

Wine

Sparkling

La Boehme (NV) Cuvee Blanc, Yarra Valley, VIC

\$ 8 per glass

\$33 per bottle

White

2015 Bella Riva Pinot Grigio, King Valley, VIC

\$7.5 per glass

\$30 per bottle

2018 Deen Vat 6 Verdelho, NSW

\$7 per glass

\$30 per bottle

2017 Deen Vat Chardonnay, NSW

\$7 per glass

\$30 per bottle

2019 Deen Vat Sauvignon Blanc, NSW

\$7 per glass

\$30 per bottle

Rose

2017 Villages Grenache Rose, Heathcote, VIC

\$7.5 per glass

\$30 per bottle

Wine

Red

2018 Villages Pinot Noir, VIC

\$7 per glass

\$30 per bottle

2017 Deen Vat Shiraz, Heathcote, Vic

\$7 per glass

\$30 per bottle

2017 Deen Vat Cabernet Sauvignon, NSW

\$7 per glass

\$30 per bottle

Dessert

2016 Deen De Bortoli Botrytis Semillon, Riverina, NSW

\$8 per glass

\$27 per bottle (375ml)

Cocktail

Cosmopolitan

Vodka, Cointreau, fresh lime, cranberry juice

Aperol Spritz

Aperol, Prosecco and topped with soda

\$10 per Cocktail

Mocktail

Espresso Martini

Espresso coffee and sugar topped with chocolate shavings

Pineapple Mojito

Fresh pineapple and mint topped with soda water

\$6 per Mocktail

These mocktails can also be served as a cocktail add \$4

Beer

James Squire One Fifty Lashes
\$6.5 per bottle

Cascade Premium Light
\$4 per bottle

Cider

Pure Blonde Organic Apple Cider
\$7 per bottle

Soft Drinks

Coke, Lemonade, Lemon Lime and Bitters
\$3 per glass

Sparkling Mineral Water
\$4 (250ml bottle)
\$10 (750ml bottle)

Juices (Orange, Apple, Pineapple)
\$3 per glass

Iced Chocolate
\$5

Acknowledgements

*William Angliss Institute Sydney would like to acknowledge
The Traditional Owners of the Land on which this event is held,
The Gadigal People of the Eora nation.
We honour and celebrate their elders past, present and emerging.*

*William Angliss Institute Sydney would like to welcome all our guests to the restaurant.
We thank you for joining us and appreciate your ongoing support of our campus.*

*This event is brought to you by the students completing their
Diploma in Hospitality Management.*

*Food was prepared and cooked by
Certificate IV in Commercial Cookery and Patisserie students.*

**All Wines provided by De Bortoli.
We appreciate their ongoing support to our campus**

