

## TAPAS / STARTER MENU



# HANSA'S STEAK & GRILL

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24 Percy Street, Mordialloc  
Ph: (03) 9580 4263  
[www.hansasteakandgrill.com.au](http://www.hansasteakandgrill.com.au)

**PLEASE ADVISE YOUR WAITER OF ANY DIETARY REQUIREMENTS**  
*A 1.32% processing fee applies to all credit card transactions, 2.75% Amex*

## HANSA'S TAPAS / STARTER MENU

Hansa's Chargrilled premium chorizo sausage served with homemade tomato relish	25
Marinated quail chargrilled and served with <i>à l'orange</i> sauce	25
Chargrilled Victorian lamb cutlets served with a red wine sauce	23
Hansa's chargrilled premium sausage selection Served with Coney Island mustard	23
Premium NZ Calamari – Chilli or Salt/Pepper option	24
Chargrilled extra-large tiger prawns served with dill mayonnaise	25
Wagyu meatballs served with a creamy red wine sauce	28
Black Angus carpaccio served with wasabi mayonnaise & aged parmesan	29
Deep fried crumbed cauliflower florets with a saffron mayonnaise (V)	22
Bruschetta served on toasted sourdough bread and (V)	20
- premium anchovy fillets (optional) (V)	24

## SPECIALS

*Be sure to check the 'Specials Board' or ask your waitstaff for daily specials.*

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## LUNCH MENU



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## LUNCH MENU

### HANSA'S SIGNATURE STEAKS

(All plates served with fries and your choice of sauce)

**CHARGRILLED BLACK ANGUS EYE FILLET 200G** 49

(Served medium rare)

**CHARGRILLED PREMIUM GRASS FED PORTERHOUSE 250G** 39

(Served medium rare)

**CHARGRILLED PREMIUM RIB EYE 400G** 59

(Served medium rare)

**REZA'S SIGNATURE PAN FRIED WAGYU STEAK** *(check with waitstaff)*

Minimum marble score 6/7

*(Marble Score (M.S.) is the fat that is deposited between the muscle fibers. The presence of marbling has a very positive effect on the eating quality of beef in terms of tenderness, juiciness and flavor. Marble Score can range from 1-9)*

### SAUCES

Hansa red wine jus

Wild mushroom & pepper

Green pepper with lemon & thyme

French Bearnaise

### HOW IT'S COOKED

**BLUE** 38°C Raw, cool center. **RARE** 32-34°C Very Red, tepid center. **MEDIUM RARE** 38-42°C Red Centre, warm.

**MEDIUM** 55-58°C Pink center. **MEDIUM WELL** 62-68°C Slightly pink center. **WELL DONE** 75°C cooked throughout, no pink.

Meats are then rested to finish the cook process.

### SPECIALS

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BLACK ANGUS EYE FILLET (180g) STEAK SANDWICH & CHIPS 28

HANSA'S PREMIUM HOT DOG & CHIPS 18

FREE-RANGE CHICKEN & BACON BURGER WITH CHIPS 22

HANSA'S GOURMET WAGYU BURGER & CHIPS 22

Add- Free Range Egg 3

Add- Hansa's Premium Bacon 5

MATT'S JUMBO PORK SCHNITZEL 49

Tender panko crumbed pork schnitzel served with seasonal salad, chips and house-made mushroom sauce.

FRESH FISH FILLET OF THE DAY *market price*

Please ask waitstaff for more details.....

CRISPY CALAMARI

Served with roasted garlic aioli

Entrée: 20

Main: 39

MILANO RISSOTTO (V)42

Milanese style risotto with a selection of wild mushrooms, aged parmesan, drizzled with a rich truffle oil.

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## SIDES

<b>SEASONAL GREEN SALAD</b>	<b>15</b>
Seasonal greens served with a house made lemon / lime dressing.	
<b>ROASTED DUCK FAT POTATO</b>	<b>15</b>
King George potatoes slow roasted with duck fat.	
<b>CHIPS</b>	<b>15</b>
Golden chips lightly seasoned.	
<b>SAUTEED GREENS</b>	<b>15</b>
Sauteed seasonal greens with cherry tomato and roasted almonds.	

## SPECIALS

Be sure to check the 'Specials Board' or ask your waitstaff for any main specials.

## DESSERTS

<b>CHEESE PLATTER FOR 2</b>	<b>34</b>
A selection of 3 cheeses, fruit paste, lavoche and toasted bread. (Featuring local and imported cheeses)	
<b>CRÈME BRULÉE</b>	<b>17</b>
Served with housemade biscotti.	
<b>BAKED CHOCOLATE FONDANT</b>	<b>17</b>
Served with a vanilla bean ice-cream & raspberry coulis.	
<b>NEW YORK BAKED CHEESECAKE</b>	<b>17</b>
Served with a vanilla bean ice-cream & raspberry coulis.	
<b>STICKY DATE PUDDING</b>	<b>17</b>
Served with a vanilla bean ice-cream & raspberry coulis.	
<b>CAKE OF THE DAY</b>	<b>16</b>
Served with a vanilla bean ice-cream & raspberry coulis. Please ask your waitstaff for selections available.	
<b>GELATO SCOOP</b>	<b>5</b>
Please ask your waitstaff for selections available.	
<b>AFFOGATO</b>	<b>17</b>
Double shot of espresso, vanilla bean ice-cream and your choice of liqueur.	
<ul style="list-style-type: none"><li>- Tia Maria</li><li>- Frangelico</li><li>- Cointreau</li><li>- Kahlua</li></ul>	
<b>DE BORTOLI 'NOBLE ONE' GLASS</b>	<b>10</b>

## DINNER MENU



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## HANSA'S SIGNATURE STEAKS

(All plates served with fries and your choice of sauce)

**CHARGRILLED BLACK ANGUS EYE FILLET 250G** 59  
(Served medium rare)

**CHARGRILLED PREMIUM GRASS FED PORTERHOUSE 300G** 45  
(Served medium rare)

**CHARGRILLED PREMIUM RIB EYE 400G** 59  
(Served medium rare)

**REZA'S SIGNATURE PAN FRIED WAGYU STEAK** (check with waitstaff)  
Minimum marble score 6/7

*(Marble Score (M.S.) is the fat that is deposited between the muscle fibers. The presence of marbling has a very positive effect on the eating quality of beef in terms of tenderness, juiciness and flavor. Marble Score can range from 1-9)*

## SAUCES

Hansa red wine jus  
Wild mushroom & pepper  
Green pepper with lemon & thyme  
French Bearnaise

## HOW IT'S COOKED

**BLUE** 38°C Raw, cool center. **RARE** 32-34°C Very Red, tepid center. **MEDIUM RARE** 38-42°C Red Centre, warm.  
**MEDIUM** 55-58°C Pink center. **MEDIUM WELL** 62-68°C Slightly pink center. **WELL DONE** 75°C cooked throughout, no pink.  
Meats are then rested to finish the cook process.

**MATT'S JUMBO PORK SCHNITZEL** 49

Tender panko crumbed pork schnitzel served with seasonal salad, chips and house-made mushroom sauce.

**CONFIT VICTORIAN DUCK MARYLAND** 48

Tender slow cooked duck Maryland served on a bed of saffron risotto and a cognac sauce.

**FRESH FISH FILLET OF THE DAY** *market price*

Please ask waitstaff for more details.....

**CHARGRILLED PREMIUM LAMB BACKSTRAP** 45

Premium selected Victorian lamb marinated with basil, lemon oil, garlic & cracked black pepper.

**MILANO RISSOTTO** (V)42

Milanese style risotto with a selection of wild mushrooms, aged parmesan, drizzled with a rich truffle oil.

**SIDES**

**SEASONAL GREEN SALAD** 15

Seasonal greens served with a house made lemon / lime dressing.

**ROASTED DUCK FAT POTATO** 15

King George potatoes slow roasted with duck fat.

**CHIPS** 15

Golden chips lightly seasoned.

**SAUTEED GREENS** 15

Sauteed seasonal greens with cherry tomato and roasted almonds.

**SPECIALS**

Be sure to check the 'Specials Board' or ask your waitstaff for daily main specials.

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## DESSERTS

### CHEESE PLATTER FOR 2 34

A selection of 3 cheeses, fruit paste, lavoche and toasted bread.  
(Featuring local and imported cheeses)

### CRÈME BRULÉE 17

Served with housemade biscotti.

### BAKED CHOCOLATE FONDANT 17

Served with a vanilla bean ice-cream & raspberry coulis.

### NEW YORK BAKED CHEESECAKE 17

Served with a vanilla bean ice-cream & raspberry coulis.

### STICKY DATE PUDDING 17

Served with a vanilla bean ice-cream & raspberry coulis.

### CAKE OF THE DAY 16

Served with a vanilla bean ice-cream & raspberry coulis.  
Please ask your waitstaff for selections available.

### GELATO SCOOP 5

Please ask your waitstaff for selections available.

### AFFOGATO 17

Double shot of espresso, vanilla bean ice-cream and your choice of liqueur.

- Tia Maria
- Frangelico
- Cointreau
- Kahlua

### DE BORTOLI 'NOBLE ONE' GLASS 10

## DRINKS MENU



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## DRINKS MENU

*Hansa's Chopping Block opened in 2016 in the bayside suburb of Mordialloc and provides a unique opportunity for diners to enjoy and experience.*

*Tradition, Service & Quality that Hansa is renowned for.*

*A warm and inviting space has been created on the fringe of the residential area located directly at the rear of Hansa Butchery's wholesale premises.*

*Only 40 minutes from the Melbourne CBD.*

*Hansa's is open for lunch and dinner Wednesday – Saturday.*

*We are also able to cater for your events or special occasions on request.*

*Outside catering is also available.*

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# DRINKS MENU

## SPARKLING WATER

Purezza eliminates the requirement for shipping of bottles, delivery trucks, plastic production and waste disposal (no bottles in land-fill). Purezza also does not draw water from under-ground aquifers, which many bottled water products do.

Purezza Sparkling Water 750ml 6

## SOFT DRINKS

Lemonade, Coke, Coke No Sugar, Lemon Lime & Bitters, Ginger Ale, Tonic Water, Ginger Beer, Soda Water. 5  
Ginger Beer 6

## SPIRITS

Basic Spirits 13  
Mid Spirits 15  
Premium Spirits 17  
Mixers 3

## HANSA’S MORDIALLOC BEER LIST

### Schofferhofer:

*Schofferhofer Hefeweizen*, the iconic German Wheat Beer, delivers typical flavours of cloves and spices with a hint of banana and distinct wheat malt aroma. It is the most popular variant of the Schofferhofer Classics range. If you look carefully, you’ll notice there’s a little bit of yeast left in the bottom of each bottle. And thanks to a higher amount of hop, it tastes even more flavoursome than the other wheat beers – yet boasts a fresh and tangy fruitiness. Even visually, it is a true delight: Its shiny amber colour is one of a kind.

*Schofferhofer Kristallweizen*, effervescent and clear. The yeast is filtered out completely. This is how Schofferhofer Kristallweizen gets its crystal-clear appearance.

### Erdinger Aus Bayern:

*Erdinger Weissbier* wheat beer with fine yeast is the crowning glory of traditional Bavarian brewing skills. The strength of this classic wheat beer lies in the harmonious balance it achieves between the various aromas. Gentle spicy wheat and yeast aromas blend with mildly bitter hops.

*Erdinger Kristal* crystal-clear with an inviting frothy head: this lively wheat beer specialty features fruity-fresh aromas. With its extra portion of sparkling and energizing carbonic acid, Erdinger Kristall is especially refreshing! Strong malted wheat notes combine with an elegant hop bouquet to round off the finish. It gets its shining, crystal-clear appearance from intensive filtration.

*Erdinger Dunkel* (Dark) has carefully selected dark malts with delicate roasting aromas. The first sip reveals a harmonious symphony of carefully selected wheat and barley malts with exquisite Hallertau aroma hops.

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# DRINKS MENU

## **Dortmunder Actien - Brauerei DAB:**

*DAB Dotmunder Export Lager* The fresh, pale brew with its mildly hoppy flavour became one of the star products of its age. That is why Dortmund style is considered a milestone in the development of beer culture in the world and became a synonym for superior quality. It's harmoniously balanced, crisp and an easy-to-drink beer with pleasingly gentle notes of hops and malt.

## **Budejovicky Budvar Narodni Podnik:**

*Budvar Lager* The original "Budweiser", this is a Czech Lager with historical pedigree. Golden colour, thick white head, a distinct pure malt aroma with a rich hop accent, unique and very mild bitterness of medium intensity to create a medium to full flavour.

## **Chimay:**

*Chimay Blue* is a dark ale with a powerful aroma of dark fruits and sweet bready malts. Belgian sweets and dark chocolate give the beer its uniqueness. Its complex flavour improves with passing time.

## **Trappistes Rochefort:**

*Rochefort 8* dates from 1955 and is the last born in the range. Originally this beer was only brewed on the occasion of the end of the year celebrations. The Rochefort 8 starts from a density of 20.80° Plato and finally presents itself with an alcohol volume of 9.2%. Masculine in character, it is especially suitable for a tasting with friends. Given the great success of this beer, the monks decided around 1960 to brew this beer on a regular basis. This beer is sometimes called the 'Speciale'.

## **Duvel:**

*Duvel* since 1871. The history of Duvel Moortgat is based on respect for tradition and family values. Today it's the 4<sup>th</sup> generation of the family Moortgat who guards over the heritage of founder Jan-Leonard Moortgate and his two sons Albert and Victor. Duvel is a natural beer with a subtle bitterness, a refined flavour and a distinctive hop character. The unique brewing process, which takes about 90 days, guarantees a pure character, delicate effervescence, and a pleasant sweet taste of alcohol.

## **Huyghe Brewery:**

*Delirium Tremens* feels like the sound shot of alcohol is igniting the mouth. In reality the tongue and palate are warmed. The taste is characterized by its roundness. The aftertaste is strong, long-lasting and dry butter.

## **Bosteels Brewery:**

*Karmeliet Tripel* is a refined and complex golden-to-bronze brew with a fantastic creamy head. These characteristics derive not only from restrained hopping with Styrians and the fruity nature (banana and vanilla) of the house yeast. Tripel Karmeliet has not only the lightness and freshness of wheat, but also the creaminess of oats together with a spicy lemon almost quinine dryness.

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# DRINKS MENU

## BEER ON TAP

Please ask for varieties available as kegs change

### IMPORTED BEERS

	Origin	Alc	\$
Corona Extra (355ml)	Mexico	4.5%	10
Stella Artois (330ml)	Italy	4.8%	10
Schofferhoffer Hefeweizen (500ml)	Germany	5.0%	14
Schofferhoffer Kristallweizen (500ml)	Germany	5.0%	14
Erdinger Kristal (500ml)	Germany	5.3%	14
Erdinger Weissbier (500ml)	Germany	5.3%	14
Erdinger Dunkel (500ml) <i>Seasonal</i>	Germany	5.3%	14
Erdinger Pikantus (500ml) <i>Seasonal</i>	Germany	7.4%	16
Duvel (330ml)	Belgium	8.5%	14
Delirium Tremens (330ml)	Belgium	8.5%	14
Karmeliet Triple (330ml)	Belgium	8.4%	16
Chimay Blue (330ml) <i>Seasonal</i>	Belgium	9.0%	16
Rochefort 8 (330ml)	Belgium	9.2%	16
Budvar (500ml can)	Czech	5.0%	16

### LOCAL BEERS

	Origin	Alc	\$
Cascade Premium Light (375ml)	Tasmania	2.4%	10
Braeside Lead Head Lager (355ml)	Mordy	4.8%	10
Braeside IPA (355ml) <i>Seasonal</i>	Mordy	4.5%	10
Braeside XPA 43 (355ml)	Mordy	5.3%	10
Crown Lager (375ml)	Victoria	4.9%	10
Great Northern Super Crisp Lager (330ml)	Victoria	3.5%	10

### DRAUGHT BEER

	Origin	Alc	\$
Peroni Nastro (330ml)	Italy	5.0%	10
Asahi Super Dry (330ml)	Japan	5.0%	10
Carlton Draught (375ml)	Victoria	4.6%	10

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## DRINKS MENU

### ALCOHOL FREE

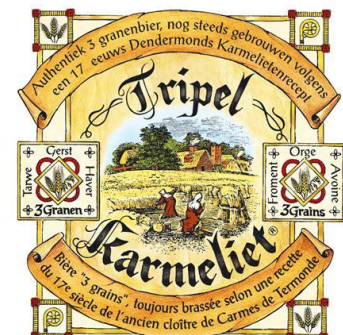
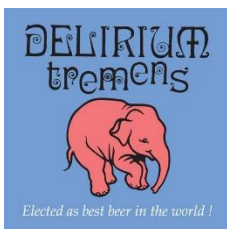
Erdinger Alkoholfrei (330ml)  
James Squire Zero Alcohol Free (345ml)

Origin	Alc	\$
Germany	0.4%	12
Australia	0.0%	10

### CIDERS

Koppaberg Apple Cider (330ml)

Origin	Alc	\$
Sweden	4.5%	10



## DRINKS MENU

### WINE BY THE GLASS

#### SPARKLING + CHAMPAGNE (120ml)

Grant Burge Pinot Chardonnay Brut N.V	Barossa Valley, SA	12
NV Vallate Prosecco Extra Dry	Treviso, ITALY	10

#### MOSCATO (150ml)

'23 Zilzie 'BTW'	Murray Darling, VIC	12
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#### RIESLING (150ml)

'24 Paringa Estate	Red Hill, VIC	15
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#### PINOT GRIS + GRIGIO (150ml)

'23 Jack & Jill	Bellarine Peninsula, VIC	14
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#### SAUVIGNON BLANC (150ml)

'23 '30 Mile'	SA	12
'23 Babich 'Black Label'	Marlborough, NZ	14

#### CHARDONNAY (150ml)

'23 '30 Mile'	SA	12
'21 Balgownie Estate "Black Label"	Yarra Valley, VIC	14

#### ROSE (150ml)

'23 Turkey Flat	Barossa Valley, SA	14
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#### PINOT NOIR (150ML)

'23 Jack and Jill	Bellarine Peninsula, VIC	14
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#### MERLOT (150ml)

'21 Elderton Estate Merlot	Barossa Valley, SA	14
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#### SHIRAZ/SYRAH (150ml)

'21 '30 Mile'	SA	12
'19 717 Convicts 'The Felon'	Barossa Valley, SA	15

#### CABERNET SAUVIGNON (150ml)

'21 '30 Mile'	SA	12
'20 Juniper 'Three Fields'	Margaret River, WA	14
'17 Rob Dolan 'Black Label'	Yarra Valley, VIC	15

## DRINKS MENU

### MALBEC (150ml)

'22 Belmonde Malbec	Multi-region South Australia	14
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### DESSERT WINE (60ml)

De Bortolli 'Noble One' Botrytis Semillon	Riverina, VIC	12
Braccioforte Limoncello XO	SA	10
Braccioforte Arancino XO	SA	10
Braccioforte Sanguinello XO	SA	12
Braccioforte Yuzu Liquor	SA	14

### PORT, SHERRY + MUSCAT (60ml)

Penfolds Club Reserve Classic Tawny Port	Regional Blend, SA	8
Elegante Sherry Medium	SPAIN	8
Pedro Ximenez Solera 23 Los Amigos Sherry	Montilla, SPAIN	16
Morris NV 'Classic' Liquor Muscat	Rutherglen, VIC	10
Woodstock Muscat NV 375ml	McLaren Vale, SA	40 10

## CHAMPAGNE

Undoubtedly the most highly regarded region in the world for the production of sparkling wine - Champagne is approximately 160 kilometers east of Paris in the country's northeast and is centered around the towns of Reims and Epernay where most of the Champagne houses are based. Being one of the northernmost regions in the wine growing world its cooler climate produces high levels of acid which are perfectly suited to the production of sparkling wine but the most significant contribution to the wines of Champagne is made by the soils. A major factor adding to the finesse of the wines is the belemnite chalk subsoil which in most areas sits below a thin layer of surface soil providing excellent drainage as well as moisture retention for the vines. The only three grapes allowed in the production are Pinot Noir which provides structure and weight, Pinot Meunier for middle palate fruit and Chardonnay that gives the wine acidity and elegance. When the wines are young you can expect bright, fresh styles with citric acidity but as they begin to mature the richer notes of butter, nuts and toffee will surface.

### NON-VINTAGE

Champagne is produced from a blend of wines from different years to give a specific flavor profile, texture, weight and acidity.

NV Didier Chopin Brut	FRANCE	70
NV Moet Brut Imperial	FRANCE	93
NV Lanson Brut Champagne Black Label	FRANCE	95

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# DRINKS MENU

## SPARKLING WINE

Australia and New Zealand are starting to produce some very interesting and very good quality sparkling wine. Though not as highly regarded as their French counterparts these wines should be judged on their own merits and seen as a different style of product that has been made in a completely different part of the world.

Grant Burge Pinot Noir Chardonnay	Barossa Valley, SA	12	52
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## PROSECCO

Prosecco is an Italian DOC or DOCG white wine produced in a large area spanning nine provinces in the Veneto and Friuli Venezia Giulia regions, and named after the village of Prosecco which is in the province of Trieste, Italy. It is made from the Prosecco grape, but denomination rules allow up to 15% of the wine to be other permitted varieties.

NV Vallate Extra Dry	Treviso, ITALY	12	48
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## MOSCATO

"Moscato "is the Italian word for the muscat family of grapes, and frequently refers to a lightly sparkling, low-alcohol sweet white wine. With flavors of citrus, stone fruit, and orange blossom, moscato d'Asti is a crowd favorite with new and seasoned wine drinkers alike. Although authentic moscato d'Asti and Asti spumante (two popular types of moscato wine) can only be made in Piedmont, Italy, muscat grapes are grown and used to make wine around the world.

‘23 Zilzie ‘BTW’	Murray Darling, VIC	12	42
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## DRINKS MENU

### WHITE WINE BY VARIETAL

#### RIESLING

One of the great aromatic whites, Riesling can be made in a myriad of different styles ranging from very dry to very sweet. The grape has very high levels of acid that gives the wines length and makes them well suited to matching with many different foods. The sweeter styles provide great contrast to fresh, spicy Asian dishes while the drier, more zesty bottles tie in perfectly with shellfish.

'24 Paringa Estate	Red Hill, VICTORIA	15	68
'22 Hutton Vale Farm	Barossa Valley, SA		78
'22 Riversdale Estate	Tasmania		88

#### PINOT GRIS + GRIGIO

One of the most puzzling definitions for many wine drinkers is the difference between Pinot Gris and Pinot Grigio. Though they are both produced from the same grape, the two styles are very different and unfortunately many producers who incorrectly label their wines are not helping people make the distinction. Both styles of the wine are usually dry with floral notes and light stone fruit as well as spice and honey, but Pinot Gris is richer and more textural whereas Pinot Grigio is generally crisp and lighter bodied.

'21 Billy Button Pinot Gris	Mornington Peninsula, VICTORIA	14	52
'23 Jack & Jill	Bellarine Peninsula, VIC	14	70

#### SAUVIGNON BLANC

If wine grapes were in a popularity contest, Sauvignon Blanc would be the hands down favorite. Although it seems that many vignerons steer the grape in a direction that suits the market there are still a few out there who employ more of a 'minimal intervention' method to their style that allows the fruit to express its regionality. Sauvignon can be made in many different styles with the most popular being those showing tropical fruit flavors of passion fruit, pineapple and banana while others have a 'greener' more herbal note with often green bean or asparagus.

AUSTRALIA			
'23 '30 Mile'	SOUTH AUSTRALIA	12	42

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## DRINKS MENU

### NEW ZEALAND

New Zealand is now without doubt the most recognized country when it comes to the production of Sauvignon Blanc. The Marlborough region is the most sought-after offering wines with tropical fruit and often a 'funk' that adds character to the nose though Central Otago is quickly becoming recognized for their fresh, zesty, mineral quality.

'23 Babich 'Black Label'	Marlborough, NEW ZEALAND	14	52
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## CHARDONNAY

The world's most popular white wine grape Chardonnay is grown everywhere that wine is produced and is considered a "winemakers" grape - referring to fact that the winemaker has many choices in regards to how the final wine will express itself. Oaking can add flavors of butterscotch and spice, or the grape can be allowed to express its own variety of flavors from citrus to tropical fruit depending on the climate in which it is grown.

### SOUTH AUSTRALIA

The cooler climate resulting from high altitudes in the Adelaide Hills and Eden Valley are perfect to produce Chardonnay and most of the best examples of the style are from these two regions.

'23 '30 Mile' Chardonnay	SOUTH AUSTRALIA	12	42
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### VICTORIA

Victoria has many different regions for wine which produce varied styles depending on their latitude, altitude, climate and soil type.

'21 Balgownie Estate 'Black Label'	Yarra Valley, VICTORIA	14	52
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## MOSCATO

'23 Zilzie 'BTW'	Murray Darling, VICTORIA	12	42
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## DRINKS MENU

### RED WINE BY VARIETAL

#### ROSE

The most common method of making Rosé is to leave the wine in contact with the skins after crushing the grapes, which allows the extraction of colour. Though some are sweet, most of the best styles are dry and refreshing with flavors of strawberry and rose petal.

'23 Turkey Flat	Barossa Valley, VIC	14	52
'21 Domaine de Cala	Provence, France		60

#### PINOT NOIR

The 'fickle mistress' of the wine-making world; Pinot Noir can be stunningly complex in flavor and breathtakingly delicate in texture... That is if you were to plant it in the ideal type of soil and the weather for any given year was perfect for Pinot Noir's individual needs. This may be why many winemakers dedicate their lives to taming this unforgiving grape. When young this grape is full of cherry and red berry flavors but with age a leathery, savory character for which the grape is prized starts to appear.

##### MAINLAND AUSTRALIA

Mainland Australia produces a variety of styles of Pinot Noir, ranging from light and fruity to medium bodied and savory.

'23 Jack and Jill – Scotchman's Hill	Bellarine Peninsula, VICTORIA	14	60
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##### TASMANIA

Tasmanian Pinot Noir, though vibrantly fruity when young, is often complimented by earthy, almost truffle-like aromas.

'23 Bream Creek	TASMANIA		70
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##### NEW ZEALAND – SOUTH ISLAND

There are some great Pinot Noir styles being produced in various regions throughout the South Island of New Zealand, but they are fast becoming overshadowed by those of Central Otago, the world's most southerly wine growing region

'22 Maude	Central Otago, NEW ZEALAND		60
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## DRINKS MENU

### MERLOT

One of the world's most popular grapes, Merlot is used successfully in both varietal wines and in blends. It is one of the primary grapes used in Bordeaux and is the most planted grape in France but is also extremely popular in many of the world's other wine growing regions. Merlot is an early ripening grape and when produced in cooler climates tends to show light, red fruit flavors such as strawberry, raspberry and plum whereas in warmer climates it leans more toward dark berries, black cherry and chocolate. Because of its medium body, natural fruit sweetness, gentle tannin structure and soft, fleshy mouth feel it is the perfect grape to introduce the palate to red wine.

'21 Elderton Estate	Barossa Valley, SOUTH AUSTRALIA	14	65
'14 'Haan' Prestige	Barossa Valley, SOUTH AUSTRALIA		140
'13 Irvine Grand Merlot, Museum	Eden Valley, SOUTH AUSTRALIA		164

### MALBEC

Characterized by its dark inky colored grapes, Malbec is one of the five grapes used in Bordeaux. However, because of the grape's poor resistance to weather it never took off as an individual grape variety in France. It found its home in Argentina where the smaller grapes and tighter clusters lead to a deep colour, intense fruity flavor and velvety texture.

'22 Belmonde Malbec	Multi-region South Australia	14	68
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### SHIRAZ + SYRAH

Although there is much debate as to the origin of the Syrah (Shiraz) grape there is no argument that it is one of the most popular red wine grapes being grown and produced in Australia today. Wines labelled Syrah tend to be a lighter, fruitier style whereas Shiraz generally refers to a richer, oak aged style of wine. It is a very versatile grape and can be grown in many different climates all of which result in an original finished product. In cooler areas the grape can have lifted, elegant notes of violets, mint, and eucalypt while in warmer climates rich red fruits and chocolate or licorice are more evident. The wines are aged in oak often and are well suited to bottle ageing developing softer and more balanced flavors as they progress.

**ALL WINES AND VINTAGES SUBJECT TO CHANGE & AVAILABILITY**

*A 1.32% processing fee applies to all credit card transactions, 2.75% Amex*



## DRINKS MENU

### SOUTH AUSTRALIA

Home to the famous Barossa Valley, South Australia is the undisputed leader in Australia's Shiraz production. The wines are full bodied and opulent with rich, red fruit as well as liquorice, chocolate and cedar resulting from oak ageing. There are also some brilliant bottles coming from the McLaren Vale where the wines have a more floral and spiciness character.

'18 d'Arenberg "Wild Pixie"	McLaren Vale		70
'21 '30 Mile' Shiraz	SOUTH AUSTRALIA	12	42
'23 Brave Souls 'The Whaler'	Barossa Valley	14	52
'22 Pertaringa 'Over the Top'	McLaren Vale		62
'21 Elderton Estate	Barossa Valley		65
'21 Turkey Flat	Barossa Valley		75
'19 717 Convicts "The Felon"	Barossa Valley,	15	75
'20 Chris Ringland The Maker Edition	Barossa Valley		120
'20 Twelftree Adam's road	McLaren Vale		120
'19 Elderton Estate "Command"	Barossa Valley		180
'15 Clarendon Hills "Liandra"	McLaren Vale		140
'19 Greenock Creek "Stone Block"	Barossa Valley		150
'19 Pirramimma 'War Horse'	McLaren Vale		179
'14 d'Arenberg "The Dead Arm"	McLaren Vale		180
'15 Clarendon Hills 'Astralis'	McLaren Vale		560
'05 Clarendon Hills 'Astralis'	McLaren Vale		660



'16 Penfolds Bin 28 'Kalimna'	Barossa Valley		165
'17 Penfolds Bin 28 'Kalimna'	Barossa Valley		158
'13 Penfolds St Henri	Barossa Valley		290
'16 Penfolds RWT	Barossa Valley		360
'19 Penfolds RWT	Barossa Valley		350
'09 Penfolds Grange Bin 95	Barossa Valley		1200
'10 Penfolds Grange Bin 95	Barossa Valley		1200
'12 Penfolds Grange Bin 95	Barossa Valley		990
'13 Penfolds Grange Bin 95	Barossa Valley		990
'14 Penfolds Grange Bin 95	Barossa Valley		990

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# DRINKS MENU

## VICTORIA

Victoria has many differing soils and regional nuances that contribute greatly to each bottle but most of them are cooler climate styles with white pepper, violets and mint as well as vibrant red fruit.

'22 Buckshot	Heathcote		55
'13 Tahbilk 'Museum Release'	Nagambie lakes		60
'21 Sanguine Estate 'Inception'	Heathcote		65
'17 Rob Dolan 'Black Label'	Yarra Valley, VIC	15	75
'16 Robin Brockett 'Amphora'	Bellarine Peninsula		88
'21 Scotchman's Hill	Bellarine Peninsula		90

## CABERNET SAUVIGNON

Cabernet Sauvignon is one of the highly prized and sought after red wine grapes in the world. It is grown with great success in many of the worlds most recognized regions and although it is more than capable of producing wines of great depth, structure and complexity as a single varietal it is often blended with other grapes to result in some of the planet's most highly regarded reds. In this country, it is best known from the Coonawarra region in South Australia as well as the Margaret River in Western Australia, but in France it is the backbone of many of the best wines from Bordeaux. The grape is also very well made in California and many wine drinkers consider these wines to be among the best in the world.

## WESTERN AUSTRALIA

From the Margaret River region, typical aromas of capsicum, spice and pepper with often a leafy, stalky character can sometimes be attributed to whole bunch pressing but is often just the result of the fruit.

'21 Juniper "Three Fields"	Margaret river	14	52
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## VICTORIA

'17 Rob Dolan "Black Label"	Yarra Valley, Vic	15	75
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## DRINKS MENU

### SOUTH AUSTRALIA

In South Australia Coonawarra is the most recognized region for Cabernet offering dry, earthy wines that are full of berry fruit with great structure and backbone. In the Barossa Valley the darker soils contribute to a richer fruit flavor often with aniseed and chocolate.

'21 "30 Mile"	South Australia	12	42
'21 Elderton Estate	Barossa Valley		65
'16 Woodstock "Collet Lane"	McLaren Vale,		80
'19 Greenock Creek "High Ridge"	Barossa Valley		120
'12 Clarendon Hills "Hickinbotham"	McLaren Vale		120
'17 Elderton "Ashmead"	Barossa Valley		125
'17 Leconfield "Front Twenty"	Coonawarra		130

### RED BLENDS + VARIETALS

Most wines, whether white or red are blended with one thing in mind: balance. As with all things, flavor, acidity and texture should be in harmony with one another. If any one thing starts to dominate a wine, then it can become one dimensional and lose its appeal very quickly. The wines are always labelled so that the highest percentage grape in the blend is listed first and then so on

### SOUTH AUSTRALIA

Most of the red wine blended in South Australia comes from Cabernet Sauvignon and Shiraz. The Cabernet component gives the wines structure and backbone, while the Shiraz offers further depth with rich, opulent fruit.

'19 Penfolds Bin 2, Shiraz Mataro	Barossa Valley	180
'19 Penfolds Bin 389, Cabernet Shiraz	Barossa Valley	210

## **DRINKS MENU**

### **HANSA'S MORDIALLOC SIGNATURE COCKTAIL LIST**

#### **SPRITZERS**

Spritzer with your choice of flavour: Grapefruit, Mango, Limoncello, Blood Orange, Passionfruit

#### **VANTAGE MOJITO**

The Tasmanian Pepperberries and mint leaves are made for each other, whilst the lemon Myrtle and mandarin in Vantage create a new sensation for an old classic.

#### **HANSA RUSTY DINGO**

A unique blend of Vantage, crème de cassis and our local Braeside Brewery lager.

#### **HANSA MULLED WINE**

A traditional German spiced red wine, served hot with cinnamon, star anise and orange.

#### **HANSA RADLER**

A refreshing drink of equal mix of German lager beer and lemonade.

#### **BERLINER weisse mit schuss**

German wheat beer with a shot of flavoured sugar syrup, lemon or raspberry.

#### **COLAWEIZEN**

A hefeweizen (a southern German Beer made with wheat) mixed with cola.

#### **DRY MARTINI**

Temperature is key to the enjoyment of this modern classic. Consume while icy cold and you'll enjoy a clean and crisp Martini.

#### **MANHATTAN**

Made with whiskey, sweet vermouth, and bitters. The cocktail is usually stirred then strained into a cocktail glass and garnished traditionally with a maraschino cherry.

#### **OLD FASHIONED**

A cocktail made by muddling sugar with bitters and water, adding whiskey, and garnishing with an orange slice or zest and a cocktail cherry. It is traditionally served with ice in an old fashioned glass.

## DRINKS MENU

### DAIQUIRI

A cocktail whose main ingredients are rum, citrus juice, and sugar.

### MARGARITA

A cocktail consisting of tequila, triple sec, and lime juice. Served with salt on the rim of the glass. Margaritas can be served either shaken with ice, without ice, or blended with ice.

### MOJITO

Mojito is a traditional Cuban punch. The cocktail often consists of five ingredients: white rum, sugar, lime juice, soda water, and mint. Its combination of sweetness, citrus, and herbaceous mint flavors is intended to complement the rum and has made the mojito a popular summer drink.

### NEGRONI

A classic made with gin, vermouth rosso and Campari, served on the rocks with a twist of orange.

### PIMM'S PUNCH

A refreshing cranberry juice, apple cider, ginger beer and Pimm's cocktail.

### BLACK or WHITE RUSSIAN

A vodka and coffee liqueur cocktail served on ice or with ice cream and fresh cream.

### WHISKY SOUR

Our whisky sour is a classic cocktail made with whisky, lemon juice, and sugar. It is typically served in a rocks glass over ice. The ingredients are typically shaken and then strained into the glass.

### ESPRESSO MARTINI

A twist on the classic espresso martini – a dessert and a drink all in one. Your choice of decaf, espresso or chocolate.

### IRISH COFFEE

A sweet and boozy coffee made with freshly brewed espresso, Irish whisky and fresh cream.

Our friendly bar staff are also happy to accommodate any reasonable classic cocktail requests.