

GOLD CLASS



A TASTE OF  
**LUXURY**



VILLAGE  
CINEMAS

MORE THAN  
A MOVIE



## 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 110\*

SELECT ANY SMALLER, LARGER OR SWEETER DISHES TO BUNDLE FIVE DISHES FOR 110  
**INCLUDES** BOTTOMLESS GOLD CLASS POPCORN

\*EXCLUDES CHEESE BOARD

## SOMETHING SMALLER

**EDAMAME** (v) (lg) (df) ✓  
 WITH A SPRINKLE OF SEA SALT

**FOCACCIA** (v) (df) ✓  
 TOPPED WITH POTATO, ROSEMARY AND AGED BALSAMIC DRESSING

**TRUFFLE PORCINI ARANCINI** (v)  
 WITH GARLIC AIOLI

**CLASSIC WEDGES** (v) (veo) (dfo)  
 WITH SOUR CREAM AND SWEET CHILLI SAUCE

**BEEF MEATBALLS**  
 SERVED ON HOUSE MADE RED SAUCE TOPPED WITH BLUE CHEESE DRESSING

**9 ZUCCHINI WEDGES** (v) (veo) (dfo)  
 WITH FETTA CHEESE AND FRESH MINT

**16 CAULIFLOWER POPCORN** (v)  
 SERVED WITH CUCUMBER, CELERY AND TOPPED WITH SMOKY CHIPOTLE SAUCE

**18 CHICKEN SAN CHOY BAO SPRING ROLLS** (df)  
 SERVED WITH VEGAN XO SAUCE AND SESAME MAYO ON COS LETTUCE

**19 VEGETARIAN SPRING ROLLS** (v) (df) (veo)  
 SERVED WITH VEGAN XO SAUCE AND SESAME MAYO ON COS LETTUCE

**20 PRAWN TWISTERS** **22**  
 PRAWNS INFUSED WITH CORIANDER, GREEN ONION AND GARLIC, WRAPPED IN CRISPY PASTRY WITH SMOKY CHIPOTLE SAUCE AND A LIME WEDGE

**20 BUFFALO STYLE CHICKEN WINGS** (lg) (df) **20**  
 SERVED WITH CELERY BATONS AND SRIRACHA MAYO

**18 GOLD CLASS CHIPS** (lg) (df) ✓ **14**  
 CRUNCHY CHIPS SERVED WITH OUR EXCLUSIVE HOUSE MADE SALT

## SOMETHING LARGER

**GOLD CLASS CHEESE BURGERS** (lgo)  
 GOURMET BEEF PATTIE ON A BRIOCHE BUN WITH MELTED CHEESE, RED ONION, LETTUCE, HOUSE MADE SAUCE AND A SIDE OF CHIPS  
 LOW GLUTEN BUNS FOR 2

**BATTERED BARRAMUNDI TACOS**  
 SERVED WITH A SMOKY CHIPOTLE SLAW, AVOCADO PUREE AND A SIDE OF CHIPS

**PRAWN ROLLS** (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

**28 CHICKEN PARMIGIANA BURGERS**  
 CRUMBED CHICKEN ON A BRIOCHE BUN WITH FIOR DI LATTE, HOUSE MADE RED SAUCE, DIJON MAYO, ROCKET AND A SIDE OF CHIPS

**MARGHERITA PIZZA** (v)  
 TOPPED WITH ITALIAN STYLE TOMATO SAUCE AND MOZZARELLA

**PEPPERONI PIZZA**  
 TOPPED WITH ITALIAN STYLE TOMATO SAUCE, PEPPERONI AND MOZZARELLA

**28 RICOTTA GNOCCHI** (v) (lg)  
 WITH A MUSHROOM RAGU TOPPED WITH SHAVED PARMESAN

**28 VEGETARIAN BURGERS** (v) (veo) (lgo) **28**  
 GOURMET VEGETABLE PATTIE ON A BRIOCHE BUN, SERVED WITH TOMATO, LETTUCE, RED ONION, AVOCADO PUREE, DIJON MUSTARD AND A SIDE OF CHIPS  
 VEGAN LOW GLUTEN BUNS FOR 2

**25 WINTER SALAD** (v) (veo) **24**  
 BROWN, RED AND WILD RICE, BEETROOT, POMEGRANATE, PUMPKIN SEEDS, SUNFLOWER SEEDS, PEA SHOOTS, ROCKET TOPPED WITH FETTA AND DRIZZLED WITH A POMEGRANATE DRESSING.  
 ADD LAMB FOR 6

**LAMB SOUVLAKI** **25**  
 GREEK STYLE LAMB WITH TOMATO, RED ONION, TZATZIKI SERVED WITH LEMON DRESSING AND A SIDE OF CHIPS



**A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS.**



### SOMETHING SWEETER

- ROCKY ROAD CHEESECAKE (n)** 20  
SERVED WITH PASSIONFRUIT PUREE AND SEASONAL BERRIES
- ORANGE & PISTACHIO CAKE (lg) (n)** 20  
SERVED WITH VEGAN ICE-CREAM AND COCONUT FLAKES
- CHOCOLATE MUD CAKE ✓** 19  
SERVED WITH PASSIONFRUIT PUREE AND SEASONAL BERRIES

- BROWNIE SUNDAE** 22  
SERVED WITH CONNOISSEUR VANILLA ICE-CREAM, CHOCOLATE SAUCE AND STRAWBERRIES
- CHURRO BOWL** 20  
TOPPED WITH CHOCOLATE OR COFFEE CHOCOLATE SAUCE AND SERVED WITH CONNOISSEUR VANILLA ICE CREAM
- APPLE & RHUBARB CAKE (n)** 18  
SERVED WITH CONNOISSEUR VANILLA ICE-CREAM AND CARAMEL SAUCE  
ADD 1 SCOOP OF CONNOISSEUR VANILLA ICE-CREAM TO ANY DESSERT FOR 3

### SOMETHING EXTRA

- CHEESE BOARD (lgo)** 30  
PYENGANA CHEDDAR, YARRA VALLEY BRIE SERVED WITH QUINCE PASTE, LAVOSH AND TURKISH BREAD.

### 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		G	B	ROSE	G	L	B				
<b>NV CHANDON</b>	YARRA VALLEY, VIC	15	75	<b>MINUTY M ROSE</b>	14	21	65	<b>RED CLAW CHARDONNAY ✓</b>	14	24	65
<b>GOLD CLASS SPARKLING</b>	SOUTH EASTERN AUSTRALIA	12	50	<b>WHISPERING ANGEL</b>			80	<b>GOLD CLASS WHITE</b>	12	19	50
<b>DUNES &amp; GREENE SPLIT PINK MOSCATO</b>	SOUTH AUSTRALIA	13	55	<b>GOLD CLASS ROSE</b>	12	19	50	<b>RED</b>	G	L	B
<b>REDBANK KING VALLEY NV PROSECCO</b>	KING VALLEY, VIC	12	60	<b>WHITE</b>	G	L	B	<b>RED CLAW PINOT NOIR ✓</b>	14	24	65
<b>TEMPUS TWO ROSE SPRITZ ZERO</b>	AUSTRALIA - LESS THAN 0.5% ALCOHOL	8	40	<b>PEWSEY VALE RIESLING</b>	13	21	55	<b>42 DEGREES PINOT NOIR</b>	12	19	55
<b>CHAMPAGNE</b>		G	B	<b>NINTH ISLAND SAUVIGNON BLANC</b>	10	16	47	<b>CLOUDY BAY PINOT NOIR</b>			100
<b>NV MOET &amp; CHANDON IMPERIAL</b>	EPERNAY, FRANCE	19	110	<b>TWIN ISLANDS SAUVIGNON BLANC</b>	14	22	65	<b>TERRAZAS RESERVA MALBEC</b>	14	22	65
<b>NV VEUVE CLICQUOT YELLOW LABEL</b>	REIMS, FRANCE		130	<b>CLOUDY BAY SAUVIGNON BLANC</b>	16	26	85	<b>RED CLAW SHIRAZ ✓</b>	14	24	65
				<b>RED CLAW PINOT GRIS ✓</b>	14	24	65	<b>HEATHCOTE ESTATE SHIRAZ</b>	16	26	85
				<b>42 DEGREES PINOT GRIGIO</b>	12	19	55	<b>GOLD CLASS RED</b>	12	19	50
				<b>ABEL'S TEMPEST CHARDONNAY</b>	10	16	47				

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**BEER & CIDER**

**ANY 2 BEERS OR CIDERS FOR 18**

**BEER**

- JAMES BOAGS PREMIUM** 10
- STONE AND WOOD GREEN COAST CRISP** 10
- STONE AND WOOD CLOUDY PALE ALE** 11

- STONE AND WOOD PACIFIC ALE** 12
- KIRIN ICHIBAN HEINEKEN** 12
- GUINNESS HEINEKEN ZERO** 13
- ZERO ALCOHOL** 8

**CIDER**

- LITTLE CREATURES PIPSQUEAK CIDER** 10
- REKORDERLIG 330ML STRAWBERRY AND LIME** 13
- HARD SODA**
- KIRIN HYOKETSU - LEMON** 15

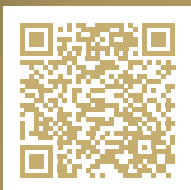
**OTHER DRINKS**

- MILKSHAKES** 9  
CHOCOLATE, VANILLA, BERRY, BANANA, CARAMEL, COFFEE, MINT  
ADD MALT FOR 0.5
- FRUIT JUICE** 5  
ORANGE, APPLE, PINEAPPLE, CRANBERRY
- SOFT DRINKS** 5
- LEMON LIME AND BITTERS** 6
- SPARKLING MT FRANKLIN 330ML** 5
- SPARKLING MT FRANKLIN 750ML** 10
- MOUNT FRANKLIN STILL WATER 600ML** 6

- SIGNATURE THICKSHAKES** 12.5
- CAPPUCCINO** 12.5  
ADD KAHLUA AND 42 BELOW FOR 8
- SALTED CARAMEL** 12.5  
ADD BACARDI CARTA BLANCA AND 42 BELOW FOR 8
- DOUBLE CHOCOLATE MALT** 12.5  
ADD DE KUYPER CACAO AND 42 BELOW FOR 8
- HOT DRINKS**
- HOT CHOCOLATE** 5
- CHAI LATTE** 5
- AFFOGATO** 9  
ESPRESSO, VANILLA ICE CREAM SERVED WITH LOTUS BISCOFF

- SOURCE COFFEE** 5  
ETHICALLY FARMED BLEND, 100% ORGANIC ARABICA BEANS: LATTE, CAPPUCCINO, ESPRESSO, FLAT WHITE, LONG BLACK, MACCHIATO
- TEMPLE TEA** 4.5  
ENGLISH BREAKFAST, EARL GREY, PEPPERMINT, CHAMOMILE, SENCHA GREEN

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**SCAN QR CODE TO VIEW OUR DISHES**

(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.  
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.