



---

# WINE LIST

---

---

## SPARKLINGS

**NV BEACHWOOD BRUT CUVEE, SA** \$7 \$25

Intense Classic Marlborough fruit characters with a combination of tropical white peach type characters and fresh cut grass with lively acidity. Clean long and refreshing finish.

**NV II POSTO PROSECCO,  
Gattinara, Italy** \$9 \$39

Produced using the traditional Charmat method of secondary fermentation. Bursting with white fruits on the front palate of white pear melon and lychee.

**NV FRENCHMAN'S CAP PINOT NOIR  
CHARDONNAY, Tarmar Valley, TAS** \$44

This attractive light to medium bodied sparkling wine shows peach, melon and tropical fruit characters on the palate which are lively and fresh.

**AZAHARA MOSCATO** \$8 \$29

Light-bodied and seamless with lifted floral and musk aromas accompanied by hints of apple and mint. Fresh, zingy acidity and highlights of green apple and floral flavours finish the picture.

---

## WHITE WINES

**HEAD OVER HEELS SEMILLON  
SAUVIGNON BLANC, Yenda NSW** \$7 \$25

Light Straw in colour with lime green hues, this wine has dominate aromas of freshly squeezed lime and grassy notes while hints of crispy green capsicum are still evident. Sweet lemon and limes flavours bring softness to the palate while hints of snow peas add a savoury aspect, allowing the palate to flow into a long crisp finish.

**MIRITU SAUVIGNON BLANC,  
Marlborough, NZ** \$9 \$34

From the Waihopai Valley the 2014 fruit came in tight bunches with lovely intense flavours. Intense Classic Marlborough fruit characters with aromatic and pungent lemon, white peach, green capsicum, and hints of passionfruit.

**BLACKBILLY SAUVIGNON BLANC,  
Adelaide Hills, SA** \$47

An aromatic style with light tropical fruits and light hint of herbal asparagus with a green apple edge. Sourced from the premium vineyards in the cooler parts of the Adelaide area.

**HEAD OVER HEELS CHARDONNAY,  
Yenda, NSW** \$7 \$25

Medium pale straw in colour this chardonnay is an appealing fruit driven wine with aromas of candied citrus fruit and honey dew.

**MR SMITH CHARDONNAY, Tumbarumba, NSW** \$39

A creamy and buttery texture balanced with hints of citrus acidity slightly integrated with vanilla oak.

**SHAW WINEMAKERS RIESLING,  
Canberra District, NSW** \$9 \$42

This Riesling displays flowery and almost perfumed aromas as well as high acidity. All the fruit is sourced from solely from Shaw's Vin.

**ENDLESS WINES PINOT GRIGIO,  
King Valley, VIC** \$8 \$30

Pale quartz green in colour with a lifted nose of pear, orange zest and lime. The zesty palate has subtle flavours of honey dew and that ever elusive Pinot Grigio spice.

**PEAR TREE PINOT GRIS,**  
*Marlborough, NZ* \$8 \$33  
Tropical Notes, showing pineapple and melon and just not quite ripe nectarines. This wine shows great weight and a supple mouth-watering texture with the rich ripe fruit flavours and a crisp refreshing acid on the finish.

---

## RED WINES

**HEAD OVER HEELS CABERNET MERLOT,**  
*Yenda, NSW* \$7 \$25  
Deep crimson red in colour, this Cabernet Merlot Shows well defined variety of characters of ripe dark cherries, plum and black currants mixed well integrated toasty oak. The palate is soft yet full-bodied with rich, ripe flavours of plum, black currant and berry, following on to a long elegant oak finish.

**FOUNDSTONE ROSÉ, Yenda, NSW** \$8 \$32  
The Foundstone Rosé has lifted aromas of cranberry, pomegranate and apple blossom. The fine and vibrant palate lingers with cherry, mulberry and sweet raspberry notes that are beautifully balanced by a crisp acidity.

**FRENCHMAN'S CAP PINOT NOIR,**  
*Tarmar Valley, TAS* \$44  
This light to medium bodied pinot noir impresses straight away with its ripe plum, raspberry and blackberry fruits. It improves as the flavours intensify in the mouth by means of perfect alcohol and acid balance. Slight hints of oak are attractive which provide spice and work well with the dusty tannins on the finish.

**WAIHOPAI PINOT NOIR, Central Otago, NZ** \$9 \$39  
The vineyards used in the Waihopai range have been consistently producing high quality wines. Advanced technical vineyard management practice beyond the usual, and a hands-on wine making approach is the signature for these wines. This wine was fermented in stainless steel tank to retain aromatics and fruit flavours. Aged in barrel to develop the richness and complexity.

**SHAW WINEMAKERS MERLOT,**  
*Canberra District, NSW* \$9 \$39  
Rounded palate of ripe plum and blackberries.  
Well balanced acidity with a hint of oak.

**BARE HANDS SHIRAZ, Barossa Valley, SA** \$9 \$40  
Velvet red in colour this Shiraz has flavours of ripe and dark berry fruits with a hint of cedar and mocha. White pepper, Juicy, slightly grippy, rounded and lingering on the palate.

**BERTON VINEYARDS CABERNET SAUVIGNON, Yenda, NSW** \$9 \$42  
Lovely lifted aromas of violets and sweet blackberry jam herald an intense and complex palate of ripe tannins marry with vanillin coffee oak to create complexity and depth that persists to a long and flavoursome finish.

**LA VENDETTA SANGIOVESE,**  
*Tuscanny, Italy* \$9 \$39  
A depth of rich red berry flavours, fine tannins and bright acidity. A ripe, more powerful version of Sangiovese without sacrificing freshness.

**DI GIORGIO' SHIRAZ, Coonawarra NSW** \$52  
Full bodied dry red with deep crimson and purple hues. This Shiraz shows raspberry, spice and cracked pepper aromas with charry citrus notes from the oak. It has a deliciously ripe raspberry, mulberry and liquorice mingled with nuances of black pepper, chocolate and spice, finishing with smooth velvety tannins and toasty vanilla oak.

---

## **COCKTAILS**

### **\$14**

#### **MARTINI**

gin, vermouth

#### **DIRTY MARTINI**

gin, vermouth, olive brine

#### **ESSPRESSO MARTINI**

vodka, creme de cacao, espresso shot

#### **COSMOPOLITAN**

vodka, triple sec, cranberry, lime juice

#### **MOJITO**

tequila, gin, lime mint

#### **FRUIT TINGLE**

vodka, blue curacao, lemonade

#### **STRAWBERRY DAIQUIRI**

rum, strawberry liqueur, lime juice

#### **LYCHEE AND GINGER HIGHBALL**

scotch, lime, ginger ale, lychee liqueur

#### **LONG ISLAND ICE TEA - \$16**

vodka, cointreau, gin, light rum, tequila,  
lemon juice, cola