

# The Victoria & Albert Guesthouse

## Beverage Menu

### BUBBLES

**Veuve Clicquot Yellow Label** | P Noir/Meunier/Chd, France | **G** \$35 | **B** \$150

**Laurent Perrier Champagne** | Chd/P Noir/Meun, France | **B** \$150

**Moet & Chandon** | P Noir/Meunier/Chd, France | **G** \$30 | **B** \$140

**Hunters MiruMiru** | Chd/P Noir/Meunier, New Zealand | **B** \$65

**Leo Vanin** | Prosecco, Italy | **B** \$55

**Alejandro** | Prosecco, Italy | **B** \$44

**Yarran Cuvee Blanc Brut** | Chardonnay, Yenda, NSW | **G** \$9 | **B** \$36

### ROSE

**Brundl Mayer** | Rose, Yenda, NSW | **B** \$56

**Long Line Wines** | Grenache Rose, McLaren Vale, SA | **B** \$46

**Yarran 'A Few Words'** | Rose, Austria | **G** \$11 | **B** \$39

### WHITE WINE

**Pfeiffer** | Moscato, Rutherglen, VIC | **G** \$9 | **B** \$36

**Yarran** | Sauvignon Blanc, Yenda, NSW | **G** \$9 | **B** \$36

**Blackstar** | Sauvignon Blanc, New Zealand | **B** \$45

**Castlerock Perongurp** | Riesling, WA | **B** \$48

**Dryridge Isabelle** | Riesling, Megalong Valley, NSW | **B** \$60

**Pfeiffer** | Pinot Grigio, King Valley, VIC | **B** \$44

**Hunters** | Pinot Gris, Marlborough, New Zealand | **B** \$50

**Dryridge Estate Sofia** | Pinot Grigio, Megalong Valley, NSW | **B** \$60

**G** Glass

**B** Bottle

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### RED WINE

- Yarren** | Merlot, Yenda, NSW | **B** \$36
- Yarran** | Shiraz, Yenda, NSW | **G** \$9 | **B** \$36
- Curator Wine Company** | Shiraz, Barossa Valley, SA | **G** \$12 | **B** \$48
- Dryridge Estate Jack** | Shiraz, Megalong Valley, NSW | **B** \$69
- Russell & Sutor, 'Son of a Bull'** | Pinot Noir, TAS | **G** \$11 | **B** \$44
- Curator Wine Company** | Cabernet Sauvignon, Barossa Valley, SA | **B** \$55
- Vina Qaramy** | Malbec, Mendoza, Argentina | **B** \$65
- Abadia de Acon** | Tempranillo, Spain | **B** \$58
- Bussi Piero Barbera d'Asti** | Piedmont, Italy | **B** \$58
- Dryridge Estate Harry** | Sangiovese, Megalong Valley, NSW | **B** \$69
- Ceel Claufrankish** | Burgenland, Austria | **B** \$72
- Pondolowie** | Vineyard Blend, Bendigo, VIC | **B** \$45
- Longlife GSM** | Grenache/Shiraz/Mouvedre, McLaren Vale, SA | **B** \$46
- Rob Hall** | Cabernet, Medsoza, Argentina | **B** \$55
- Wild Duck Creek Estate "Yellow Hammer Hill"** | Shiraz, Malbec Heathcote, Cabernet, VIC | **B** \$60

### DESSERT WINE AND PORT

- Pfeiffer** | Tawny Port, Rutherglen, VIC | **B** \$11
- Del Pino Clasico** | Pedro, Ximenex, Spain | **B** \$15
- Yarren** | A few words, Botrytis, Semillon | **B** \$13

### COCKTAILS

- Old Fashioned** | Whisky mixed with sugar and bitters | **G** \$18
- Kerr Royale** | Crème de Cassis mixed with chilled sparkling wine | **G** \$12

**A selection of spirits are available from the bar | G \$15**

**Add a mixer | G \$2**



**G** Glass

**B** Bottle

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### BEER MENU



**HAHN PREMIUM LIGHT**  
**PURE BLONDE**  
**TOOHEYS NEW**  
**XXXX GOLD**

\$9

**ASAHI (3.5% SUPER DRY)**  
**CARONA EXTRA**  
**JAMES SQUIRE SHACKLES**  
**JAMES SQUIRE FIFTY LASHES**  
**YOUNG HENRYS NEW TOWNER**

\$9

**ZIG ZAG BREWERY**  
**ZIG ZAG IPA**  
**ZIG ZAG STOUT**  
**ZIG ZAG PALE ALE**  
**ZIG ZAG LAGER**

\$11

**CROWN LAGER**  
**BYRON BAY BREWERY**  
**RASPBERRY**  
**BRYON BAY BREWERY**  
**PASSIONFRUIT**

\$11

\$7



### NON ALCOHOLIC

### CIDER



**JAMES SQUIRE ZERO**  
**BILPIN (APPLE)**  
**BILPIN (APPLE + LEMON)**

\$8

**BILPIN BLUSH (PINK LADY)**  
**BILPIN ORIGINAL**

\$11



### SOFT DRINKS/JUICE



**COKE**  
**COKE ZERO SUGAR**  
**COKE DIET**  
**SOLO**  
**LEMONADE**  
**FANTA**

\$5

**BUNDABERG GINGER BEER**  
**BUNDABERG SARSAPARILLA**  
**BUNDABERG LEMONADE**  
**BUNDABERG LEMON, LIME & BITTERS**  
**BUNDABERG TROPICAL MANGO**  
**BUNDABERG GUAVA**

\$6

**BOTTLES OF JUICE – 350MML**  
**APPLE JUICE**  
**ORANGE JUICE**  
**MULTI FRUIT (TROPICAL)**

\$5

**ICED TEA - LEMON / PEACH/MANGO**  
**SCHWEPES LEMON, LIME & BITTERS**

\$5

**WATER**

\$8.50

Mineral Water – Sparkling (bottle)

