

# GOLD CLASS

## A TASTE OF LUXURY

### WELCOME

OUR MENU HAS BEEN CREATED AROUND SHARING.

TO ENHANCE YOUR GOLD CLASS EXPERIENCE WE RECOMMEND 4 TO 5 DISHES SHARED BETWEEN TWO GUESTS THROUGHOUT THE FILM.

### CHOOSE ANY FIVE DISHES FOR 99

SELECT ANY SMALLER, LARGER OR SWEETER DISHES TO BUNDLE FIVE DISHES FOR **99\***

### SOMETHING SMALLER

<b>EDAMAME</b> (v) (lg) (df) ✓ WITH A SPRINKLE OF SEA SALT	<b>9</b>	<b>VEGETARIAN SPRING ROLLS</b> (v) (df) (veo) IN FRESH COS LETTUCE WITH SESAME MAYO AND XO SAUCE	<b>18</b>	<b>POPCORN CHICKEN &amp; CAULIFLOWER</b> (dfo) SERVED WITH CUCUMBER, CELERY AND TOPPED WITH SMOKY CHIPOTLE SAUCE	<b>20</b>
<b>FOCACCIA</b> (v) ✓ TOPPED WITH POTATO, ROSEMARY AND AGED BALSAMIC DRESSING	<b>16</b>	<b>BEEF MEATBALLS</b> SERVED ON HOUSE MADE RED SAUCE TOPPED WITH BLUE CHEESE	<b>19</b>	<b>PRAWN TWISTERS</b> (df) PRAWNS INFUSED WITH CORIANDER, GREEN ONION AND GARLIC WRAPPED IN CRISPY PASTRY WITH CHILLI LIME AIOLI AND A LIME WEDGE	<b>22</b>
<b>PUMPKIN ARANCINI</b> (veo) (lg) WITH GARLIC AIOLI AND TOPPED WITH FETA DRESSING	<b>18</b>	<b>DIPS BOARD</b> (v) (lgo) ASK YOUR SERVER FOR THIS WEEK'S DIPS SELECTION	<b>19</b>		
<b>CLASSIC WEDGES</b> (v) (veo) (dfo) WITH SOUR CREAM AND SWEET CHILLI SAUCE	<b>18</b>	<b>ZUCCHINI WEDGES</b> (v) (veo) (dfo) WITH FETA CHEESE AND FRESH MINT	<b>20</b>		

### SOMETHING LARGER

<b>MARGHERITA PIZZA</b> (v) TOPPED WITH ITALIAN STYLE TOMATO SAUCE AND MOZZARELLA	<b>25</b>	<b>RICOTTA GNOCCHI</b> (v) (lg) WITH A MUSHROOM RAGU TOPPED WITH SHAVED PARMESAN	<b>28</b>	<b>VEGETARIAN BURGERS</b> (lgo) (veo) (dfo) GOURMET VEGETARIAN PATTIE ON A BRIOCHE BUN WITH AVOCADO PUREE, DIJON MUSTARD, TOMATO, ONION AND LETTUCE AND A SIDE OF CHIPS LOW GLUTEN BUNS FOR \$2	<b>28</b>
<b>PEPPERONI PIZZA</b> TOPPED WITH ROCKET	<b>27</b>	<b>GOLD CLASS BURGERS</b> (lgo) GOURMET BEEF PATTIE ON A BRIOCHE BUN WITH MELTED CHEESE, TOMATO SAUCE, DIJON MAYONNAISE, LETTUCE AND A SIDE OF CHIPS LOW GLUTEN BUNS FOR \$2	<b>28</b>	<b>PRAWN ROLLS</b> (lgo) PRAWNS SERVED IN A BRIOCHE ROLL WITH DIJON MAYO AND AVOCADO PUREE WITH FRESH COS LETTUCE, CHIVES AND A SIDE OF CHIPS LOW GLUTEN BUNS FOR \$2	<b>28</b>
<b>SALT WATER BARRAMUNDI AND CHIPS</b> LIGHTLY BATTERED BARRAMUNDI WITH CRUNCHY CHIPS, A CLASSIC POTATO CAKE, CHILLI LIME AIOLI AND A LEMON WEDGE	<b>26</b>	<b>CHICKEN PARMIGIANA BURGERS</b> (lgo) CRUMBED CHICKEN ON A BRIOCHE BUN WITH FIOR DI LATTE, HOUSE MADE RED SAUCE AND FRESH ROCKET AND A SIDE OF CHIPS LOW GLUTEN BUNS FOR \$2	<b>28</b>		
<b>BARRAMUNDI TACOS</b> (lg) SERVED WITH A SMOKY CHIPOTLE SLAW, AVOCADO PUREE AND A SIDE OF CHIPS	<b>28</b>				

### SOMETHING SWEETER

<b>CHOCOLATE AND RASPBERRY FUDGE</b> (lg) (n) ✓ WITH PASSIONFRUIT PUREE AND SEASONAL BERRIES	<b>18</b>	<b>CHURRO BOWL</b> CINNAMON SUGAR COATED CHURRO PIECES SERVED WITH VANILLA ICECREAM AND TOPPED WITH A COFFEE CHOCOLATE OR CHOCOLATE SAUCE	<b>20</b>	<b>LEMON SYRUP CAKE</b> (lg) (n) ✓ WITH COCONUT SORBET AND COCONUT FLAKES ADD 1 SCOOP OF VANILLA ICE-CREAM TO ANY SWEETER FOR \$3	<b>20</b>
<b>CARAMEL MACADAMIA CHEESECAKE</b> (lg) (n) WITH PASSIONFRUIT PUREE AND SEASONAL BERRIES	<b>19</b>	<b>TOFFEE &amp; VANILLA MOUSSE CAKE</b> WITH BELGIAN CHOCOLATE ICE-CREAM	<b>20</b>	<b>GOLD CLASS CHEESEBOARD</b> PYENGANA CHEDDAR AND YARRA VALLEY BRIE SERVED WITH QUINCE PASTE, LAVOSH, ALMONDS AND BREAD	<b>40</b>

**A SURCHARGE OF 10% APPLIES ON PUBLIC HOLIDAYS.**

(v) VEGETARIAN, ✓ VEGAN, (veo) VEGAN OPTION, (lg) LOW GLUTEN, (lgo) LOW GLUTEN OPTION, (df) DAIRY FREE, (dfo) DAIRY FREE OPTION, (n) NUTS PRESENT IN DISH INGREDIENTS. \*EXCLUDES CHEESE BOARD.

## WINE

FOR VINTAGE INFORMATION ON ANY WINE PLEASE ASK YOUR WAITER.  
WE SERVE OUR WINES IN 3 SIZES, GLASS, LARGER AND BY THE BOTTLE.

SPARKLING			ROSE/SPARKLING ROSE			RED				
G	B		G	L	B	G	L	B		
<b>NV CHANDON</b> YARRA VALLEY, VIC	14	72	<b>SQUEALING PIG ROSE</b> SOUTH AUSTRALIA	11	18	52	<b>RED CLAW PINOT NOIR</b> ✓ MORNINGTON PENINSULA, VIC	12	19	55
<b>GOLD CLASS SPARKLING</b> SOUTH EASTERN AUSTRALIA	10	49	<b>MINUTY M ROSE</b> PROVENCE, FRANCE	14	21	65	<b>CLOUDY BAY PINOT NOIR</b> MARLBOROUGH, NZ			85
<b>T'GALLANT PINK MOSCATO</b> MORNINGTON PENINSULA, VIC	10	55	WHITE			<b>RYMILL "THE YEARLING" CABERNET SAUVIGNON</b> COONAWARRA, SA	11	18	52	
<b>TAYLOR FERGUSON PROSECCO</b> KING VALLEY, VIC	12	60	<b>LEO BURING RIESLING</b> CLARE VALLEY, SA	10	16	47	<b>TERRAZAS RESERVA MALBEC</b> MENDOZA, ARGENTINA	12	19	58
<b>TEMPUS TWO PROSECCO ZERO</b> AUSTRALIA - LESS THAN 0.5% ALCOHOL	8	40	<b>SQUEALING PIG SAUVIGNON BLANC</b> SOUTH AUSTRALIA	11	18	52	<b>RED CLAW SHIRAZ</b> ✓ HEATHCOTE, VIC	12	19	55
			<b>CLOUDY BAY SAUVIGNON BLANC</b> MARLBOROUGH, NZ			75	<b>HEATHCOTE ESTATE SHIRAZ</b> HEATHCOTE, VIC			75
CHAMPAGNE			<b>RED CLAW PINOT GRIS</b> ✓ MORNINGTON PENINSULA, VIC	12	19	55	<b>GOLD CLASS RED</b> SOUTH EASTERN AUSTRALIA	10	15	46
<b>NV MOET &amp; CHANDON IMPERIAL</b> EPERNAY, FRANCE		95	<b>RED CLAW CHARDONNAY</b> ✓ MORNINGTON PENINSULA, VIC	12	19	55				
			<b>GOLD CLASS WHITE</b> SOUTH EASTERN AUSTRALIA	10	15	46				

## BEER & CIDER

ANY 2 BEERS OR CIDERS FOR 18

BEER		CIDER	
<b>LITTLE CREATURES ROGERS FURPHY</b>	10	<b>LITTLE CREATURES PIPSQUEAK CIDER</b>	10
<b>JAMES BOAGS PREMIUM</b>	10	<b>REKORDERLIG 330ML STRAWBERRY AND LIME</b>	13
<b>MOON DOG FIZZER TROPICAL SELTZER</b>	10		
<b>JAMES SQUIRES 150 LASHES PALE ALE</b>	11		
<b>HEINEKEN</b>	12		
<b>WHITE RABBIT DARK ALE</b>	12		
<b>JAMES SQUIRES GINGER BEER</b>	13		
<b>HEINEKEN ZERO</b>	8		
<b>ZERO ALCOHOL</b>			

## OTHER DRINKS

MILKSHAKES		SIGNATURE THICKSHAKES		HOT DRINKS	
CHOCOLATE, VANILLA, BERRY, LIME, BANANA, CARAMEL, COFFEE, MINT	9	<b>CAPPUCCINO</b>	12.5	UPGRADE TO A MUG FOR 1.5	
ADD MALT FOR 0.5		ADD KAHLUA AND 42 BELOW FOR 8		<b>HOT CHOCOLATE</b>	5
<b>FRUIT JUICE</b>	5	<b>SALTED CARAMEL</b>	12.5	<b>WHITE HOT CHOCOLATE</b>	5
ORANGE, APPLE, PINEAPPLE, CRANBERRY		ADD BACARDI CARTA BLANCA AND 42 BELOW FOR 8		<b>CHAI LATTE</b>	5
<b>SOFT DRINKS</b>	5	<b>DOUBLE CHOCOLATE MALT</b>	12.5	<b>ICED LATTE</b>	9
<b>LEMON LIME AND BITTERS</b>	6	ADD DE KUYPER CACAO AND 42 BELOW FOR 8		<b>ICED COFFEE</b>	9
<b>SPARKLING MT FRANKLIN 330ML</b>	5	<b>BOUNTY</b> ✓	12.5	<b>AFFOGATO</b>	9
<b>SPARKLING MT FRANKLIN 750ML</b>	10	SOY MILK, COCONUT SORBET, CHOCOLATE SAUCE AND TOPPED WITH COCONUT FLAKE		ESPRESSO, VANILLA ICE CREAM SERVED WITH LOTUS BISCOFF	
<b>MOUNT FRANKLIN STILL WATER 600ML</b>	6			<b>SOURCE COFFEE</b>	5
				ETHICALLY FARMED BLEND, 100% ORGANIC ARABICA BEANS: LATTE, CAPPUCCINO, ESPRESSO, FLAT WHITE, LONG BLACK, MACCHIATO	
				<b>TEMPLE TEA</b>	4.5
				ENGLISH BREAKFAST, EARL GREY, PEPPERMINT, CHAMOMILE, SENCHA GREEN	

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PLEASE NOTE THAT MENU ITEMS MAY CONTAIN TRACES OF NUT, EGG, SOY, WHEAT (GLUTEN), SEEDS AND OTHER ALLERGENS. DUE TO THE NATURE OF OUR MEAL PREPARATION AND POSSIBLE CROSS-CONTAMINATION, VILLAGE CINEMAS AUSTRALIA PTY LTD AND OUR SUPPLIERS ARE UNABLE TO GUARANTEE THE ABSENCE OF THE AFOREMENTIONED INGREDIENTS IN ITS MENU ITEMS. ALL ITEMS SUBJECT TO AVAILABILITY.

♻️ THIS MENU IS RECYCLABLE.