

Menu



Something Light

Peking Duck Pancakes **\$18**

Traditional Peking Duck roasted, hand shredded and then rolled in a light pancake with a drizzle of spicy plum sauce
Enjoy with a 'Kirin Ichiban'

Home-style Chicken Spring Rolls **\$13**

Fresh local chicken seared with a kick of sesame and then soy, lightly blended with flavoursome vegetables. Served crisp and crunchy with a mild spicy plum sauce
Enjoy with a 'Kirin Ichiban'

Farm Fresh Vegetable Spring Roll **\$13**

A medley of delicious crisp and crunchy vegetables bursting with fresh flavours, served with a soy infusion dipping sauce
Enjoy with a 'Kirin Ichiban'

Coconut Chicken Skewers on Sugar Cane **\$13**

Decadent chicken skewers, oven roasted with a hint of peanut and the sweetness of coconut. Delicately wrapped around sugar cane and served with a spicy peanut satay sauce
Enjoy with a 'Kirin Ichiban'

Steamed Dumplings **\$12**

Choose from two different flavours of steamed dumplings – Mushroom & Vegetable or Pork dumpling. Served with a thick soy sauce.
Enjoy with a 'Kirin Ichiban'

Arancini **\$14**

Poached chicken and pine nuts tossed in pesto mayo, all encased in rice and coated in ciabatta bread crumbs.
Enjoy with a glass of 'Wither Hills Sauvignon Blanc'

Italian Polpetta **\$16**

Beef meatballs in a tomato ragu with basil and shaved parmesan. Served with lightly toasted Turkish bread.
Enjoy with a glass of 'Innocent Bystander Pinot'

Chickpea Falafel **\$15**

Light, crunchy on the outside and bursting with flavour on the inside. Served with a beetroot dip and side salad.
Enjoy with a glass of 'Kapuka Sauvignon Blanc'

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Something Substantial

Mini Wagyu Beef Burgers **\$20**

Wagyu Beef Sliders with cheddar cheese, rustic home style tomato relish and caramelised onion.
Enjoy with a glass of 'St Hallett Faith Shiraz'

Chicken and Avocado Club Wrap **\$18.50**

Crumbed chicken tenderloin wrapped with avocado, bacon, crispy lettuce and whole egg mayonnaise served with a side salad of mescaline, red onion and cherry tomatoes.
Add a side of 'Fire House' fries for just \$8.00

Gourmet Pizzas

Salami & Pesto Pizza **\$20**

Casalinga Salami, basil pesto, tomato and mozzarella on a thin crust pizza base. Add chilli if you like it HOT!
Enjoy with a 'Peroni'

Tomato & Basil Pizza **\$20**

Roma tomatoes, basil pesto, mozzarella and bocconcini on a thin crust pizza base garnished with fresh basil.
Enjoy with a glass of 'Wither Hills Sauvignon Blanc'

Mushroom & Gorgonzola Pizza **\$20**

Creamy Gorgonzola melted over succulent mushrooms enhanced by the sweet taste of caramelised onion.
Enjoy with a glass of 'Capel Vale Debut Cabernet Merlot'

Mexican Beef Nachos **\$20**

Crispy tortilla chips with melted cheese, a beef and bean mix, salsa, sour cream, jalapenos and chunky house guacamole.
Enjoy with a 'Corona'

Calamari Salad **\$22**

Lightly seasoned Salt and Pepper Calamari served in a salad of cucumber, baby spinach and bean shoots dressed with a Vietnamese Nuoc Cham sauce.
Enjoy with a glass of 'Kapuka Sauvignon Blanc'

Mini BBQ Pork Buns **\$15**

Tender pork, BBQ'd in rich and smokey flavours then wrapped in soft, light fluffy dough. Delicately steamed to order with spicy plum and soy dipping sauce.
Enjoy with a 'Kirin Ichiban'

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Something to Share

Wedges **\$14.50**

Super Crunchy wedges served with sour cream and sweet chilli sauce.

Enjoy with a 'James Boags Draught'

S&P Seafood Medley **\$23**

Perfectly seasoned salt and pepper calamari, luscious tiger prawn cutlets and decadent baby whiting fillets served with a side of fries, garlic aioli and chive sauce.

Enjoy with a 'Montheith's Crushed Apple Cider'

Trio of Dips **\$17**

An assortment of gourmet dips served with lightly toasted Turkish bread.

Enjoy with a glass of 'Coriole Redstone Shiraz'

Cheese Board **\$22**

Enjoy a premium selection of cheeses including Udder Delights Chevre Log, Jersey Cheese Brie, Heysen Jersey Blue Vein, Mild Cheddar and Maggie Beer Quince Paste.
Served with savoury pita bits

Fire House Fries **\$12.50**

Crunchy fries seasoned with a spicy blend of Cajun spices, chilli and a hint of smoked paprika served with a garlic aioli.

Enjoy with a 'Peroni'

Directors Suite Fries **\$12.50**

Crunchy fries seasoned with a classic onion salt seasoning and served with a ranch dipping sauce.

Enjoy with a 'Corona'

Country Style Fries **\$12.50**

Country style fries seasoned with a perfect blend of lemon, herb and garlic salt with a bush tomato relish.

Enjoy with a 'Peroni'

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Something Sweet

Sticky Date Pudding **\$13**

An old favourite, steamed pudding with a sticky butterscotch sauce served with whipped cream.

New York Baked Cheesecake **\$13**

Baked on a vanilla gluten free crumb base, served with strawberry coulis and whipped cream

Classic Lemon Tart **\$13**

A refreshing zesty flavoured tart, served with whipped cream.

Directors Suite Strawberry Sundae **\$24**

An oversized decadent combination of ice-cream, nuts, fresh strawberries, strawberry sauce and whipped cream. Perfect to share or the ultimate indulgence for one!

Choc Fudge Brownie Sundae **\$24**

Rich chocolate brownie topped with vanilla ice-cream, smothered in warm fudge sauce, whipped cream and nuts. Perfect to share or the ultimate indulgence for one!

Macaron Tasting Plate **\$13**

A delicate tasting plate containing a Hazelnut, Jaffa, Salted Caramel and Raspberry & Cream Macarons or order individually for just \$3

Ben & Jerrys

Ben & Jerrys Ice Cream **\$6.50**

Vanilla
Chocolate Fudge Brownie
Choc Chip Cookie Dough
Strawberry Cheese Cake
Coffee Blast
Cookie Carnival

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Favourites

Maltesers **\$6.30**

Red Rock Chips **\$4.60**

Sweet Chilli & Sour Cream

Honey Soy Chicken

Sea Salt & Balsamic Vinegar

Nobbys

Salted Peanuts **\$4.00**

Salted Cashews **\$6.00**

Popcorn **\$6.90**

Note: For other Candy Bar favourites
please speak to your waiter.

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Something to Drink



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Wine

Sparkling	Bottle	Glass	Half Bottle
Imprint Sparkling <i>Nagambie, VIC – House Sparkling</i>	\$30	\$9.30	
Grandin Classique Brut <i>NV – Loire Valley, France</i>	\$39	\$9.50	
Bollinger Special Cuvee <i>NV - Ay, France</i>	\$165		\$90

White Wines	Bottle	Glass	Half Bottle
Imprint Chardonnay <i>Nagambie, VIC – House Wine</i>	\$30	\$9.30	
Imprint Sauvignon Blanc Semillon <i>Nagambie, VIC</i>	\$30	\$9.30	
Kapuka Sauvignon Blanc <i>Marlborough, NZ</i>	\$37	\$9.80	
Innocent Bystander Pinot Gris <i>Yarra Valley, VIC</i>	\$44	\$11.30	
Villa Maria Private Bin Sauv Blanc <i>Marlborough, NZ</i>	\$44		
Wither Hills Sauvignon Blanc <i>Marlborough, NZ</i>	\$47	\$12.30	\$26
Innocent Bystander Pink Moscato (375ml) <i>Yarra Valley, VIC</i>			\$26

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Red Wines	Bottle	Glass	Half Bottle
Imprint Cabernet Merlot <i>Nagambie, VIC – House Wine</i>	\$30	\$9.30	
Imprint Shiraz <i>Nagambie, VIC</i>	\$30	\$9.30	
Capel Vale Debut Cab Merlot <i>Margaret River, WA</i>	\$38	\$10.80	
Coriole Redstone Shiraz <i>McLaren Vale, SA</i>	\$41	\$11.30	
Villa Maria Merlot <i>Marlborough, NZ</i>	\$45		
Katnook FB Cabernet Sauvignon <i>Coonawarra, SA</i>	\$45		\$26
St Hallett Faith Shiraz <i>Barossa Valley, SA</i>	\$47	\$12.30	\$26
Innocent Bystander Pinot Noir <i>Yarra Valley, VIC</i>	\$47	\$12.30	
Stonier Pinot <i>Marlborough, NZ</i>	\$67		
Sandalford Estate Reserve Cabernet Sauvignon <i>Margaret River, WA</i>	\$67		
Henschke Keyneton Estate Euphonium Shiraz Cabernet Merlot <i>Barossa Valley, SA</i>	\$82		\$42.50

Cocktails

Long Island Ice Tea <i>Tequila, Vodka, Cointreau, Bacardi Rum, Gin, Lemon Juice & Coke</i>	\$15
Martini <i>Gin, Dry Vermouth, Lemon Peel or Olive</i>	\$15
Cosmopolitan <i>Vodka, Cointreau, Lime and Cranberry Juice</i>	\$15
Toblerone <i>Kahlua, Frangelico, Baileys, Honey, Cream & Chocolate Syrup</i>	\$15
Japanese Slipper <i>Midori, Cointreau, Lime Juice & Sugar</i>	\$15
Splice <i>Malibu, Midori, Cointreau, Pineapple Juice & cream</i>	\$15
Capriosca <i>Vodka, Bacardi, Brown Sugar, Lime & Crushed Ice</i>	\$15

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Reserve Wines

Bottle

Bollinger Grand Annee

\$310.00

Region: Champagne France

This double fermented champagne is composed of grapes from sixteen villages with juice exclusively from the Cuvee. Bollinger Grand Annee consists of sixty five percent Pinot Noir and thirty five percent Chardonnay and has been aged under real cork for at least 5 years.

St Hallett Old Block Shiraz

\$108.00

Region: Barossa & Eden Valley SA

Game and white pepper flavours from the cooler climate, higher altitude Eden Valley vineyards are blended with the rich chocolate and blackberry flavours characteristic of fruit from the Barossa Valley. The wine is rich and dense with supple tannins and elegant structure and texture.

Henschke Cyril Cabernet Sauvignon

\$160.00

Region: Eden Valley SA

Deep crimson in colour with a sweet complex bouquet of violets, cassis, cedar, tar and hints of anise, plums herbs and bacon. The palate is generous and ripe with blueberry pie and subtle hints of herbs and rosemary.

Sandalford Prendiville Cabernet Sauvignon

\$120.00

Region: Margaret River WA

This wine is brimming with red current, cassis, briary fruit notes and essence of vanilla and cedar from the oak influence; there is also that unmistakable hint of 'wet forest floor'. The mouth feel is full bodied with all that is on the nose flowing through to the palate.

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Beer

Light/Mid

James Boags Light \$7

Local

Arvo \$8

James Boags Premium \$8

James Squire Golden Ale \$8

James Boags Draught \$8

Imported

Corona \$9

Peroni \$9

Heineken \$9

Kirin Ichiban \$9

Cider

Montheith's Crushed Apple Cider \$9

RTD's

Jim Beam & Cola \$12

Jim Beam White & Cola \$12

Jim Beam Long Black \$12

Jim Beam Devils Cut \$14

Canadian Club & Cola \$12

Canadian Club & Dry \$12

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Spirits

Russian Standard Vodka	\$9.00
Absolut Vodka – Regular, Raspberry & Vanilla	\$9.50
Vox Vodka	\$9.00
Jim Beam White Label	\$9.00
Jack Daniels	\$9.50
Teachers Highland Whisky	\$9.50
Bacardi Rum	\$9.00
Bundaberg OP Rum	\$9.00
Malibu	\$9.00
Southern Comfort	\$9.00
Canadian Club	\$9.00
Gordon's Gin	\$9.00
Tanqueray n10 Gin	\$9.50
Larios Gin	\$9.00
Captain Morgan	\$9.50
Jose Cuervo Gold Tequila	\$9.00
Sauza Extra Gold Tequila	\$9.50
Campari	\$9.50

Premium Spirits

Maker's Mark Bourbon	\$12.00
Johnny Walker Black	\$10.00
Jim Beam Black Label	\$10.00
Chivas Regal	\$12.00
Glenfiddich 12 year old	\$12.00
Glenfiddich 15 year old	\$15.00
Belvedere	\$12.00
Bacardi Rum 151	\$12.00
1800 Reposado Tequila	\$12.00
Galway Pipe	\$12.00

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Liqueurs

Baileys	\$9.50
Cointreau	\$9.50
Frangelico	\$9.50
Grand Marnier	\$9.50
Kahlua	\$9.50
Midori	\$9.50
Opal Nera	\$9.50
Chambord	\$9.50
Galliano – Amaretto, Vanilla, Sambuca, Ristretto & Black	\$9.50

Cold Beverages

Mt Franklin Sparkling	\$4.40
Mt Franklin Still	\$4.40
Orange Juice	\$5.80
Lemon Lime Bitters	\$4.00
Coke	\$5.80
Sprite	\$5.80
Coke Zero	\$5.80
Diet Coke	\$5.80

Hot Beverages

Cappuccino	\$4.50
Flat White	\$4.50
Long Black	\$4.50
Latte	\$4.50
Chai Latte	\$4.50
Hot Chocolate	\$5.00
Mocha	\$5.00
Tea	\$4.50

(Selection of English breakfast, Earl Grey, Chamomile and Peppermint, Marsala Chai and Sencha)

Iced Coffee/Chocolate	\$4.50
Affogato	\$3.50
Baileys Affogato	\$11.00

Delicious vanilla ice cream served with a shot of Espresso coffee and a shot of Baileys

Flavoured Shot	\$0.80
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(Selection of Caramel, Hazelnut, Irish Cream and Vanilla)

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