

# Cocktails

- Caribbean Romance** 13  
Bacardi, Amaretto, orange & pineapple juice  
Shaken with ice, floated w/ grenadine
- Margarita** 13  
Tequila, cointreau, lemon juice  
Blended with ice & salt edged
- Singapore Sling** 15  
Gin, Cherry Brandy & Triple Sec  
Built over ice in a tall glass with pineapple juice
- Italian Martini** 15  
Galliano, Frangelico, cointreau & apple juice  
Shaken with ice
- Toblerone** 15  
Baileys, Frangelico, brown crème de cacao, cream & honey  
Blended with ice & dusted with nutmeg
- Novo Green** 15  
Midori melon, vodka, Blue Curacao and orange juice  
Built on ice
- Moscow Mule** 13  
Vodka, lime juice and ginger beer  
Built on ice
- Midori Splice** 13  
Midori, Malibu and pineapple  
Shaken with ice and layered with cream
- Cosmopolitan** 13  
Vodka, cointreau, lime juice and cranberry juice  
Shaken with ice
- French 75** 13  
Gin, orange juice, sugar syrup and sparkling wine  
Built on ice
- Tropical Hibiscus** 10  
Sparkling wine, cranberry, orange and pineapple juice  
Built on ice
- Pink Fizz** 10  
Sparkling wine with raspberry sorbet and strawberry liqueur

# Non-Alcoholic

## Juices

Orange, Apple, Pineapple, Tomato 4

## Soft

Pepsi, Diet Pepsi, Lemon Squash, Ginger ale, Lemonade, Tonic, 3

Lemon, Lime and Bitters 4

## Water

Still Mineral Water 4

Fiji Natural Artesian Water 6

Schweppes Sparkling Mineral Water 6

San Pellegrino Sparkling Mineral Water 6

# Beers

## Light

James Boag's Premium Light, Hahn Premium Light 5.5

## Local

Tooheys New, Tooheys Old, Tooheys Extra Dry 6

## Low Carb

James Boag's Classic Blonde, Hahn Super Dry 6

## Craft

Barefoot Radler, James Squire Pilsner, 7

James Squire Golden Ale, James Squire Amber Ale

## Premium

Crown Lager, Hahn Premium, James Boag's Premium Lager 7

## Imported

Heineken, Corona, Amstel Premium, Becks, Kirin 7.5

# Spirits

## **Vodka**

Smirnoff Red	7
Absolut	8
Skyy	8
Smirnoff Twists	8
42 Below	9
Smirnoff Blue	9
Ciroc	12.5
Grey Goose	12.5

## **Gin**

Gordons	7
Tanqueray	8
South	9
Bombay Sapphire	9
Tanqueray No. 10	12.5

## **Rum**

Barcardi White	7
Malibu	7
Bundaberg UP	7
Havana Club Anejo Blanco	8
Bundaberg Distillers No. 3	8
Bundaberg OP	9

# Spirits

## Scotch Whisky

Johnnie Walker Red	7
Chivas Regal	9
Johnnie Walker Black	10
Glenkinchie	12.5
Johnnie Walker Gold	20

## Malt Whisky

Glenfiddich 12yo	10
Famous Grouse 12yo	10
Cragganmore 12yo	12.5

## Irish Whiskey

Jamesons	8
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## American/Canadian

Slate	7
Jim Beam	7
Southern Comfort	7
Jack Daniels	7
Wild Turkey	8
Canadian Club	8
Maker's Mark	10

# Liqueurs

Amaretto	8
Baileys	8
Frangelico	8
Tia Maria	8
Cointreau	8
Galliano	8
Drambuie	8
Kahlua	8
Grand Marnier	8

# Cognac / Brandy

Chantelle Napoleon	6
Dorville VSOP	7
Remy Martin VSOP	15
Hennesy VSOP	17
Courvoisier VSOP	18

# Sherry / Port

Hanwood	10
Galway Pipe	12
Penfolds Grandfather	18

# White Wines

	<i>Region</i>	<i>Glass</i>	<i>Bottle</i>
<b>Champagne</b>			
Champagne Delamotte	<i>Le Mesnil, Fra</i>		<b>120</b>
Moet & Chandon	<i>Epernay, Fra</i>		<b>140</b>
<b>Sparkling</b>			
Bancroft Bridge Sparkling Brut	<i>NSW</i>	<b>6</b>	<b>26</b>
Grandin	<i>Loire Valley, Fra</i>	<b>9</b>	<b>45</b>
Chandon NV	<i>Yarra Valley, Vic</i>		<b>52</b>
<b>Chardonnay</b>			
Bancroft Bridge	<i>NSW</i>	<b>6</b>	<b>26</b>
Penfolds Private Release	<i>Barossa Valley, SA</i>	<b>8</b>	<b>30</b>
Mount Pleasant Estate	<i>Hunter Valley, NSW</i>	<b>9</b>	<b>36</b>
Gallagher	<i>Canberra, ACT</i>	<b>10</b>	<b>38</b>
Chrismont	<i>Yarra Valley, Vic</i>		<b>42</b>
Toolangi	<i>Yarra Valley, Vic</i>		<b>44</b>
<b>Sauvignon Blanc</b>			
Gippsie Jack	<i>Marlborough, NZ</i>	<b>8</b>	<b>32</b>
Oyster Bay	<i>Marlborough, NZ</i>	<b>9</b>	<b>38</b>
TK Lenswood	<i>Adelaide Hills, SA</i>	<b>10</b>	<b>40</b>
Giesen	<i>Marlborough, NZ</i>		<b>42</b>
O'Leary Walker	<i>Adelaide Hills, SA</i>		<b>44</b>
Palliser Estate Pencarrow	<i>Martinborough, NZ</i>		<b>46</b>

## **Semillon Sauvignon Blanc**

Juniper Estate	<i>Margaret River, WA</i>	<b>9</b>	<b>36</b>
Stella Bella	<i>Margaret River, WA</i>		<b>42</b>

## **Riesling**

Chrismont	<i>King Valley, Vic</i>	<b>8</b>	<b>32</b>
Kilkanoon Morts Block	<i>Clare Valley, SA</i>	<b>10</b>	<b>40</b>

## **Rosé**

Happs Fuschia	<i>Margaret River, WA</i>	<b>9</b>	<b>36</b>
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## **Verdelho**

Moondah Brook	<i>WA</i>	<b>9</b>	<b>36</b>
Peel Estate	<i>South West Coast, WA</i>		<b>40</b>

## **Pinot Gris**

Spy Valley	<i>Marlborough, NZ</i>	<b>10</b>	<b>42</b>
Shadowfax	<i>Adelaide Hills, SA</i>	<b>11</b>	<b>46</b>

## **Semillon Chardonnay**

Bancroft Bridge	<i>NSW</i>	<b>6</b>	<b>26</b>
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## **Semillon**

McWilliams Mt Pleasant	<i>Hunter Valley, NSW</i>		<b>32</b>
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# Red Wines

	Region	Glass	Bottle
<b>Shiraz</b>			
Gippsie Jack	Langhorn Creek, SA	8	32
TK Lenswood	Adelaide Hills, SA	10	42
Shadowfax	Heathcote, Vic	11	44
St Hallett	Adelaide Hills, SA	12	46
Gallagher	Canberra, ACT		46
Zema Estate	Coonawarra, SA		50
Hentley Farm	Barossa Valley, SA		52
Toolangi Estate	Yarra Valley, Vic		62
<b>Pinot Noir</b>			
Wyndham Estate Bin 333	Hunter Valley, NSW	8	32
Palliser Estate Pencarrow	Martinborough, NZ	10	42
Stoneleigh	Marlborough, NZ		48
Wooing Tree	Central Otago, NZ		76
Vynfields	Martinborough, NZ		80
<b>Cabernet Sauvignon</b>			
Wyndham Est Bin 444	Hunter Valley, NSW	7	30
Jacobs Creek Reserve	Barossa Valley, SA	8.5	36
Pirramimma Stocks Hill Range	McLaren Vale, SA	9	38
Kililanoon Blocks Road	Clare Valley, SA		48
<b>Merlot</b>			
Wyndham Est Bin 999	Hunter Valley, NSW	7	30
Wolf Blass Yellow Label	Barossa Valley, SA		38
<b>Red Blends</b>			
Bancroft Bridge Cabernet Merlot	NSW	6	26
Six Foot Six Shiraz Viognier	Geelong, Vic	8	34
Juniper Estate Cabernet Merlot	Margaret River, WA		36
Clarence Hill Cabernet Sauvignon Merlot	McLaren Vale, SA		48

# Dessert Wine

Noble One	NSW	12	49
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# Wine Descriptions & Food Matches

## Sauvignon Blanc

Sauvignon Blancs are generally dry and light to medium bodied with pronounced aromas. They display distinctive herbaceous characters from cooler sites and gooseberry or tropical fruit characters when grown under warm conditions. From southern regions the wine's finish has a propensity to be austere, with high acidity.

**Food matches:** Fish, Chicken, Seafood & Pork

## Cabernet Sauvignon

Cabernet Sauvignon is the fuller bodied of the trio of Cabernet Sauvignon, Merlot and Cabernet Franc. It is a dry, well-structured, rich-flavoured, tannic wine that ages well. As well as flavours and aromas of blackcurrants and blackberries, Cabernet Sauvignon also has black cherry, cedarwood and oak characters. When grown in cooler climates, the wines may show mint and chocolate characters. Some have savoury, earthy smoky cigar-box flavours.

**Food matches:** Lamb, Beef & Venison

## Chardonnay

Chardonnay, in its still wine form, is always dry (lacking sweetness) and is usually medium to full bodied. Most Chardonnays are aged in oak barrels, so vanillin and toasty characters may be evident. It is not as fruity as a Sauvignon Blanc or Riesling, but may display flavours of peach, melon or grapefruit.

**Food matches:** Light Cheeses, Seafood & Chicken

## Riesling

The flavours typically are characterised by fresh apple when young and develop warm rich honeyed flavours with ageing. Many of the wines have high natural acidities and some residual sweetness. The best examples appeal both to people who are new to the enjoyment of wine and connoisseurs.

**Food matches:** perfect with Pork, Seafood, Fish, Chicken and lightly spiced foods such as Thai cuisine

## Merlot

There is an increasing number of straight Merlot wines on the market, but the variety is still most often found in blends where it is used to add softness and sometimes to offset herbaceous characters that may be found in Cabernet Sauvignon. The wine is plummy, beefy, meaty and savoury in character with softer tannins than Cabernet Sauvignon, so that it can be enjoyed young.

**Food matches:** Fine accompaniment to Game, Tomato & Duck

## Pinot Gris

People who try Pinot Gris are almost invariably impressed with the mouth filling, deep flavoured apricot, stone fruit, spice and smoke flavours, finding it an attractive, delicately perfumed alternative to Chardonnay and Sauvignon Blanc that matches well with food. Pinot Gris from the cooler regions generally display more acidity and can benefit from cellaring.

**Food matches:** Avocado & Chicken

## Pinot Noir

The best Pinot Noir wines are rich, soft and mouth filling with an appealing fruit sweetness. Pinot Noir is a grape that does not naturally develop high levels of colour and tannin and thus sometimes produces wines of light to medium body. Still, good Pinot Noir has a mouth feel that rivals heavier wines made from Cabernet Sauvignon and Syrah. Their extremely rewarding taste sensations typically include fruit flavours and can range from strawberry to cherry and plum, turning to mushroom and earthy characters with time. The New Zealand climate is ideally suited to this variety and Pinot Noir is destined to be New Zealand's greatest red variety, possibly even rivalling the success of our Sauvignon Blanc on the international stage.

**Food matches:** fine accompaniment to Game and Pasta