

LUXURY PACKAGE

2 courses.

Choose two starters + Choose two main meals

Trio Of Sliders | Pizza | All Day Breakfast | Salads | Sandwiches

GUESTS \$84.00 | VIP MEMBERS \$75.60

ADD ONS

- Bottle of House Wine for \$24 *or* Two Cocktails for \$24 *or* Two Beers for \$18
- Chocolate Maltesers Sundae for \$18

STARTERS

Buffalo Chicken 20

Tender chicken pieces in a crunchy crumb, deep-fried & tossed in Frank's hot sauce. Served with buttermilk ranch dressing.

Southern Fried Chicken 20

Tender chicken pieces in a crunchy crumb, deep-fried & tossed in homemade cola BBQ sauce. Served with buttermilk ranch dressing.

Mac & Cheese Ball 🍷 19

Mac & cheese hand rolled into bite size balls & coated in a delicious golden panko crumb. Served with garlic aioli.

Peking Duck Pancakes 21

Traditional Peking duck wrapped in a Peking-style pancake with cucumber & spring onion. Served with a mildly spiced plum dipping sauce.

Squid Chips 🌿 18

Squid in a light salt & pepper coating served with a lime & caper aioli.

2 Cheese Arancini 🍷🌿 18

Creamy risotto with parmesan & tallegio, hand rolled into balls with a light, crisp, panko crumb. Served with a garlic aioli.

Mixed Veg. Spring Rolls 🌿 18

Fresh vegetables shredded & sautéed then rolled into a crispy light traditional spring roll. Served with sweet chilli sauce.

LUX Fries 🍷 15

Stay-crisp fries tossed in salt flakes. Served with garlic aioli.

Sweet Potato Fries 🍷🌿 16

Tossed in spiced salt & served with a spicy aioli.

Spicy Potato Wedges 🍷 16

Served with sweet chilli sauce & sour cream.

TRIO OF SLIDERS

Served with fries.

Cheeseburger Sliders 29.5

Angus beef patty with cheddar cheese, caramelised onions, sweet & spicy pickles, dijon aioli & tomato sauce.

Southern-style Pulled Pork 29.5

Smokey BBQ pulled pork with thick cut slaw & a spicy aioli.

Fried Chicken Sliders 29.5

Crispy fried chicken topped with spicy mayonnaise, thick cut slaw, sweet & spicy pickles & cheddar cheese.

Favourite Mix 29.5

One each of our signature Cheeseburger, Pulled Pork & Fried Chicken sliders.

Salt & Pepper Tofu 🌿🌿 29.5

Firm tofu tossed in salt & pepper, cucumber, spring onion, coriander & shredded carrot with sriracha aioli.

Low in gluten options available. 🌿

SANDWICHES

Served with fries.

Rueben Sandwich 24

New York deli-style rye with pastrami, buttered sauerkraut, swiss cheese & traditional Russian dressing.

Chicken Lettuce Under Bacon 24

Chargrilled chicken on toasted rye with bacon, romaine lettuce, vine ripened tomatoes & garlic aioli.

ALL DAY BREAKFAST

Trio of Bacon & Egg Sliders 24

Streaky bacon, fried egg & smokey BBQ sauce with cheese. Served with hash brown bites.

Smashed Avo on Toast 🍷 17

Rye with smashed avocado, topped with creamy feta, balsamic glaze & heirloom tomatoes. Served with hash brown bites.

Hotcakes 🍷 19

Served with whipped butter, maple syrup & chantilly cream.

PIZZA

Margherita 🍷 26

Napolitana sauce with truss tomatoes, bocconcini & fresh basil.

Pepperoni 26

Thinly sliced sausage on top of napolitana sauce & topped with bocconcini.

BBQ Chicken & Bacon 27

Char grilled chicken on a Cola BBQ sauce base, with streaky bacon, button mushrooms & spanish onion.

Low in gluten options available. 🌿

SALADS

Cobb Salad 24

Romaine lettuce, chicken breast, bacon, avocado, onion, tomato, cucumber, with a honey Dijon vinaigrette.

Pesto Pasta Salad 🍷 22

Penne pasta tossed with sun-dried tomato pesto, cherry tomatoes & rocket.

KIDS

Mini Cheeseburger 12

Angus beef patty with cheddar cheese & tomato sauce. Served with a side of fries.

Chicken Tenders 12

Three crispy chicken tenders served with a side of fries.

Cheese Pizza 🍷 12

Traditional cheese pizza with tomato sauce base.

DESSERTS

Choc. Maltesers Sundae 26

Vanilla bean & choc fudge ice-cream, crushed & whole Maltesers, crushed choc-chip cookies, warm Nutella sauce, cream & chocolate brownie.

Baked Caramel Cheesecake 17

Traditional baked caramel cheesecake with thick caramel sauce & crushed Mars Pods.

Churros 19

Traditional Spanish churros dusted in cinnamon sugar served with warm Nutella & dulce de leche dipping sauces.

CHEESE BOARD

All served with fig, sultana and poppy seed toast, barossa bark, crackers & natural quince paste.

Selection of 3 (from below) 35

L'Artisan Petit Rouge 17

VIC

Woombye Truffle Triple 17

Cream Brie

QLD

Maffra Cloth-Aged Cheddar 17

VIC

Berry's Creek Mossvale Blue 17

VIC

BEN & JERRY'S

Choc Fudge Brownie 14.9

Chocolate ice-cream & fudge brownies.

Choc Cookie Dough 14.9

Vanilla ice-cream & choc-chip cookie dough.

Tonight Dough 14.9

Caramel & chocolate ice-cream, chocolate cookie swirls, gobs of choc-chip cookie dough & peanut butter cookie dough.

Strawberry Cheesecake 14.9

Strawberry cheesecake ice-cream, strawberries & a thick cookie swirl.

Non Dairy Choc Chip 14.9

Cookie Dough 🍷
Vanilla with gobs of choc chip cookie dough & fudge flakes.

MOVIE FAVOURITES

Choc Tops	6.9
Maltesers, M&M's and PODS	from 7.85
Popcorn	from 8.6

Flip over for drinks menu.

Please be advised that food prepared in our kitchens may contain these ingredients: Milk, Eggs, Wheat, Soybean, Peanuts, Tree Nuts, Fish & Shellfish. Please let our staff know if you have any food allergies or food intolerance.

Scan QR Code to access digital menu.

Please ask crew for assistance.



WINE



White Wine

House White - Wolf Blass Bilyara Sauv. Blanc	10	14	36
821 South Marlborough Sauvignon Blanc	12	16	42
<small>Marlborough, NZ</small>			
Leo Buring Clare Valley Riesling	-	-	50
<small>Clare Valley, SA</small>			
Seppelt The Drives Chardonnay	12	16	43
<small>Victoria</small>			
Squealing Pig Central Otago Pinot Gris	-	-	51
<small>Central Otago, NZ</small>			
Little Berry Pinot Grigio	13	17	50
<small>Padthaway, SA</small>			
Wolf Blass Gold Label Riesling	-	-	60
<small>Eden Valley, SA</small>			
Penfolds Max's Chardonnay	-	-	65
<small>Adelaide Hills, SA</small>			

Red Wine

House Red - Wolf Blass Bilyara Shiraz	10	14	36
Wolf Blass Makers Project Pinot Noir	13	17	50
<small>South Australia</small>			
St Huberts The Stag Pinot Noir	-	-	56
<small>Yarra Valley, VIC</small>			
Wolf Blass Private Label Shiraz	-	-	53
<small>Coonawarra, SA</small>			
Wynns The Gables Cabernet Sauvignon	11	15	41
<small>South Australia, AUS</small>			
Wolf Blass Yellow Label Merlot	11	15	40
<small>South Australia</small>			
St Huberts The Stag Tempranillo Shiraz	-	-	56
<small>Victoria</small>			
Penfolds Max's Shiraz Cabernet	-	-	65
<small>South Australia</small>			
Pepperjack Cabernet Sauvignon	-	-	65
<small>Saltram of Barossa, SA</small>			

Rosé & Moscato

Squealing Pig Rosé	13	17	50
<small>Marlborough, NZ</small>			
T'Gallant Spritzed Pink Moscato (250ml can)	-	-	12
<small>Mornington Peninsula, VIC</small>			
Wolf Blass Makers Project Reserve Rosé	-	-	59
<small>Australia</small>			

Sparkling

House Sparkling - Wolf Blass Bilyara Sparkling	10	-	36
Seppelt The Great Entertainer	12	-	44
<small>Victoria</small>			
T'Gallant Prosecco	14	-	56
<small>Mornington Peninsula, VIC</small>			
Perrier-Jouët Grand Brut Champagne	-	-	99
<small>NV, France</small>			

COCKTAILS

Unsure? Ask us for a recommendation!

Southside	18	Ginger Apple Cooler	18
<small>Hendrick's Gin, fresh lime & mint.</small>		<small>Sailor Jerry Spiced Rum, ginger syrup apple, fresh lemon & soda.</small>	
Floradora	18	Ginger Piña Colada	18
<small>Hendrick's Gin, fresh lime, raspberries & ginger beer.</small>		<small>Sailor Jerry Spiced Rum, coconut cream, pineapple juice & ginger syrup.</small>	
Squealing Pig Rosé G & T	16	Espresso Martini	18
<small>Double serve of Squealing Pig Rosé Gin, tonic & grapefruit.</small>		<small>Reyka Vodka, espresso & demerara sugar.</small>	
Aperol Spritz	16	Toblerone	18
<small>Aperol, T'Gallant Prosecco, soda & orange.</small>		<small>Baileys, Kahlua, Frangelico, choc milk & honey.</small>	
		Tommy's Margarita	18
		<small>Milagro Silver Tequila, agave & fresh lemon.</small>	

SPIRITS

Vodka

Russian Standard	10
Reyka	11
Belvedere	12
Grey Goose	12

Gin

Larios Gin	10
Squealing Pig Rosé	10
Hendrick's	11
Tanqueray	11
Tanqueray 10	13

Bourbon

Jim Beam White Label	10
Southern Comfort	11
Jack Daniel's	11
Jim Beam Black Label	11
Makers Mark	13

Whisky

Teachers	10
Monkey Shoulder	11
Johnnie Walker Red	11
Johnnie Walker Black	12
Glenfiddich 12 Year Old	11
Canadian Club	11
Grant's Triple Wood	12
Balvenie 12 Year Old	13
Johnnie Walker Blue	20

Tequila

Sauza Tequila Gold	10
Milagro Silver	11
Milagro Resposado Select	13
Barrel Reserve	

Rum

Bacardi Rum	11
Bati - White, Dark or Spiced	10
Bundaberg Rum	11
Sailor Jerry Spiced Rum	11

Other

Campari/Aperol	10
Galway Pipe Port	13

LIQUEUR

Baileys/Cointreau/Frangelico	10
Kahlua/Chambord/Midori	10
Malibu/Galliano-Sambucca	10
Vanilla & Amaretto	10

BEER & CIDER

Light

James Boags Premium Light	8.5
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Local

Furphy	10.5
James Squire One Fifty	10.5
Lashes Pale Ale	
Little Creatures Pale Ale	11

Imported

Heineken	11
Corona	11
Kirin	11

Cider

Little Creatures Pipsqueak	11
Apple Cider	
Rekorderlig Strawberry & Lime	12

NON-ALCOHOLIC

Hot Drinks

Coffee	4.2
<small>Cappuccino Flat White Long Black Latte Chai Latte Mocha Hot Chocolate</small>	

Tea

English Breakfast Earl Grey Chamomile Peppermint Chai Green	4.2
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Cold Drinks

Juice	5.7
<small>Ask crew for selection.</small>	

Iced Coffee/Chocolate	6.5
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VOSS Still Water 800ml	10
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VOSS Sparkling Water 800ml	10
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SOFT DRINK & FROZONE

Small	7.3
<small>Ask crew for selection.</small>	

Regular	8.3
<small>Ask crew for selection.</small>	

Large	9.3
<small>Ask crew for selection.</small>	

Upgrade to Frozone	+1
<small>Ask crew for selection.</small>	

HAPPY HOUR!

All cocktails \$14 between
6pm - 8pm.

Flip over for food menu.
Menu items subject to availability.



LONG LIVE THE WILD



Visit **HOYTS LUX** to enjoy

**ST HUBERTS
THE STAG**
Shiraz or Rosé

\$10*
per glass

\$40*
per bottle



*Not Valid with any other offer. Only applies to 150ml glasses of wine. Items not exchangeable for other menu items. Only available at HOYTS LUX until 30/06/21

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Drink
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