

BEVERAGES

SOCIAL



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HOUSEKEEPING

Kitchen hours are:
Lunch 7 days
12.00pm to 2.30pm
Dinner Mon to Thu
5.30pm to 8.30pm
Dinner Fri to Sun
5.30pm to 9.00pm

ON TAP

	pot	schooner	pint
Furphy	5.5	7.5	11
James Squire 150 Lashes	6	8	11.5
XXXX Gold	4.7	6.8	9.4
White Rabbit Dark Ale	6	8	11.5
White Rabbit White Ale	6	8	11.5
White Rabbit Red Ale	6	8	11.5
Hahn Super Dry	5.5	7.5	11
James Squire Orchard Crush	6	8	11
Little Creatures Pale Ale	6	8	11.5
James Squire Golden Ale	6	8	11.5
Carlton Draught	4.9	7	9.8
Canadian Club & Dry	8.5	10.5	16

BOTTLED

Boags Light	6	Budweiser	8.5
Little Creatures Bright Ale	8.5	Coopers Pale	8
XXXX Summer Bright Lager	8	Coopers Sparkling	8
Melbourne Bitter	7	Sierra Nevada Pale Ale	9
Fat Yak	8.5	XXXX Gold Pale Mid	6.5
Beez Neez	8.5	Sample Gold	8
Mountain Goat Steam	8.5	Sample Larger	8
Mountain Goat Summer Ale	8.5	Asahi	8.5
White Rabbit White Ale	8.5	Rodgers Amber	8.5
Corona	8.5	Guinness	9
James Squire Porter	8.5	Blackmans Lager	8
Birra Moretti	8.5	Heineken	9

CIDERS

Flying Brick Pear	9
Flying Brick Original	9
Flying Brick Draught	9

COCKTAILS

CHARLIE'S ANGELS 15 A fruity and refreshing mix of passionfruit, pineapple, mint and vanilla, with vodka for a little punch.	THE CLASSIC BLOODY MARY 10 Our proven recipe, chilli infused vodka, Worcestershire, Tabasco, seeded mustard, horseradish, salt and pepper blended with tomato juice. A great way to start the day.
SOURS 18 Beautiful blend of sweet and sour, choice of Amaretto or Campari, egg white, lemon and shaken over ice	PIMMS NO.1 CUP 12 A refreshing and fruity cocktail with lime, lemon, orange, mint, dry ginger and lemonade, muddled and over ice
ESPRESSO MARTINI 18 One to liven up the party, fresh espresso, vodka, Licor 43 and Kahlua, shaken hard and strained into a martini glass. Creamy and delicious.	THE IRISH GRAPE 10 A fantastic refresher, pavan grape liqueur and Jameson Whiskey topped with lemonade and a squeeze of fresh lime.
THE NEGRONI 18 The Classic cocktail - equal parts Campari, Gin and sweet vermouth, served over ice.	CHAMPAGNE COCKTAIL 12 One of the originals! Sugar cube, bitters, Grand Marnier and topped with Sparkling Wine

ROSÉ

BOTTLES

2015 Clyde Park Rosé <i>Bannockburn, Vic</i>	42
2015 Port Phillip Estate Rosé <i>Mornington Peninsula Vic</i>	41
2016 La Boheme Rosé <i>Yarra Valley, Vic</i>	42

REDS

BOTTLES

2012 Mr Frog Pinot Noir <i>Yarra Valley, Vic</i>	37
2015 Riposte 'The Dagger' Pinot Noir <i>Adelaide Hills SA</i>	42
2015 Clyde Park Pinot Noir <i>Bannockburn, Vic</i>	45
2013 Kiltynane 'Pn2' Pinot Noir <i>Bellarine, Vic</i>	47
2013 Hinten 'Hill Country' Pinot Noir <i>Central Otago, NZ</i>	59
2014 Dirty Three Pinot Noir <i>Gippsland, Vic</i>	67
2014 Round Two Merlot <i>Barossa Valley, SA</i>	36
2014 Pizzini Merlot <i>King Valley, Vic</i>	42

2014 Strata Shiraz <i>Heathcote, Vic</i>	36
2013 Mount Langi 'Billi Billi' Shiraz <i>Grampians, Vic</i>	42
2013 Pepperjack Shiraz <i>Barossa Valley, SA</i>	47
2014 Jack Rabbit Shiraz <i>Bellarine, Vic</i>	48
2014 Leura Park Estate Shiraz, <i>Bellarine, Vic</i>	62

2014 Kangarilla Road Cabernet Sauvignon <i>McLaren Vale, SA</i>	39
2013 Teusner 'The Gentleman' Cabernet Sauvignon <i>Eden Valley, SA</i>	45
2013 Mt Langi 'Cliff Edge' Cabernet Sauvignon <i>Grampians Vic</i>	57

Dal Zotto Sangiovese <i>King Valley, Vic</i>	%L 22 L 35
2013 Pizzini Sangiovese <i>King Valley, Vic</i>	39
2015 Bremerton Tempranillo/Graciano <i>Langhorne Creek SA</i>	45