



FOOD & DRINKS

THE NED

(SAUVIGNON BLANC, PINOT GRIS, ROSE)

GLS \$10 / BTL \$40

PANHEAD CANS

1 CAN \$10 / 2 CANS \$16

VENUE BARS MAY BE CLOSED DURING THE SHOW

Specials are recommended for minimum 2 to share.
The Classic encourages you to drink responsibly. R18. No ID, No service.



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WINE LIST

METHODE TRADITIONNELLE

	200ml	Bottle
Lilli Sparkling Spritz (Raspberry Pear or Blueberry Lemon)	\$8	
Lindauer Brut Cuvee	\$14	\$36

CHARDONNAY

	Glass	Bottle
Kopiko Bay	\$9	\$36

SAUVIGNON BLANC

	Glass	Bottle
Kopiko Bay	\$9	\$36
The Ned	\$10	\$40

PINOT GRIS

	Glass	Bottle
Kopiko Bay	\$9	\$36
The Ned	\$10	\$40

ROSE

	Glass	Bottle
The Ned	\$10	\$40

RED WINES

	Glass	Bottle
Kopiko Bay Merlot	\$9	\$36
Tyrrell Wines Shiraz (AU)	\$9	\$36
Trinity Hill Syrah	\$10	\$40
Kopiko Bay Pinot Noir	\$9	\$36
Russian Jack Pinot Noir	\$12	\$46

DRINKS LIST

TAP CIDER/BEER

	Glass	Jug
Mac's Cloudy Apple Cider	\$9.00	\$20.00
Macs Gold Lager	\$9.00	\$20.00
Mac's 3 Wolves Pale Ale	\$9.00	\$20.00
Mac's Green Beret IPA	\$9.50	\$20.00

BOTTLED BEERS/CIDERS

Low Alcohol Beers (2.5%)	\$7.50
Macs Mid-Vicious / Steinlager Mid	
Speights beer/cider (330mls)	\$8.00
Other Bottled Beers	\$9.00
PanHead Craft Beer Cans	\$10.00

HOUSE SPIRITS

Smirnoff Vodka, Gordon Gin	
McKenna Bourbon, Jose Gold Tequila	\$8.50
See bar for full selection of spirits/prices	

NON ALCOHOLIC

Coke, Diet Coke, Soda Water or Lemonade	\$4.50
Mac's Soda	\$5.00
<i>(rhubarb lemonade, feijoa & pear, mandarin, lime & bitters)</i>	
Ginger Beer	\$5.00
Red Bull	\$6.00

BAR SNACK MENU

Edamame Beans \$7.50

served in the shell & dusted with salt (Ve)

Bowl of Hand-cut Chips \$9

served with aioli sauce (Ve without aioli)

Seasoned Potato Wedges \$11

served with sour cream & sweet chilli sauce

Deep Fried Chicken \$13.50

6 snack sized bites served with mayo sauce

Tanuki's Fresh Sushi

Mini Vegetarian (Ve) \$12

California Roll (avo, cucumber & crab stick) \$12

Spicy Tuna (sashimi) Roll \$17

Margherita Pizza \$20

Fresh tomato, herbs & stringy cheese
on a traditional homemade base

Spicy Sausage Pizza \$20

Sliced sausage, & stringy cheese
on a traditional homemade base

Please take your number to your seat.

No tables in The Studio upstairs

Allow 20-30mins for food to be delivered.

(Notify our staff of any allergies. Food is prepared off-site.)

COCKTAILS

Feijohaha \$14

*Feijoa crumble of vodka, Frangelico and apple juice
(contains nut products)*

Less Ismo \$15

*Finish favourite named after Ismo our favourite Finish
Gin & grapefruit juice*

HeadLimer \$15

Dry gin martini with a twist of lime

The Classic Iced Tea \$15

Large drop of spiced rum, Cointreau, ginger ale

LOL Pop \$16

Classic passionfruit cosmo

ChocoLaugh Martini \$16

*The Classic chocolate vodka, butterscotch schnapps,
vanilla milky goodness*

(Sorry, we don't do Long Island Iced Teas)

Moderate and responsible drinking encouraged.

Cocktails will not be served to intoxicated persons.

Please take your number to your seat

We'll get your cocktail to you asap .. may take a few mins