

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

### GOLD CLASS

**CHIPS** (lg) (df) ✓  
CRUNCHY CHIPS SERVED WITH OUR SIGNATURE SALT

**CHICKEN & PISTACHIO TERRINE** (n)  
SERVED WITH BRIOCHE AND A CORNICHON PICKLE

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

**CORN RIBS** (df) (lg) (v) (veo)  
COATED IN HOLLANDAISE SAUCE AND SIGNATURE SALT

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

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

**17 LASAGNE CROQUETTES**  
TRADITIONAL LASAGNE, CRUMBED AND FRIED SERVED ON GARLIC AIOLI

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

**18 SOUTHERN FRIED CHICKEN**  
FRIED BONELESS CHICKEN PIECES, SERVED WITH RED SAUCE, AVOCADO PURÉE AND PROVOLONE

**18 PÂTÉ MAISON** **20**  
DUCK PÂTÉ SERVED WITH BRIOCHE AND FRESH GRAPES

**18 ZUCCHINI WEDGES** (v) (veo) (dfo) **20**  
WITH FETTA CHEESE AND FRESH MINT

**19 CAULIFLOWER POPCORN** (v) **20**  
SERVED WITH CUCUMBER, CELERY AND TOPPED WITH SMOKY CHIPOTLE SAUCE

**19 CHICKEN SAN CHOY BAO SPRING ROLLS** (df) **22**  
SERVED WITH VEGAN XO SAUCE AND SESAME MAYO ON COS LETTUCE

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

## SOMETHING LARGER

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

**MARGHERITA PIZZA** (v) **25**  
TOPPED WITH ITALIAN STYLE TOMATO SAUCE AND MOZZARELLA

**PEPPERONI PIZZA** **26**  
TOPPED WITH ITALIAN STYLE TOMATO SAUCE, PEPPERONI AND MOZZARELLA

**ASIAN RICE SALAD** (v) (veo) (lgo) **26**  
WILD RICE MIX, SLAW, EDAMAME BEANS, FRIED SHALLOTS, TOASTED SESAME MIXED WITH XO SAUCE AND SESAME DRESSING  
ADD CHICKEN FOR 6

**28 PRAWN ROLLS** (lgo) **28**  
PRAWNS SERVED IN A BRIOCHE ROLL WITH DIJON MAYO AND AVOCADO PURÉE WITH FRESH COS LETTUCE, CHIVES AND A SIDE OF CHIPS  
LOW GLUTEN BUNS FOR 2

**28 BEER BATTERED FISH TACO** **28**  
SERVED WITH A GREEN PEPPER AND SMOKY CHIPOTLE SLAW

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

**28 GOLD CLASS CHEESE BURGERS** (lgo) **28**  
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

**28 FRIED CHICKEN BURGERS** **28**  
FRIED CHICKEN GOUJONS ON A BRIOCHE BUN, WITH LETTUCE, SCAMORZA CHEESE, SMOKY SAUERKRAUT AIOLI AND A SIDE OF CHIPS

## SOMETHING SWEETER

**18 STICKY DATE PUDDING** (v) **18**  
SERVED WITH CARAMEL SAUCE AND CRÈME ANGLAISE

**20 CHURRO BOWL** (v) **20**  
TOPPED WITH CHOCOLATE OR COFFEE CHOCOLATE SAUCE AND SERVED WITH CONNOISSEUR VANILLA ICE-CREAM

**18 BISCOFF & CHOCOLATE FUDGE** ✓(n) **21**  
CHOCOLATE AND RASPBERRY FUDGE, COATED IN OREO, BISCOFF AND COCONUT CRUMB, FINISHED WITH FRESH RASPBERRIES AND COCONUT ICE CREAM

**PASSIONFRUIT CHEESECAKE** (lg) (v) **22**  
WITH MANGO AND MINT TOSSED IN A PASSION FRUIT COULIS

**22 PEANUT BUTTER BROWNIE SUNDAE** (lg) (v) (n) **22**  
CHOCOLATE BROWNIE, DRIZZLED WITH REESE'S PEANUT BUTTER SAUCE, CARAMEL SAUCE, TOPPED WITH PEANUTS AND SALTED CARAMEL ICE CREAM

ADD 1 SCOOP OF CONNOISSEUR VANILLA ICE-CREAM TO ANY DESSERT FOR 3

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

## SOMETHING EXTRA

### CHEESE BOARD (lgo)

ALL CHEESE SELECTIONS  
SERVED WITH QUINCE PASTE,  
LAVOSH, TURKISH BREAD  
AND FRESH GRAPES

SELECT TWO CHEESE **42**

SELECT FOUR CHEESE **60**

SELECT ANY SIX CHEESE  
OR ACCOMPANIMENTS **90**

### PYENGANA CHEDDAR (lg)

(TASMANIA) AGES 12 MONTHS ON  
PINE SHELVES CRUMBLY BODY ALONG  
WITH AROMAS OF SUMMER GRASS,  
HERBS AND HONEY

### YARRA VALLEY BRIE (lg) (v)

(VICTORIA) AUSTRALIAN WHITE RIND  
CHEESE HAS A SOFT, SMOOTH TEXTURE  
AND MILD, CREAMY FLAVOUR

### BLACK SAVOURINE (lg) (v)

(VICTORIA) THE PIQUANT RIND IS DUSTED  
WITH VEGETABLE ASH REVEALING A  
DELICATE GOAT'S MILK FLAVOUR AND  
NOTES OF ROASTED ALMOND

### PETIT COMTÉ (lg)

(FRANCE) RICH CONCENTRATED  
NUTTY TEXTURE, ELEGANT CARAMEL  
SWEETNESS, AND LINGERING  
KALEIDOSCOPE OF FLAVOURS

### SAINT AGUR BLUE (lg)

(FRANCE) THIS MODERN CHEESE WAS  
DEVELOPED FROM AN OLD MONASTERY  
RECIPE USING CREAMY COW'S MILK AND  
A COMBINATION OF TRADITIONAL BLUE  
MOULDS CULTURE

### DAFFINOIS (lg) (v)

(FRANCE) A MILD, SWEET, CREAMY  
FLAVOUR, THIS DOUBLE CRÈME CHEESE  
HAS A SILKY MOUTH FEEL AND CREAMY  
SUBTLE FLAVOUR.

## ACCOMPANIMENTS

### PÂTÉ MAISON

(VICTORIA) - DUCK PÂTÉ SERVED  
WITH BRIOCHE AND FRESH GRAPES

### CHICKEN & PISTACHIO TERRINE (n)

(VICTORIA) - SERVED WITH BRIOCHE  
AND A CORNICHON PICKLE

## 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
<b>NV CHANDON</b>	15	75
YARRA VALLEY, VIC		
<b>GOLD CLASS SPARKLING</b>	12	50
SOUTH EASTERN AUSTRALIA		
<b>DUNES &amp; GREENE SPLIT</b>	13	55
<b>PINK MOSCATO</b>		
SOUTH AUSTRALIA		
<b>REDBANK KING VALLEY</b>	12	60
<b>NV PROSECCO</b>		
KING VALLEY, VIC		
<b>GEORG JENSEN PINOT NOIR</b>	80	
<b>CHARDONNAY</b>		
COAL RIVER, TAS		
<b>TEMPUS TWO</b>	8	40
<b>PROSECCO ZERO</b>		
AUSTRALIA - LESS THAN 0.5% ALCOHOL		
<b>CHAMPAGNE</b>	G	B
<b>NV MOET &amp; CHANDON</b>	19	110
<b>IMPERIAL</b>		
EPERNAY, FRANCE		
<b>NV VEUVE CLICQUOT</b>	130	
<b>YELLOW LABEL</b>		
REIMS, FRANCE		

### ROSÉ/SPARKLING

	G	L	B
<b>ROSÉ</b>			
<b>MINUTY M ROSÉ</b>	14	21	65
PROVENCE, FRANCE			
<b>WHISPERING ANGEL</b>			80
CÔTES DE PROVENCE, FRANCE			
<b>NV CHANDON ROSÉ</b>	15		75
YARRA VALLEY, VIC			
<b>NV MOET &amp; CHANDON</b>			110
<b>IMPERIAL ROSÉ</b>			
EPERNAY, FRANCE			
<b>GOLD CLASS ROSÉ</b>	12	19	50
SOUTH EASTERN AUSTRALIA			
<b>WHITE</b>	G	L	B
<b>PEWSEY VALE</b>	13	21	55
<b>RIESLING</b>			
EDEN VALLEY, SA			
<b>CLOUDY BAY</b>	16	26	85
<b>SAUVIGNON BLANC</b>			
MARLBOROUGH, NZ			
<b>TWIN ISLANDS</b>	14	22	65
<b>SAUVIGNON BLANC</b>			
MARLBOROUGH, NZ			
<b>RED CLAW</b>	14	24	65
<b>PINOT GRIS</b> ✓			
MORNINGTON PENINSULA, VIC			
<b>BLEASDALE</b>	11	19	60
<b>PINOT GRIS</b>			
ADELAIDE HILLS, SA			

<b>RED CLAW</b>	14	24	65
<b>CHARDONNAY</b> ✓			
MORNINGTON PENINSULA, VIC			
<b>GOLD CLASS WHITE</b>	12	19	50
SOUTH EASTERN AUSTRALIA			
<b>RED</b>	G	L	B
<b>RED CLAW</b>	14	24	65
<b>PINOT NOIR</b> ✓			
MORNINGTON PENINSULA, VIC			
<b>TARRAWARRA</b>	15	24	75
<b>ESTATE PINOT NOIR</b>			
YARRA VALLEY, VIC			
<b>CLOUDY BAY PINOT NOIR</b>			100
MARLBOROUGH, NZ			
<b>RYMILL</b>	14	26	65
<b>"THE YEARLING"</b>			
<b>CABERNET SAUVIGNON</b>			
COONAWARRA, SA			
<b>TERRAZAS RESERVA</b>	14	22	65
<b>MALBEC</b>			
MENDOZA, ARGENTINA			
<b>RED CLAW SHIRAZ</b> ✓	14	24	65
HEATHCOTE, VIC			
<b>HEATHCOTE</b>	16	26	85
<b>ESTATE SHIRAZ</b>			
HEATHCOTE, VIC			
<b>GOLD CLASS RED</b>	12	19	50
SOUTH EASTERN AUSTRALIA			

## FROM THE CELLAR

### CHAMPAGNE

<b>RUINART BRUT</b>	375	750	200
CHAMPAGNE, FRANCE			
<b>VEUVE CLICQUOT</b>	400		
<b>"LA GRANDE DAME"</b>			
CHAMPAGNE, FRANCE			
<b>DOM PÉRIGNON</b>	450		
CHAMPAGNE, FRANCE			

### WHITE

<b>JIM BARRY</b>	375	750	60	120
<b>THE FLORITA RIESLING</b>				
CLARE VALLEY, SA				
<b>CLOUDY BAY TE KOKO</b>	150			
<b>SAUVIGNON BLANC</b>				
MARLBOROUGH, NZ				

<b>DALRYMPLE PIPERS</b>	120		
<b>RIVER CHARDONNAY</b>			
TASMANIA			
<b>BROKENWOOD</b>	30	60	
<b>SEMILLON</b>			
HUNTER VALLEY, NSW			
<b>DOMAINE WILLIAM</b>	120		
<b>FÈVRE CHABLIS</b>			
CHABLIS, FRANCE			

### RED

<b>ATA RANGI CRIMSON</b>	375	750	45	90
<b>PINOT NOIR</b>				
MARTINBOROUGH, NZ				
<b>CLOUDY BAY TE WAHI</b>	170			
<b>PINOT NOIR</b>				
CENTRAL OTAGO, NZ				

<b>BROKENWOOD SHIRAZ</b>	55	110
HUNTER VALLEY, NSW		
<b>YALUMBA THE</b>	60	120
<b>SIGNATURE CABERNET</b>		
<b>SAUVIGNON &amp; SHIRAZ</b>		
BAROSSA, SA		
<b>WIRRA WIRRA RSW</b>	140	
<b>SHIRAZ</b>		
MCLAREN VALE, SA		
<b>PRIMO ESTATE</b>	70	
<b>SANGIOVESE</b>		
MCLAREN VALE, SA		
<b>ANTINORI PÈPPOLI</b>	90	
<b>CHIANTI CLASSICO DOCG</b>		
TUSCANY, ITALY		





## BEER & CIDER

### ANY 2 BEERS OR CIDERS FOR 18

#### BEER

##### LOCAL

<b>DEVILBEND STUMPY LAGER</b>	<b>10</b>
<b>DEVILBEND GRAYDENS PALE ALE</b>	<b>10</b>
<b>FURPHY</b>	<b>10</b>

<b>STONE AND WOOD GREEN COAST CRISP</b>	<b>10</b>
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<b>STONE AND WOOD CLOUDY PALE ALE</b>	<b>11</b>
<b>STONE AND WOOD PACIFIC ALE</b>	<b>12</b>
<b>KIRIN ICHIBAN</b>	<b>12</b>
<b>HEINEKEN</b>	<b>12</b>
<b>GUINNESS</b>	<b>13</b>
<b>HEINEKEN ZERO</b>	<b>8</b>
ZERO ALCOHOL	

#### CIDER

<b>LITTLE CREATURES PIPSQUEAK CIDER</b>	<b>10</b>
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#### HARD SODA

<b>KIRIN HYOKETSU - LEMON</b>	<b>15</b>
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## OTHER DRINKS

#### MILKSHAKES

CHOCOLATE, VANILLA, BERRY, BANANA, CARAMEL, COFFEE, MINT	<b>9</b>
ADD MALT FOR 0.5	

#### FRUIT JUICE

ORANGE, APPLE, PINEAPPLE, CRANBERRY	<b>5</b>
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#### SOFT DRINKS

<b>LEMON LIME AND BITTERS</b>	<b>6</b>
<b>SPARKLING MT FRANKLIN 330ML</b>	<b>5</b>
<b>SPARKLING MT FRANKLIN 750ML</b>	<b>10</b>
<b>MOUNT FRANKLIN STILL WATER 600ML</b>	<b>6</b>

#### SIGNATURE THICKSHAKES

<b>CAPPUCCINO</b>	<b>12.5</b>
ADD KAHLUA AND 42 BELOW FOR 8	

#### SALTED CARAMEL

ADD BACARDI CARTA BLANCA AND 42 BELOW FOR 8	<b>12.5</b>
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#### DOUBLE CHOCOLATE MALT

ADD DE KUYPER CACAO AND 42 BELOW FOR 8	<b>12.5</b>
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#### HOT DRINKS

<b>HOT CHOCOLATE</b>	<b>5</b>
<b>CHAI LATTE</b>	<b>5</b>
<b>AFFOGATO</b>	<b>9</b>
ESPRESSO, VANILLA ICE CREAM SERVED WITH LOTUS BISCOFF	

#### SOURCE COFFEE

ETHICALLY FARMED BLEND, 100% ORGANIC ARABICA BEANS: LATTE, CAPPUCCINO, ESPRESSO, FLAT WHITE, LONG BLACK, MACCHIATO	<b>5</b>
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#### TEMPLE TEA

ENGLISH BREAKFAST, EARL GREY, PEPPERMINT, CHAMOMILE, SENCHA GREEN	<b>4.5</b>
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A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS.



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.