

YERING STATION BAR

SPARKLING WINE

Yering Station Yarrabank Cuvée	18 95
Yering Station Yarrabank Brut Rosé	18 95

WHITE & ROSÉ WINE

Yering Station ‘Village’ Chardonnay	15 75
Yering Station ‘Village’ Rosé	15 75

RED WINE

Mulled Wine	15
Yering Station ‘Village’ Pinot Noir	15 75
Yering Station Shiraz Viognier	18 90
Yering Station Cabernet Sauvignon	18 90

BEER & CIDER

Mornington Peninsula Draught Lager	12
Pirate Life South Coast Pale Ale 3.5%	12
Kaiju ‘Golden Axe’ Crisp Apple Cider	12

WINE FLIGHTS

Explore the range from Yering Station, a jewel of the Yarra Valley and proudly Victoria’s first vineyard.

Select your flight:

Yering Station ‘Village’	16
Yering Station ‘Village’ Chardonnay	
Yering Station ‘Village’ Rosé	
Yering Station ‘Village’ Pinot Noir	
Yering Station ‘Winter Reds’	19
Yering Station Pinot Noir	
Yering Station Shiraz Viognier	
Yering Station Cabernet Sauvignon	

NON-ALCOHOLIC

Heaps Normal XPA <0.5%	10
Plus & Minus Prosecco	13
Zero alcohol	
Plus & Minus Pinot Grigio	11 50
Zero alcohol	
Plus & Minus Shiraz	11 50
Zero alcohol	
Coca-Cola, Coca-Cola Zero Sugar & Sprite	6.3
Still & Sparkling Water	6

EVENT PARTNER

YERING
Station

MOËT & CHANDON BAR

MOËT & CHANDON CHAMPAGNE

Moët & Chandon Impérial Brut NV	28 155
Moët & Chandon Rosé Impérial NV	190
Moët & Chandon Grand Vintage	300
Chandon Garden Spritz	18 90

WHITE & ROSÉ WINE

Yering Station ‘Village’ Chardonnay	15 75
Yering Station ‘Village’ Rosé	15 75

RED WINE

Yering Station ‘Village’ Pinot Noir	15 75
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BEER & CIDER

Mornington Peninsula Draught Lager	12
Pirate Life South Coast Pale Ale 3.5%	12
Kaiju ‘Golden Axe’ Crisp Apple Cider	12

NON-ALCOHOLIC

Heaps Normal XPA <0.5%	10
Plus & Minus Prosecco Zero Alcohol	13
Coca-Cola, Coca-Cola Zero Sugar & Sprite	6.3
Still & Sparkling Water	6

CHAMPAGNE PARTNER

MOËT & CHANDON

NGV FRIDAY NIGHTS DINING GALLERY KITCHEN

SPARKLING WINE

Yering Station Yarrabank Cuvée 18 | 95

WHITE & ROSÉ WINE

Yering Station ‘Village’ Chardonnay 15 | 75

Yering Station ‘Village’ Rosé 15 | 75

RED WINE

Yering Station ‘Village’ Pinot Noir 15 | 75

BEER & CIDER

Mornington Peninsula Draught Lager 12

Pirate Life South Coast Pale Ale 3.5% 12

Kaiju ‘Golden Axe’ Crisp Apple Cider 12

NON-ALCOHOLIC

Heaps Normal XPA <0.5% 10

Plus & Minus Prosecco 13
Zero Alcohol

Coca-Cola, Coca-Cola Zero Sugar 6.3
& Sprite

Still & Sparkling Water 6

NGV FRIDAY NIGHTS DINING GREAT HALL

FOOD

Braised Beef Brisket Roll Gruyere cheese, chipotle BBQ sauce, capsicum slaw, demi-baguette (lg option available)	19
Pulled Mushroom Roll Chipotle BBQ sauce, vegan mayo, capsicum slaw, Turkish roll (vg, lg option available)	19
Loaded Dog Kransky sausage, potato salad, ketchup, mustard, buttermilk roll (lg option available)	19
Chicken Pot Pie Paris mash (lg option available)	18
Lentil, Parsnip, Squash & Kale Pot Pie Paris mash (vg, lg option available)	18
Shrimp & Avocado Salad Cocktail dressing (df, lg)	16

Fries Chicken salt, mayo (vg, lg option available)	8
Cheese Board Victorian cheeses (3), crackers, crusty bread, grapes, dried fruit, quince paste	18

DESSERT

Cannoli (4) Filled with limoncello (2) and traditional ricotta cream (2) (v)	10
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ALL PRICES ARE INCLUSIVE OF GST

(vg) vegan | (v) vegetarian | (df) dairy free | (lg) low gluten

IMPORTANT NOTICE REGARDING FOOD ALLERGIES
While the NGV catering outlets endeavour to accommodate guests with food allergies or intolerances, we would like to advise that all our food is made in a kitchen which handles and prepares allergenic ingredients. Please let our team know of any food allergies or dietary requirements.

NGV Members & Premium Members enjoy a 10% discount

NGV FRIDAY NIGHTS DINING GALLERY KITCHEN

FOOD

Confit Chicken Salad	19
Chat potatoes, olives, green beans, French dressing (df, lg)	
Vegan Schnitzel Parma Salad	19
Chat potatoes, olives, green beans, French dressing (vg, lg)	
Boston Beans with Crispy Pork Belly	19
Jalapeño cornbread (df, lg)	
Boston Beans with Plant Based Mince	18
Jalapeño cornbread (vg, lg)	
Sausage Cassoulet	18
Pork and fennel sausage, haricot blanc beans (df, lg)	
Cheese Board	18
Victorian cheeses (3), crackers, crusty bread, grapes, dried fruit, quince paste	

DESSERT

Cannoli (4)	10
Filled with limoncello (2) and traditional ricotta cream (2) (v)	

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