



Cocktails on Tap

Seasonal Sangria	12
Espresso Martini	15

Spritzers & Co

Le Grand Fizz	16
Grey Goose vodka, St Germain elderflower, lime, soda	
All Day Spritz	16
Aperol, Martini Ambrato, passionfruit, mango, mint, Prosecco	
Rosé Spritz	16
42 Below vodka, Regal Rogue wild rosé, pomegranate, lemonade	
Tropical Spritz	16
Regal Rogue lively white, pink grapefruit, lime, Red Bull Tropical	
Original Mojito	18
Bacardi Carta Blanca, mint, lime, soda	
Garden Tonic	18
Bombay Sapphire gin, Martini Bianco, cucumber, lemon, tonic	
Pineapple Daiquiri	18
Plantation pineapple, pineapple shrub, peach bitters, lime	
Dark 'n Stormy	18
Bacardi Carta Oro, lime, salted caramel, Angostura bitters, spicy ginger beer	

YOT Club Wine List

Sparkling

NV Louis Perdrier Brut, France	9/ 40
2018 La Prova Prosecco, King Valley SA	13/ 56
NV Chandon Brut, Yarra Valley VIC	14/ 58
NV Chandon Brut Rosé, Yarra Valley VIC	60

Champagne

NV Moët & Chandon Imperial, Epernay France	22/ 110
NV Moët & Chandon Ice Imperial, Epernay France	140
NV Moët & Chandon Ice Imperial Rose, Epernay France	185
NV Moët & Chandon Imperial Brut, Epernay France (Magnum)	245
2009 Dom Perignon, Epernay France	395

White

2018 Vickery Watervale Riesling, Watervale SA	12/ 48
2018 The Pass Sauvignon Blanc, Marlborough NZ	10/ 40
2018 Pike & Joyce Sauvignon Blanc, Adelaide Hills SA	13/ 52
2017 Cloudy Bay Sauvignon Blanc Marlborough, NZ	72
2018 Cape Mentelle SSB, Margaret River WA	15/ 60
2017 Prima Alta Pinot Grigio, Sicily Italy	9/ 36
2018 Kumeu Village Pinot Gris, Kumeu NZ	11/ 44
2018 Gemstone Organic Chardonnay, McLaren Vale SA	9/ 36
2018 Pacha Mama Chardonnay, Yarra Valley VIC	12/ 48
2018 Cape Mentelle Chardonnay, Margaret River WA	60

Rosé

2017 Hesketh Wild at Heart Rosé, SA	9/ 36
2017 Chateau l'escarelle Palm Rosé, Provence France	11/ 44
2018 La Prova Rosé, Adelaide Hills, SA	12/ 48
2018 Cape Mentelle Rosé, Margaret River WA	15/ 60
2017 Chateau l'escarelle Chateau Rosé, Provence France (Magnum)	110

Red

2018 Pike & Joyce Pinot Noir, Adelaide Hills SA	13/ 52
2018 Lake Hayes by Amisfield Pinot Noir, Central Otago NZ	15/ 60
2018 Cloudy Bay Pinot Noir, Marlborough NZ	100
2018 Gemtree Bloodstone Shiraz, McLaren Vale SA	11/ 44
2018 Kalleske Moppa Barossa Valley SA	15/ 60
2018 Cape Mentelle Cabernet Merlot, Margaret River WA	65

Yot Club Food Selection

Peking duck spring rolls, five spice, plum sauce (4 pieces)	18
Popcorn chicken, teriyaki	18
Mushroom & mozzarella Arancini, truffle oil (3 each) (v)	15
Salt & pepper squid	18
Morton Bay bug & prawn roll, citrus mayo <i>Add \$5 for a side of fries</i>	15
Asian salad with choice of duck or tofu	18
Shoestring fries	8

Yot Club Bottle Service

*Bottle service is only available for guests in private booths.
Please enquire if you would like to book a space.*

42 Below vodka	350
Grey Goose vodka	400
Patron Silver tequila	400
Bombay Sapphire gin	350
Bacardi Ocho 8yo	350
Hennessy VX cognac	350
Glenmorangie 10yo whisky	350

All bottles come with a selection of premium mixers, fresh garnishes and juices.

Yot Club Beer & Cider

Tap Beer (360ml)

4 Pines Pale Ale	9
Stone & Wood Pacific Ale	9
Balter XPA	10
Great Northern Super Crisp 3.5%	8
Pure Blonde	8
Brookvale Union Ginger Beer	10
Stella Artois	9

Bottle & Can

Corona	9
Stone & Wood Lager	9
Balter Captain Sensible 3.5%	8
Pirate Life Pale Ale	10
Cascade Light	7
Bonamy's Apple Cider	9

Non – Alcoholic Drinks

YOT Club Lemonade	7
Pomegranate & Spice	10
Seedlip Spice 94, pomegranate, orange, spicy ginger beer	
Blossom Spritz	12
Orange Spritz, lime, orange, lemonade, soda	