

## Drinks menu

**feast  
of merit**  
— another project by —  
**ygap**

## **YGAP and Feast of Merit**

Feast of Merit is a social enterprise run by YGAP with 100% of profits raised supporting YGAP's vision to end global poverty. We celebrate our community and the slow food movement while championing social change and awareness.

Feast of Merit's philosophy is simple: farm to fork, showcasing locally sourced, sustainable and seasonal produce. We deliver this philosophy through a creatively crafted menu and full seasoned fare for breakfast, lunch and dinner - whilst also catering to Melbourne's demand for quality, accessibility and flavour.

### **The Feast of Merit Story**

The Feast of Merit is a tradition that was born in a place called Nagaland in far North-Eastern India. When someone in Naga culture comes into wealth they can choose to hold a festival - the Feast of Merit - where the whole community, including the disadvantaged and poor, join together to share the fruits of that person's wealth.

The Feast lasts until all of their assets have been shared amongst the community, upon which time; they are gifted with a golden cloak. The person returns to their life without any riches but with the highest respect and gratitude of the village. We come into this world with nothing and like the people of Nagaland, we believe merit lies with those who choose to give back.

[ygap.com.au](http://ygap.com.au)  
[feastofmerit.com](http://feastofmerit.com)



## COCKTAILS

Clove and orange sour	16
<i>Orange liqueurs, clove, lemon, egg white</i>	
Bloody Mary	18
<i>Vodka, tomato, ras el hanout, tabasco, worcestershire sauce</i>	
Charred Negroni	15
<i>Gin, campari, red vermouth, charred orange</i>	
Spiced Espresso Martini	16
<i>Spiced rum, chai, cinnamon, coffee liqueur, coffee</i>	

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## BEER

### TAP BEER

Coopers	10
Brooklyn Lager	12
Dos Blockos	10
Stone and Wood	12

### BOTTLED BEER

Coopers Light	6.5
4 Pines ESB	13.5
4 Pines Hefeweizen	9.5
4 Pines Stout	9.5
Tomoko Pale Ale	9.5
Custard & Co Cider	10.5
Lick Pier Ginger Beer	12.5

## WINE LIST

### SPARKLING

The Go Between - Pinot Noir Chardonnay Brut <i>Margaret River, WA</i>	<b>8.5 / 34</b>
Chant Du Midi - Blanc de Blancs Brut <i>South France</i>	<b>13 / 52</b>
Lana - Prosecco <i>King Valley, VIC</i>	<b>54</b>
Springvale "Salute" - *NA* <i>Freycinet Coast, TAS</i>	<b>72</b>

### WHITE

Tightrope - Chardonnay <i>Yarra Valley, VIC</i>	<b>11 / 48</b>
Little Goat Creek - Sauvignon Blanc <i>Marlborough, NZ</i>	<b>9 / 35</b>
Under & Over - Pinot Gris <i>King Valley, VIC</i>	<b>9 / 35</b>
Mr Mick - Riesling <i>Clare Valley, VIC</i>	<b>9.5 / 39</b>
Winstead - Sauvignon Fume Style <i>Derwent Vallet, TAS</i>	<b>58</b>
Wood Park "Whitlands" - Pinot Gris <i>King Valley, VIC</i>	<b>58</b>
Pear Tree - Pinot Gris <i>Marlborough, NZ</i>	<b>52</b>
Pear Tree - Sauvignon Blanc <i>Marlborough, NZ</i>	<b>52</b>
Paringa Estate "PE" - Chardonnay <i>Mornington, VIC</i>	<b>69</b>
Springvale - Gewurztraminer <i>Freycinet Coast, TAS</i>	<b>69</b>

### ROSÉ

EMBERS - Cabernet Rosé	<b>10 / 42</b>
Mahi - Rosé <i>Marlborough, NZ</i>	<b>59</b>

## RED

The Go Between – Cabernet Merlot <i>Margaret River, WA</i>	<b>8.5 / 34</b>
Breathing Space – Cabernet Sauvignon <i>Margaret River, WA</i>	<b>10 / 44</b>
Zeppelin "Big Bertha" – Shiraz <i>Barossa Valley, SA</i>	<b>10 / 44</b>
Ingram Road – Pinot Noir <i>Yarra Valley, VIC</i>	<b>11 / 48</b>
Pizzini "Nonna Gisella" – Sangiovese <i>King Valley, VIC</i>	<b>56</b>
Pear Tree – Pinot Noir <i>Marlborough, NZ</i>	<b>59</b>
Kangrilla Road – Cabernet Sauvignon <i>Mclaren Vale, SA</i>	<b>57</b>
Three Dark Horses – Grenache Touriga <i>Mclaren Vale, SA</i>	<b>65</b>
Bremerton "Battonage" – Shiraz Malbec <i>Langhorne Creek, SA</i>	<b>75</b>
Yerring Station – Shiraz Voignier <i>Yarra Valley, VIC</i>	<b>89</b>
Howard Vineyard "Amos" – Cabernet Franc <i>Adelaide Hills, SA</i>	<b>95</b>
Mount Monument – Pinot Noir <i>Macedon Ranges, VIC</i>	<b>109</b>

## DESSERT WINE

Chambers Rosewood "Noble"- Muscadelle (375ml) <i>Rutherglen, VIC</i>	<b>45</b>
Gapsted "Mountain Gold"- Late Harvest Riesling (500ml) <i>King Valley, VIC</i>	<b>52</b>

## **SPIRITS**

### **VODKA**

Wyborowa	8
Fair Quinoa	12
Ketel One	12

### **GIN**

Bombay Sapphire	8
Fair Gin	12
West Winds	15

### **RUM**

Mount Gay Eclipse	8
Kraken Spiced	12

### **SCOTCH**

Kakubi Japanese	8
Laphroaig Single Malt	12
Glenlivet Single Malt	12
Hellyers Road Single Malt	15

### **BOURBON**

Wild Turkey Spiced	8
Makers Mark	12
Woodford Reserve	15

### **TEQUILA**

Espolon White	8
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## **LIQUEURS**

Amaro Montenegro	10
Amaro Nonino	10
Aperol	9
Baileys	9
Campari	9
Cointreau	9
Disaronno	10
Dom Benedictine	9
Frangelico	10
Grand Marnier	10
Fair Goji	10
Fair Cafe Liqueur	9
Lillet Blanc	10
Pernod	12
Hennessy VSOP	

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## **NON ALCOHOLIC**

Hepburn Springs ( <i>sparkling</i> ) (275ml)	4.5
Hepburn Springs ( <i>sparkling</i> ) (750ml)	7.5
Lemmy Lemonade	4.5
Karma Cola	4.5
Gingerella	4.5

## **MOCKTAILS**

Cranberry and orange	6
Pomegranate, soda and lime	6
Strawberry, mint and rose	6

