# THE CANBERRA WINE HOUSE

# Wine by the glass

Spark	ding	Glass	Bottle
NV	Lark Hill Winery Roxanne Pet Nat Sparkling	\$10	\$45
2010	Mallaluka Sparkling	\$12	\$48
2013	Capital Wines 'The Black Rod' Sparkling Shiraz	\$12	\$54
Whit	<u>e</u>		
2017	Clonakilla Semillon Sauvignon Blanc	\$9.5	\$42
2017	Collector Gruner Veltliner	\$8	\$37
2018	Mada Wines Pinot Gris	\$10	\$49
2017	Nick O'Leary Riesling	\$8.5	\$34
2016	Collector Chardonnay	\$12.5	\$57
2017	Nick O'Leary Rosé	\$9	\$41
2013	Lamberts Rosé	\$10	\$45
2017	Clonakilla Viognier Nouveau	\$10	\$43
Red			
2016	Quarry Hill Pinot Noir	\$11.5	\$46
2017	Mada Syrah	\$11	\$46
2016	Nick O'Leary Shiraz	\$10	\$45
2016	Helm Wines Cabernet Sauvignon	\$10.5	\$45
2015	Surveyor's Hill Cabernet	\$8	\$37
Sweet	<u>.</u>		
2012	Shaw Vineyard Botrytis Semillon	\$7.5	\$34

## Wine by the bottle

Sparkling		Bottle
NV	Gallagher Sparkling Duet	\$45
2017	Quarry Hill Five Rows Natural Sparkling	\$43
Rose		
2017	Collector Rosé	\$38
2018	Mada Wines Nebbiolo Rosé	\$49
Sauvi	gnon Blanc & Blend	
2015	Shaw Vineyard Estate Semillon Sauvignon Blanc	\$30
2017	Sholto Fume Blanc	\$44
2017	Mada Wines Blanc	\$37
Riesli	ing	
2017	Four Winds Riesling	\$38
2017	Helm Half Dry Riesling	\$42
2017	Nick O'Leary Heywood Riesling	\$44
2017	Clonakilla Riesling	\$48
2016	Nick O'Leary White Rocks Riesling	\$56
2016	Helm Wines Classic Riesling	\$57
2016	Collector Riesling	\$58

Wine by the bottle

Other Whites	Bottle
2017 Nick Spencer Grüner Veltliner	\$49
2017 Collector Lamp Lit Marsanne	\$48
Chardonnay	
2015 Mount Majura Chardonnay	\$37
2014 Moppity Chardonnay	\$40
Pinot Noir	
2015 Lerida Estate Lake George Pinot Noir	\$40
2016 Lark Hill Pinot Noir	\$67
Shiraz & Shiraz Viognier	
2015 Gallagher Shiraz	\$44
2016 Nick Spencer Shiraz Grenache	\$50
2016 Clonakilla O'Riada Shiraz	\$54
2015 Nick O'Leary Bolaro Shiraz	\$82
2013 Collector Reserve Shiraz	\$87
2015 Lark Hill Shiraz Viognier	\$60
2016 Ravensworth Shiraz Viognier	\$62
2014 Lerida Estate Shiraz Viognier	\$113
2015 Clonakilla Shiraz Viognier	\$144

Wine by the bottle

Cabernet Sauvignon	Bottle
2015 Long Rail Gully Cabernet Sauvignon	\$40
Sangiovese	
2013 Collector Sangiovese	\$48
2017 Ravensworth Sangiovese	\$48
Tempranillo	
2016 Mt Majura Tempranillo	\$68
2013 Nick O'Leary Tempranillo	\$55
Sweet & Fortified	
Long Rail Gully SSC	\$30
Lerida Estate Botrytis Semillon	\$39
Four Winds Fortified Shiraz	\$52

#### Beer & Cider

Pact Beer Co. (330ml) Hoppy Lager, Americo-English IPA, Brown Ale	\$9
Bentspoke Brewing Co. (375ml) Barley Griffin, Crankshaft IPA, Morts Gold	\$9
Capital Brewing Co. (330ml)	\$8
Batlow Gider Co. (330ml) Premium Cider, Cloudy Cider	\$8.5
Lychee Gold Cider (330ml)	\$8
Cocktails	
Margarita tequila, triple sec, lime	\$13
Espresso Martini vodka, espresso coffee, kahlua	\$14
Dry Martini gin, vermouth, olive	\$16
Old Fashioned bourbon, soda, bitters, sugar, orange	\$14
Gin & Tonic gin, tonic, lime	\$12
Negroni soda, orange, cinnamon stick	\$12
Mojito white rum, lime juice, soda water, and mint	\$15

#### Non-alcoholic

Beloka Water (200ml)	\$3.5
Beloka Water (500ml)	\$8.5
Wild One Premium Drinks	\$3.8

Lemon Lime & Bitter, Lemon Breeze, Sparkling Apple, Ginger Beer, Orange Juice

### Tea & Coffee

	Cup	Mug
Cappuccino	\$3.5	\$4.2
Flat White	\$3.5	\$4.2
Latte	\$3.5	\$4.2
Macchiato	\$3	
Piccolo	\$3	
Short Black	\$2.5	
Long Black	\$3.5	
Hot Chocolate	\$3.2	\$4
Tea	\$3	

Chai, Chamomile, English Breakfast, Earl Grey, Peppermint, Jasmine, Green

# Wine Food

#### refer to the blackboard for specials

Homeleigh Grove olives	\$7
a bowl of Homeleigh Grove mixed wild thyme olives	
Trio of dips & bread	\$14.5
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a selection of local dips served with toasted bruschetta	
Smoked trout pâté with bread	\$14
made with snowy mountains trout, sour cream, chives, and lemon	
The Canberra Charcuterie (serves 2)	\$40
a selection of Poachers Pantry meats, cheddar cheese, terrine, olives, pickles,	
nuts, bacon jam, fruit, and fresh bread	
Cheese boards	
served with quince paste, seasonal fruits, dried fruit, and water crackers	
Small cheese board (3 x cheeses)	\$25
Medium cheese board (4 x cheeses)	\$28
Large cheese board (5 x cheeses)	\$31
Murrumbateman Pizza	\$20
rocket, sun-dried tomatoes, feta, and red onion	Ψ~0
Tocket, buil diffed tolliatoet, feta, and fed officia	
Wallaroo Pizza	\$20
blue cheese, prosciutto, and spinach	
Lake George Pizza	\$20
spicy chorizo, cherry tomatoes, and olives	
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Please note: items are subject to change due to produce availability and seasonal change Gluten-free biscuits and pizza bases available upon request  $\,$