

Rascal

ON CONSUMPTION MENU

SPARKLING & CHAMPAGNE

Veuve Ambal Crémant de Bourgogne Brut Burgundy, France **\$15/\$50**

Ruinart Blanc de Blanc Champagne, France **\$350**

Dom Perignon Champagne, France **\$650**

ROSE

Rameau D'Or Côte de Provence, France **\$15/\$55**

Domaines Ott Clos Mireille Rosé Côte de Provence, France **\$125**

WHITE

Amelia Park Chardonnay Margaret River, Australia **\$20/\$55**

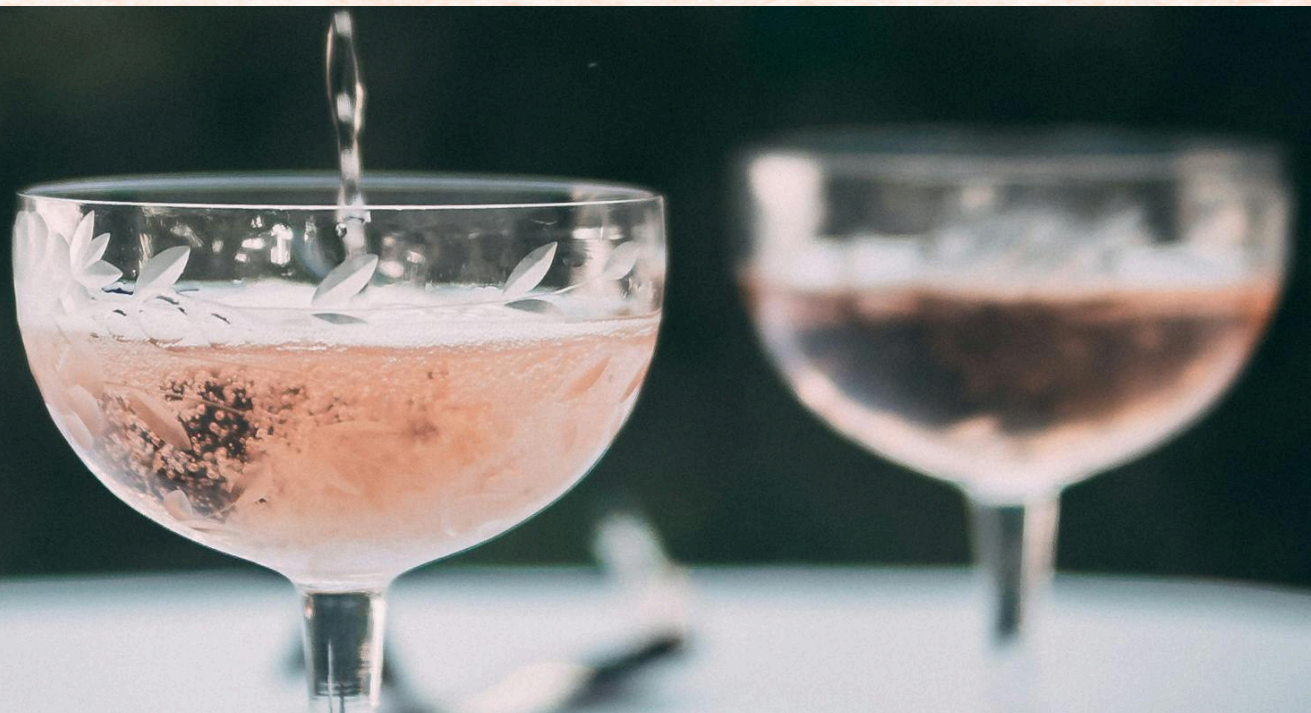
Domaine Jean Dauvissat Père et Fils Burgundy, France **\$90**

RED

Two Hands 'Gnarly Dudes' Shiraz Barossa Valley, Australia **\$20/\$54**

Giant Steps Pinot Noir Yarra Valley, Australia **\$57**

Yabby Lake Pinot Noir Mornington Pensinsula, Australia **\$110**



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BEER

Pure Blonde on Tap (Approx 118 Schooners per keg) **\$1,200**

Pure Blonde (Bottle) **\$15**

Seltzer (Can) **\$15**

COCKTAILS

Choice of 2 | \$25/\$250

Aperol Spritz

Margarita

Mojito

Espresso Martini

Amaretto Sour

SPIRITS | \$17

Belvedere Vodka

Ahoy Club Gin

El Jimador Tequila

MOCKTAILS | \$15 EA

NON-ALCOHOLIC BEVERAGES

\$6.50 EA

*Any other wines, beers, cocktails or spirits
are available upon request.*

