



Wine List

(My thanks to Sommelier Russell Robertson)

Sparkling Wine:

Veuve Ambal, Cremant De Bourgogne

This sparkling wine comes from Burgundy. It is made using the same painstaking process as champagne. Citrus, green and red apple with creamy biscuity complexity. Long, crisp dry finish. \$37

Veuve Clicquot Riems, Champagne

Full bodied, rich breadly flavours with green apple and citrus. The name speaks for itself. \$85

White Wine:

Houghton White Classic:

Crisp and refreshing blend of aromatic varieties. Loaded with fruit flavour - passionfruit, melon, nectarine and citrus. (Originally Houghton's White Burgundy) \$7/\$22

Riesling Freak No5, Clare Valley. Off Dry

Vibrant beautifully balanced wine. Apple, citrus and stone fruit. N/A Waiting on New Vintage

Jim Barry Watervale Riesling, Clare Valley

Peach, lemon grass, white flowers, melon and citrus. \$35

Okiwi Bay, Sauvignon Blanc. Marlborough NZ

Aromatic with flavours of gooseberry, nectarine and grapefruit \$8/\$27

Ara Single Estate. Sauvignon Blanc. Marlborough NZ

Elegant wine notes of blackcurrant, tropical fruit, passionfruit hints of biscuit \$28

Tim Adams Pinot Gris, Clare Valley.

A classic, well-made Pinot Gris. Pear, Lychee, white peach \$31

Giesen Small Batch Chardonnay. Hawkes Bay NZ

Peach, Rockmelon, Citrus, buttered brioche and vanilla. \$34

Leeuwin Estate Prelude Chardonnay. Margaret River

Pear, lime, jasmine, cashew. Complex and vibrant with great structure. \$49

Rosé:

Two Truths. South Eastern Australia

Soft, red fruits easy drinking \$22

La Vieille Ferne. Rhone Valley France

Lunch: Wednesday – Sunday 12 – 2 Dinner: Friday and Saturday 6 – 8

Dry, aromatic, currants and red cherries balanced with good acidity.

\$29



Red Wine:

Nero D'Avola, Scilly Italy

The most important red grape in Scilly.

Juicy fragrant wine, blackberries, black cherry plumb and liquorice.

\$8/\$27

Hayes Family Wines Adelaide Hills Pinot Noir

Medium bodied, dark cherry, red fruit, floral notes, spice and cedar. Silky tannins and acidity balance this wine beautifully.

\$31

Quartz Reef Pinot Noir, Central Otago NZ

Dry, light bodied, mouth filling wine. Richly flavoured complex wine, dark cherry, plumb, spice with smooth chalky tannins and subtle power. Long finish.

\$60

Hayes Family Barossa Valley. Sam's Grenache

Bright red fruit, spice, violets. Classic old vine, dry grown Barossa Grenache.

\$30

Hayes Family Wines Coonawarra Cabernet Sauvignon

Blackcurrant, plumb, dark cherry, minty eucalyptus and spice.

\$38

Vasse Felix Cabernet Sauvignon. Margaret River

Classic high quality Margaret River cabernet. Rich concentrated wine, blackberry, dried herbs, raspberry, liquorice and aniseed balanced with beautiful chalky tannins.

\$58

Wynns Coonawarra Shiraz

Rich dark fruit, spice, cedar and bay leaf. Well balanced wine.

\$9/\$28

Hayes Family Estate Shiraz. Barossa Valley

Rich fruit flavours, hints of blackberry in this earthy full-bodied wine. Dense fruit balanced with fine tannins. Organic and vegan.

\$44

Shaw and Smith Shiraz. Adelaide Hills.

98 points in Decanter recently, this is an outstanding cool climate shiraz. Slightly lighter and more elegant than warmer climate styles. Red fruit, spice and fine tannins.

\$62

After Dinner:

Rockford Cane Cut Semillon. Barossa Valley.

375ml Beautifully made dessert wine, fragrant notes of honeysuckle, dried apricots, crème brulé, lemon and lime. 90ml

\$12/\$43

Chambord (Raspberry) 50ml

\$8

Frangelico (Hazelnut) 50ml

\$7

Baileys 50ml

\$7

Port - Hayes Old (12yr) Tawny (500ml) 90ml

\$8/\$40

- Hayes Very Old 'Rare' (40yr) Tawny (500ml) 90ml

\$16/\$80

Penfolds Club Tawny Port (750ml)

(Bottle Only)

\$17

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