



**CRYSTAL BAR**

BAR & CABARET

**BURGER MENU**

## BEVERAGE LIST

<b>Champagne &amp; Sparkling Wine</b>		<b>Glass</b>	<b>Bottle</b>
NV	Houghton, 'Quills' Chard/Pinot Noir, WA	\$8.40	\$38.00
NV	Paul Louis, Brut Blanc de Blancs, Loire Valley, France	\$10.90	\$52.00
NV	Gosset Champagne, Brut Grande Reserve, Ay, France		\$135.00

### White Wines

12	Pimpala Road, <b>Chardonnay</b> , SA	\$8.40	\$38.00
16	Long Row, <b>Moscato</b> , SA	\$8.60	\$39.00
16	Catlin Cove, <b>Sauvignon Blanc</b> Marlborough, NZ	\$8.90	\$42.00
16	De Bortoli, 'La Bossa', <b>Pinot Grigio</b> , NSW	\$9.50	\$43.00
16	Mr Mick, <b>Riesling</b> , Clare Valley, SA	\$10.90	\$49.00
16	Mondiale, <b>Sauvignon Blanc</b> , Marlborough, NZ	\$10.90	\$49.00

### Rosé

16	Nine Vines, <b>Grenache/Shiraz</b> , SA	\$9.80	\$44.00
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### Red Wines

15	Angove, 'Studio Series', <b>Shiraz</b> , SA	\$8.40	\$38.00
15	Deakin Estate, <b>Cabernet Sauvignon</b> , VIC	\$8.60	\$39.00
16	Trapiche, <b>Malbec</b> , Argentina	\$9.50	\$43.00
13	Star Bay, <b>Pinot Noir</b> , Adelaide Hills, SA	\$9.50	\$43.00
16	La Biblioteque, 'Travel Writing', <b>Shiraz</b> , McLaren Vale, SA	\$10.90	\$49.00
16	Radio Boka, <b>Tempranillo</b> , Valencia, Spain	\$10.90	\$49.00

### Tap Beer (425ml)

	<b>Schooner</b>
Tiger Lager	\$7.90
Pure Blonde (Low Carb)	\$8.40
Coopers Pale Ale	\$8.40

### Cider on Tap (425ml)

	<b>Schooner</b>
Thatchers	\$8.50

### Non-Alcoholic Beverages

<b>Soft Drink</b>	<b>Bottle</b>
Cola, Diet Cola, Coke Zero	\$4.40

### Water

San Pellegrino Sparkling Mineral Water, 250ml	\$4.00
San Pellegrino Still Mineral Water, 250ml	\$4.00
San Pellegrino Sparkling Mineral Water, 500ml	\$5.80
San Pellegrino Still Mineral Water, 500ml	\$5.80

### Bundaberg Ginger Beer

\$4.40

### Juice

	<b>Glass</b>
Apple, Orange, Pineapple	\$4.80
Cranberry	\$5.20

## ARTISAN FARMHOUSE CHEESE BURGER MENU

*Your Black Angus beef patty is housemade from 100% grain-fed premium certified Angus Black topside mince*

<b>Classic Swiss Gruyere Cheese Burger</b>	\$12.90
With Chips	\$16.90

Premium Black Angus Patty with housemade Tomato Relish, Dijon Mayonnaise, Pickles and Gruyere Cheese on a Milk Bun

<b>Swiss Gruyere Angus Burger</b>	\$15.90
With Chips	\$19.90

Premium Black Angus Patty with Gruyere Cheese, housemade Tomato Relish, Dijon Mayonnaise, Bacon, Fresh Tomato, Fresh Lettuce and Onion on a Milk Bun

<b>French Coulommiers Truffle Brie Angus Burger</b>	\$16.90
With Chips	\$20.90

Premium Black Angus Patty with Truffle Brie Cheese, housemade Truffle Mayonnaise, housemade Tomato Relish, Bacon, Fresh Tomato, Fresh Lettuce and Onion on a Milk Bun

\$38.00

<b>Italian Blue Gorgonzola Angus Burger</b>	\$16.90
With Chips	\$20.90

Premium Black Angus Patty with Gorgonzola Blue Cheese, housemade Honey Pepper Fig Jam, Bacon, Mayonnaise, Fresh Tomato, Fresh Lettuce and Onion on a Milk Bun

<b>Greek Angus Haloumi Burger</b>	\$15.90
With Chips	\$19.90

Premium Black Angus Patty with Tzatziki (Yoghurt, Garlic, Cucumber and Fresh Herbs), Shaved Haloumi Cheese, Fresh Tomato, Fresh Lettuce and Onion on a Milk Bun

<b>Chargrilled Chicken Fillet Burger</b>	\$15.90
With Chips	\$19.90

Chargrilled Chicken Thigh Fillet with housemade Special Chilli Sauce, Creamy Mayonnaise, Fresh Tomato, Fresh Lettuce and Avocado Salsa on a Milk Bun

<b>Vegetarian Burger</b>	\$15.90
With Chips	\$19.90

Grilled Housemade Sweet Potato, Sweet Corn, Chickpea, Quinoa and Haloumi Cheese Pattie topped with Avocado, Fresh Lettuce, Fresh Tomato, Housemade Roasted Tomato Chilli Jam, Tahini Cream, Mayonnaise and Gruyere Cheese on a Milk Bun

## MINI SIDES WITH YOUR MAIN COURSE

Mixed Leaf Salad	\$4.00
Greek Salad	\$6.50