDDAR CHEESE

TRUFFLED MUSHROOM & PARMESAN ARANCINI (3 PCS) - TOMATO CHUTNEY | \$14  
FRIED BASIL

BBQ GLAZED PORK BELLY, COLESLAW, CRACKLING (2 PCS) | \$18

POPCORN CHICKEN BITES- MAPLE SYRUP (4 PCS) | \$14  
CAULIFLOWER PUREE

SALT AND PEPPER SQUID- PEPPER INFUSED AIOLI | \$17  
GRILLED LEMON GARNISH

CRISPY FRIED HALOUMI SLIDER & FRIES (2 SLIDERS) | \$18  
CARAMELISED ONION  
TZATZIKI SAUCE

CHEESE WITH SHAVED JAMON PLATE (3 PCS) | \$16  
brioche croute

BEEF & GINGER DUMPLINGS- TERIYAKI SAUCE (4 PCS) | \$16