

# BEVERAGES

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## SPARKLING & WHITE WINE – GLASS

**Arctic Fox Grand Cuvee NV, McLaren Vale SA** 9.5  
Crisp, fresh citrus & stone fruit w fine bubbles, delicious! Food match - Oysters, oysters, oysters!

**Innocent Bystander Moscato, Healsville Vic 275ml** 9.5  
Not overly sweet, fruity & crisp.

**Heathvale Riesling, Clare Valley SA** 8.9  
Lifted citrus and lemon sherbet. Food match – oysters, daily sashimi or beer battered fish and chips

**Swings & Roundabouts Chenin Blanc, Margaret River WA** 8.9  
Fresh & vibrant, great warm weather wine. Food match – sweet roasted pear salad or tonkatsu oysters

**Totara Sauvignon Blanc, Marlborough NZ** 7.9  
Marlborough Sauvignon Blanc, this is the go to wine. Food match - seafood share plate or parmesan risotto cake

**Charlotte Sound Pinot Gris, Marlborough NZ** 8.9  
Soft smooth pear & apple, medium acidity with light sweetness on the end palate.  
Food match – cider braised pork belly

**The Point Semillon Sauvignon Blanc, Margaret River WA** 7.5  
The wine is fresh, light, fruity & an easy drinking, clean crisp everyday wine style, try with black chilli mussels

**Scarborough Yellow Label Chardonnay, Hunter Valley NSW** 10.5  
Fresh pear, nectarine and white peaches with smidges of citrus and fennel.  
Food match - snapper pie or crispy skin chicken breast

**Bouchard Aine & Fils Rose de France, Provence France** 9.5  
Dry and savoury, you can feel the Mediterranean tickling your toes just sipping it....  
Food match - the antipasto or the Japanese beef plate

## RED WINE - GLASS

**Radio Bocca Tempranillo, Valencia Spain** 8.5  
Melted chocolate, cassis cordial, briary raspberry vine & Indian spice. Food match – braised beef cheek or wagyu rump cap

**Mount Moriac Pinot Noir, Geelong Vic** 10.5  
Spice, game, cherries and dark gripping fruit. Food match anything duck territory or BBQ ribs

**Wine by Brad Cabernet Merlot, Margaret River WA** 9.5  
Blackcurrants and dark chocolate, a hint of bay leaf. Food match - lamb rack or 300g porterhouse

**Xanadu Cabernet Sauvignon, Margaret River WA** 8.5  
Vibrant, full bodied w blackcurrants, cassis and dark chocolate & a spicy toasty oak.  
Food match - lamb rump or 250g scotch

**Tyrells Rufus Shiraz, Heathcote Vic** 9.5  
Bright purple and vibrant dark berries; flavours of black plum and subtle French oak all result in a very well-balanced wine. Food match - the 300g rump or fillet steak

**Xanadu Cabernet Sauvignon, Margaret River WA** 36  
Vibrant, full bodied w blackcurrants, cassis and dark chocolate & a spicy toasty oak.  
Food match - lamb rump or 250g scotch

**Hastlewell & Lightfoot Cabernet Sauvignon, McLaren Vale SA** 58  
Powerhouse style, well done. Plum, asphalt, inky blackberry, cloves, a touch of campfire; it pours on the flavour but gives you something to think about at the same time.  
Food match - kangaroo loin or wagyu steak special

**Hole In One Cabernet Sauvignon, Coonawarra SA** 46  
A glorious wine warrants seductive notes of chocolate, dark berries & warm cinnamon.  
Food match – 500g ribeye on the bone

**Geoff Merril Cabernet Sauvignon, McLaren Vale & Coonawarra SA** 58  
Aged in American & French oak, displays black olive, menthol, some plum and hints of violets with velvety tannins and fresh acidity.  
Food match – lamb rack or steak special

**Chateau Pey La Tour, Bordeaux France (Merlot 90%, Cabernet Sauvignon 5%, Cabernet Franc 3% Petit Verdot 2%)** 74  
2011 Superior wine from the very celebrated award winning Dourthe region in Bordeaux. Very ripe on the nose, fleshy and wonderfully intense, revealing roasted, mocha notes. The wine is generous on the palate, well-balanced, with fine and rounded tannins which are evident but not at all aggressive. The wine is concentrated with a hint of freshness on the finish. Food match – barcoo scotch fillet

## Sticky's & Ports

**Scarborough Late Harvest Semillon, Hunter Valley NSW** 100ml 9.5  
Spiced-honeyed figs, candied lime and lychees, tropical fruits and cumquat.  
Food match - passionfruit crème brulee or almond and pear tart.

**All Saints Estate 5 Year Old Rutherglen Tokay, Rutherglen VIC** 45ml 7.5  
4 and 5 year old stock, has lovely flavours of butterscotch and apricot.  
Food match – tarte tartin

**Neipoort Ruby Port, Porto D.O.C Portugal** 45ml 8.5  
Ruby port is a young, ripping red berry fruit- earth- spice style, that is just delicious  
Food match – cheddar

**Penfolds Grandfather Port, Barossa SA** 45ml 12.5  
Deep amber - mahogany in colour with the green gold tinges indicative of great age.

**Sanchez Romate Pedro Ximenez, Jerez Spain** 45ml 9.5  
A complex amalgam of figs, raisins and plum pudding fill the glass - this is a serious drink.  
Food match – chocolate brownie

**Courvoisier XO Cognac, Cognac France** 45ml 14.5  
A warm and delicate Cognac – a complex aroma of spice and oak, it then opens on the palate to reveal its true depth with almonds, vanilla and floral notes  
Food match – dark chocolate



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## SPIRITS & LIQUORS

### Vodka

Smirnoff Red	6.9
Smirnoff Black Triple Distilled, Absolute	7.9
Ciroc	10.9

### Bourbon / Whiskey

Jim Beam White Label, Canadian Club	6.9
Wild Turkey	7.9
Jack Daniels	8.9
Gentleman Jack	9.9

### Scotch

Johnnie Walker Red Label	6.9
Chivas Regal 12yo, Jamesons Scotch	8.9
Johnnie Walker Black Label 12yo	9.9
Dalwhinnie Single Highland Malt 15yo	11.5
Talisker Single Malt Scotch Whiskey 10yo	13.5

### Rum

Bacardi White Rum, Bundaberg Rum UP	6.9
Mount Gay Eclipse Rum	7.9
Captain Morgan	8.5
Pampero Ron Anejo Especial Dark Rum	8.9
Pampero Blanco White Rum	9.9
Ron Zacapa Centenario 23 Rum	12.5

### Gin

Gordons London Dry Gin	6.9
Bombay Sapphire	8.5
Tanqueray No. Ten Premium	10.9

### Tequila

Sierra Gold	6.9
Jose Cuervo	9.9
Don Julio Blanco White Tequila	10.9
Don Julio Resposado Dark Tequila	11.5

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## BEERS & NON-ALCOHOLIC

### Premium Tap Beer

	330ml smiddy	560ml pint	2L giraffe
XXXX Gold	5.4	8.9	32
Coopers Pale Ale	6.4	10.9	39
Stone & Wood Pacific Ale	6.4	10.9	39
Stone & Wood Green Coast Lager	6.4	10.9	39
Great Northern Super Crisp Lager	6.4	10.9	39
James Squire 150 Lashes	7.4	11.9	44
Peroni Premium Lager	8.4	12.9	49
Asahi Soukai Mid Strength	6.4	10.9 (560ml)	39
Asahi Super Dry	8.4	12.9 (440ml)	49
St Ronan's Draught Apple Cider	8.4	12.9 (440ml)	49

### Bottle light & standard beer

Hahn Light	5.9
Boags Light	5.9
Coopers Light	5.9
Coopers Mild 3.5% - Mid Strength	5.9
Carlton Draught	6.4
Tooheys New	6.4
Victoria Bitter	6.4
Stone & Wood Garden Ale - Mid Strength	6.4
Peroni Leggara - Mid Strength	6.9

### Bottle premium boutique beer & ciders

Tooheys Extra Dry	6.9
Hahn Super Dry	6.9
Boags Premium	7.4
Crown Lager	7.9
Corona	7.9
Asahi Black	7.9
Guinness 440ml	7.9
Hill Billy Draught Brewed Apple or Pear Cider	7.9

### Water & non- alcoholic beverages

Swepps Sparkling Mineral Water 300ml	4
Voss Sparkling Mineral Water 800ml	8.9
Byron Bay Organic Ginger Beer 350ml	4.5
Soda Water, Tonic Water 500ml	4
Coke, Pepsi, Pepsi Max, Lemonade, Lemon Squash, Dry Ginger Ale, Lemon lime Bitters 500ml	5
Orange, Pineapple, Apple, Tomato & Cranberry Juice 500ml	



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**Swings & Roundabouts Chenin Blanc**, Margaret River WA 38

Fresh & vibrant, great warm weather wine.

Food match – sweet roasted pear salad or tonkatsu oysters

**Scarborough Verdelho**, Hunter Valley NSW 38

Aromas of kiwi fruit and passionfruit, enhanced by a generous tropical fruit palate and a zesty grapefruit finish.

Food match – fresh seafood share plate

**Ricca Terra Bronco Buster (Vermantino, Fiano, Greco & Arinto)**, Riverina NSW 58

Green melon, nashi pear, lime juice scents. A wine of lean but refreshing green melon/white pear fruit flavours, it's crisp, clean and refreshing – a summery white of high charisma.

Food match – Antipasto board or roast beetroot salad

**Tyrrells Brookdale Semillon**, Hunter Valley NSW 44

Clean and fresh with hints of lemon, the palate is bright citrus and grapefruit; classic Hunter Semillon.

Food match - garlic scallops or lobster tail

**The Point Semillon Sauvignon Blanc**, Margaret River WA 36

Clean, crisp & lively with a zesty palate.

Food match – fennel and herb olives, chilli mussels

**Bebenheim Reserve Pinot Blanc**, Alsace Fr 48

Ripe fruits aromas with fineness. Typical grilled and smoked notes of this grape variety.

Rich and persitant palate with a light freshness

Food match – fish pie, chicken breast, pork scotch & duck

**Totara Sauvignon Blanc**, Marlborough NZ 34

Marlborough Sauvignon Blanc, this is the go to wine.

Food match - seafood share plate or parmesan risotto cake

**Earths End Sauvignon Blanc**, Marlborough NZ 44

Grapefruits with a grassy hint underlined by aromas of tropical fruits. A textural wine with both fruit and flavour.

Food match – fish and chips

**The Fat Lamb Sauvignon Blanc**, Orange NSW 38

With cut straw and passionfruit aromas, the palate is fresh, clean and bright.

Food match – NZ Kind salmon board

**Spring Seeds Poppy Pinot Grigio (organic)**, McLaren Vale SA 44

Bright floral, white flowers nose, with gentle characters of pear and citrus

Food Match – scallops, garlic squid, octopus, crustacean & brie cheese plate

**BK Pinot Grigio**, Adelaide Hills SA 44

Musky pear and spices, lighter, brighter style of grigio, oranges and pears and crisp acidity, fresh.

Food match -

**Charlotte Sound Pinot Gris**, Marlborough NZ 36

Soft smooth pear & apple, medium acidity with light sweetness on the end palate.

Food match – cider braised pork belly

**Swinging Bridge Pinot Gris**, Orange NSW 44

Aromas of spices, nashi pear and ginger. Crisp and textured

Food match - Thai coconut chicken salad or seared rodriguez chorizo

**Yering Elevations Chardonnay**, Yarra Valley Vic 38

Bright fresh citrus & pear characters. Light in body & flavour.

Food match – josper daily fish or roasted cumin pumpkin

**Scarborough Yellow Label Chardonnay**, Hunter Valley NSW 54

Licks of French oak are apparent with every sip but they're integrated with melon, nectarine, spice and honey notes, finishing tight and taut with a precise acid kick

Food match – snapper pie or crispy parmesan risotto cake.

**Miles from Nowhere Best Blocks Chardonnay**, Margaret River WA 48

Controlled and well-presented chardonnay. A mix of peachy stone fruit with a layer of fig and subtle roasted cashew. The palate trikes a nice balance of oak and fruit with the finish long and pleasing.

There's a little minerally cereal-like character which adds complexity and intrigue.

Food match – Portuguese chicken

**Battle of Bosworth Chardonnay (organic)**, McLaren Vale SA 58

Complex and delicious, full of flavor – nuts, stone fruit and some citrus are on the nose and the palate, medium to full bodied, full flavoured. This is a classical Chardonnay.

Food match – crustacean of the day or pork and fennel sausage

## ROSE WINE

**Bouchard Aine & Fils Rose de France**, Provence France 44

Dry and savoury, you can feel the Mediterranean tickling your toes just sipping it...

Food match - Antipasto or roast pear salad

**Save Our Souls Rose**, Yarra Valley Vic 48

Fresh berries and rockmelon skin on the nose, the palate is lush and textural hinting at soft lifted strawberries and cream, lovely savoury finish.

Food match – Japanese beef plate or Kilpatrick oysters

## RED WINE

**Mt Moriac Pinot Noir**, Geelong Vic 48

Spice, game, cherries and dark gripping fruit,

Food match anything duck territory or BBQ ribs

**Duck & Weave Pinot Noir**, Adelaide Hills SA 54

A glorious wine warrants graceful trimmings with warm spices and hints of smokiness.

Food match – confit duck leg or pork rib cutlet

**Tomich Pinot Noir**, Adelaide Hills SA 64

Handpicked and wild fermented in French oak, the aromatic red berries give subtle hints of cinnamon and spice. The palate is vibrant with dark berries and cherries, with hints of dried herbs and silky graceful tannins.

Food match – duck breast or lamb T-bone





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<b>Radio Boka Tempranillo</b> , Valencia Spain Melted chocolate, cassis cordial, briary raspberry vine & Indian spice, ridiculously drinkable. Food match – braised beef cheek or wagyu rump cap	32
<b>Payton &amp; Jones VV Series Sangiovese</b> , Yarra Valley Vic Savoury and spicy on the nose, this is all about raspberries, juniper and dried herbs. Food match - braised lamb shank or pork and fennel sausage	54
<b>Big Easy Radio Grenache</b> , McLaren Vale SA Think of it as Pinot Noir with cajones, it has that same weightless flow across the palate. Exotic spice? Yeah. Pure ripe red berry fruits? Yeah. Pure badass smashability? You bet. Food match – pork scotch fillet or lamb rump	68
<b>Smallfry Schliebs Garden GSM</b> (biodynamic / vegan friendly), Barossa Valley SA Dark crimson, magenta with red and black fruits, mocha, cassis and dried herbs. Fresh fruits balanced with subtle dry tannins, herbal savoury finish. Food match – pork and fennel sausage or 250g scotch fillet	64
<b>Mount Trio Merlot</b> , Margaret River WA This wine has delicious raspberry & mulberry fruit flavours that are enhanced by 12 months in French oak. A well flavoured wine with good tannin structure. Food match – sticky BBQ ribs	38
<b>The Point Shiraz</b> , Margaret River WA Easy drinking, soft, fruity & approachable everyday wine style. Displays blackberry & pepper with notes of plums & liquorice. Juicy & velvety with a soft round finish. Food match – 300g rump	32
<b>Fat Lamb Shiraz</b> , Orange NSW Soft and medium bodied with a mix of red and black fruit fruit, black pepper and spice. Food match - rosemary pepper braised lamb shank	38
<b>Tyrells Rufus Shiraz</b> , Heathcote Vic Bright purple with a vibrant aromatic profile of dark berries. Flavours of black plum with a subtle lift from French Oak all result in a very well-balanced wine. Food match - the 300g rump or fillet steak	42
<b>Smallfry Shiraz Muscadelle 2009</b> (biodynamic), Barossa Valley SA This blend dates back to Peter Lehmann's days at Saltram, muscadelle as an alternative to viognier. Striking medium-bodied wine, strong exotic spice nuances, black fruits, silky tannins and quality oak. Food match – wagyu of any type	58
<b>Heathvale Angry Rabbit Shiraz Cabernet</b> , Eden Valley SA A vibrant, juicy intense nose, the wine has a delicious slurpy, rounded palate - Into the mix are cherry ripe chocolate, violets and sweet musk, all building to a smooth, tongue hugging finish. Food match – wagyu beef burger	48
<b>Wine by Brad Cabernet Merlot</b> , Margaret River WA Blackcurrants and dark chocolate, a hint of bay leaf. Food match - lamb rack or 300g porterhouse	44

# BEVERAGES

<b>SPARKLING</b>	
<b>Cool Woods</b> , Barossa SA Crisp, fresh citrus & stone fruit w fine bubbles, delicious! Food match – NZ King Salmon board	34
<b>Arctic Fox Grand Cuvee NV</b> , McLaren Vale SA Crisp, fresh citrus & stone fruit w fine bubbles, delicious! Food match - Oysters, oysters, oysters	46
<b>Paul Louis Champagne</b> , Loire Valley France Methode Traditional 100% Chardonnay, this Loire Valley sparkling offers complex aromas of white fruits, blossoms and chamomile with a long and soft mouth-feel of fruity notes	48
<b>All Saints Prosecco</b> , Wahgunyah Vic Bright, light and totally refreshing, Food match - mozzarella aruncini	38
<b>St Ronans Methode Traditional Apple Cider 750ml</b> , Yarra Valley Vic The St Ronan's Methode Traditionelle or MT, presented in a 750 ml bottle complete with cork and cage, is perfect for celebrating a special occasion. Complexity, texture and sheer drinkability. Food match - cider braised pork belly salad, or even a cheese platter	58
<b>Pol Roger Brut Champagne</b> , Epernay France 375ml Smooth rich and luscious; great citrus apple fruit at the start, followed by buttery danish notes, classic. Food match – just drink it.	79
<b>White Wine</b>	
<b>Mount Trio Riesling</b> , Porongurup WA Aromatics of sweet lime and kaffir leaf are typical of Porongurup Riesling. A fine and crisp dry wine with concentrated, sweet lime fruit flavours. It has a good crisp acidity and excellent persistence of flavour. Food match – chilli mussels or crustacean of the day	38
<b>Heathvale Riesling</b> , Eden Valley SA Lemon, lime and white flowers aromas, with a lifted citrus and lemon sherbet, crisp, bright and generous. Food match - daily sashimi or beer battered fish and chips	44
<b>Rielingfreak No 4 Riesling</b> , Eden Valley SA Aromas of vibrant lemon and limes, sweet spice and almond blossom. The palate is multi-layered, with brown lemons, lime cordial and spice. Food match – ceviche or chilli black mussels	48
<b>Scarborough Vermentino</b> , Hunter Valley NSW Orange blossom, honey suckle and lemon curd nose, with a full palate of mandarin and pear, crispy acid and hints of quince and grapefruit. Food match – roast pear salad or tucscan baked oysters	38
<b>Big Easy Radio Fiano Vermentino</b> , McLaren Vale SA Clean, refreshing, dry and savoury, summoning up memories of citrus fruits, floral notes, crushed stone and proudly walking down the beach without any pants on. Crisp and delicious. Food match – grilled octopus or garlic seared prawns	58

