LOVE OUR WINES? JOIN THE WINE CLUB

BEING A MEMBER OF THE **Blue Gables Wine Club** IS A GREAT WAY TO PURCHASE OUR AWARD WINNING PREMIUM GIPPSLAND WINE AT AN INCREDIBLE DISCOUNTED PRICE PLUS UNBELIEVABLE BENEFITS TO ADD EXTRA VALUE.

YOUR COMMITMENT IS A MINIMUM OF 12 MONTHS.

MEMBERSHIP BENEFITS

- 30% DISCOUNT ON ALL WINE FOR YOUR CLUB SELECTIONS

- 1 DOZEN WINES HAND PICKED BY YOU AND DELIVERED TO YOUR DOOR EVERY 6 MONTHS

- FREE SHIPPING AUSTRALIA WIDE ON ALL CLUB DELIVERIES

- INVITATIONS TO EXCLUSIVE OFFERS AND EVENTS

- 2 FREE BLUE GABLES WINE GLASSES (VALUED AT \$12 EACH)

- NO JOINING FEE

ADDITIONAL BENEFITS

10% DISCOUNT ON ALL CELLAR DOOR PURCHASES* (*FOOD AND BEVERAGE) 20% DISCOUNT ON ALL ON-LINE PURCHASES THROUGH BLUEGABLES.COM.AU

INTERESTED?

ASK ONE OF OUR 'BUBBLY' STAFF MEMBERS FOR MORE INFO -

ALTERNATIVELY JOIN ONLINE @ WWW.BLUEGABLES.COM.AU



FOOD

TO SHARE

TERESA'S TRIO OF DIPS (\$25) Hummus, Red Salmon, Gherkin (nuts), Turkish Flat bread

CHEESE PLATTER (\$35) Maffra Cheese Selection, Assorted Fruits, Pretzels, Quince paste, Water Crackers

ANTIPASTO PLATTER (\$45) Maffra Cheese Selection, Cured Meats, Olives, Assorted Fruit, Pretzels, Quince paste, Water Crackers

WOOD FIRED WEDGES (\$14) Potato Wedges, Sour Cream & Sweet Chilli Sauce

DESSERT

CARAMELISED BANANA AND

CHOCOLATE PIZZA (\$25) Caramelised Banana, Chocolate chips, Vanilla Ice-Cream

MARSHMALLOW AND **CHOCOLATE PIZZA (\$25)** Roasted Marshmallows, Chocolate Chips, Vanilla Ice-Cream

LEMON FRAÎCHE PIZZA (\$22) Coongulla Lemon Curd, Crème Fraîche, Basil

AFFOGATO (\$18) Vanilla/Coffee Ice-cream, Espresso, Kahlúa liqueur, Almond praline

WOOD FIRED PIZZA

GARLIC AND CHEESE (\$18) (v) Garlic, Mozzarella

MARGHERITA (\$22) (v) Buffalo Mozzarella, Basil, Tomato base

FUNGHI THYME (\$22) (v) Mushroom, Thyme, Spanish Onion, Mozzarella, Tomato base

PEPPERONI (\$22) Pepperoni, Mozzarella, Tomato base

INFERNO (\$25) Salami, Olives, Capers, Red chilli, Spanish Onion, Anchovies, Mozzarella, Tomato base

WOOD FIRED CHICKEN (\$25) Chicken, Spanish Onion, Buffalo Mozzarella, BBQ sauce, Tomato base

CAPRICCIOSA (\$25) Salami, Mushrooms, Artichokes, Anchovies, Olives, Mozzarella, Tomato base

BLUE VEIN (\$25) Blue Vein Cheese, Prosciutto, Roasted Capsicum, Olive oil base

SMOKED SALMON (\$25) Smoked Salmon, Cherry Tomato, Crumbed Feta, Capers, Spanish Onion, Rocket,

GLUTEN FREE BASE (+\$6.00) ADDITIONAL TOPPINGS (+\$2.00 each) No Half/Half Pizza's.

WINE BY THE GLASS / BOTTLE

SPARKLING	GLASS / BOTTLE
CHARDONNAY-PINOT GRIS	\$14 / \$45
SPARKLING SHIRAZ	\$14 / \$45
RED	
	GLASS / BOTTLE
SANGIOVESE 2018	\$13 / \$40
PINOT NOIR 2021	\$15 / \$55
HANRATTY HILL SHIRAZ 2021	\$13 / \$40
1	

BOTTLE	WHITE	
\$45 °		GLASS / BOTTLE
\$45	ΜΟՏCΑΤΟ	\$10 / \$30
Ş4J	SAUVIGNON BLANC 2022	\$12 / \$32
	PINOT GRIS 2022	\$12 / \$35
BOTTLE	PINOT GRIS ROSÉ 2021	\$12 / \$35
\$40	JESSE CHARDONNAY 2021	\$13 / \$40
\$55		
\$40		HOME WINES AVAILABLE HE CELLAR DOOR BAR
\$80	(REDEEMABLE ON CELLAR PLEAS DOOR PURCHASE)	E ASK STAFF FOR MORE DETAILS

DRINKS

BEER & CIDER	COCKTAILS
POT / SCH / JUG	APEROL SPRITZ (\$18) Aperol, Sparkling, Soda, fresh orange
GOODLAND SESSION XPA Traralgon (3.2%) \$8 / \$12 / \$32 GOODLAND PALE ALE	ELDERFLOWER SPRITZ (\$18) St.Germaine liqueur, Sauvignon Blanc, Soda, fresh lime
Traralgon (4.2%) \$8 / \$12 / \$32 SAILORS GRAVE DRAUGHT Orbost (4.8%) \$8 / \$12 / \$32	ESPRESSO MARTINI (\$20) Smirnoff vodka, Kahlúa liqueur, Espresso, coffee beans
GREAT NORTHERN - (3.5%) CAN \$7 APPLE CIDER - (4.4%) CAN \$8	SOFT DRINKS POT/SCH/JUG LEMONADE, PEPSI, SOLO, PEPSI MAX, RASPBERRY, \$4/\$6/\$16 SODA WATER, DRY GINGER
	APPLE or ORANGE JUICE \$4.50
SPIRITS SPIRIT + Mixer (No double shots) \$12	HOT DRINKS
** 10% SURCHARGE ON PUBLIC HOLIDAYS	COFFEE \$5.50 CHAI LATTE HOT CHOCOLATE