

YERING STATION BAR

SPARKLING WINE

Yering Station Yarrabank Cuvée 18 | 96
VIC

Yering Station Yarrabank Rosé Brut 18 | 96
VIC

Yering Station Yarrabank 17 | 85
Crème de Cuvée, VIC

WHITE & ROSÉ WINE

Yering Station 'Little Yering' 14.5 | 65
Pinot Gris, VIC

Yering Station Viognier Roussanne 18 | 90
Marsanne, Yarra Valley, VIC

Yering Station 'Village' Chardonnay 16.5 | 80
Yarra Valley, VIC

Yering Station 'Village' Rosé 16.5 | 80
Yarra Valley, VIC

RED WINE

Yering Station 'Village' Pinot Noir 16.5 | 80
Yarra Valley, VIC

Yering Station 'Village' Sangiovese 16.5 | 80
Yarra Valley, VIC

Yering Station Shiraz Viognier 18 | 90
Yarra Valley, VIC

DESSERT WINE

Yering Station Cane Cut Viognier 60ml 14
Yarra Valley, VIC

WINE FLIGHTS

Winter Reds 22
Yering Station Pinot Noir, Shiraz Viognier,
Cabernet Sauvignon

'Village' Wine Flight 16.5
Yering Station 'Village' Chardonnay,
Rosé, Pinot Noir

Sparkling Wine Flight 19
Yarrabank Cuvée, Rosé Brut,
Crème de Cuvée

BEER & CIDER

MOUNTAIN CULTURE:

Status Quo Pale Ale 5.2% 15

Aussie Premium Lager 4.0% 14

Three Fiddy Pale Ale 3.5% 14

Neon Splice Juice Trip 4.5% 14

NON-ALCOHOLIC

Heaps Normal XPA <0.5% 12

Plus & Minus Prosecco 13
Zero alcohol, SA 250ml

Plus & Minus Pinot Grigio 13 | 60
Zero alcohol, SA

Plus & Minus Shiraz 13 | 60
Zero alcohol, SA

Still & Sparkling Water 6

Soft Drinks from 6.50

EVENT PARTNER

YERING
Station

MOËT & CHANDON BAR

MOËT & CHANDON CHAMPAGNE

Moët & Chandon Impérial Brut NV	31 170
Moët & Chandon Rosé Impérial NV	190
Moët & Chandon Grand Vintage 2016	350
Chandon Garden Spritz	19 90

WHITE & ROSÉ WINE

Yering Station 'Little Yering' Pinot Gris, VIC	14.5 65
Yering Station 'Village' Chardonnay, Yarra Valley, VIC	16.5 80
Yering Station 'Village' Rosé Yarra Valley, VIC	16.5 80

RED WINE

Yering Station 'Village' Pinot Noir Yarra Valley, VIC	16.5 80
Yering Station 'Village' Sangiovese Yarra Valley, VIC	16.5 80

BEER & CIDER

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Neon Splice Juice Trip 4.5%	14

NON-ALCOHOLIC

Heaps Normal XPA <0.5%	12
Plus & Minus Prosecco Zero alcohol, SA 250ml	13
Plus & Minus Pinot Grigio Zero alcohol, SA	13 60
Plus & Minus Shiraz Zero alcohol, SA	13 60
Still & Sparkling Water	6
Soft Drinks	from 6.50

CHAMPAGNE PARTNER

MOËT & CHANDON

NGV FRIDAY NIGHTS DINING GALLERY KITCHEN

CHAMPAGNE

Yering Station Yarrabank Cuvée 18 | 96
VIC

Moët & Chandon Impérial Brut NV 31 | 170

WHITE & ROSÉ WINE

Yering Station 'Little Yering'
Pinot Gris, VIC 14.5 | 65

Yering Station 'Village'
Chardonnay, Yarra Valley, VIC 16.5 | 80

Yering Station 'Village' Rosé
Yarra Valley, VIC 16.5 | 80

RED WINE

Yering Station 'Village' Pinot Noir 16.5 | 80
Yarra Valley, VIC

Yering Station 'Village' Sangiovese 16.5 | 80
Yarra Valley, VIC

DESSERT WINE

Yering Station Cane Cut Viognier 60ml 14
Yarra Valley, VIC

BEER & CIDER

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Soft Drinks from 6.50

NGV FRIDAY NIGHTS DINING GALLERY KITCHEN

TO SHARE

- Crudités** 15
Hummus, roast capsicum dip (vg) (lg)
- Lamb Flatbread (4)** 16
Served with lemon
- Spinach and Fetta Flatbread (4)** 16
Served with lemon (v)

CHARCUTERIE AND CHEESE PLATE

- Selection of 2 meats and 2 cheeses served with quince paste, muscatels, pickles, sourdough, lavosh* 38
- Jamón Serrano Reserva**
- Borgo Sopressa Pressata**
- Fromager d’Affinois**
Brie, cow’s milk. Rhône, France
- Cantorel Fourme d’Ambert**
Blue, cow’s milk. Auvergne, France

CHEESE PLATE

- Selection of 3 cheeses served with quince paste, muscatels, lavosh* 28
- Fromager d’Affinois**
Brie, cow’s milk. Rhône, France
- Cantorel Fourme d’Ambert**
Blue, cow’s milk. Auvergne, France
- Marcel Petite Comté**
Semi-hard cow’s milk. Jura, France

CHARCUTERIE PLATE

- Served with pickles and sourdough* 25
- Jamón Serrano Reserva**
- Wagyu Bresaola**
- Borgo Sopressa Pressata**

ALL PRICES ARE INCLUSIVE OF GST

(vg) vegan | (v) vegetarian | (lg) low gluten | (vo) vegan option available

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 and Premium Members enjoy a 10% discount.

NGV FRIDAY NIGHTS DINING

TO SHARE

Lamb Flatbread (4) 16
Served with lemon

Spinach and Fetta Flatbread (4) 16
Served with lemon (v)

Mushroom Arancini (5) 17
Truffle mayo (lg) (v)

SALADS

Salmon Niçoise Salad (lg) 20

Warm Roast Chicken and Wholegrain Farro Salad 17
Pumpkin, pomegranate, fennel (vo)

SIDE

Fries with Aioli (vg) 9

MAIN

Black Angus Beef Burger 19
Caramelised onion, house-made sauce, cheese, pickles

Southern Fried Chicken Burger 19
Lettuce, tomato, cheese, house-made sauce, pickles

Grilled Halloumi Burger 18
House-made sauce, caramelised onion, lettuce, tomato, pickles (vo)

lg buns available

CRÊPES

Crêpes with 11

Nutella (v)

Lemon and Sugar (v)

Strawberries and Cream (v)

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