



menu

nine
teen
forty



FOOD

CHICKEN SAN CHOY BAO SPRING ROLLS (DF)	22
Served with Vegan XO sauce and sesame mayo on cos lettuce	
CLASSIC WEDGES (V) (VEO) (DFO)	18
With sour cream and sweet chilli sauce	
ZUCCHINI WEDGES (V) (VEO) (DFO)	20
With feta cheese and fresh mint	
BEEF MEATBALLS	19
Served on house made red sauce topped with gorgonzola	
CAULIFLOWER POPCORN (V)	20
Served with cucumber, celery and topped with smoky chipotle sauce	

COCKTAILS Any 2 cocktails for \$38

APEROL SPRITZ	18
Bitter Sweet. Aperol, Prosecco, Soda, Orange	
PATRON MARGARITA	20
Patron Reposado, De Kuyper Triple Sec, Lemon, Sugar	
LONG ISLAND ICED TEA	22
The Citrus Cola Classic. 42 Below, Bombay Sapphire, Bacardi Carta Blanca, Patron Sliver, Triple Sec, Coca Cola	
RASPBERRY COLLINS	19
Fresh And Fruity. Bombay Sapphire, Raspberry, Lemon, Soda, Fresh Raspberries	
OLD FASHIONED	20
Pure Scot Whisky, Sugar, Bitters, Orange Peel	
MANHATTAN	20
Makers Mark, Martini Rosso, Orange Bitters, Maraschino Cherry	
NEGRONI	19
Our Citrus Sensation. Bombay Sapphire, Martini Bitter, Martini Rosso	

MOJITO

CUBAN MOJITO	19
Traditional Mojito, Bacardi Carta Blanca, Lime, Mint, Sugar	
WILD STRAWBERRY MOJITO	20
Fantastically Fruity. Bacardi Carta Blanca, De Kuyper Wild Strawberry, Fresh Strawberries, Mint And Lime	
PASSIONFRUIT MOJITO	20
Passionfruit, Bacardi Carta Blanca, Lime, Mint, Sugar	
MOSCOW MULE	20
42 Below, Lime, Ginger Beer	

SPIRITS

PLEASE SPEAK WITH A TEAM MEMBER FOR OUR SPIRITS SELECTION.

WINES

SPARKLING	G	L	B
NV Chandon	15		75
Dunes & Greene Pink Moscato	13		55
Redbank King Valley NV Prosecco	12		60
Georg Jensen Pinot Noir Chardonnay			80
Tempus Two Prosecco Zero	8		40

Less than 0.5% Alcohol

A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS.

(V) Vegetarian, ✓ Vegan, (VEO) Vegan Option, (LG) Low Gluten, (LGO) Low Gluten Option, (GFO) Gluten Free Option, (DF) Dairy Free, (DFO) Dairy Free Option. 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.

PRAWN ROLLS (LGO)	28
Prawns served in a brioche roll with Dijon mayo and avocado puree with fresh cos lettuce and chives Low gluten buns for 2	
FOCACCIA (V) ✓	16
Topped with potato, rosemary and aged balsamic dressing	
MARGHERITA PIZZA (V)	25
PEPPERONI PIZZA	27
Topped with italian style tomato sauce, pepperoni and mozzarella	
BOWL OF FRIES	10
With aioli	

CHAMPAGNE	G	L	B
NV Moet & Chandon Imperial	19		110
Nv Veuve Clicquot Yellow Label			130

ROSÉ/SPARKLING ROSÉ	G	L	B
Minuty M Rosé	14	21	65
Whispering Angel			80
Nv Chandon Rosé	15		75
Nv Moet & Chandon Imperial Rosé			110

WHITE	G	L	B
Pewsey Vale Riesling	13	21	55
Cloudy Bay Sauvignon Blanc	16	26	85
Twin Islands Sauvignon Blanc	14	22	65
Red Claw Pinot Gris ✓	14	24	65
Bleasdale Pinot Gris	11	19	60
Red Claw Chardonnay ✓	14	24	65

RED	G	L	B
Red Claw Pinot Noir ✓	14	24	65
Cloudy Bay Pinot Noir			100
Rymill "The Yearling" Cabernet Sauvignon	14	26	65
Terrazas Reserva Malbec	14	22	65
Red Claw Shiraz ✓	14	24	65
Heathcote Estate Shiraz	16	26	85

Extended wine list available on request

TAP BEERS

ROTATES SEASONALLY, PLEASE CHECK AT THE BAR FOR THIS WEEK'S SELECTION. AVAILABLE IN POT, PINT AND HOWLER.

BOTTLED BEER/CIDER Any 2 for \$18

HEINEKEN ZERO	8
STONE & WOOD GREEN COAST CRISP	10
HEINEKEN	12
STONE & WOOD CLOUDY PALE ALE	11
KIRIN ICHIBAN	12
PIPSQUEAK CIDER	10

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