

Fraser's

KINGS PARK



WEDDING KIT
JULY 2024 - JUNE 2025



Fraser's

Click your desired menu to jump to the page

FOOD

[Seated lunch or dinner](#)

[Seasonal menu \(pricing\)](#)

[Seasonal menu \(menu items\)](#)

[Signature menu \(pricing\)](#)

[Signature menu \(menu items\)](#)

[European dinner menu, shared style menu](#)

[Menu additions and upgrades](#)

[Cocktail style](#)

[Cocktail style \(pricing\)](#)

[Cocktail style \(menu items\)](#)

BEVERAGES

[Beverage packages](#)

[Beverages on consumption](#)

– [Wines](#)

– [Beers, spirits, cocktails, non-alcoholic](#)

CHOOSE YOUR
CATERING



INCLUSIONS

- A dedicated venue Wedding Coordinator to plan your reception
- A dedicated head table service attendant on the day
- Professional and friendly service staff
- Exclusive use of one of our function rooms with your choice of layout*
- Choice of our seasonal, signature, European, share and cocktail menus
- Standard round tables, venue chairs, white or black table linen and napkins
- Standard cutlery, crockery and glassware for each table
- Bridal and cake table linen
- Cake knife and cake cutting, served on platters
- Choice of bridal table shape - rectangular, half moon or round
- Complimentary lectern and microphone hire
- Free public parking for up to 250 cars

*Conditions apply

SEASONAL LUNCH & DINNER

Available 12pm - 4pm
6pm - 12am

LUNCH (two course minimum)

\$85pp - two course (*set entrée + set main OR set main + set dessert*)

\$120pp - two course (*set entrée + set main*) + dessert station

\$105pp - three course (*set entrée + set main + set dessert*)

Your lunch includes:

Breads on the table:

Choice of: warm panini roll, Turkish bread, focaccia

Two course set menu:

One entrée + one main (with one side dish)

or

One main (with one side dish) + one dessert

To finish:

Brewed tea and coffee

DINNER (three course minimum)

\$105pp (*set entrée + set main + set dessert*)

Your dinner includes:

Breads on the table:

Choice of: warm panini roll, Turkish bread, focaccia

Three course set menu:

One entrée + one main (with one side dish) + one dessert

To finish:

Brewed tea and coffee

OPTIONAL UPGRADES

Add three Chef's selection of canapés +\$18pp

Upgrade to alternate drop of two menu items +\$10pp per course

Upgrade to choice of two or more menu items +\$20pp per course, per additional item

Upgrade to additional side dish +\$5pp per additional item

Upgrade your menu to incorporate native Australian ingredients +\$20pp

Dessert station in lieu of third set course +\$15pp



SEASONAL MENU ITEMS

ENTRÉE

Stracciatella, red pepper purée, peperonata, pistachio, parsley oil
Atlantic salmon tataki, mandarin dressing, radish, wasabi mayonnaise
Twice cooked goats cheese soufflé, sundried tomato, pinenut pesto, rocket
Ricotta and mushroom ravioli, cream, sage, truffle oil
Shark Bay king prawns, prawn tartare, wasabi avocado
Pork belly, spiced pumpkin purée, pickled pumpkin salad
Spinach and ricotta cannelloni, tomato sugo, rocket, parmesan
Potato gnocchi, tomato sugo, rocket, herb oil
Porcini mushroom risotto, grilled field mushroom, truffle oil

MAIN

Slow cooked beef cheek, potato mash, peas, pink onion
Grilled barramundi fillet, caponata, fennel, parsley
Slow cooked chicken leg, red pepper, tomato risotto
Milanese risotto, saffron, tomato, parmesan
Chicken breast, cacciatore sauce, rocket
Slow cooked lamb shoulder, carrot purée, chickpea, cauliflower

SIDE DISH

Seasonal green vegetables, EVOO, sea salt
Spinach, rocket, pear, parmesan, chardonnay vinegar dressing
Mix leaf, cucumber, cherry tomato, red onion, vinaigrette
Roast beetroot, orange, balsamic dressing
Tomato, cucumber, capsicum, olive, feta, oregano
Roast chat potatoes, rosemary, garlic, sea salt
Quinoa, crushed almonds, green beans, almond cream, lemon

DESSERT

Two layered chocolate cake, orange gel
Lemon yoghurt crèmeux, vanilla sponge, apple sorbet, yoghurt meringue
Pistachio mousse, honey roast wild fig, baklava crumble
Vanilla panna cotta, pineapple cream, mint
Passionfruit curd, chocolate mousse, chocolate crumb



SIGNATURE LUNCH & DINNER

Available 12pm - 4pm
6pm - 12am

LUNCH (two course minimum)

\$95pp - two course (*set entrée + set main OR set main + set dessert*)

\$130pp - two course (*set entrée + set main*) + **dessert station**

\$115pp - three course (*set entrée + set main + set dessert*)

Your lunch includes:

Breads on the table:

Choice of: warm panini roll, Turkish bread, focaccia

Two course set menu:

One entrée + one main (with one side dish)
or

One main (with one side dish) + one dessert

To finish:

Brewed tea and coffee

DINNER (three course minimum)

\$115pp (*set entrée + set main + set dessert*)

Your dinner includes:

Breads on the table:

Choice of: warm panini roll, Turkish bread, focaccia

Three course set menu:

One entrée + one main (with one side dish) + one dessert

To finish:

Brewed tea and coffee

OPTIONAL UPGRADES

Add three Chef's selection of canapés +\$18pp

Upgrade to alternate drop of two menu items +\$10pp per course

Upgrade to choice of two or more menu items +\$20pp per
course, per additional item

Upgrade to additional side dish +\$5pp per additional item

Upgrade your menu to incorporate native Australian ingredients +\$20pp

Dessert station in lieu of third set course +\$15pp



SIGNATURE MENU ITEMS

ENTRÉE

Kingfish crudo, cucumber, celery, buttermilk dressing, basil oil
Shark Bay king prawns, slow cooked salmon, avocado purée, succulent
Fresh local crab, king prawn, avocado, yuzu gel
Porcini mushroom risotto, confit duck
Prawn and scallop ravioli, saffron prawn sauce, salmon roe
Crisp fried soft shell crab, pink onion, Japanese slaw, kewpie mayonnaise
Yellow fin tuna tartare, yuzu, Umeboshi plum, sesame, shallot
Fillet of beef carpaccio, rocket, capers, pecorino, lemon olive oil
Duck ragout, rigatoni, parmesan

MAIN

Grilled snapper fillet, sweet potato, salsa verde, fennel
Roast eye fillet of beef, carrot purée, potato gratin, jus
Grilled barramundi, saffron, pea risotto
Breast of chicken, roast cauliflower purée, smoked paprika
Roast lamb rack, slow cooked lamb shoulder, potato mash, broccoli, jus
Chargrilled pork cutlet, burnt apple purée, apple slaw, roast kipfler
Duck breast, Davidson plum, shaved cabbage, potato gratin

SIDE DISH

Seasonal green vegetables, EVOO, sea salt
Spinach, rocket, pear, parmesan, chardonnay vinegar dressing
Mix leaf, cucumber, cherry tomato, red onion, vinaigrette
Roast beetroot, orange, balsamic dressing
Tomato, cucumber, capsicum, olives, feta, oregano
Roast chat potatoes, rosemary, garlic, sea salt
Quinoa, crushed cashew, green beans, cashew cream
Caesar, croutons, parmesan
French fries, aioli

DESSERT

Fraser's Mess, apricot cream, meringue, vanilla ice cream
Molten chocolate cake, white chocolate ganache, strawberry sorbet
Rhubarb, custard tart, crème fraîche, torched meringue
Coconut white chocolate panna cotta, fresh berries, pistachio crumb
Saffron brûlée, vanilla ice cream, fairy floss
Coconut sago pudding, mango cream, strawberry salsa



SOMETHING
DIFFERENT?

EUROPEAN DINNER MENU – \$165pp

Canapés on arrival

Arancini, aioli
Roast pork belly, smokey BBQ sauce

Served to the table (2 per table)

Antipasto platters

Appetiser

Pepperonata, stracciatella, pistachio, grilled ciabatta

Set entrée

Ricotta and mushroom ravioli, cream, sage, truffle oil

**Sorbet (optional upgrade +\$5pp)*

Lemon, passionfruit, green apple or mango

Alternate drop main

Grilled barramundi, sweet potato puree, saffron butter sauce, fennel
alternated with

Roast eye fillet, carrot puree, potato gratin, jus

Side dish

Spinach, rocket, pear parmesan salad, chardonnay vinegar dressing

Set dessert

Saffron panna cotta, chocolate crumb, raspberry gel

SHARE MENU – \$180pp

Canapés on arrival

Arancini, aioli
Stracciatella, toasts

Served to the table (2 per table)

Antipasto platters

Set entrée – individual serve

Trio potato gnocchi, tomato sugo, rocket

Mains – served on share platters, to each table

Grilled goldband snapper, salsa and fennel salad
Grilled scotch fillet with gremolata and red wine jus
Five spice pork belly, chilli bean sauce, pink onion and sprout salad

Side dishes

Rocket, pear and parmesan salad
Roast chats, rosemary and garlic

Set dessert

White chocolate cheesecake, almond praline

MENU ADDITIONS & UPGRADES

UPGRADES FOR THE TABLE

Add the following to your menu at any point during your meal (before entrée, after entrée or after dessert).

Platters are served shared to the table, two platters per table.

Cheese Platter \$12pp

A selection of farmhouse cheeses, fruit bread, quince, crackers

Antipasto Platter \$25pp

Prosciutto, ham, sopressa salami, olives, provolone, buratta, melanzanie, pickle, grissini, breads

Mezze Platter \$30pp

Falafel, artichoke, tomato, cos, hummus, baba ganoush, tabouli, radish, cucumber, za'atar, pita

Seafood Platter \$45pp

Freshly cooked king prawns, smoked salmon, fried calamari, pickled octopus, aioli

Lobster \$45pp – served individually

Half lobster – freshly cooked, lemon, citrus mayonnaise (served chilled)

FOOD STATIONS

Any of our food stations (see [Page 9](#)) are available to add to your seated menu at any point of the meal

TEENS & CHILDREN

Children's Meal (2-12 years) – \$45PP

Includes: one main (preselection required), ice cream sundae, soft drinks and juice

Main options: crumbed chicken strips and chips, fish and chips or pasta with napolitana sauce

Youth Meal (13-17 years) – pricing as per adult menu

Menu as per adults

Non-alcoholic beverage on consumption or packages available

SUPPLIERS – \$55PP

Breads, main meal + soft drinks, juice, tea and coffee



COCKTAIL STYLE EVENTS

*Available 12pm - 4pm
6pm - 12am*

Design your own canapé menu from the items on the following pages.

We require a certain amount of catering to ensure we can responsibly serve alcohol for the specified event time frame. Below are our minimum food catering requirements, which apply to the full duration of your event time.

**EVENTS OF UP TO 2 HOURS – \$55pp | 3 HOURS – \$77pp
4 HOURS – \$88pp | 5 HOURS – \$99pp | 6 HOURS – \$110pp**

STANDARD CANAPÉS – \$6pp

COLD CANAPÉS

Smoked eggplant, dukkah, crisp tortilla
Freshly cooked Shark Bay king prawns, cocktail sauce
Beef tartare, crisp bread, pickle
Tomato bruschetta, ciabatta, basil
Salmon tartare, jalapeño, cucumber
Bresaola, pickled beetroot, za'atar
Assorted sushi, wasabi mayonnaise

WARM CANAPÉS

Pan fried goats cheese gnocchi, tomato oregano aioli
Chicken and leek pie, chutney
Tomato basil arancini, saffron aioli
Saffron garlic prawn
Chicken satay, peanut sauce
Five spiced pork belly, chilli caramel sauce, Asian slaw
Panko crumbed prawn, spicy mayonnaise
Chicken karaage, sesame soy
Falafel, carrot hummus, pomegranate
Black Angus beef pie, tomato kasundi

Signature and substantial canapés continue on the following page



COCKTAIL STYLE EVENTS

SIGNATURE CANAPÉS – \$7pp

COLD CANAPÉS

Freshly shucked oyster, shallot, red wine vinegar, lime
Salmon tataki, ginger, soy
Stracciatella, ciabatta, celery, vincotto
Lemon peppered lamb loin, sourdough, pickled carrot
Blue Manna crab tart, soft herb mayonnaise
Salmon gravlax, sweetcorn fritter, pickled cucumber
Tuna tataki, sesame salad, yuzu

WARM CANAPÉS

Vegetarian samosa, chutney
Tempura prawn, ponzu, white radish
Seared scallop, miso, pickled ginger
Vegetable tart, smoked ricotta
Buttermilk spiced chicken, smokey BBQ sauce, pickle
Marinated saffron chicken skewer, lemon yoghurt
Grilled miso salmon skewer, wakame, pickled ginger
Chicken teriyaki skewer, sesame
Moroccan lamb pie, spiced tomato kasundi
Half shell scallop, nduja butter
Grilled confit octopus skewer, romesco
Lamb kofta skewer, tahini
Caramelised onion gorgonzola tart

DESSERT CANAPÉS

Warm churros, chocolate dipping sauce
Honey and saffron brûlée
Gelato cones
Passionfruit tart
Mini Fraser's Mess

SUBSTANTIAL CANAPÉS – \$12pp

Gnocchi, tomato sugo, basil
Sri Lankan eggplant curry, aromatic rice
Vegetarian fried rice, crisp shallots
Beer battered flathead, chips, kewpie
Butter chicken, basmati rice
Korean spiced chicken slider, BBQ sauce, coriander, kimchi
Roast lamb cutlet, aromatic spices, jus
Bao buns, char siu pork, BBQ sauce, Asian slaw
Slow cooked lamb shoulder, carrot purée, za'atar, cauliflower
Beef cheek, sweet potato, beef jus
Nasi goreng fried rice, sprouts, chicken satay, egg



COCKTAIL STYLE EVENTS

FOOD STATIONS

Food stations last for approximately 1.5 – 2 hours, or until exhausted

Oyster \$25pp

Freshly shucked, oysters (allow 3pp), lime, tabasco, shallot red wine vinegar

Antipasto \$25pp

Shaved prosciutto, bresaola, sopressa salami, provolone, stracciatella, pepperonata, giardiniera pickle, olives, assorted breads

Japanese \$40pp

Sashimi of hiramasa kingfish + Atlantic salmon, yellowfin tuna tataki, tuna tartare, assorted sushi, nigiri, wasabi, ginger, wakame, soy

Chinese \$30pp

Roast Peking duck with plum sauce, steamed char siu pork bao buns with chilli soy, five spice pork belly, chilli jam, coriander salad, soft shell crab, red onion, coriander

Indian \$25pp

Butter chicken, grilled paratha, eggplant chickpea curry, aromatic basmati rice, vegetarian samosa, cucumber yoghurt, papadums

Indonesian \$25pp

“Babi Guling” crisp roast pork belly, tomato sambal, traditional Gado-gado, peanut sauce, beef rendang, nasi goreng, pickle, rice

Spanish \$25pp

King prawn and mussel paella, patatas bravas, empanadas, pineapple salsa

Carvery \$25pp

Roast rack of aromatic spiced lamb, roast Angus scotch fillet with pepper jus, caramelised onion, mustard, horseradish

BBQ \$35pp

Chicken + beef satay, garlic prawn skewers, lamb cutlets, mini beef kebabs, mustard, tomato sauce, horseradish, chutney

Risotto \$25pp

Roast roma tomato and red pepper risotto, fresh basil, ciabatta, parmesan

Seafood \$40pp

Natural oysters, lime, tabasco, shallot, red wine vinegar, freshly cooked king prawns, chipotle mayonnaise, assorted sushi and nigiri, smoked salmon, capers, lemon, horseradish cream

Option to add half lobster (chilled and sliced) + \$25pp

Christmas \$25pp

Honey glazed champagne ham, smoked turkey breast, cranberry sauce

Dessert \$25pp

Vanilla brûlée, mini gelato cone, affogato (passed), chocolate tart, jam doughnut, fresh fruits, assorted farmhouse cheeses, fruit bread, crackers

BEVERAGE PACKAGES

All packages include soft drinks, juices and iced tap water.
Packages apply to all adult guests, for the duration of your event.
Maximum event time is six hours.
Fraser's does not offer a standalone cash bar.

PACKAGE ZERO

2HRS \$34pp | 3HRS \$37pp | 4HRS \$40pp | 5HRS \$42pp | 6HRS \$44pp

PACKAGE ONE

2HRS \$38pp | 3HRS \$47pp | 4HRS \$54pp | 5HRS \$59pp | 6HRS \$67pp

PACKAGE TWO

2HRS \$45pp | 3HRS \$54pp | 4HRS \$60pp | 5HRS \$66pp | 6HRS \$73pp

PACKAGE THREE

2HRS \$55pp | 3HRS \$63pp | 4HRS \$71pp | 5HRS \$78pp | 6HRS \$86pp

PACKAGE FOUR

2HRS \$67pp | 3HRS \$81pp | 4HRS \$94pp | 5HRS \$106pp | 6HRS \$120pp

Package Zero – 'Non-alcoholic'

Edenvale Sparkling
Edenvale Sauvignon Blanc
Edenvale Shiraz
Peroni Libera

Package One – 'Select Series'

McPherson Brut NV
McPherson Sauvignon Blanc
McPherson Shiraz
One full strength draught beer

Package Two – 'Parklife Package'

Parklife wines are made exclusively for Fraser's Group by Howard Park

Madfish Prosecco NV
Parklife Chardonnay
Parklife Sauvignon Blanc Semillon
Parklife Cabernet Sauvignon Merlot
Parklife Shiraz
Selection of draught beers and cider

Package Three – 'Premium Package'

Howard Park Jeté
Voyager Estate Sauvignon Blanc Semillon
Via Caves Chardonnay
Fraser Gallop Cabernet Merlot
Amelia Park Shiraz
Selection of draught beers and cider

Package Four – 'Sommelier's Selection'

Custom design your beverage package from the wines marked with a * in the Beverages on Consumption list.

Your package will include: One sparkling, two white wines, two red wines
In addition to a selection of draught beers and cider

Our beers on tap:

Heineken 5% | Balter XPA 5%
Peroni Nastro Azzurro 3.5% | Somersby Apple Cider 4.5%

OPTIONAL UPGRADES

Available to all packages:

Bottled still or sparkling water (duration of event) +\$6pp

Available on Packages Two, Three and Four:

Add Aix Rosé (duration of event) +\$5pp

Add two hours of Champagne Tattinger +\$26pp

Additional hours (after first two) of Champagne Tattinger +\$8pp, per hour

BEVERAGES ON CONSUMPTION

Choose your beverages on consumption from the following pages.

These will be billed on a consumption basis.

Selected consumption list applies to all adult guests, for the duration of your event.

Fraser's does not offer a standalone cash bar.

Champagne

Taittinger Brut Réserve	Reims FR	150
Louis Roederer Brut	Reims FR	160
Pol Roger Premium Brut	Epernay FR	220

Sparkling

Dal Zotto Prosecco	King Valley VIC	64
Howard Park Jeté	Great Southern WA	79
Marchand & Burch Crémant Brut NV*	Burgundy FR	95

White Varietals

Tiefenbrunner Pinot Grigio*	Alto Adige IT	78
Antonella Corda Vermentino	Sardegna IT	80
Pieropan Soave*	Veneto IT	92
Villa Matilde Fiano	Campania IT	95

Riesling

Forest Hill Estate*	Mt Barker WA	62
Henschke Peggy's Hill*	Eden Valley SA	70

Sauvignon Blanc Semillon Blend

Voyager Estate	Margaret River WA	59
Fraser Gallop Parterre*	Margaret River WA	74

Sauvignon Blanc

Stella Bella*	Margaret River WA	59
Catalina Sounds*	Marlborough NZ	70
Shaw + Smith	Adelaide Hills SA	78
Domaine Vacheron	Loire Valley FR	115

Chardonnay

Via Caves	Margaret River WA	62
Leeuwin Estate Prelude*	Margaret River WA	80
La Crema Monterey*	California USA	99
Voyager Estate	Margaret River WA	115
Jean Defaix Chablis	Burgundy FR	135

Rosé

La Vieille Ferme	Rhone Valley FR	55
Turkey Flat	Barossa Valley SA	65
Aix	Provence FR	80

Pinot Noir

Yering Station Village	Yarra Valley VIC	68
Castle Rock*	Great Southern WA	90
Craggy Range*	Martinborough NZ	90

Red Varietals

Fraser Gallop Estate Cabernet Merlot	Margaret River WA	62
Rusden Driftsand GSM	Barossa Valley SA	59
Principe Corsini Camporsino Chianti*	Tuscany IT	70
Mitolo Cinquecento Sangiovese	McLaren Vale SA	75
Francoise Roumieux Cotes du Rhone*	Rhone Valley FR	85
Lagnusa Nero D'Avola*	Sicily IT	99
Yalumba the Signature Cabernet Blend	Barossa SA	155

Cabernet Sauvignon

Forest Hill Estate	Mt Barker WA	65
Leeuwin Estate Prelude*	Margaret River WA	78
Bowen Estate*	Coonawarra SA	80
Howard Park Scotsdale	Mt Baker WA	100
Leeuwin Estate Art Series	Margaret River WA	168

Shiraz

Lake Breeze	Langhorne Creek SA	64
Amelia Park	Margaret River WA	69
Oliver's Taranga	McLaren Vale SA	79
Kalleske Greenock	Barossa SA	95
Leeuwin Estate Art Series	Margaret River WA	108
Torbreck Struie	Barossa SA	135

Moscato

Scagliola Volo di Farfalle (750ml)	Asti IT	69
------------------------------------	---------	----

Dessert and Fortified

Vasse Felix Cane Cut (375ml)	Margaret River WA	59
------------------------------	-------------------	----

BEVERAGES ON CONSUMPTION

Choose your beverages on consumption from the following pages.

These will be billed on a consumption basis.

Selected consumption list applies to all adult guests, for the duration of your event.

Fraser's does not offer a standalone cash bar.

Champagne

Taittinger Brut Réserve	Reims FR	150
Louis Roederer Brut	Reims FR	160
Pol Roger Premium Brut	Epernay FR	220

Sparkling

Dal Zotto Prosecco	King Valley VIC	64
Howard Park Jeté	Great Southern WA	79
Marchand & Burch Crémant Brut NV*	Burgundy FR	95

White Varietals

Tiefenbrunner Pinot Grigio*	Alto Adige IT	78
Antonella Corda Vermentino	Sardegna IT	80
Pieropan Soave*	Veneto IT	92
Villa Matilde Fiano	Campania IT	95

Riesling

Forest Hill Estate*	Mt Barker WA	62
Henschke Peggy's Hill*	Eden Valley SA	70

Sauvignon Blanc Semillon Blend

Voyager Estate	Margaret River WA	59
Fraser Gallop Parterre*	Margaret River WA	74

Sauvignon Blanc

Stella Bella*	Margaret River WA	59
Catalina Sounds*	Marlborough NZ	70
Shaw + Smith	Adelaide Hills SA	78
Domaine Vacheron	Loire Valley FR	115

Chardonnay

Via Caves	Margaret River WA	62
Leeuwin Estate Prelude*	Margaret River WA	80
La Crema Monterey*	California USA	99
Voyager Estate	Margaret River WA	115
Jean Defaix Chablis	Burgundy FR	135

Rosé

La Vieille Ferme	Rhone Valley FR	55
Turkey Flat	Barossa Valley SA	65
Aix	Provence FR	80

Pinot Noir

Yering Station Village	Yarra Valley VIC	68
Castle Rock*	Great Southern WA	90
Craggy Range*	Martinborough NZ	90

Red Varietals

Fraser Gallop Estate Cabernet Merlot	Margaret River WA	62
Rusden Driftsand GSM	Barossa Valley SA	59
Principe Corsini Camporsino Chianti*	Tuscany IT	70
Mitolo Cinquecento Sangiovese	McLaren Vale SA	75
Francoise Roumieux Cotes du Rhone*	Rhone Valley FR	85
Lagnusa Nero D'Avola*	Sicily IT	99
Yalumba the Signature Cabernet Blend	Barossa SA	155

Cabernet Sauvignon

Forest Hill Estate	Mt Barker WA	65
Leeuwin Estate Prelude*	Margaret River WA	78
Bowen Estate*	Coonawarra SA	80
Howard Park Scotsdale	Mt Baker WA	100
Leeuwin Estate Art Series	Margaret River WA	168

Shiraz

Lake Breeze	Langhorne Creek SA	64
Amelia Park	Margaret River WA	69
Oliver's Taranga	McLaren Vale SA	79
Kalleske Greenock	Barossa SA	95
Leeuwin Estate Art Series	Margaret River WA	108
Torbreck Struie	Barossa SA	135

Moscato

Scagliola Volo di Farfalle (750ml)	Asti IT	69
------------------------------------	---------	----

Dessert and Fortified

Vasse Felix Cane Cut (375ml)	Margaret River WA	59
------------------------------	-------------------	----