wine list

FIZZ		ROSE		MINIMAL INTERVENTION	
The Hill Brut NV, Bellarine Peninsula, Vic	27	Tanwood Rose, Pyrenees, Vic	30	A Victorian winemaker, using thoughtful winemaking	
Swan Bay Vintage Cuvee Brut, Bellarine Peninsula, Vic	32	Bertaine et Fils Rose, Aude Valley, Fra	32	techniques including wild yeast fermentation, carbonic	
Paul Louis Sparkling Blanc de Blancs, Loire Valley, Fra	35	Mahi Marlborough Rose, Marlborough, NZ	45	maceration and the avoidance of unnecessary additives.	
Pizzini Prosecco, King Valley, Vic 38	38				
Moet & Chandon Brut NV, Champagne, Fra	82			Something a little interesting and natural.	
Pol Roger Brut Reserve NV, Champagne, Fra	93			A talking point.	
				Little Rara Petillant Naturale, Pyrenees, Vic	55
WHITE		RED		Little Rara Gris, Pyrenees, Vic	52
'The Hill' Pinot Gris, Bellarine Peninsula, Vic	26	'The Hill' Cabernet Shiraz, Bellarine Peninsula, Vic	26	Little Rara Rose, Pyrenees, Vic	52
'The Hill' Chardonnay, Bellarine Peninsula, Vic	26	'The Hill' Cabernet Sauvignon, Bellarine Peninsula, Vic	26	Little Rara Noir, Pyrenees, Vic	52
Tanwood Sauvignon Blanc, Pyrenees, Vic	30	Tanwood Merlot, Pyrenees, Vic	30		
Swan Bay Pinot Grigio, Bellarine Peninsula, Vic	32	Swan Bay Pinot Noir, Bellarine Peninsula, Vic	32		
Swan Bay Chardonnay, Bellarine Peninsula, Vic	32	Swan Bay Shiraz, Bellarine Peninsula, Vic	32		
Ferryman Pinot Gris, Mornington Peninsula, Vic	42	Ferryman Pinot Noir, Mornington Peninsula, Vic	37		
Ferryman Chardonnay, Mornington Peninsula, Vic	42	Pyren, Earthscape Shiraz, Bellarine Peninsula, Vic	38		
Pyren Farthscape Sauvignon Pyrenees Vic	38				









packages

CLASSIC

The Hill Brut NV. Bellarine Peninsula. Vic 2 hrs @ 25 per quest 'The Hill' Pinot Gris, Bellarine Peninsula, Vic 3 hrs @ 30 per quest 'The Hill' Cabernet Shiraz, Bellarine Peninsula, Vic 4 hours @ 40 per guest Premium Imported Beers & Cascade light 5 hours @ 50 per quest Selection of flavoured and natural Capi mineral waters

PREMIUM

Swan Bay Vintage Cuvee Brut, Bellarine Peninsula, Vic 2 hrs @ 28 per quest Tanwood Sauvignon Blanc, Pyrenees, Vic 3 hrs @ 32 per guest Tanwood Merlot, Pyrenees, Vic 4 hrs @ 42 per guest Premium Imported Beers & Cascade light 5 hrs @ 55 per guest Selection of flavoured and natural Capi mineral waters

UNIQUE

Something a little interesting and natural. A pet nat and a pink. A talking point. Little Rara Petillant Naturale, Pyrenees, Vic Little Rara Rose, Pyrenees, Vic Pyren, Earthscape Shiraz, Bellarine Peninsula, Vic Colonial Draught Selection of flavoured and natural Capi mineral waters

COCKTAILS

9.5 Negroni Vermouth, Campari, Gin, Orange **Ginger Jerry** 9.5 Sailor Jerry's, Lime, Ginger, Mint 9.5 Spiced Pear Daiquiri White Rum, Pear, Fig, Lemon Rosie Fields 9.5 Gin, Lime, Elderflower, Pressed Apple, Pear, Soda 9.5 Bramble Gin, Cointreau, Lemon, Crème de Mure

WINE LIST

2 hrs @ 32 per guest

3 hrs @ 37 per guest

4 hrs @ 45 per quest

5 hrs @ 57 per guest

An extensive wine list can be provided for you to select from and charged on consumption.

Tailored beverage packages can also be arranged upon request.

ON CONSUMPTION BEVERAGE PACKAGES Sale/return basis for full Any beverages left over after an event and unbroken cases only. remain the property of Bay Leaf Catering.









beverages

LOCAL BREW JUICE & SOFT DRINK Cascade Premium Light 7.5 Orange Juice, Apple Juice 2 litre 8.5 Carlton Draught 8.5 Mineral water 600ml Crown Lager 8.5 Individual Emma & Tom's Juices James Boags Premium 8.5 Capi - Mineral Water 750ml 8.5 Colonial Draught Capi - Flavoured Mineral Water Colonial Pale Ale Capi - Natural Mineral Water Colonial Bertie Cider **SPIRITS IMPORTED BEER** A selection of spirits are available on request 8.5 Peroni 8.5 Corona ON CONSUMPTION 8.5 Asahi Sale or return for full and unbroken cases only 8.5 Heineken For wines not held in stock orders will be by the case only

COCKTAILS

Negroni Vermouth, Campari, Gin, Orange	9.5
Ginger Jerry Sailor Jerry's, Lime, Ginger, Mint	9.5
Spiced Pear Daiquiri White Rum, Pear, Fig, Lemon	9.5
Rosie Fields Gin, Lime, Elderflower, Pressed Apple, Pe	9.5 ar, Sod
Bramble Gin, Cointreau, Lemon, Crème de Mure	9.5



