

**FOOD AND BEVERAGE  
MATCHING SUGGESTIONS  
BEVERAGE LIST**



**Aperitif**

(an apéritif is meant to stimulate the appetite, the drink should be very dry (low in sugar), since sugar actually limits our appetite, as well as low in alcohol - High alcohol also dulls our taste buds. Classic aperitifs are drinks such as dry vermouth, gin, bubbly, and dry white wine. If you were looking for a cocktail to start the night, a dry martini would be perfect.)

**Oysters -**

Dry white wine – Chablis, Pinot Gris, Sauvignon Blanc

**Hors D`oeuvre -**

(appetizer or starter is a small dish served before a meal.)  
Dry white wine or a Rose`.

**Soup -**

Dry Sherry or the dry wine which is to follow

**Fish -**

White Burgundy Moselle

**Poultry, Veal or Light Entrees -**

same as fish or a full bodied Riesling

**Highly flavoured Chicken & Turkey -**

as above or a late picked Riesling or Spatlese style

**Beef - Lamb -**

Dry Red Claret Style, Bordeaux Red, Beaujolais" or Chianti  
Beer - Amber Ale or White Rabbit dark Ale

**Duck, Goose, Pork & Game -**

Red Burgundy, Chateau Neuf-du Pape

**Cheese -**

Full flavoured red wine, a port or a Pedro Xminex Sherry

**Dessert -**

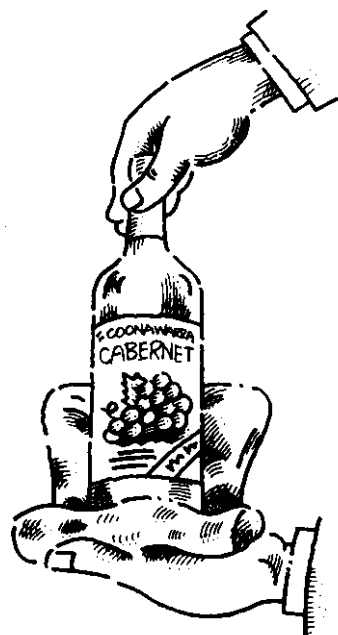
Sauternes late picked Spatlese style, Auslese, Botrytis or a sparkling wine. Beer - Praline by la Sirene -

**Coffee -**

V.S.O.P. Brandy, Liqueur, Port or a fortified N.E. Vic wine.

**Digestif** (at this point in the evening, with a full stomach, just a touch of sweetness and a higher alcohol percentage is welcomed as the drink helps our bodies settle the meal and bring everything to a close. In the digestif arena, options abound, from smooth whiskey and bourbon to brandy, port, sherry, and liqueur.)

**The availability of Wines on this list may vary from time to time as we explore different regions and investigate new varieties - we will endeavour to offer a well balanced and eclectic selection at all times.**



**Sparkling Wine**

**BOTTLE**

Moët & Chandon  
Brut Imperial NV Champagne,  
FRANCE 144

The assemblage reflects the diversity and complementarity of the three grapes varietals: The body of Pinot Noir: 30 to 40% - The suppleness of Pinot Meunier: 30 to 40% - The finesse of Chardonnay: 20 to 30% - Dosage: 9 g/litre

MOËT IMPÉRIAL can be served throughout the meal, from aperitif to dessert and pairs perfectly - sushi, scallops, oysters, white fish, white meats (such as roasted free range chicken au jus with fine herbs), white fruits (such as a white peach tart served with a light, white chocolate cream)

Dom Perignon  
Vintage 2002 Champagne,  
FRANCE 502

THE spring was warm and dry with no significant frost and near perfect flowering. The summer was marked by long sunny periods, interspersed with regular cloudy and rainy spells. The unexpected perfect weather just before the harvest compensated for the heavy rains of late August and early September. The vines were in good health, and the dehydration of the grape berries helped them reach new heights of ripeness. The harvest began between Sept. 12 and 28. Tasting Notes - On the nose - the first hints of fresh almond and harvest aromas immediately open up into preserved lemon and dried fruits, the whole rounded off by darker smokey and toasted qualities. On the Palate - The presence of the wine on the palate is immediately captivating, concentrated yet creamy.

Blue Pyrenees  
Vintage Brut 2011  
Pyrenees, VIC 46

Blue Pyrenees  
Sparkling Shiraz NV  
Pyrenees, VIC 42

Chandon 59  
Brut  
Coldstream, VIC

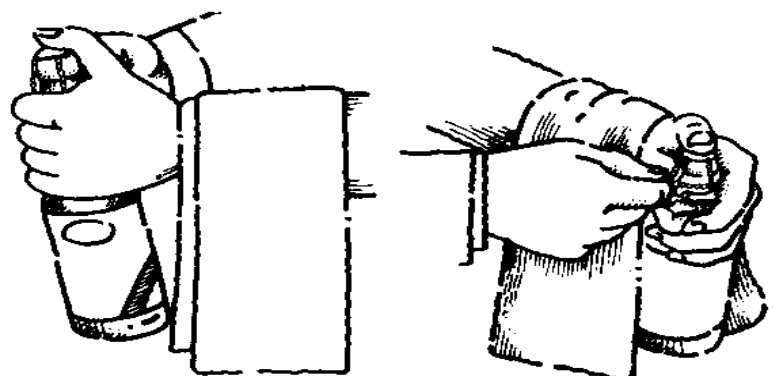
American Creswick  
Brut Cuvee By St. Anne's Vineyards  
Riverina, NSW 25

Prosecco  
Vallate Extra Dry  
San Fior, ITALY 34

Pauletts  
Sparkling Riesling  
Clare Valley, S.A 11

Pauletts  
Sparkling Red  
Clare Valley, S.A 11

Yellowglen  
Piccolo Pink  
South Eastern Australia, VIC 9



**White Wines****BOTTLE**

American Creswick Chardonnay Perricoota, NSW	24
Contemplation Chardonnay Pyrenees, VIC	30
Tyrrells Wines Chardonnay Hunter Valley, NSW	31
Audrey Wilkinson Chardonnay Hunter Valley, NSW	32
Cockfighters Ghost Pinot Gris Pokolbin, NSW	38
American Creswick Pinot Gris Perricoota, VIC	24
Trentham Pinot Grigio Murray Darling - NSW	44
Katherine Hills Sauvignon Blanc Langhorne Creek, S.A..	27
Hoggies Sauvignon Blanc Coonawarra S.A.	36
Hunter's Sauvignon Blanc Marlborough N.Z.	40
Rise Riesling Watervale S.A.	42
Hoggies Riesling Coonawarra S.A.	36
Pfaffenheim Riesling Alsace, FRANCE	48
Tahbilk Marsanne Nagambie, VIC	84
La Vue Grenache Rosé Nagambie, VIC	28
Queen Adelaide Moscato Langhorne Creek, S.A.	28
American Creswick Dulcet Perricoota, VIC	24

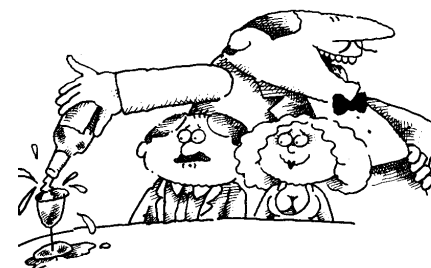


*Wine, like art, is very difficult to define.  
Its very essence encompasses  
infinite qualities that are largely determined by the  
individual's taste, experience and passion,  
and  
when one falls in love with wine, the sublime ecstasy  
reaches deep into the soul."*



Red Wines	BOTTLE
American Creswick Cabernet Shiraz By St. Anne's Vineyards Perricoota, NSW	24
Samuel's Gorge Shiraz - 2012 McLaren Vale, VIC	79
d'Arenberg The Love Grass 2011 Shiraz McLaren Vale S.A.	38
Tyrrell's Wines Shiraz - 2013 Hunter Valley, NSW.	28
Mount Monster Shiraz - 2014 Limestone coast, SA Deep purple colour. Ripe blackberry and plum fruits on the nose with floral notes. The palate has lovely cherry/berry fruit and spice flavours. Soft tannins complement the fruit with a mouth-filling generous finish.	37
Sanguine Progeny Shiraz - 2013 Heathcote, VIC	39
Blue Pyrenees Richardson Shiraz 2013 Pyrenees, VIC	42
Shinas Estate The Guilty - Shiraz - 2014 Mildura, VIC The first vines on the Estate were planted in 1898.	38
St. Ignatius Contemplation Shiraz - 2012 Pyrenees, VIC	34
Rufus Stone Shiraz - 2013 Heathcote, VIC	37
Jack & Jill Shiraz - 2014 Bellarine Peninsula Complex and mesmerising aromas of dark plum, blueberries and spice. The palate is layered with succulent dark fruits, cracked black pepper flavours and savoury tannins.	34
Currans Shiraz - 2004 Mildura VIC	65
Demeter (a Bio Dynamic Wine) Shiraz - 2007 - Robinvale, VIC	78
The Unexpected by Andrew Peace Shiraz 2014 - Piangil VIC Preservative Free - No Added Sulphur - Vegan Friendly	48
Blue Pyrenees Cabernet Sauvignon 2013 Pyrenees, VIC	36
Morambro Creek Cabernet Sauvignon - 2012 Padthaway, SA	58

Red Wines	BOTTLE
Rise Cabernet Sauvignon - 2012 Clare Valley, S.A.	38
Blue Pyrenees Richardson Cabernet Sauvignon - 2013 Pyrenees, VIC	46
Shinas Estate The Verdict - Cabernet Sauvignon - 2013 Mildura, VIC Grown on the Murray at Mildura and barrel aged, the Guilty, Verdict and Executioner wines have concentrated aroma of mature Berri fruits, with flavours that are rich and rewarding	38
K1 (by Geoff Hardy) Cabernet Sauvignon 2009 Adelaide Hills, SA	67
Mur-van-der Niepoort Blaufränkisch 2012 Carnuntum, AUSTRIA Blaufränkisch is a dark-skinned variety of grape used for red wine - is a late-ripening variety, produces red wines which are typically rich in tannin and may exhibit a pronounced spicy character - Its name Samt & Seide - velvet & silk.	69
Castello Banfi Di Sasso Cabernet Sangiovese 2013 Toscana, ITALY	36
Chapoutier La Bernardine Chateau Neuf De Pape - 2008 Rhône Valley, FRANCE	120
Tahbilk, Grenache-Shiraz - Mourvedre 2014 Tahbilk - Central VIC	44
Blessington Road Pinot Noir 2014 Latrobe TAS	41
Jack & Jill Pinot Noir - 2015 Bellarine Peninsula Lifted pristine nose of plums, raspberries and spice. The palate is juicy and fresh with elegant superfine tannins and a long lingering aftertaste.	31.50
Sticks Pinot Noir - 2013 Yarra Valley, VIC Harvested from vineyards in the areas of Dixon's Creek, Yarra Glen, Coldstream and Gladysdale. Aroma - Plum, raspberry, beetroot, cinnamon. Palate - Dark cherry, red plum, coffee, toast, spice	39
Yealands Estate Pinot Noir - 2014 Marlborough, N.Z. TASTING NOTE Bouquet: Offers ripe plum aromas with a touch of spice. Palate: The juicy ripe red fruit flavours lead into a supple, soft tannin finish. Food Match: Beautifully matched with lamb dishes. Dietary Information: Suitable for vegetarians, vegans and gluten free diets	56



**Red Wines**

Penascal  
Tempranillo - 2012  
Castille, SPAIN

**BOTTLE**

30

American Creswick  
Merlot By St. Anne's Vineyards  
Perricoota, NSW,

24

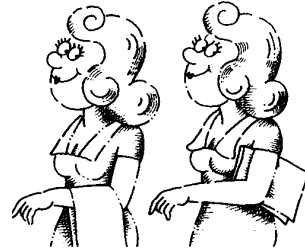
Miles From Nowhere  
Cabernet Merlot 2013  
Margaret River, W.A

38

Banfi Colle Pino  
Merlot & Sangiovese 2013  
Toscana, ITALY

38

Brown Brothers  
Dry Red ON TAP  
Milawa, VIC 5 per glass



*“Wine Connoisseurs can sit  
all day or all night  
indulging gorgeous wine  
and  
exquisite cuisine.”  
“cheers.....  
to good health  
and good wine”*

**Fortified**

Inspirational House Blend

American Creswick Port By St. Anne's Vineyards

Morris Tawny port

Morris Tokay

Morris Muscat

Buller Tawny Port

Galway Pipe Grand Tawny Port

Barbadillo Pedro Ximenez Sherry

Jerez Teal Tesoro – Cream Sherry

**BEER****On Tap**

Nine Tales by James Squire ( Amber Ale) - AV 5%

Kosciuszko Pale Ale - AV 4.5%

Carlton Draught - AV 4.6% - Lager

Hop Thief - AV 5% - American style pale ale with citrus and topical fruit aromas

Furphy - AV 4.4%

Prickly Moses Chainsaw - AV 4.6% - a wheat beer

XXXX Gold - AV 3.5%

Guinness - AV 4.2% -

White Rabbit Dark Ale - AV 5.2 %

Blue Moon - Belgium White - AV 5.4 % wheat beer infused with orange peel,  
crushed oats, coriander, malted barleys

Praline - by La Sire`ne - AV 6 % - chocolate ale - great with a brownie

Belle French Ale - AV 5 %

Brunswick Bitter - AV 4.9 %

**Spirit**

Canadian Club & Dry

**Cider**

Orchard Crush Apple Cider

**By The Bottle**

Blue Moon

Carlton Dry

Coopers Pale Ale, Sparkling Ale & Stout

Corona

150 Lashes by James Squire

Nine Tails by James Squire

Tooheys Extra Dry

Boags Premium Light

**Cider**

Pipsqueak Apple Cider

5 Seeds Crushed Pear Cider

Orchard Crush Pear Cider

Matsos Cider with Lime & Wild Ginger

**Cider on tap** Orchard Crush Apple Cider

## Spirits



### Whisky / Whiskey

Wild Turkey  
Jack Daniels  
Jim Beam  
Jamieson  
Tullamore Dew  
Glenmorangie  
Talisker 10 Y.O.  
Canadian Club **(on tap** Canadian Club & Dry)  
Dewers  
Dewers 12 Y.O.  
Chivas Regal  
Drambui  
Glayva

### Brandy / Cognac

Camus XO Superior Cognac  
Chabot Armagnac  
St Remy Brandy  
Menorval Calvados

### Vodka

Vodka Eristoff  
Grey Goose

### Rum

Bacardi White Rum  
Bacardi Oak Heart Spiced  
Bundaberg Rum UP  
Captain Morgan Spiced

### Gin Vodka

Bombay Sapphire Gin

### Ouzo

Barbaresso Ouzo

### Tequila

Cazadores Reposado

## Aperitif



Angostura Bitters  
Campari Bitters  
Noilly Pratt Dry Vermouth  
Pimms  
Stones green ginger wine  
Jagermeister  
Pernod

## Liqueur

Grand Marnier  
Southern Comfort  
Cointreau  
Chartreuse Yellow  
Bailey's Irish Cream  
De Kyper Butterscotch Schnapps  
De Kyper Peach Schnapps  
Eau de coing (quince)  
Frangelico  
Kahlua  
Malibu  
Midori  
Mozart - Gold chocolate White chocolate  
Opal Nera Sambucca  
Paraiso Lychee  
St Germain (Citrus & Fruit Liqueur)  
Suntory Banana  
Tia Maria  
Disarono Amaretto

## VOK Liqueurs

Advokaat	Crème De Menthe	Coconut
Banana	Blue Curacao	Crème De Cacao
Melon	Hazelnut	Triple Sec
Peach	Strawberry	Banana
Coffee	Parfait Amor	

## Cocktail List



Apple & Elderberry Martini Apple juice, vodka, St Germain, lemon juice and sugar syrup	13
Fruit Tingle Vodka, blue curacao, lemonade & grenadine with a hint of salt	13
Espresso Martini Shot of espresso, cream, sugar syrup & desired liqueur (Frangelico, Baileys, Vodka or Kahlua)	13
Champagne Cocktail Sugar cube, bitters, brandy & champagne	13
Bloody Mary Tabasco sauce, Worcestershire sauce, lemon juice, vodka, tomato juice.	16
Fluffy Duck Advocaat, triple sec, cream & lemonade.	13
Frappé Cointreau, parfait amour & crushed ice	13
Strawberry daze Cointreau, tequila, strawberry liqueur, orange juice, strawberries & crushed ice	18
Toblerone Tia Maria, hazelnut liqueur, cream & honey	16
Nutty Nana Chocolate syrup, Hazelnut liqueur, brown crème de cacao, banana liqueur & cream	13
Paraiso Bliss Midori, Cointreau, vodka, orange juice & cranberry juice	13
<b>Mocktails</b>	
Virgin Mary Celery salt, pepper, tomato juice, lemon juice, Worcestershire sauce, Tabasco sauce	8
Shirley Temple Crushed ice, cream, lemonade & grenadine	6
American Special Pineapple juice, orange juice, Bitters & grenadine	7



## Night Caps

After Dinner Mint Hot Chocolate syrup, Peppermint liqueur & cream	10
Irish Coffee Sugar syrup, Irish whiskey, Coffee, nutmeg & cream	10
P.S. I Love You Amaretto, Kahlua, baileys & nutmeg	20

## BEVERAGE LIST



### Tea -

- Chai- The delicious lightly spiced blend with cinnamon, ginger and cloves
- Earl Grey- Blend of fine black tea scented with bergamot flavour
- Chamomile- Golden chamomile with honey flavouring
- Jasmine- Green tea scented with white jasmine flowers
- Vibrant Mint- Blend of peppermint & spearmint
- English Breakfast- rich & satisfying robust tea traditionally blended with Kenyan & Assam black teas.
- Lemon & Ginger- Lemon tart meets gingerbread- Delicious!
- Sentimentali-tea - apple pieces, elderberries, hibiscus, blackberries, strawberry pieces 7 leaves, raspberries, red currants and beetroot pieces.
- Serendipi-tea - elderberries, black currants & leaves, hibiscus, rose-hip peel and apple pieces.

### Coffee -

Lavazza Super Crema is a perennial favorite with a light-to-medium body, delicious hazelnut aromas, and sweet, fruity notes with just a touch of smokiness.

Cappuccino	Flat White
Latte	Macchiato
Long Black	Short Black
Masala Chai	
Decaf Available	Soy extra

Hot Chocolate - Traditional chocolate

Mochachino - Espresso blended with milk & chocolate

Affogatto with or without liqueur

Iced Coffee -

### Milk Shakes

Chocolate, Caramel, Strawberry, Vanilla, Blue Heaven

### Spiders

Coke, Raspberry, Lemonade

### Juice

Orange, Apple, Tomato, Cranberry, Pineapple.

### Soft Beverage

Bundaberg Ginger Beer ( & diet)

Red Bull

Bundaberg Sarsaparilla

### Mineral Water

Sanpelligrino Mineral Water Large or Small Sparkling

Capi Lemon, Blood Orange, Tonic