

SOMETHING LIGHT

Oyster, mignonette, lemon.....	\$5 each
Mount Zero Olives	\$7
Baked scallop, Bloody Shiraz Gin caviar, mint crumble.....	\$8 each
Smoked Buffalo ricotta, focaccia, dukkah	\$8
King prawn skewer, Ras El Hanout, lime	\$9 per skewer
Ham hock croquette, BBQ mayonnaise.....	\$14
Salumi board, pickles, grissini	\$16
Hand selected cheese, lavosh, quince (Extra cheese \$8 per 60g).....	\$17
Fritto misto of local seafood, togarashi, citrus mayonnaise.....	\$22

MORE SUBSTANTIAL

Heirloom beetroot, burrata, aged balsamic, hazelnut.....	\$24
Cavatelli, mascarpone, autumn mushroom, reggiano.....	\$22
Andouille crusted whiting, saffron, capsicum.....	\$24
Double cheeseburger, bread and butter pickle, fries.....	\$24
Slow cooked Roaring Forties lamb shoulder, Skordalia, chermoula	\$29
Macedon Ranges duck leg, black barley, macadamia	\$26
Humpty Doo barramundi, celeriac remoulade, garlic butter, lemon	\$32

ON THE SIDE

Shoestring fries	\$9
Iceberg, pine nut, dill, yoghurt.....	\$10
Beer battered onion ring, paprika mayo	\$10
Honey glazed carrot, parsley.....	\$10

SOMETHING SWEET

Hokey pokey Ice cream sandwich.....	\$10
Sticky date pudding, caramel, vanilla gelato	\$10

KIDS MENU

Fish 'n' Chips	\$15
Spaghetti Napoli	\$15
Chicken and Chips	\$15
Vanilla Ice Cream	\$8

WHAT'S ON

STEAK NIGHT

Every Wednesday from 5pm



Enjoy a mouth-watering steak paired with a refreshing beer or glass of house wine for only \$35.
Join us for a delicious and affordable night out.

HAPPY HOUR

Every Thursday and Friday 5-7pm



Grab your friends and head down to TOTE Bar & Dining to celebrate Locals' Hour.
\$14 Champagne, \$2 Oysters, and \$9 Wines and Pints.

PRIVATE EVENTS AND DINING

From intimate private dining to big celebrations.
Host your next event at TOTE Bar & Dining!

Enquire with our team today.

STAY UP TO DATE



See what's coming up at TOTE Bar & Dining



CHAMPAGNE AND SPARKLING WINES

			GLS	BTL
NV	Scandolera Costa d'Oro Prosecco 150ml	Treviso, ITA	14	75
NV	Piper-Heidsieck Cuvée Brut 150ml	Champagne, FRA	21	120
NV	Seppelt Salinger Premium Cuvee	VIC		69

WHITE WINES

			GLS	BTL
2021	Little Vespa Pinot Grigio	King Valley, VIC	11	55
2018	Penfold's Koonunga Hill Autumn Riesling	Regional SA	10	51
2021	Swell Season Chardonnay	Margaret River, WA	13	64
2021	T'Gallant Juliet Moscato	Mornington, VIC	12	56
2021	Zilzie Wines BTW Pinot Grigio	Karaduc, VIC		52
2021	821 South Sauv Blanc	Marlborough, NZ		55
2013	Catalina Sounds Sauv Blanc	Marlborough, NZ		66
2022	Villa Maria Sauv Blanc	Marlborough, NZ	13	64
2019	Levantine Hill Estate Semillon	Yarra Valley, VIC		72
2019	Coldstream Hills Chardonnay	Yarra Valley, VIC		95
2018	Byrne Sutherlands Creek Chardonnay	Geelong, VIC		71
2022	Chapel Hill Chardonnay	McLaren Vale, SA		77
2017	Anna's Organic Chardonnay	South Australia		55
2021	Arlewood Chardonnay	Margaret River, WA		78
2019	Dr. Loosen Dry Riesling	Mosel, GER		80
2019	Juxtaposed Fiano	McLaren Vale, SA		74
2020	Between Five Bells White Blend	Geelong, VIC		64
2021	Rockford Frontignac	Barossa Valley, SA		74
2020	Fabien Jouves Skin-Contact Orange	Cahors, FR		87

ROSE WINES

			GLS	BTL
2018	Little Vespa Rosato	King Valley, VIC	12	56
2021	Penfold's Max's Rose	Adelaide Hills, SA		76
2020	Domaine Triennes Rose	Provence, FRA		76
2020	Luna Rosado	Central Ranges, NSW		59

RED WINES

			GLS	BTL
2022	Zilzie Wines BTW Pinot Noir	Karaduc, VIC	12	56
2019	Vortex Trapped Pinot Noir	Central Otago, NZ		74
2021	Oakridge Pinot Noir	Yarra Valley, VIC		75
2020	T'Gallant Cyrano Pinot Noir	Mornington, VIC		72
2021	Small Wonder Pinot Noir	Tamar, Valley, TAS		76
2017	St. Hubert The Stag Shiraz	Yarra Valley, VIC		53
2020	Brave Souls Shiraz	Barossa Valley, SA		70
2021	Levant Shiraz	Yarra Valley, VIC	13	66
2021	Metala Cabernet Sauvignon	Langhorne Creek, SA	12	58
2004	Yarra Ridge Cabernet Sauvignon	Yarra Valley, VIC		59
2018	Levantine Hill Cabernet Sauvignon	Yarra Valley, VIC		89
2016	Michelton Preece Cabernet Sauvignon	Nagambie, VIC		52
2020	Dune Tirari, Grenache blend	McLaren Vale, SA	15	72
2017	Juxtaposed Old Vine Grenache	McLaren Vale, SA		74
2018	Cavaliere d'Oro Chianti	Tuscany, ITA		65
2020	Prunotto Dolcetto d'Alba DOC	Piemonte, ITA		85
2016	Chateau Bernadotte	Haut-Medoc, FRA		78
2018	Lavau Cote du Rhone Villages	Sth Rhone, FRA		70

COCKTAILS

Race Day Spritz 22
Aperol, gin, sweet vermouth, passion fruit, grapefruit soda

By the Fireplace (Warm & Cosy) 22
Vodka, hazelnut, wild strawberry, gingerbread, apple, egg white

Bloody Sangria (Original Spanish recipe)..23
Grenache red wine, orange liqueur, bourbon, sweet vermouth, gin, lemonade

Picaro Picante (Choose mild, Spicy or HOT) 25
Jalapeño tequila, orange liqueur, agave, lime, secret hot sauce

Native Espresso Martini 26
Native Yam Vodka, bush honey and wattle seed coffee liqueur, coffee, salted caramel syrup, chocolate

BEER MENU

ON TAP	POT	PINT
Great Northern 3.5% QLD	7	14
4 Pines Pacific Ale 3.5% NSW	7	14
Asahi Super Dry 5.0% Japan	6	12
Carlton Draught 4.6% VIC	6	12
Hawkers Pale Ale 5.0% VIC	7	14
Balter XPA 5.0% QLD	8	16
Peroni 5.0% ITA	7	14

FULL BEVERAGE MENU



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