

By the glass

Louis Bouillot Perle de Vigne 'Grand Reserve' Brut, Bordeaux France NV	\$9 120ml
Jansz Premium Vintage Cuvee, TAS '04	\$15
Tim Adams Riesling, Clare Valley S.A '09	\$10 250ml
Pierre Sparr Alsace One-Gewürz, Riesling, Pinot Gris blend, Alsace FR '06	\$12
Pirie South Pinot Gris, Pipers Brook TAS '08	\$11
First Drop 'Bella Copia' Arneis, Adelaide Hills S.A '09	\$9
Bladen Sauvignon Blanc, Marlborough N.Z '09	\$9.5
Pitchfork Semillon Sauvignon Blanc, Margaret River W.A '09	\$8.5
Hamelin Bay "Five Ashes" Chardonnay, Margaret River W.A '08	\$10.5
Madfish Sangiovese Rose, McLaren Vale S.A '09	\$9
Stefano Lubiana Primavera Pinot Noir, TAS '08	\$13
Yalumba 'The Scribbler' Cabernet Shiraz, Barossa S.A '08	\$8
Guigal Cote-du-Rhone, Rhone Valley France (GSM) '05	\$15
Torbreck Woodcutters Shiraz, Barossa S.A '08	\$10
Catena Zapata Alamos Malbec, Mendoza Argentina '08	\$9
De Bortoli Noble One Botrytis Semillon, NSW '06	\$9 90ml
Marcarini Moscato d'Asti, DOCG Italy '08	\$16 120ml

By the bottle

Sparkling/Champagne

Domaine Chandon Brut, Yarra Valley VIC NV	\$49
Jansz Brut, Pipers River TAS NV	\$58
Jansz Premium Rose, Pipers River TAS NV	\$62
Jansz Vintage Cuvee, Pipers River TAS '04	\$87
Le Père Jules Poiré, Pays D'Auge France NV 5% 700ml (traditional cider)	\$35
Louis Bouillot Perle de Vigne 'Grand Reserve', Burgundy France NV	\$52
Veuve Cliquot-Ponsardin Yellow Label Brut, Reims France NV	\$140
Pol Roger Reserve, Epernay France NV	\$120
Moët & Chandon Brut Imperial, Epernay France NV	\$140
Laurent Perrier Brut, Tours-Sur-Marne France NV	\$204
Laurent Perrier Rose, Tours-Sur-Marne France NV	\$375
Dom Pérignon, Epernay France '00	\$425
d'Arenberg "The Peppermint Paddock" Sparkling Chambourcin (Red), McLaren Vale S.A NV	\$64
<i>A meaty food loving sparkling red made from a Pinot Noir hybrid grape</i>	

Riesling

Tim Adams, Clare Valley S.A '09	\$45
Henschke Greens Hill, Adelaide Hills S.A '09	\$42.5
Tamar Ridge, Kayena TAS '06	\$50
Howard Park 'Great Southern', W.A '08	\$53
Hattenheimer Schutzenhaus Kabinett, Germany '06	\$56
Hugel Et Fils, Alsace France '06	\$72

White Varietals

Pirie South Pinot Gris, Pipers Brook TAS '08	\$48
Henschke Innes Vineyard Pinot Gris, Adelaide Hills '08	\$60
Kooyong Beurrot Pinot Gris, Mornington Peninsula VIC '08	\$64
Bollini Pinot Grigio, Alto Adige Italy '08	\$51
Knappstein 'Three' Gewürz-Riesling-Pinot Gris, Clare Valley S.A '08	\$54
Pierre Sparr Alsace One-Gewürz-Riesling-Pinot Gris blend, Alsace FR '06	\$60
D'Arenberg Viognier Marsanne, McLaren Vale S.A '08	\$40

Coriole Fiano, McLaren Vale S.A '09	\$59
First Drop 'Bella Copia' Arneis, Adelaide Hills S.A '09	\$44
Stella Bella Viognier, Margaret River W.A '07	\$57
Clonakilla Viognier, Canberra District NSW '08	\$99

Sauvignon Blanc

Bladen, Marlborough N.Z '09	\$45
O'Leary Walker, Adelaide Hills S.A '08	\$46
Phillip Shaw N ^o 19, Orange NSW '08	\$45
Dalrymple, Pipers River TAS '08	\$50
Neudorf, Nelson N.Z '08	\$53
Chateau Le Galante, Bordeaux France '08	\$70
Doamine de Ladoucette Pouilly Fume, Bordeaux France '06	\$109

Sancerre's neighbour, lying directly across the Loire River, the wine region of Pouilly Fume produces smoky, mineral laden Sauvignon Blanc wines of exceptional quality

Semillon & Blends

Tyrell's Lost Block Semillon, Hunter Valley NSW '09	\$44
Pitchfork Semillon Sauvignon Blanc (Hayshed Hill winery), Margaret River W.A '09	\$42.5
Cape Mentelle Semillon Sauvignon Blanc, Margaret River W.A	\$58
Henschke Semillon, Eden Valley S.A '91	\$65

Chardonnay

Shadowfax, Geelong VIC	\$48
Giant Steps 'Sexton Vineyard', Yarra Valley VIC '078	\$75.5
Stonier Reserve, Mornington Peninsula VIC '07	\$92.5
Hamelin Bay "Five Ashes", Margaret River W.A '08	\$52.5
Petaluma Project Co., Piccadilly Valley S.A '07	\$112
Trinity Hill, Hawkes Bay NZ '07	\$47
Fromm 'Clayvin Vineyard', Marlborough N.Z '04	\$119
Les Heritiers du Compte Lafon Macon, Macon-Village Burgundy France '04	\$112
Chateau Fuisse Pouilly Fuisse, Burgundy France '05	\$125
William Fevre Montmains Premier Cru, Burgundy France '06	\$155

Rose

Madfish Sangiovese Rose, McLaren Vale S.A '08	\$42
Charles Melton 'Rose of Virginia', Barossa S.A '09	\$48
Rufus and Rogers Grenache Rose, Barossa S.A '09	\$36
Farr Rising Saignee, Geelong VIC '08	\$60

Pinot Noir

Punt Road, Yarra Valley VIC '08	\$49
Stefano Lubiana Primavera, TAS '08	\$65
Ata Rangi 'Crimson', Martinborough N.Z '08	\$69
Cloudy Bay, Marlborough N.Z '06	\$99
Fromm 'Clayvin Vineyard', Marlborough NZ '02	\$120
Argyle Reserve, Oregon USA '06	\$85.5
Joseph Drouhin Rouilly Rouge, Burgundy France '06	\$71

Red Varietals/ Red Blends

Phillip Shaw 'Conductor' Merlot, Orange NSW '07	\$40
Katnook Estate Merlot, Coonawarra S.A '06	\$98
Charles Melton 9 Popes GSM, Barossa S.A '06	\$119
Bouchard Aine & Fils Cote-du-Rhone, France (GSM) '07	\$50
Guigal Cote-du-Rhone, France (GSM) '05	\$67
d'Arenberg 'The Derelict Vineyard' Grenache, McLaren Vale S.A '06	\$78
d'Arenberg 'The Custodian' Grenache, McLaren Vale S.A '06	\$82
Coriole Sangiovese, McLaren Vale S.A '09	\$51.5
Conde de Valdemar Tempranillo, Crianza-Rioja Spain, '04	\$51.5
Catena Zapata Alamos Malbec, Mendoza Argentina '08	\$45
Trinity Hills 'The Gimblett' (Bordeaux Blend), Hawkes Bay N.Z '07	\$86
Chateau La Tour De Mons, Cru Borgeois Margaux France '99	\$148
Chateau Ferriere 3me GCC, Margaux France '05	\$177

Shiraz and blends

Heathcote Winery 'Mail Coach' Shiraz, Heathcote VIC '06	\$60.5
Farr Rising Shiraz, Geelong VIC '05	\$73
Torbreck 'Woodcutters' Shiraz, Barossa S.A '08	\$50

Grant Burge 'Filsell' Shiraz, Barossa S.A '07	\$81
Grant Burge 'Filsell' Shiraz, Barossa S.A '01	\$98
Kalleske 'Basket Pressed' Shiraz, Barossa Valley S.A '05	\$90
Greenock Creek 'Alices Shiraz', Barossa Valley S.A '05	\$129
<i>96/100 Robert Parker, Wine Advocate "a full-bodied Shiraz, velvety-textured, layered, spicy, and richly fruity"</i>	
Peter Lehman 'Eight Songs' Shiraz, Barossa S.A '04	\$83
Pikes 'Eastside' Shiraz, Clare Valley S.A RR '01	\$71.5
Jim Barry 'The Armagh' Shiraz, Clare Valley S.A '02	\$300
Villa Maria 'Private Bin' Syrah, Hawkes Bay '06	\$66
Paul Jaboulet Aine Croze Hermitage, Rhone France '06	\$67
Yalumba 'The Scribbler' Shiraz Cabernet, Barossa S.A '07	\$40
Langmeil Hanging Snakes Shiraz Viognier, Eden Valley S.A ?	\$40
Clonakilla Shiraz Viognier, Canberra District NSW '08	\$175

Cabernet and blends

Bannockburn Cabernet Merlot, Geelong VIC '02	\$69
O'Leary Walker Cabernet Sauvignon, McLaren Vale S.A	\$49
Petaluma Coonawarra Cabernet Merlot, Coonawarra S.A RR '01	\$160
Yalumba "The Menzies" Cabernet Sauvignon, Coonawarra S.A '05	\$98.5
Knappstein 'Enterprise' Cabernet Sauvignon, Clare Valley S.A '05	\$93
Grant Burge 'Shadrach' Cabernet Sauvignon, Barossa S.A '06	\$120
Howard Park 'Leston' Cabernet Sauvignon, Margaret River W.A '06	\$79.5

Dessert

Longview 'Epitome' Single Vineyard Late Harvest Riesling, Adelaide Hills S.A	\$41.5
Stella Bella Pink Muscat, Margaret River W.A '08	\$40
Lerida Estate Botrytis Pinot Gris, Canberra ACT '08	\$59.5
De Bortoli Noble One Botrytis Semillon, NSW '06	\$49
Marcarini Moscato d'Asti, DOCG Italy	\$50.5
Chateau La Tour Blanche 1er cru, Sauternes France '04	\$107

Aperitifs

Campari	\$7
Gin and Tonic	\$8
Martini Bianco	\$6
Martini Rosso	\$6
Pimms	\$7
Pernod	\$8
Tio Pepe Fino Sherry, Jerez Spain (chilled)	\$8

Champagne cocktails

\$11.5

Classic

Bitters soaked sugar, brandy & sparkling wine

Lolita

Lychee liqueur & Lychees topped with sparkling wine

Kir Royal

Chambord & Blueberries topped with Spakling wine

French Slipper

Midori & Cointreau finished with a citrus twist & topped with sparkling wine

Cocktails

Pimms Cocktail

Refreshing traditional cooler of Pimms, Gordons, all the fruit in the bar, lemonade & ginger ale poured over ice.

\$12

Berry Nice

Berries, vanilla, Chambord, Strawberry liqueur, cranberry and guava nectar

\$16

Mojito \$16
White rum, fresh lime and mint, palm sugar, soda

Swedish Girls' Summer \$12
Vanilla Vodka, Sour apple liqueur, fresh lemon, lemonade

Caprioska \$16
Fresh Lime, palm sugar & cachasa

Harry's Henny \$16
Hennessy VSOP, Fresh Lime, Ginger & Lemongrass

Sangre De Fresa \$16
Fresh Strawberries, Basil, Cachaca, cointreau, Fresh Lime, balsamic syrup with a dash of soda

Martinis

Classic Gin Martini \$16/\$18
Tanqueray/Tanqueray 10, Noilly Pratt, Olives

Vodka Martini \$16/18
Skyy/Belvedere, Noilly Pratt, Lemon twist

Bucci Martini \$16
Tanqueray, Limoncello, Fresh Lemon, Mint & Cucumber

Cosmopolitan \$16
Vodka, Cointreau & Fresh lime

Lychee and Ginger \$16
Lychee liquor, vodka, lime, apple juice, ginger

X.O. Café	\$18
Patron Café, Chambord, Baileys & Fresh Espresso	
Uva	\$16
Red grapes, Midori, Cointreau and a Shiraz Float	
Sours	
All shaken with lemon juice and egg white and poured over ice	
Amaretto	\$16
Di Saronno amaretto	
Single Malt Whisky Sour	\$16
Glenfiddich 12y.o	
Green Apple and Fennel Sour	\$16
Muddled apple and fennel, gin, bitters	
Campari Sour	\$11
Campari. Sipped through a sugar rimmed glass	
Midori Sour	\$14

Digestif/After Dinner

De Bortoli 'The Black Noble', NSW NV	\$8 60ml
Valdespino Pedro Ximenez, Spain NV	\$8 60ml
Hennessy VS, Cognac France	\$9 45ml
Hennessy VSOP, Cognac France	\$18
Hennessy XO, Cognac France	\$25
Domaine de Pounon Bas Armangac 1986	\$25
<i>Fine nose showing honey, fig, orange peel, gingerbread, lime leaf. In the mouth, soft tannins, remarkable balance & beautiful length. Aged 22 years</i>	
Bertrand Marc de Gewurtztraminer 45%	\$16.9
<i>An explosion of white flowers. Taste: finesse and roundness enveloping sharp perceptions of mint and verbena, lifted by spiciness of extreme length. ... Unique!</i>	
Poire William Prisoner Massenez (Pear Fruit in bottle)	\$16.9
<i>The original Poire William presented in a pear shaped bottle with the real fruit grown inside</i>	
Absente 55%, Provence France (original)	\$14

Beer/Cider

Cascade Light, TAS	\$5
Peroni Leggera (mid strength), ITALY	\$6.5
Little Creatures 'Rogers' (mid strength) W.A	\$6.5
Boags Premium, TAS	\$6.5
Crown Lager, VIC	\$6.5
Pure Blonde Low Carb, QLD	\$6
Peroni, ITALY	\$7.5
Asahi, JAPAN	\$7.5
Corona, MEXICO	\$7.5
Le Père Jules Poiré, Pays D'Auge France 5% 700ml	\$35
<i>Taste is mostly characterized by fineness and subtlety. Matches very well fish, crustaceans, white meat or any salad.</i>	