

# LE SANDS

## PAVILION

*est 1980*

### COCKTAILS

<b>TOBLERONE</b> Baileys, Kahlua, Frangelico & cream	<b>18</b>
<b>MIDORI SPLICE</b> Midori, Malibu, pineapple juice & cream	<b>16</b>
<b>COSMOPOLITAN</b> Premium Vodka, Cointreau, cranberry juice & fresh lime juice	<b>16</b>
<b>MONZA</b> Campari, Vodka, sugar syrup, apple juice & passionfruit pulp topped with soda	<b>16</b>
<b>MOJITO</b> Rum, mint & fresh limes muddled with crushed ice	<b>16</b>
<b>CAPRIOSKA</b> Premium Vodka & fresh lime muddled with crushed ice	<b>16</b>
<b>MARGARITA</b> Tequila, Cointreau & lime juice shaken with a salt rim	<b>16</b>
<b>MILE HIGH</b> Gin, Grand Marnier & Campari topped with Chandon Brut	<b>18</b>
<b>MARTINI</b> Premium Gin or Vodka & Vermouth served chilled	<b>18</b>
<b>NEGRONI</b> Gin, Cinzano Rosso (sweet) & Campari	<b>18</b>
<b>STRAWBERRY DAIQUIRI</b> Premium Rum, fresh lime juice, Cointreau & strawberries blended	<b>16</b>

### COLD BEVERAGES

<b>SOFT DRINKS</b> Coke, diet coke, lemonade, squash	<b>4.5</b>
<b>LEMON LIME BITTERS, SODA LIME BITTERS</b>	<b>5</b>
<b>SANTA VITTORIA</b> still or sparkling water (500ml / 1litre)	<b>5 / 9.5</b>
<b>JUICES</b> orange, apple, pineapple, cranberry	<b>5</b>

### LOCAL BEER

### IMPORTED BEER

<b>COOPER PALE ALE</b>	<b>SA</b>	<b>8.5</b>	<b>HEINEKEN</b>	Netherlands	<b>8.5</b>
<b>TOOHEYS NEW</b>	<b>NSW</b>	<b>7.5</b>	<b>PERONI NASTRO</b>		
<b>HAHN SUPER DRY</b>	<b>NSW</b>	<b>8</b>	<b>AZZURO</b>	Italy	<b>8.5</b>
<b>HAHN LITE</b>	<b>NSW</b>	<b>7</b>	<b>PERONI LEGGARA</b>	Italy	<b>8</b>
<b>PURE BLONDE</b>	<b>NSW</b>	<b>8</b>	<b>CORONA</b>	Mexico	<b>8.5</b>
<b>CROWN LAGER</b>	<b>VIC</b>	<b>8</b>	<b>KIRIN</b>	Japan	<b>9.5</b>
<b>JAMES BOAGS</b>	<b>TAS</b>	<b>8</b>	<b>APPLE CIDER</b>	Aus	<b>10</b>
<b>PREMIUM LAGER</b>					
<b>CASCADE PREMIUM LITE</b>	<b>TAS</b>	<b>7</b>			

*10% Surcharge applies on Public Holidays*

# CHAMPAGNE & SPARKLING WINE

<b>CHANDON N/V BRUT</b> <i>Made from premium chardonnay and pinot noir grapes, displays delicate characters citrus &amp; brioche</i>	Coldstream, VIC	<b>NV</b>	<b>12</b>	<b>55</b>
<b>CHANDON ROSE</b> <i>Fresh strawberry &amp; raspberry on the nose. Medium body, hint of yeast in the background accompanied by a complex bouquet of rose petals and wild white flowers with a clean crisp finish</i>		<b>NV</b>	<b>12</b>	<b>55</b>
<b>PAUL GEORG BRUT RESERVE</b> <i>Made of 50% Chardonnay and 50% Pinot Nero, this champagne is perfectly balanced on the palate. The nose is delicate with fruity notes of citrus. The palate is round with fine bubbles</i>	Cote Des Blanc Champagne, FRA			<b>140</b>
<b>PAUL GEORG CRU BRUT BLANC DE BLANCS</b> <i>Brilliant light gold. Expressive nose marrying white fruits accompanied by toasted, almost creamy tones</i>	Cote Des Blanc Champagne, FRA			<b>180</b>
<b>VEUVE CLIQUOT</b> <i>Crafted with the contribution of a proportion of reserve wines</i>	Reims, FRA	<b>NV</b>	<b>29</b>	<b>130</b>

## RIESLING

<b>PINDARIE</b> <i>Alluring aromas of lemons and limes trailed with a mineral edge and natural bracing acidity</i>	Adelaide Hills, SA	<b>2016</b>		<b>49</b>
<b>CLARE WINE CO. 'WATERVALE'</b> <i>Fresh citrus with white nectarine notes</i>	Clare Valley, SA	<b>2016</b>	<b>8</b>	<b>40</b>
<b>KERRIGAN &amp; BERRY</b> <i>Intensely varietal riesling with classic mineral and lime aromas</i>	Mount Baker, WA	<b>2015</b>		<b>75</b>

## SAUVIGNON BLANC

<b>ICELY ROAD</b> <i>optimum ripeness and fruit intensity, fresh tropical fruits and an infusion of passionfruit flavours with a rich tangy balanced finish</i>	Orange, NSW	<b>2013</b>	<b>9</b>	<b>42</b>
<b>SMIDGE HOUDINI</b> <i>fine melon and citrus fruit with an underlying straw like note finishing with a herbal edge &amp; mouth watering acidity</i>	Adelaide Hills, SA	<b>2015</b>	<b>12</b>	<b>56</b>
<b>GOLDEN GOOSE ORGANIC</b> <i>Lifted notes of capsicum, papaya and passionfruit on a stone fruit base</i>	Gladstone, NZ	<b>2015</b>		<b>45</b>
<b>ALAN MC CORKINDALE</b> <i>Bright fruit flavours of gooseberry and passionfruit with a fine, but racy acid line to deliver a delicious Sauv Blanc with real complexity</i>	Marlborough, NZ	<b>2015</b>		<b>75</b>
<b>CATLIN COVE</b> <i>Displays lifted and complex characters of gooseberry and citrus and a hint of pineapple</i>	Marlborough, NZ	<b>2015</b>	<b>11</b>	<b>49</b>

## PINOT GRIGIO / GRIS

<b>DRUMSARA PINOT GRIS</b> <i>Pear, lime and stone fruit characters, with a definite dry finish</i>	Central Otago, NZ	2014	12	55
<b>URLAR PINOT GRIS</b> <i>Aromas of sweet pear, honeysuckle and stonefruit overlaying a generous mouth feel of great weight and depth</i>	Gladstone, NZ	2014		65
<b>JONES ROAD PINOT GRIS</b> <i>A rich and complex pinot gris with some savoury wild yeast and French oak complexity</i>	Mornington Peninsula, VIC	2015		78
<b>SANTA MARGHERITA PINOT GRIGIO</b> <i>A lovely italian pinot grigio showing fresh crunchy green apple, pear and a slight hint of spice</i>	Alto Adige, ITA	2014	11	49

## WHITE VARIETALS

<b>GLASSHOUSE ESTELLE MOSCATO</b> <i>Pleasant aromas of citrus, orange blossom and fresh tropical fruit salad notes. Delightful lifted flavours of guava, watermelon and lime</i>	VIC		8	35
--	-----	--	---	----

## CHARDONNAY

<b>PETERSONS CUVEE</b> <i>tropical fruits of rockmelon, mango, pineapple and hints of crisp citrus flavours</i>	Hunter Valley, NSW	2015	12	55
<b>LISA MCGUIGAN</b> <i>Seamless balance of stonefruit, racy acidity, savoury oak and a nutty finish</i>	Hunter Valley, NSW	2014		60
<b>SUTTON FORREST</b> <i>Showing citrus, pineapple and sweet vanilla aromas fruit driven and oaked for nine months</i>	Sutton Forrest, NSW	2015	11	49
<b>WARRAMATE</b> <i>Homemade lemonade and grapefruit pith abound on the palate with varietal silkiness giving it a lightness through the mid palate and a pleasing long and lingering finish</i>	Yarra Valley, VIC	2014		65
<b>JONES ROAD NEPEAN</b> <i>Brilliant very pale straw colour with greenish tinged edges and a watery hue. Aromas of fresh white peach meld in with some cashew followed by some light honeycomb, nougat and spice</i>	Mornington Peninsula, VIC	2013		120

## ROSÉ

<b>ALLANMERE ROSE</b> <i>A refreshing early drinking style showing strawberry and toffee apple fruit aromas with ripe berry and spiced flavours</i>	Hunter Valley, NSW	2013	8	35
--	--------------------	------	---	----

## PINOT NOIR

<b>BEECHWORTH INDIGO</b> <i>A softer but robust red with great colour, cherry, chocolate and aromatic fruit provide delicious flavour and complexity on the nose</i>	Beechworth, VIC	2014	11	52
<b>WARRAMATE</b> <i>Red and blue fruits with the varietal silkiness giving it a lightness through the mid palate before the oak tannins pick it up and carry it to a long and lingering finish</i>	Yarra Valley, VIC	2015		60
<b>MOUNT TRIO</b> <i>Sweet tamarillo and rich, dark plum fruit flavours. Beautifully balanced by the gentle drying tannins which also provide the good length of flavour on the palate</i>	Great Southern, WA	2015		57
<b>ALLAN MCCORKINDALE LEGEND TERRACE</b> <i>"Aromas" of raspberry, brambles, and blueberry, and hints of exotic spices.</i>	Central Otago, NZ	2012		140
<b>MARINER NELSON</b> <i>Crisp acidity and intense flavours. great care is taken during crushing and fermentation to preserve the varietal flavours so carefully cultivated throughout the ripening season</i>	Nelson, NZ	2014		48

## MERLOT

<b>ICELY ROAD</b> <i>Deep red / purple coloured approachable merlot, with soft sweet berry fruit fine tannins and a silky finish</i>	Orange, NSW	2011	9	42
---	-------------	------	---	----

## RED VARIETALS

<b>SNOWBAH SINGLE ORIGIN ROSEDALE RED</b>	Southern Highlands, NSW	2013		55
<b>KAESLER 'AVIGNON' GRENACHE MOURVEDRE</b> <i>Supple, elegant mouth feel. Blackberry eith lighter red fruits such as red currant and plum. Some spicy notes of fruit on the palate.</i>	Barossa Valley, SA	2014		75

## SHIRAZ

<b>PETERSONS</b> <i>A bouquet of dark cherries, plums and mixed spice well balanced with velvety soft tannins</i>	Mudgee, NSW	2015		60
<b>PICARUS WRATTONBULLY</b> <i>Character of spice, pepper and juicy plums</i>	Wrattonbully, SA	2013	9	45
<b>SMIDGE ADAMO</b> <i>Captures the tender union of stunning fruit and fine oak</i>	Barossa Valley, SA	2012		75
<b>NASHWAUK</b> <i>Deep violet colour. Dark berry fruits with an elegant palate, fine tannins of fruit and oak barriques</i>	McLaren Vale, SA	2013	11	52
<b>SMIDGE HOUDINI SHIRAZ</b> <i>Lively and fresh, with red fruits that are juicy, spicy and long, with fine balancing tannins through to the end</i>	Barossa Valley, SA	2012		55
<b>SMIDGE "S" SMITH SHIRAZ</b> <i>Vivid, deep colour, symphony of black fruits</i>	Barossa Valley, SA	2012		185

# CABERNET SAUVIGNON & BLENDS

<b>PINDARIE 'SCHOFFS HILL'</b> <i>This cabernet grows on the northwestern slopes of schoff's hill. Aged in french oak, hints of blackcurrants with grainy tannins</i>	Barossa Valley, SA	<b>2014</b>	<b>11</b>	<b>50</b>
<b>CLARE WINE CO.</b> <i>Bright red berry fruits, with liquorice and aniseed notes</i>	Clare Valley, SA	<b>2014</b>		<b>48</b>
<b>WATSON FAMILY VINEYARDS CABERNET MERLOT</b> <i>"Aromas" of raspberry, brambles, and blueberry, and hints of exotic spices</i>	Margaret River, WA	<b>2015</b>		<b>45</b>

## DESSERT WINE

<b>PETERSONS BOTRYTIS SEMILLON</b> <i>Sweet and luscious ripe citrus fruits flavours, honey and golden syrup with hints of passion fruit</i>	Riverina, NSW	<b>2013</b>		<b>60</b>
---	---------------	-------------	--	-----------

## CELLERMAN'S COLLECTION

<b>CLARE WINE CO. "PYRITE" SHIRAZ</b> <i>Soft fruity and fluid on the entry, it rolls on its side to reveal a relatively savoury finish</i>	Clare Valley, SA	<b>2010</b>		<b>95</b>
<b>KAESLER 'THE BOGAN' SHIRAZ</b> <i>Fruit driven with smooth, supple tannins. Elegant and velvety with good structure and length</i>	Barossa Valley, SA	<b>2013</b>		<b>120</b>
<b>NASHWAIK 'WRECKED' SHIRAZ</b> <i>Fine tannins with focussed dark fruits, hints of mocha and chocolate from the use of fine French oak</i>	McLaren Vale, SA	<b>2009</b>		<b>130</b>
<b>YARRA YERING 'DRY RED NO.1'</b> <i>A medium-bodied "classic" claret style featuring a fleshy, fruit-layered palate integrated with earthy complexity</i>	Yarra Valley, VIC	<b>2010</b>		<b>180</b>
<b>YARRA YERING 'DRY RED NO.2'</b> <i>Very subtle yet exotic notes of dried apricot, honeysuckle and spice follow on</i>	Yarra Valley, VIC	<b>2011</b>		<b>180</b>

## COFFEE BY VITTORIA

<b>ESPRESSO, FLAT WHITE, LATTE, LONG BLACK, LONG MACCHIATO, MACCHIATO</b>	<b>4</b>
<b>HOT CHOCOLATE, MOCHA</b>	<b>6</b>
<b>ICED COFFEE, ICED CHOCOLATE</b>	<b>8.5</b>
<b>EXTRA</b> <i>double shot, decaf, soy, babycino</i>	<b>0.5</b>
<b>TEAS / INFUSIONS</b> <i>english breakfast, earl grey, japanese lime peppermint, camomile, lemongrass</i>	<b>6</b>