

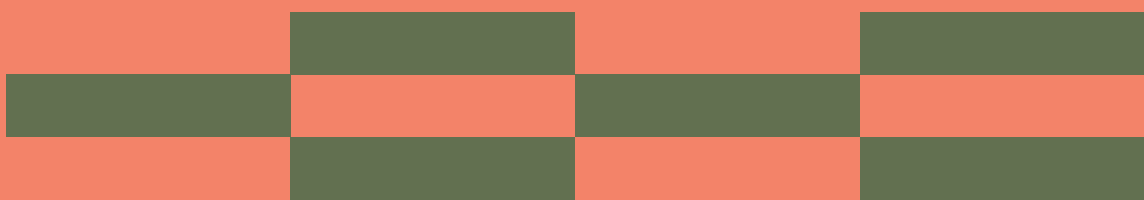
# MEDITERRANEAN MORNINGS

7:30

BREAKFAST  
LUNCH MENU

3PM

OPEN EVERYDAY - LUNCH FROM 11:30am



Xander

AN AUTHENTIC MEDITERRANEAN EXPERIENCE

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## BREAKFAST

**Cliffside Scramble** \$ 24  
Fluffy scrambled eggs delicately placed atop a smooth mushroom puree, crowned with savory shiitake mushrooms and caramelized red onions

**Mediterranean Benny** \$ 26  
Perfectly poached eggs, drizzled with a creamy Greek yoghurt hollandaise, Crispy bacon, alongside a warm, freshly baked Greek koulouri.

**Rustic Eggs** \$ 25  
Sunny-side-up eggs served with velvety smoked yoghurt, crumbled Greek feta, and a medley of fresh seasonal greens.

**Aegean Skillet** \$ 25  
Hearty baked beans, accompanied by poached eggs and a savory sausage in a rich red sauce, all served on a warm, soft pita bread.

**The Grand Brekkie** \$ 30  
Eggs cooked your way, paired with crispy bacon, sausage, sauteed mushrooms, seasonal greens, hash browns and tomato.

**Avo Sunrise** \$ 24  
Avocado Toast with poached eggs, creamy cheese sauce, tomatoes and fresh herbs

**Savoury Vegan Breakfast Bowl** \$ 25  
Sauteed mushrooms, hash browns, tomato, hearty baked beans, char-grilled broccolini and avocado.

**Sweet Morning Stacks** \$ 24  
Fluffy, golden pancakes served with a topping of seasonal fresh berries and a scoop of creamy vanilla ice cream.

**Yoghurt Crunch**  
Creamy Greek yoghurt, summer berries, lime, and granola.

**Eggs your way**  
Eggs cooked just the way you like, paired with sourdough bread.

**Toast and Spreads**  
2 slices of fresh sourdough with the option of jam/peanut butter/ vegemite.

**Extras**  
Egg, hashbrowns, bacon, sausage, sauteed mushrooms, tomatoes, beans, seasonal greens, avocado.  
Extra sourdough

**Greek Traditional Pites**  
Spanakopita / Tiropita

*\*Are you curious about today's fresh display offerings? Ask our friendly team!*

In ancient Greece, the day's first meals were moments of renewal and connection, where food was not just sustenance but a sacred ritual. The gods themselves were believed to feast on ambrosia at dawn, drawing strength for the day ahead, while midday gatherings offered a time to reflect, share, and restore energy for the journey to come.



## LUNCH

### STARTERS

**\$ 18** Whipped Cod Roe with Yarra Valley Salmon caviar, EVOO\* \$ 14  
**\$ 14** Smoked eggplant, crispy shallots and parsley spread\* \$ 13  
Whipped Greek Feta, green chili and oregano\* \$ 14  
**\$ 11** Trio of all dips above\* \$ 32  
Grilled Saganaki with honey syrup and lemon \$ 19  
Zucchini fritters, yoghurt salsa, fresh mint \$ 18



\* Served with warm pita.

### MAINS

**\$** Pita Steak stack with spicy yoghurt, fried egg, smoked tomato sauce and chips \$ 34  
**\$ 2** Lamb Gyro Platter with tzatziki, chips and salad \$ 36  
**\$ 10** Chicken Skewers with chips and salad \$ 34  
Flash-fried calamari with chips, salad and aioli \$ 30  
Grilled Barramundi with salad \$ 34  
Beef Ragu Pastitsatha with chili confit, tomato and parmesan \$ 38  
Traditional Greek Moussaka \$ 38

### SIDES

Horiatiki, tomato and cucumber with Kalamata olives, bell peppers and feta \$ 23  
Beetroot Salad with pickled blackberries, toasted walnuts and skordalia \$ 22  
Potato chips with oregano \$ 12  
add feta \$ 2

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- Rustic Eggs

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- Aegean Skillet

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Hearty baked beans, accompanied by poached eggs and a savory sausage in a rich red sauce, all served on a warm, soft pita bread.
- The Grand Brekkie

\$ 30

Eggs cooked your way, paired with crispy bacon, sausage, sauteed mushrooms, seasonal greens, hash browns and tomato.
- Avo Sunrise

\$ 24

Avocado Toast with poached eggs, creamy cheese sauce, tomatoes and fresh herbs
- Savoury Vegan Breakfast Bowl

\$ 25

Sauteed mushrooms, hash browns, tomato, hearty baked beans, char-grilled broccolini and avocado.
- Sweet Morning Stacks

\$ 24

Fluffy, golden pancakes served with a topping of seasonal fresh berries and a scoop of creamy vanilla ice cream.

- Yoghurt Crunch

\$ 18

Creamy Greek yoghurt, summer berries, lime, and granola.
- Eggs your way

\$ 14

Eggs cooked just the way you like, paired with soundough bread.
- Toast and Spreads

\$ 11

2 slices of fresh soundough with the option of jam/peanut butter/ vegemite.
- Extras

\$ 5

Egg, hashbrowns, bacon, sausage, sauteed mushrooms, tomatoes, beans, seasonal greens, avocado.  
Extra soundough
- Greek Traditional Pites

\$ 10

Spanakopita / Tiropita
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## LUNCH

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- Smoked eggplant, crispy shallots and parsley spread\*

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- Whipped Greek Feta, green chili and oregano\*

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- Trio of all dips above\*

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- Grilled Saganaki with honey syrup and lemon

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- Zucchini fritters, yoghurt salsa, fresh mint

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### MAINS

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\$ 38
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### SIDES

- Horiatiki, tomato and cucumber with Kalamata olives, bell peppers and feta

\$ 23
- Beetroot Salad with pickled blackberries, toasted walnuts and skordalia

\$ 22
- Potato chips with oregano add feta

\$ 12
- \$ 2

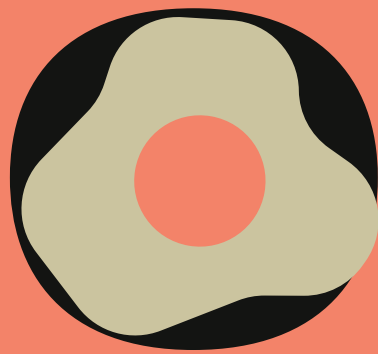
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Extra sourdough
- Greek Traditional Pites**

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Spanakopita / Tiropita
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## LUNCH

### STARTERS

- \$ 14

Whipped Cod Roe with Yarra Valley Salmon caviar, EVOO\*
- \$ 13


Smoked eggplant, crispy shallots and parsley spread\*
- \$ 14

Whipped Greek Feta, green chili and oregano\*
- \$ 32

Trio of all dips above\*
- \$ 19

Grilled Saganaki with honey syrup and lemon
- \$ 18

Zucchini fritters, yoghurt salsa, fresh mint
- \$ 5

 \* Served with warm pita.

### MAINS

- \$ 34

Pita Steak stack with spicy yoghurt, fried egg, smoked tomato sauce and chips
- \$ 36

Lamb Gyro Platter with tzatziki, chips and salad
- \$ 34

Chicken Skewers with chips and salad
- \$ 30

Flash-fried calamari with chips, salad and aioli
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Beef Ragù Pastitsatha with chili confit, tomato and parmesan
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Traditional Greek Moussaka

### SIDES

- \$ 23

Horiatiki, tomato and cucumber with Kalamata olives, bell peppers and feta
- \$ 22

Beetroot Salad with pickled blackberries, toasted walnuts and skordalia
- \$ 12

Potato chips with oregano
- \$ 2

add feta

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## STARTERS

Whipped cod roe tarama, Yarra Valley salmon caviar, EVOO*	\$ 14
Smoked eggplant, crispy shallots and parsley spread* (gf, v)	\$ 13
Whipped Greek feta kopanisti, green chilli, oregano* (gf, v)	\$ 14
Trio of all dips above *	\$ 32
Marinated Greek olives, chili, feta (gf, v)	\$ 12



\* All served with warm pita.

## ENTREES

Zucchini fritters, yoghurt salsa, fresh mint (v)	\$ 18
Grilled saganaki kefalograviera cheese, honey syrup, lemon (gf, v)	\$ 19
Pork and beef keftedakia, smoked ricotta cheese and cime di rapa	\$ 26
Crispy fried Port Lincoln calamari, sauce tartare, lemon	\$ 26
Char grilled Abrolhos islands octopus, braised chickpeas, salsa verde (gf)	\$ 30
Tiger Prawns saganaki, shellfish napoli, crumbled feta and ouzo	\$ 34
Grilled banana peppers, vinegar butter, feta, oregano (gf, v)	\$ 21
Tsigarista horta, tomato emulsion, anthotyro, herbs	\$ 22
Cured Spencer Gulf kingfish, onion pikla, roasted almonds and grapes	\$ 29



## MAINS

Hazeldenes free range chicken souvla , spicy yoghurt, burnt lemon (gf)	\$ 40
Slow roasted Sovereign Hill lamb shoulder, N'duja, tzatziki (gf)	\$ 59
Beef Ragu Pastitsatha with pappardelle, chili confit, tomato and parmesan	\$ 38
Traditional Greek Moussaka	\$ 38
Char-grilled eye fillet (250gr), roasted mash potatoes, peppercorn sauce	\$ 56
Wild caught NT grilled barramundi, celeriac puré, briam (gf)	\$ 42
Mushroom orzo pasta, graviera, spring onion (v)	\$ 34

## SIDES

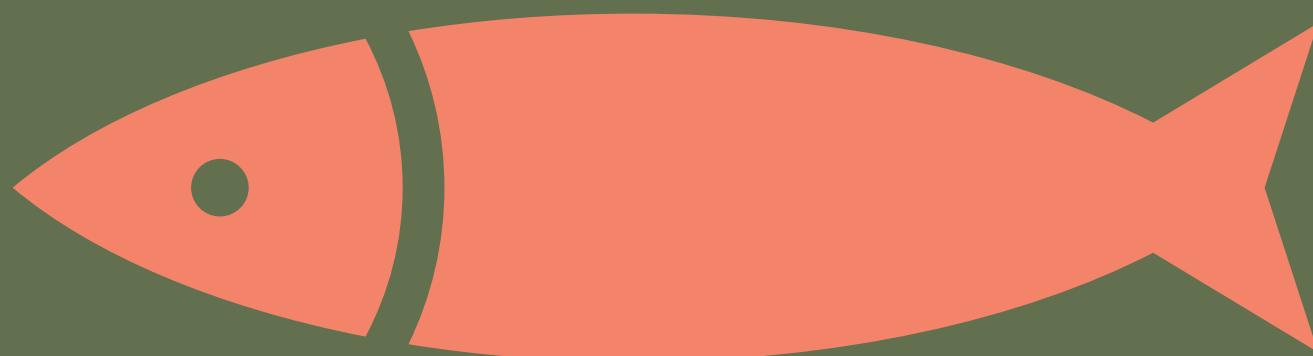
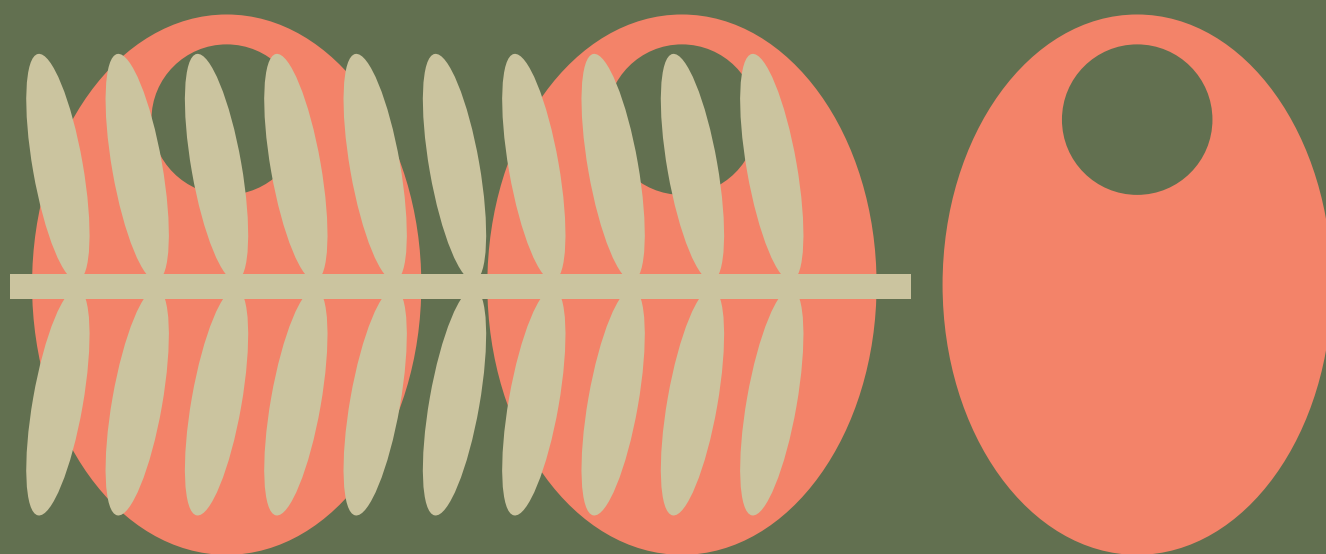
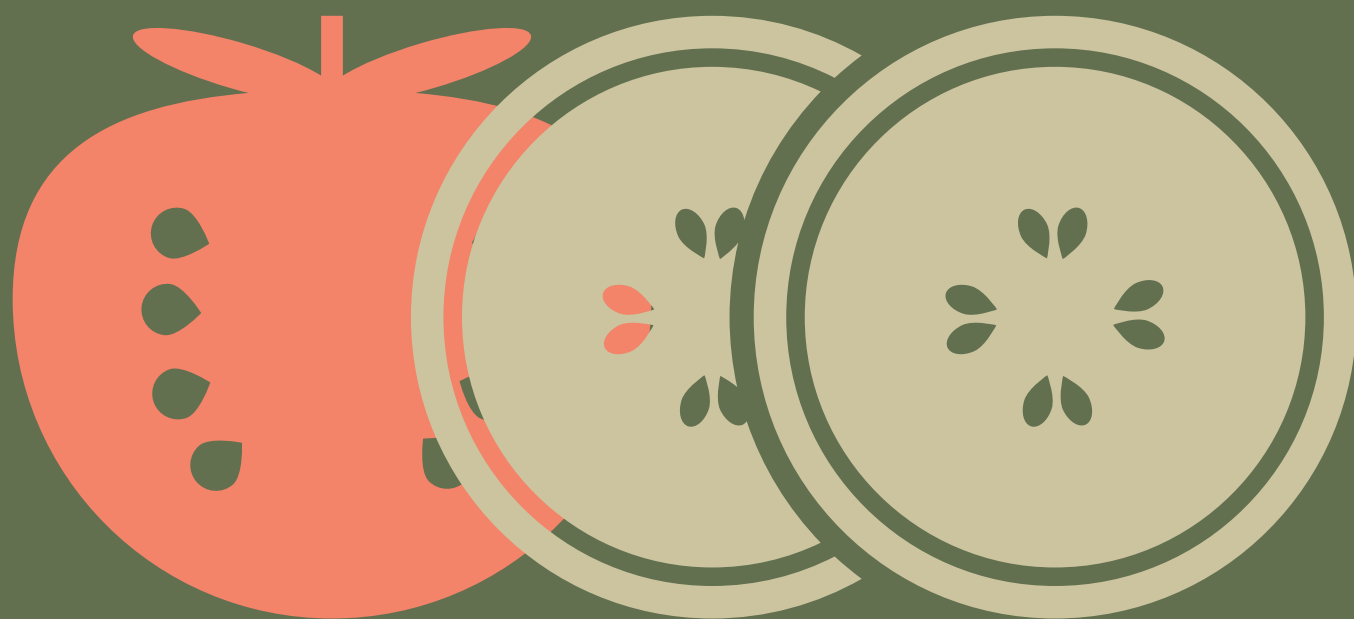
Horiatiki tomato and cucumber salad, Kalamata olives, bell peppers, feta (gf, v)	\$ 23
Beetroot Salad with pickled blackberries, toasted walnuts and skordalia	\$ 22
Char-grilled broccolini with fava puree	\$ 16
Potato chips, wild oregano (v, vegan)	\$ 12
add feta	\$ 2

## SWEETS

Orange phyllo syrup cake, white chocolate	\$ 16
Greek yoghurt, summer berries, lime and pasteli (gf, v)	\$ 18
Baked shredded kataifi, custard, pistachio (v)	\$ 16
Dark chocolate mousse, EVOO, sea salt (gf)	\$ 16

\*Card payments surcharge fee 1.3% Sunday and Public Holidays 10%

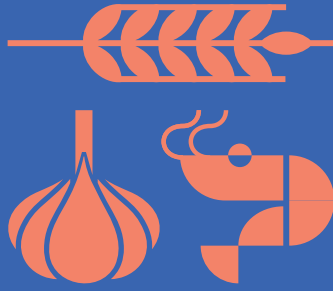
**MENU DINNER MENU**  
**DINNER MENU DINNER**



Xander

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Xander is a Greek restaurant inspired by the ancient Greek name "Alexandros," meaning "Defender and Protector of Mankind."

Drawing from the Mediterranean tradition of *filoxenia*—the spirit of hospitality and generosity—our dishes celebrate the joy of sharing meals with others, prepared with heart, soul, and the freshest seasonal ingredients.

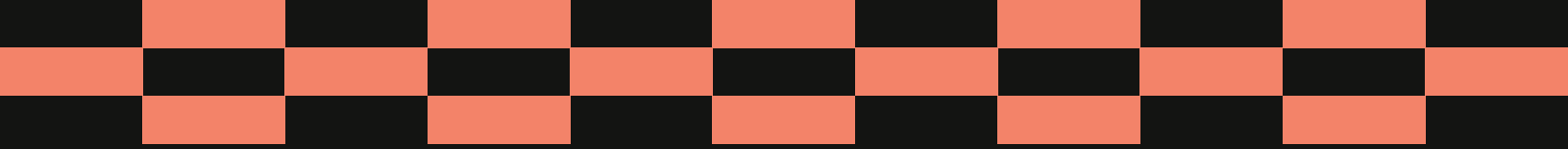
At Xander, we aim to bring people together, creating bonds among friends and the community through our flavorful Mediterranean meze and carefully crafted drinks.

Whether you're enjoying a leisurely lunch, a dinner with family, a special celebration, or simply catching up with friends, Xander is the perfect place to share moments, laughter, and great food.

Join us at Xander, where food, friendship, and hospitality come together.

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## THE ART OF TOASTING:

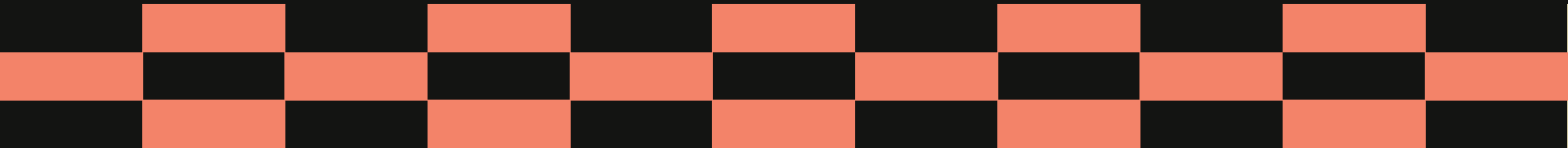
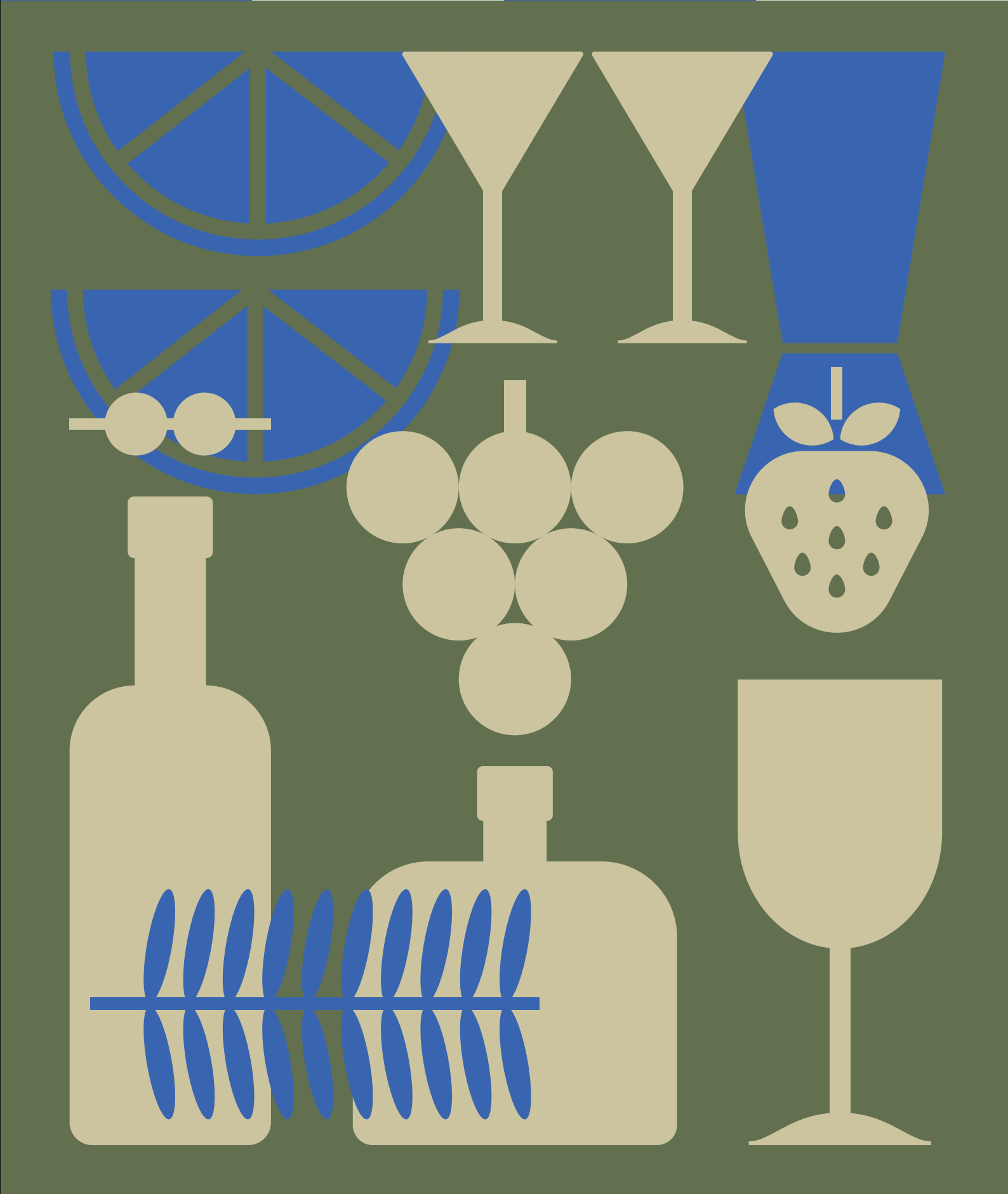
Since ancient times, philoxenia was celebrated with a simple yet powerful gesture: sharing a drink.

In symposia—gatherings where conversation and joy flowed as freely as wine—hosts offered their guests carefully crafted mixtures, believing that each sip strengthened bonds of friendship and community.

Following this tradition, this menu presents a selection of drinks designed for toasting and sharing.

Because in every glass, there is a story, and in every toast, the spirit of philoxenia.

X







SPIRITS

GIN

Four Pillars	Australia	\$ 14
Votanikon	Greece	\$ 14
Graham Norton's Own Pink	Ireland	\$ 14
Elena's Gin, Piedmont	Italy	\$ 14
Mars Wa Bi	Japan	\$ 18

VODKA

Grey Goose	France	\$ 15
Voir Blueberry	Australia	\$ 15
Smirnoff	Russia	\$ 12

RUM

Bacardi Superior	Cuba	\$ 12
Mount Gay Eclipse	Barbados	\$ 15
Havana Club Anejo 7	Cuba	\$ 14
Sailor Jerry Spiced Rum	Virgin Islands	\$ 14

TEQUILA

Don Julio Blanco	Mexico	\$ 14
Patrón Silver	Mexico	\$ 15
Monte Alban Mezcal	Mexico	\$ 15

WHISKEY-WHISKY  
-BOURBON-RYE

Glenfiddich 12Y Single Malt	Scotland	\$ 15
Glenlivet 12Y Single Malt	Scotland	\$ 15
Monkey Shoulder Blended Scotch	Scotland	\$ 15
Johnny Walker Black Label	Scotland	\$ 14
Jameson	Ireland	\$ 14
Southern Comfort Spice Flavoured	USA	\$ 14

Mars 'Twin Alps'	Japan	\$ 22
Jack Daniels	USA	\$ 14
Maker's Mark	USA	\$ 14
Woodford Reserved	USA	\$ 16
Double Oaked		

BRANDY - COGNAC  
- PORTO

Metaxa 12 Star	Brandy, GR	\$ 16
Metaxa Amphora 7 star	Brandy, GR	\$ 14
Rémy Martin VSOP	Cognac, FRA	\$ 25
Henessy VS	Cognac, FRA	\$ 22
Grahams 10YO Tawny	Port, PRT	\$ 16
Grahams 'Quinta dos Malvedos' Vintage.	Port, PRT	\$ 22
Ramos Pinto White	Port, PRT	\$ 16
Ramos Pinto Quinta da Ervarmoira 10Y Old Tawny.	Port, PRT	\$ 19
Kalleske JMK Organic Vintage Port	Greenock, SA	\$ 18

DIGESTIVES

Tsilili Dark Cave – 5Y Aged Tsipouro, Organic.	Meteora, GR	\$ 24
Katsaros Barrel Aged Tsipouro.	Tyrnavos, GR	\$ 27
Kretaraki Rakomelo	Crete, GR	\$ 11
Fernet Branca	Milan, ITA	\$ 12
Averna Amaro	Sicily, ITA	\$ 11
Montenegro Amaro	Bologna, ITA	\$ 11



\*THANK YOU FOR RESPECTING OUR  
RESPONSIBLE SERVICE OF ALCOHOL

Follow us for updates  
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\*Card payments surcharge fee 1.3%  
Sunday and Public Holidays 10%

THE ROSÉ & ORANGE

21	Turners Crossing Rose, Bendigo VIC	Cab Sauvignon	\$ 65
23	Chateau Nico Lazaridis Rose, Drama GR	Cab Sauv, Merlot	\$ 74
24	Amisfield Rosé, Central Otago, NZ (o)	Pinot Noir	\$ 82
23	Domaine Ott Clos Mireille Cru Class Rosé, Provence FRA (b)	Grenache, Cinsault, Rolle	\$ 185
17	Mega Spileo Orange Natural, Achaia GR	Roditis, Assyrtiko	\$ 120



PINOT NOIR, SHIRAZ, CAUBERNET SAUVIGNON

22	Hickinbotham of Dromana, Mornington Peninsula, VIC	Pinot Noir	\$ 75
21	Lake Hayes, Central Otago, NZ (o)	Pinot Noir	\$ 88
21	Spring Vale ‘Estate’, Freycinet, TAS	Pinot Noir	\$ 105
22	Pllana, Clare Valley SA	Shiraz	\$ 68
22	Claymore ‘Dark Side of the Moon’, Clare Valley, SA	Shiraz	\$ 70
21	Sorby Adams Tristan, Barossa Valley SA	Shiraz	\$ 90
21	Domaine Vincent Paris, Granit 60, Rhône Valley, FRA	Shiraz	\$ 165
20	Magarey Lane, Coonawarra, SA	Cabernet Sauvignon	\$ 85

RED VARIETALS

20	Bodegas Valderiz Valdehermoso, Ribera del Duero ESP(o)	Tempranillo	\$ 68
22	Trediberri Barberra D’Alba, Piedmont ITA (o)	Barberra	\$ 72
22	Black Wallaby, Bridgewater VIC	Sangiovese	\$ 74
21	Pllana ‘Hans’, Barossa Valley SA	Grenache	\$ 68
20	Zafeirakis, Young Vineyards, Tyrnavos GR (o)	Limniona	\$ 95
17	Boutari 1879 PDO, Naoussa GR	Xinomavro	\$ 98
21	Hickinbotham ‘The Revivalist’, McLaren Vale, SA (o)	Merlot	\$ 152
21	Poliziano, Vino Nobile di Montepulciano, Tuscany ITA (o)	Sangiovese	\$ 125
19	Tar & Roses Local Hero, Barolo, Piedmont ITA	Nebbiolo	\$ 175

RED BLENDS

19	Turners Crossing, Bendigo VIC	Shiraz, Viognier	\$ 64
23	Thymiopoulos ATMA, Naoussa, GR (o)	Xinomavro, Mandilaria	\$ 65
20	Alexakis Estate, Crete GR ***	Kotsifali, Syrah	\$ 75
19	Lyrarakis Symbolo Grand Cuvée, Heraklion GR	Mandilari, Syrah, Vidiano	\$ 125
18	Mega Spileo Wild Ferment, Kalavryta GR (o)	Cab Sauv, Cab Franc	\$ 128
18	Blason D'Issan, Domaine Clarence Dillon, Margaux FRA	Cab Sauv, Merlot	\$ 275

\*\*\* Xander Exclusive

COCKTAILS

SIGNATURE

<b>Atato</b> Vodka, Elderflower, Brut champagne	\$ 22
<b>Aperol Coconut Margarita</b> Patron Silver Tequila, Aperol, Pineapple Juice, Lime Juice, Coconut Milk, Sugar Syrup	\$ 22
<b>Berry Bouquet</b> Voir Vodka, Chambord, Liqueur 43, Elderflower Liqueur, Blueberry Syrup, Soda Water	\$ 22
<b>Los Hermanos</b> Bourbon Whisky, Raspberry Syrup, Angostura	\$ 20
<b>Godmother</b> Otto's Vermouth, Disaronno, Scotch Whiskey	\$ 22
<b>Not Another... Negroni</b> Dekaraki Tsipouro, Campari, Otto's Vermouth	\$ 22
<b>Double Take</b> (Athens Bar Show Runner Up/ Xander Exclusive) Metaxa 7*, Kumquat Liqueur, Rose Liqueur, Pergamont Liqueur, Sugar Syrup	\$ 22
<b>Bluefish</b> Gin, Elderflower Liqueur, Tonic Water	\$ 20
<b>Passion Perle</b> Havana 7* Rum, Pineapple Juice, Lime Juice, Mint, Fresh Passionfruit	\$ 22

MARTINIS

<b>Xander Martini</b> Skins Masticha, Lime Juice, Grapefruit Juice, Soda Water	\$ 20
<b>French Martini</b> Grey Goose, Chambord, Pineapple	\$ 22
<b>Aegean Martini</b> Grey Goose, St Germain. Grapefruit	\$ 22

SPRITZ

<b>Ciel</b> Voir, Blue Curacao, Tonic, Blueberries, Mint	\$ 20
<b>Limonouzo</b> Lemon Infused Ouzo, Prosecco, Soda	\$ 20
<b>Grecian</b> Skins Mastiha, Otto's, Voir, Grapefruit Soda	\$ 22

MOCKTAILS

<b>Basil &amp; Son</b> Lime Juice, Sugar Syrup, Soda Water, Fresh Basil	\$ 14
<b>Raspberry Espresso</b> Espresso, Raspberry Syrup, Sugar Syrup, Dark Chocolate	\$ 15
<b>Amaretto Sour</b> Pineapple Juice, Lemon Juice, Egg white, Maraschino, Almond Extract	\$ 15

BEERS & CIDER

<b>Mamos Unfiltered Pilsner</b>	Patra, GR	\$ 10
<b>Mythos Lager</b>	Thessaloniki, GR	\$ 11
<b>Birra Moretti Lager</b>	Friuli, ITA	\$ 11
<b>Stone &amp; Wood Pac Ale</b>	Byron Bay, NSW	\$ 12
<b>Corona Extra</b>	Mexico	\$ 11
<b>Hahn Super Dry Gluten Free</b>	NSW	\$ 11
<b>Peroni Zero Alcohol</b>	ITA	\$ 9
<b>Apple Cider</b>	Mornigton P, AUS	\$ 10

APERITIVE

<b>Plomari Ouzo</b>	Mitilini, GR	\$ 16
<b>Plomari Adolos Ouzo,</b>	Mitilini, GR	\$ 16
<b>Tsilili Tsipouro, Organic</b>	Meteora, GR	\$ 16
<b>O-Purist Tsipouro</b>	Athens, GR	\$ 16
<b>Kretarakis Tsikoudia</b>	Crete, GR	\$ 16
<b>Aperol,</b>	Padua, ITA	\$ 16
<b>Campari,</b>	Novara, ITA	\$ 16
<b>Elena's Vermouth</b>	Rosso, ITA	\$ 16
<b>di Torino Superiore</b>		
<b>Ottos Athens Vermouth</b>	Athens, GR	\$ 16
<b>Carpano Antica</b>	Turin, ITA	\$ 16
<b>Formula Vermouth</b>		
<b>Pernod</b>	Pontarlier, FRA	\$ 16
<b>Pimms</b>	London, UK	\$ 16

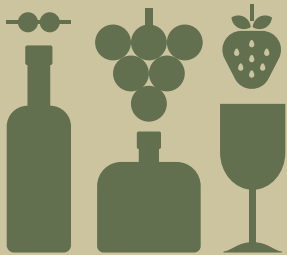


THE ART OF TOASTING

check our back cover

Please ask our friendly staff about our selection of classic cocktails and more. We're happy to blend your favorites!

# WINE LIST



## SPARKLING

NV	<b>Bellussi DOC Extra Dry, Treviso, ITA</b>	Prosecco	\$ <b>15</b>
NV	<b>Hanging Rock Brut Cuveé, Macedon Ranges, VIC</b>	Chardonnay-Pinot Noir	\$ <b>17</b>
NV	<b>Veuve Clicquot Brut, Champagne, FR</b>	Champagne	\$ <b>30</b>

## WHITES

21	<b>Pllana, Clare Valley SA</b>	Pinot Grigio	\$ <b>14</b>
23	<b>Thymiopoulos ATMA, Naoussa, GR (o)</b>	Malagouzia - Xinomavro	\$ <b>14</b>
23	<b>Hare Raising, Yarra Valley, VIC</b>	Chardonnay	\$ <b>15</b>
23	<b>Stepping Stone Stonehaven, Limestone Coast SA</b>	Riesling	\$ <b>15</b>
23	<b>Kono, Marlborough NZ</b>	Sauvignon Blanc	\$ <b>15</b>
22	<b>Turners Crossing, Bendigo VIC</b>	Viognier	\$ <b>14</b>
22	<b>Alexakis, Crete, GR</b>	Assyrtiko	\$ <b>15</b>

## ROSÉ

23	<b>Turners Crossing, Bendigo VIC</b>	Cab Sauv	\$ <b>14</b>
22	<b>Chateau Nico Lazarides, Drama, GR</b>	Cab Sauv, Merlot	\$ <b>15</b>

## REDS

22	<b>Black Wallaby, Bridgewater VIC</b>	Sangiovese	\$ <b>15</b>
20	<b>Turners Crossing, Bendigo VIC</b>	Viognier, Shiraz	\$ <b>14</b>
22	<b>Pllana, Clare Valley SA</b>	Shiraz	\$ <b>15</b>
22	<b>Hickinbotham, Mornington Peninsula VIC</b>	Pinot Noir	\$ <b>15</b>
23	<b>Thymiopoulos ATMA, Naoussa, GR (o)</b>	Xinomavro – Mandilaria	\$ <b>14</b>

## DESSERT & FORTIFIED

NV	<b>Frogmore Creek, Iced Riesling, Coal River TAS</b>	Riesling	\$ <b>15</b>
18	<b>Turners Crossing Picolit, Serpentine VIC</b>	Picolit	\$ <b>14</b>
NV	<b>Samos Phyllas, Samos GR, (o)</b>	Muscat	\$ <b>14</b>
15	<b>Argyros Vinsanto First Release, Santorini GR</b>	Assyrtiko	\$ <b>26</b>

## CHAMPAGNE

NV	<b>Louis Roederer Collection 245, Champagne, FRA (b)</b>	375ml	\$ <b>105</b>
NV	<b>Veuve Clicquot Brut, Champagne, FRA</b>	750ml	\$ <b>165</b>
NV	<b>Taittinger Nocturne Sec, Champagne, FRA</b>	750ml	\$ <b>195</b>
15	<b>Louis Roederer Blanc de Blancs, Champagne, FRA (b)</b>	750ml	\$ <b>295</b>

## SPARKLING

NV	<b>Bellussi DOC Extra Dry, Treviso, ITA</b>	Prosecco	\$ <b>65</b>
NV	<b>Hanging Rock, Brut Cuveé, Macedon Ranges VIC</b>	Chardonnay -Pinot Noir	\$ <b>75</b>
NV	<b>Zafeirakis Prologue Brut Rosé, Tyrnavos, GR (o)</b>	Limniona	\$ <b>90</b>



## RIESLING – PINOT GRIGIO/GRIS

23	<b>Stepping Stone Stonehaven, Limestone Coast, SA</b>	Riesling	\$ <b>65</b>
23	<b>Amisfield, Central Otago, NZ (o)</b>	Riesling	\$ <b>80</b>
22	<b>Pllana, Adelaide Hills, SA</b>	Pinot Grigio	\$ <b>58</b>
23	<b>Lake Hayes, Central Otago, NZ (o)</b>	Pinot Gris	\$ <b>68</b>

## SAUVIGNON BLANC & CHARDONNAY

22	<b>Kono, Marlborough, NZ</b>	Sauv Blanc	\$ <b>65</b>
23	<b>Tohu, Marlborough, NZ</b>	Sauv Blanc	\$ <b>70</b>
21	<b>Nico Lazaridis, Magic Mountain, Drama GR</b>	Sauv Blanc	\$ <b>110</b>
23	<b>Francois Crochet, Sancerre, FRA (o)</b>	Sauv Blanc	\$ <b>175</b>
23	<b>Hare Raising, Mornington Peninsula, VIC</b>	Chardonnay	\$ <b>70</b>
23	<b>Spring Vale Estate, Freycinet Coast, TAS</b>	Chardonnay	\$ <b>88</b>
22	<b>Margan ‘Fordwich Hill’, Broke Fordwich, NSW</b>	Chardonnay	\$ <b>76</b>
21	<b>Louis Moreau 1er Cru ‘Vau Ligneau’, Chablis, FRA</b>	Chardonnay	\$ <b>135</b>

## WHITE VARIETALS & BLENDS

21	<b>Alexakis, Crete GR</b>	Assyrtiko	\$ <b>60</b>
21	<b>Domaine Zafeirakis, Tyrnavos GR (o)</b>	Assyrtiko	\$ <b>95</b>
20	<b>Estate Argyros Cuvée Monsignori, Santorini GR</b>	Assyrtiko	\$ <b>195</b>
23	<b>Estate Gervassiliou, Epanomi GR</b>	Malagouzia	\$ <b>125</b>
23	<b>Thymiopoulos ATMA, Naoussa, GR (o)</b>	Malagouzia - Xinomavro	\$ <b>65</b>
21	<b>Turners Crossing, Bendigo VIC</b>	Viognier	\$ <b>68</b>