

## 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

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

### FRAPPE'

Chocolate

Mocha

### Spiders

Coke, Raspberry, Lemonade

### Juice

Orange, Apple, Tomato, Cranberry, Pineapple.

### Soft Beverage

Bundaberg Ginger Beer ( & diet)

Portello

Red Bull

Bundaberg Sarsaparilla

### Mineral Water

Sanpelligrino Mineral Water Large or Small Sparkling

Limonata - Aranciata Rossa - Chinoto



## FOOD AND BEVERAGE

### MATCHING SUGGESTIONS

#### 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 - (tasters)

(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 –

Coopers pale ale, Kosciuszko Pale Ale

Dry white wine – Chardonnay , Pinot Gris, Sauvignon Blanc

#### Poultry, Veal or Light Entrees –

Hawkers Pilsner  
same as fish or a full bodied Riesling – even a light red

#### Highly flavoured Chicken & Turkey –

Nine Tails Amber Ale  
as above or a late picked Riesling or Spatlese style, dulcet

#### Beef - Lamb -

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

#### Duck, Goose, Pork & Game –

Little Creatures IPA  
Merlot, Pinot Noir, Chateau Neuf-du Pape

#### Cheese -

Little Creatures IPA

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 - Pedro Xminex Sherry – Jack of Spades Porter

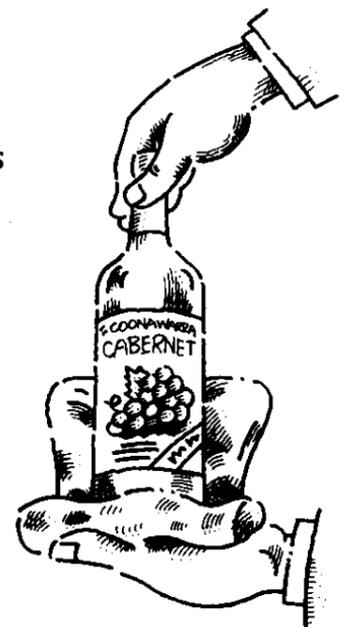
#### Coffee -

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, Beers 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 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. 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. 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 Pyrenees, VIC** 46

The body of Chardonnay: 52% - with Pinot Noir: 41% - and Pinot Meunier 7% - exhibiting a fine and persistent bead, concentrated yeast autolysis characters plus red and green apple fruit flavours. The lively palate is driven by fresh acidity, which lingers harmoniously with aged complexity.

**Blue Pyrenees Sparkling Shiraz NV Pyrenees, VIC** 42

Deep ruby red with a youthful hue. The flavours follow on from the aromas with sweet spiced dark plum fruit up front, a rich chocolate confection mid palate, and a lingering soft tannin, spicy dry finish.

**Chandon NV Brut Coldstream, VIC** 59

A chardonnay led méthode traditionnelle sparkling wine, Chandon Brut is crafted to create a fresh and elegant aperitif style wine, with a soft, generous palate and a crisp finish. Straw yellow in colour with flashes of green and a fine persistent bead. A bright and fresh fruit bouquet of citrus blossom, subtle pear and white nectarine combines with savoury characters of roasted nuts and delicate spices. The entry is soft with generous primary fruit characters followed by a creamy mid-palate offering nougat and nectarines extending to a lingering and crisp brut finish.

**American Creswick Brut Cuvee Perricoota, NSW** 25  
St Annes Vineyards

Refreshing sparkling bubbles with a balance of sweet and dry fruit flavours

**Prosecco Vallate Extra Dry San Fior, ITALY** 34

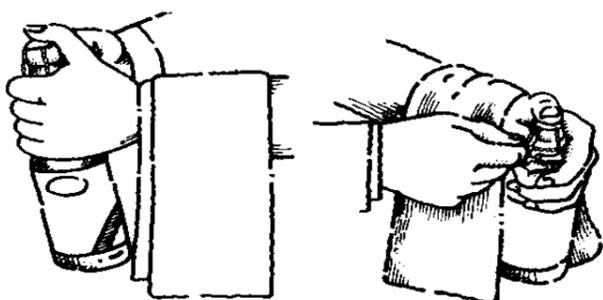
Excellent for aperitif - with pleasant acidity, fresh flavour on taste with the aromas of apple, lemon and grapefruit

**Pauletts Sparkling Riesling Clare Valley, S.A** 11

100% Riesling. Citrus lime with hints of yeastiness - fine bead with a crisp dry finish - use as an aperitif - lobster dishes

**Pauletts Sparkling Red Clare Valley, S.A** 11

Good medium depth of ruby colour. Shiraz 86% Cabernet Sauvignon 14%. Rich plum and savoury aromas. Packed with elegant flavours of spice, plums and berries. Not too oaky and not too sweet. Matured in American and French Oak for 24 months. Serve as an aperitif. Delicious with pates, roast turkey and plum pudding.



## On Tap BEER / CIDER

**Nine Tales by James Squire (Amber Ale) - AV 5%** - This full-bodied, malt-driven beer is characterised by its rich copper colour, toffee-caramel sweetness and nutty finish balanced against citrus hop notes. Best enjoyed with richer meat dishes.

**Kosciuszko Pale Ale - AV 4.5%** - refreshes your palate with pleasant rich maltiness and a fruity hoppy finish. Galaxy and Pride of Ringwood hops are used to deliver a fruity take on the Pale Ale style.

**Furphy - AV 4.4%** - Brewed in Geelong from 100% Victorian ingredients, Furphy is a clean and crisp, balanced beer with subtle fruit flavours and aromas. Deep gold in colour and slightly hazy, there's a soft maltiness throughout, which leads to a pleasantly refreshing, dry finish.

**Prickly Moses Chainsaw - AV 4.8%** - a wheat beer designed to be a perfect cleansing ale. Golden straw in colour. The use of malted wheat imparts a dry tart finish matched with a clean & distinct hop aroma imparted from Ella hop variety.

**XXXX Gold - AV 3.5%** - a balanced lager, smooth flavour and body, complimented mild bitterness and just a trace of sweetness from the extra malt

**Guinness - AV 4.2%** - Rich and creamy. Distinctively black. Velvety in its finish. This iconic beer is defined by harmony. Sip after sip, sweet counters bitter as the malt arrives on cue to complement a base of roasted barley.



**White Rabbit Dark Ale - AV 5.2%** - Rich and flavoursome, yet ever refreshing, this malt driven ale is beautifully balanced by an aromatic lift of hops. Subtle fruit derived from open fermentation compliments a strong backbone of toffee and chocolate, all bound together by a reassuring bitterness. This robust Dark Ale stands up nicely to rich, bold flavours.

**Praline - by La Sire`ne - AV 6%** - Belgian chocolate ale. Building on a Belgian stout base, it is brewed with organic vanilla pods, cacao nibs from Mexico and hazelnuts and with a creamy body, it is velvety, dark and seductive - great with a brownie. *Note: contains lactose and nuts*

**Carlton Draught - AV 4.6%** - a traditional, full-strength lager that is crisp on the mid-palate with a good malt character and smooth full-bodied flavour. Clean hop bitterness gives the brew a slightly dry finish.

**Kirin - AV 5%** - Japanese crafted Beer - First press method of extracting only the purest malts.

**Carlton Dry - AV 4.5%** - is a refreshing, full strength lager with a smooth, dry finish without the bitterness of traditional beers - a longer brewing process removes excess sugars, making us lower carb.

**5 Seeds Apple Cider - 5% AV** - Australian apples into a medium sweet cider.

## By The Bottle



### Beer

**The Constable** by James Squire – Coppery-gold English Ale 3.4% AV

Good with Beef chilli con carne or grilled chorizo

**Jack of Spades** by James Squire – dark English Porter 5 % AV

Compliments Roast Beef or chocolate mudcake

**India pale Ale** by little Creatures – rugged hop flavours 6.4 % AV

Strong spicy foods, mild blue cheese, bold desserts

**Carlton Dry** – smooth crisp lager with lower carbohydrates 4.5% AV

**Kosciuszko** Pale Ale –rich maltiness and a fruity, hoppy finish 4.5% AV

**Furphy** – 100% Victorian – a smooth crisp ale - 4.4% AV

**Tooheys** Extra Dry – a clean crisp lager - 4.40% AV

**Boags Premium Light** 2.5% AV

( 99.9 sugar free, preservative free, 1.9% carbs, 88 calories per serve )

#### International

**Corona** – lager from Mexico 4.5% AV

**Birra Moretti** – Italian Lager 4.6% AV

#### BOTTLE CONDITIONED BEERS

##### South Asutralia

**Coopers Pale Ale** 4.5% AV , accompany foods like stir fries which are well

matched to the beer's flavour profile, or with salads which can complement the bitterness of the beer, or poultry and seafood which match with the dry finish

**Coopers Sparkling Ale** 5.8% AV to accompany foods that are spicy which can be used

to contrast with the beer's carbonation, barbecued foods which match well with the beer's bitterness, or Italian style dishes with can match well with the beer's apparent body.

**Coopers Stout** 6.3% AV – slow cooked meats which can contrast the beer's

bitterness, pork or beef dishes which match well with the beer's dry finish or cheese which can either match or contrast the beer's flavour and chocolate based desserts are well matched with Stout. Another classic match is with oysters, this match has existed for hundreds of years

**Southwark Old Stout** 7.4% AV – concentrated flavours of coffee, deeply roasted malt and dark chocolate – dense and full-bodied.

##### Victoria

**Hawkers IPA** – 6.5% AV – bitterness with tropical , citrusy and pine notes balanced with a malty backbone.

**Hawkers Pilsener** – 5% AV - clean and refreshing.

**Hawkers Pale Ale** – 5.2% AV – American style pale ale – great thirst quencher

**Redhill - Christmas Ale** – 8.3% AV – strong Belgium ale with a spicy hop aroma

**Redhill - Golden Ale** – 5% AV – Pale , crisp & tangy – hoppy dryness

**Redhill - Scotch Ale** – 5.8% AV – burned copper in colour, strong with caramel sweetness

##### Western Australia

**Matsos - Mango Beer** – classic Belgium blonde recipe using 100% Mango

With a balanced dry sweetness.

**Matsos Ginger beer** – 3.5 % AV -

### Cider

**Pipsqueak Apple Cider** 5.2% AV – medium dry cider

**5 Seeds Crushed Pear** 5% AV - Australian Pears blended with apples to create a refreshing medium sweet cider

**5 Seeds Apple Crisp** 5 % AV – Australian apples into a medium sweet cider

**Cider Orchard Crush Pear Cider by James Squire** - 5% AV –

medium-dry - from seasonal Australian pears, mainly Packham pears, and goes perfectly with a cheese platter or a ploughman's.

**Orchard Crush Apple Cider**- AV 5% - It is a refreshing traditional cloudy cider with a fragrant, fresh aroma, a broad, clean palate and a crisp finish.



Whether it is whisky or whiskey it has been the basis of many arguments over many years. The Scots spell it whisky and the Irish spell it whiskey, with an extra 'e'. This difference in the spelling comes from the translations of the word from the Scottish and Irish Gaelic forms. Whiskey with the extra 'e' is also used when referring to American whiskies. This 'e' was taken to the United States by the Irish immigrants in the 1700s and has been used ever since.

**Distillation** It is here that one of the main differences occurs. generally, Scottish and American whiskies are distilled twice and Irish whiskey is distilled three times (there are exceptions to the rule, in all cases). Distilling three times produces a lighter and smoother spirit.

**The use of peat** In Scotland it is common to use peat to dry the malted barley so that it is ready for milling and mashing. The type of peat used and the length of time the barley is drying in the peat smoke will influence the flavour in the final spirit. This gives Scottish whisky its fullness and traditional smokiness. In Ireland and America, they use wood or other fuels in this process and this makes the spirit less smoky and lighter. Again, there are exceptions.

**The use of grains** The Scots use malted barley in most whisky that is produced, however this is not the case in Ireland. They also use malted barley, but may mix other grains in with it. Traditionally Ireland has had a poorer economy than Scotland and barley is expensive to buy. Therefore, it is cheaper to use other grain to produce whiskey. This grain whiskey lends itself to blending and historically it has been used to make cheap blends. In America, the new settlers were forced to use different raw materials to produce their whiskey due to the different climate and soil conditions. This included mixing different grains together during the mashing process depending on what was available. Over time, these different recipes of grain mixtures have evolved so that now, some American whiskey bears very little similarity to Scottish or Irish whiskies.

**The distilleries** The oldest registered distillery in Ireland is Bushmills, which has been in production since 1608. In Scotland, the oldest opened in 1772 (Littlemill, which has now closed down). Glenturret is the oldest current distillery in operation, opening in 1775. In Scotland there are currently over 80 distilleries in production but in Ireland there are only three. These three are the result of smaller distilleries joining together. The current distillers adhere to the traditional recipes and techniques from each of the original distilleries. This gives the resulting whiskies their own individual characteristics. The three distilleries are Bushmills, Midleton (which produce Jameson's, Powers, Paddy, Tullamore Dew and Midleton) and Cooley (Connemara, Kilbeggan, Locke's and Tyrconnell). The first American distilleries were set up in the late 18th century in Bourbon County, Kentucky. Nowadays, only seven of these are still in operation in Kentucky, with none actually in Bourbon County. These seven distilleries are Bernheim, Buffalo Trace, Four Roses, Jim Beam, Maker's Mark, Wild Turkey and Woodford Reserve and they produce many different whiskies using a unique, traditional recipe for each. The other major production area in America is in the neighbouring state of Tennessee, although only two distilleries remain in operation – George Dickel and Jack Daniels.

## Spirits Whisky / Whiskey

### American

Wild Turkey Whiskey

Makers Mark Whisky

Jack Daniels Whiskey

Jim Beam Whiskey

Westland Distillery -

Seattle Washington

American Oak Single Malt

Sherry Wood Single malt

Peated Single Malt

### Canada

Canadian Club Whisky

Fireball Cinnamon Whisky

### Ireland

Jameson Whiskey

Tullamore Dew Whiskey

### Scotland

single malt Whisky

Glenmorangie Whisky

Talisker 10 Y.O. Whisky

Benromach Speyside

Benromach Organic Whisky

Blended Whisky

Dewers Whisky

Dewers 12 Y.O. Whisky

Chivas Regal Whisky

Liqueur

Drambuie Whisky

Glayva Whisky

Atholl Brose – Whisky

In 1475 the Earl of Atholl captured the rebel Ian McDonald by filling the well he drew water from with honey, oatmeal and whisky – It was so good he stayed and was captured.

## Brandy / Cognac

Camus XO Superior Cognac	France
Chabot Armagnac	France
St Remy Brandy	France
Remy Martin Cognac	France
Menorval Calvados (Apple Brandy)	France

## Vodka

Vodka Eristoff	France
Grey Goose	France
Stolichnaya	Russia

## Rum

Bacardi White Rum	Cuba
Bacardi Oak Heart - Spiced - Aged in oak barrels - Cuba	
Baron Samedi - Spiced Rum	Kentucky USA
Bundaberg Rum UP	Australia

## Gin

Gordons	London Dry	UK
Bombay Sapphire Gin	London Dry	UK
Larrikin		Australia

## Ouzo

Metaxa Ouzo	Kifissia, Greece
Barbaresso Ouzo	

## Tequila

Cazadores Blanco	Mexico
Cazadores Reposado	Mexico
Mezcal	Mexico



## White Wines

## BOTTLE

### American Creswick Chardonnay

24

St. Anne's Vineyards Perricoota, NSW

Fresh crisp fruit characters abound in this bright, richly flavoured delightful easy drinking Chardonnay.

### Louis Jardot (Apellation: Chablis)

60

Burgundy, France

The production area for this Bourgogne Chardonnay is the whole of Burgundy. Perfect with "hors d'oeuvres", poultry, seafood, grilled fish and goat cheese.

### Contemplation Chardonnay

30

St Ignatious - Pyrenees, VIC

### La Crema Monterey Chardonnay

64

California, USA

Citrus, apricot and honeydew flavours. Yellow plum, tropical fruit, crisp apple and baking spice nuances. A rich mouthfeel plus juicy acidity.

### Tyrrells Wines Chardonnay

31

Hunter Valley, NSW

Rich and fresh Chardonnay with subtle cream undertones, making it a perfect companion to chicken and pasta dishes.

### Cockfighters Ghost Pinot Gris

38

Pokolbin, NSW

Pale lime in colour – with dried pear and wildflower aromas – abundant white peach flavours on palate – fresh acidity giving a crisp finish

### American Creswick Pinot Gris

24

St. Anne's Vineyards Perricoota, NSW

An easy drinking style that exhibits dry straw and floral characters in conjunction with well-balanced acidity and a clean crisp finish.

### Aquilani Pinot Grigio

41

Friuli, Italy

Dryish to taste and light-bodied, the palate is refreshingly clean with mouthwatering flavours of white stonefruits, florals and honeysuckle, unfolding delicate nutty elements. Serve as an aperitif and with canapes -100% Pinot Grigio from the Udine and Pordenone sub-regions of Friuli.

### Trentham Pinot Grigio

39

Murray Darling - NSW

delicate white wine displaying characters of lemon zest, green apple and pear. This makes an ideal wine to enjoy chilled on a hot day. A great food wine that goes well with seafood, sushi or poultry.

### Katherine Hills Sauvignon Blanc

27

Langhorne Creek, S.A..

Brilliant clarity with straw tinges. Bouquet -Tropical fruit and citrus aromas with hints of jasmine. Palate - A fresh and lively wine displaying characters of pink grapefruit - herbal, grassy overtones and a crisp, clean finish Food - Pasta Pollo with oven roasted cherry tomatoes and basil pesto

### Hoggies Sauvignon Blanc

36

Coonawarra S.A.

Pale green with straw tinges. Bouquet - Nectarines, fresh cut grass and limes are the Primary aromas. Palate - Clean, fresh citrus and tropical fruits harmonising with subtle nectarine and passionfruit flavours complemented by crisp acidity.

### Hunter's Sauvignon Blanc

40

Marlborough N.Z.

Refreshing multilayered palate of citrus & tropical fruits. These flavours and aromas leave a fresh lingering finish on the palate making it a full satisfying wine with balanced acidity.

### Yealand's M2 Single Block Organic Sauvignon Blanc

50

Marlborough N.Z.

This remarkably pungent organic Sauvignon Blanc show pure, lifted aromas of ripe passionfruit, grapefruit and blackcurrant leaf on the nose - a concentrated palate of pure fruit with racy citrus acidity – suitable for vegetarians, vegans, and gluten free diets.

## White Wines

## BOTTLE

- Reichsgraf Von Kesselstatt Riesling** 52  
Germany  
luscious yet refreshing with components of green and red apple overlaid by citrus notes and blackcurrant fruit. Serve lightly chilled with a range of dishes - sashimi, poached white and pink flesh fish, shell fish salad, or seared pork fillet with tarragon.
- Rise Riesling** 42  
Watervale S.A.  
Bright pale yellow – intense lemon and lime aromas with a lime acidity
- Stone Dwellers Riesling** 38  
Strathbogie Ranges Vic  
A pale straw in colour – aromas of orange blossom and lychees with a palate tropical and citrus fruits with a clean crisp finish and length of flavours
- Tahbilk Marsanne 2001 Reserve** 84  
Nagambie, VIC  
The honeyed lemon and pear fruit has added detail of mineral savouriness. An elegantly bodied wine with fresh acid and some development shows in the very long finish of honeyed pears. A Classic. Drinking well from 2015 to 2028
- La Vue Grenache Rosé** 28  
Swan Hill, VIC  
The Grenache Rose has a beautiful pastel pink hue which alludes to the delicacy of the wine. The Nose shows lovely perfumed aromas of fresh rose petals and ripe strawberries teamed with wonderful fruit intensity on the palate. Serve with Asian or Spanish inspired spicy or seafood dishes. Best served chilled.
- Di Giorgio Lucindale Botrytis Semillon 2011 500ml** 29  
Coonawarra, S.A.  
Sweet white wine - Pale straw colour, with golden hues. Nose - Rich dried apricot and peach, candied cumquat and subtle honeyed oak. Palate Intense dried peaches and cumquat gives way to a crisp acidity. The concentration of the fruit characters and their raisin-like overtones are a result of a very clean and extensive noble rot infection of the grapes.
- Queen Adelaide Moscato** 28  
Langhorne Creek, S.A.O  
Vibrant floral and rosewater flavours – a palate of delicate fruits with a gentle spritz and a refreshing finish- goes well as an aperitif, cheese platter or a summer salad.
- American Creswick Dulcet** 24  
St. Anne's Vineyards Perricoota, NSW  
This fresh and fruity white combines ripe fruit flavours and sweetness, with a refreshingly crisp finish. *A fruity, semi-sweet white.*

*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."*

*"Wine Connoisseurs can sit all day or all night*

*indulging gorgeous wine*

*and*

*exquisite cuisine."*

*"cheers.....*

*to good health and good wine"*

## Aperitif

- Australian Bitters NSW  
Campari Bitters Milano - Italy  
Noilly Pratt Dry Vermouth Marseillan - France  
Pimms No. 1 London - England  
Stones green ginger wine London - England  
Jagermeister WolfenButtel - Germany  
Pernod (star Anise ) France

## Liqueur

- Grand Marnier – orange – 51% Cognac - France  
Southern Comfort - peach – New Orleans - USA  
Cointreau – orange - France  
Bailey's Irish Cream - whiskey and cream - Ireland  
De Kyper Butterscotch Schnapps - Holland  
De Kyper Peach Schnapps - Holland  
Eau de coing – quince - France  
Frangelico - hazelnut - Italy  
Kahlua – coffee - Mexico  
Malibu – coconut – United Kingdom  
Midori – melon - USA  
Opal Nera Sambucca - Italy  
Paraiso Lychee - France  
St Germain (Citrus & Fruit Liqueur) – elder flower - France  
Disaronno Amaretto – almond - Italy

## VOK Liqueurs

- Advokaat ( egg and Brandy )  
Crème De Menthe Coconut Banana  
Blue Curacao ( Orange ) Crème De Cacao  
Melon Hazelnut Triple Sec ( Citrus Peel )  
Peach Strawberry Banana  
Coffee Parfait Amor ( rose petals and violets )  
Butterscotch



## Cocktail List



Apple & Elderberry Martini	14
Apple juice, vodka, St Germain, lemon juice and sugar syrup	
Fruit Tingle	14
Vodka, blue curacao, lemonade & grenadine with a hint of salt	
Espresso Martini	17
Shot of espresso, cream, sugar syrup & desired liqueur (Frangelico, Baileys, Vodka or Kahlua)	
Champagne Cocktail	14
Bitters, Grand Marnier & Champagne	
Bloody Mary	16
Tabasco sauce, Worcestershire sauce, lemon juice, vodka, tomato juice – salt and pepper to taste.	
Fluffy Duck	14
Advocaat, triple sec, cream & lemonade.	
Frappé	14
Cointreau, parfait amour & crushed ice	
Strawberry Daze	18
Cointreau, tequila, strawberry liqueur, orange juice, strawberries & crushed ice	
Toblerone	16
Tia Maria, hazelnut liqueur, cream & honey	
Nutty Nana	14
Chocolate syrup, Hazelnut liqueur, brown crème de cacao, banana liqueur & cream	
Paraiso Bliss	14
Midori, Cointreau, vodka, orange juice & cranberry juice	

### Mocktails

Virgin Mary	8
Celery salt, pepper, tomato juice, lemon juice, Worcestershire sauce, Tabasco sauce	
Shirley Temple	6
Crushed ice, cream, lemonade & grenadine	
American Special	7
Pineapple juice, orange juice, Bitters & grenadine	



### Night Caps

After Dinner Mint	12
Hot Chocolate syrup, Peppermint liqueur & cream	
Irish Coffee	14
Sugar syrup, Irish whiskey, Lavazza Coffee, nutmeg & cream	
P.S. I Love You	20
Amaretto, Kahlua, baileys & nutmeg	

## Red Wines



**BOTTLE**

<b>American Creswick Cabernet Shiraz</b>	24	
By St. Anne's Vineyards Perricoota, NSW		
This medium weight enticing blend displays soft ripe fruit characters along with well integrated oak flavours.		
<b>Samuel's Gorge Shiraz</b>	79	
McLaren Vale, VIC		
<b>The Love Grass Shiraz - d'Arenberg</b>	38	
McLaren Vale S.A.		
The nose is dominated by lifted Shiraz notes of sweet, purple plums and rich, dark liquorice. As the wine opens, the cocktail of varieties clinging to the Shiraz become more evident. First we see pretty, perfumed notes evolving, think musk and violets. Then the more exotic aromatics of warm, Indian spices and freshly turned earth.		
<b>Tyrrell's Wines Shiraz -</b>	28	
Hunter Valley, NSW.		
A rich, classic wine of this nature is best served with rich, classic food accompaniments including roasted meats such as lamb or beef.		
<b>Mount Monster Shiraz -</b>	37	
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.		
<b>Sanguine Progeny Shiraz -</b>	39	
Heathcote, VIC		
<b>Blue Pyrenees Richardson Shiraz</b>	50	
Pyrenees, VIC		
The aromas are supported by blueberry fruit, pepper, cinnamon and forest floor flavours. 99% Shiraz & 1% Cabernet Sauvignon		
<b>The Guilty - Shiraz -</b>	38	
Shinas Estate Mildura, VIC		
The first vines on the Estate were planted in 1898.		
<b>St. Ignatius Contemplation Shiraz- -</b>	34	
Pyrenees, VIC		
<b>St. Ignatius - Malbec</b>	36	
Pyrenees, VIC		
The vines for this wine were French and Argentinian clones planted in 2000. This malbec displays deep ruby red colour, ample tannin and distinctive plumlike flavour - bouquet of plums, black currant and violets. - complex aromas of dark fruit, cherry tobacco and dark chocolate notes		
<b>Ladies Who Shoot Their Lunch</b>	<b>Shiraz -</b>	<b>62</b>
Strathbogie Ranges		
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.		
<b>Currans Shiraz -</b>		65
Mildura VIC		
<b>Demeter Shiraz - (a Bio Dynamic Wine)</b>		78
Robinvale, VIC		
<b>The Unexpected Shiraz by Andrew Peace</b>		48
Piangil VIC		
Preservative Free - No Added Sulphur - Vegan Friendly		
<b>Blue Pyrenees Cabernet Sauvignon</b>		36
Pyrenees, VIC		
<b>Morambro Creek Cabernet Sauvignon -</b>		58
Padthaway, SA		
<b>Rise Cabernet Sauvignon -</b>		38
Clare Valley, S.A.		

Bursting with aromas of Blackcurrant, mulberry and a hint of vanilla with juicy dark fruits on the palate and ripe, fine grained tannins on the lengthy finish



## Red Wines

BOTTLE

### Richardson Cabernet Sauvignon - Pyrenees, VIC

54

Colour - Deep ruby red. Aroma - Distinctly varietal cassis fruit, savoury oak and some undergrowth notes. Flavour - black berry, mint and forest floor flavours. The integration of all these flavours in mixed oak also adds to the structure and tannin, creating a long savoury aftertaste. 87% Cabernet Sauvignon, 5.5% Merlot, 5% Shiraz & 2.5% Cab.Franc

### The Verdict - Cabernet Sauvignon

38

Shinas Estate 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

### Sciandra Vineyards Cabernet Sauvignon

98

Napa Valley, California, USA

Rich in colour, intense in aroma and complex in taste, with an essence of blackberries and cherries, a hint of black pepper and subtle overtones of cassis

### Samt & Seide Blaufränkisch

69

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.

### Col Di Sasso Cabernet Sauvignon & Sangiovese

36

Tuscany, ITALY

Ruby red with purple hues. Black cherry and spice aromas. Rich taste with soft tannins delivering persistent black fruit flavours and subtle hints of smoke, with a lingering finish

### Chateau Neuf De Pape - 2008

120

Chapoutier La Bernardine Rhone Valley, FRANCE

### Tahbilk Grenache-Shiraz - Mourvedre

44

Tahbilk - Central VIC

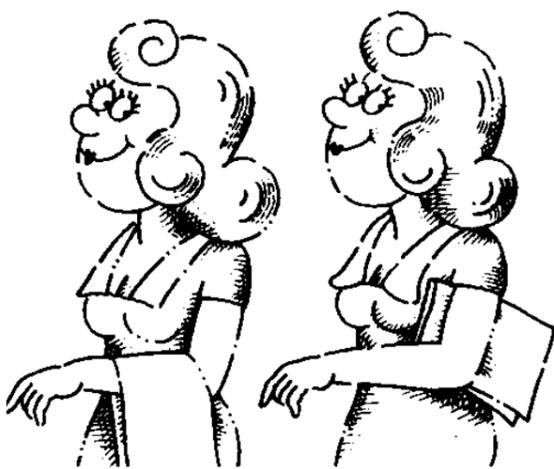
The blending of the three varieties has resulted in a savoury, fleshy and multi-layered wine, offering dark berry and plum fruits, some spicy, gamey notes and finely textured tannins.

### Blessington Road Pinot Noir

41

Latrobe TAS

Palate: A rich berry and cherry palate, soft, supple tannins, with balanced acidity, with chocolate and ripe fruit, lingering on the finish. Food: Peking Duck, Lamb ragout, Italian cheeses



### Sticks Pinot Noir

39

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 - match with grilled scallops, snapper fillets, garlicaioli and a crisp garden salad - or simply enjoy it on its own.

### Bourgogne Rouge Pinot Noir

62

Burgundy, France

Balanced, medium bodied wine, with a plump fruitiness and silky texture offset by round, gentle tannins, fragrant varietal bouquet complemented by a deliciously lingering finish. Enjoy the Bourgogne Rouge Pinot Noir with grilled or roasted red meats, mild game meats and soft cheeses such as Camembert or Brie.

## Red Wines

BOTTLE

### La Crema Sonoma Coast Pinot Noir

74

California North Coast - USA

Flavours of pomegranate combine with red plum and orange zest to deliver a well-balanced Sonoma Coast blend. Fine tannins and good concentration create a broad, supple mouth-feel that lingers well into the back palate.

### Yealands Estate Pinot Noir

56

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

### Penascal Tempranillo

30

Castille, SPAIN

Deep cherry red, clean and bright. Cheerful and expressive aromas of mature fruit. Ideal with oily cheeses, stews and wild game

### American Creswick Merlot

24

Perricoota, NSW,

This Merlot is a rich & soft bodied red exhibiting loads of plum and berry characters, along with soft tannins and harmonious, integrated oak.

### Miles From Nowhere Cabernet Merlot

38

Margaret River, W.A

### Chianti Classico docg

38

Tuscany (Italy).

Sangiovese with small amounts of Canaiolo Nero and Cabernet Sauvignon. Ruby red in color. Intense bouquet with notes of cherries, plums, and violets. Banfi Chianti Classico embodies all the characteristics that have made this wine an enduring classic: an alluring bouquet of black fruit and violets; rich flavors of cherry and leather; supple tannins and good acidity for dining. The perfect accompaniment to a wide variety of foods, including, but not limited to red-sauced pastas, grilled meats, and roasts.

### Colle Pino Merlot & Sangiovese

38

Toscana, ITALY

Ruby red in color, young and intense. Fresh, fruit-forward bouquet with intense red-currant, raspberry and plum notes. Full fruit flavors with soft, sweet tannins. Nice finish. Pairs wonderfully with a wide range of food and is suitable for any occasion. Ideal with first courses, red and white meats and moderately aged cheeses.

### Beaujolais Morgon La Voute Saint-Vincent

59

Douby, France -

Gamay Grape 100%, average 60 year old vines at a density of 9000-10000 vines p. Ha Fruit flavours with spice, violets and cranberries. The acidity is tight and fine, with ripe tannins and a flash of meat to the mineral finish.

### The Executioner - Shiraz 55 - Cabernet Sauvignon 43 - Voignier 2

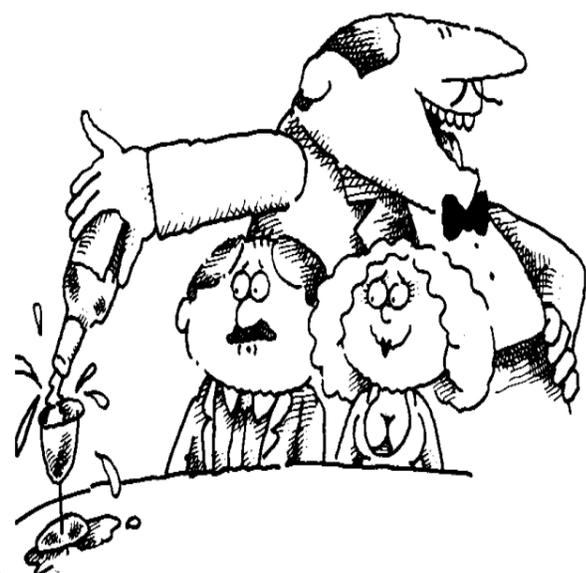
Shinas Estate Mildura, VIC

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

### Brown Brothers Dry Red ON TAP

Milawa, VIC

6 per glass



## Ports and Sherry

### Inspirational House Blend –

blend of Muscat, Tokay, Cognac, St. Annes Tawny.

### American Creswick Port

By St. Anne's Vineyards  
Aged in old bourbon barrels, this tawny flaunts an intense rush of characteristically smooth bourbon flavours

Morris Liqueur Tawny port – full middle palate with a clean finish

Buller Tawny Port – complex nature, spicey flowers with a dry finish

Ramos Pinto – Porto Tawny - Portugal

### Baileys Founders Muscat – Glenrowan – Victoria

Rose petals, orange blossom and dried fruit

### Morris Liqueur Muscat –

full muscat nose and generous flavour, a Rutherglen classic

### Galway Pipe Grand Tawny Port

Named after Governor Sir Henry Galway, governor of South Australia from 1914-1920. Governor Galway was a frequent visitor to the winery and on each visit he would conduct a tasting of the finest "pipes" (500L barrels) of port. Whichever pipe was most to his liking was inscribed as "Galway's Pipe" and that particular blend was used exclusively at Government House.

### Barbadillo Pedro Ximenez

Bouquet - This is like liquid Christmas pudding, nutty, raisiny and oozingly delicious. Palate- On the palate it is rich, velvety with concentrated caramel-informed unctuousness and is very smooth with a long after taste.

### Jerez Real Tesoro Pedro Ximenez Sherry

Made from Pedro Ximenez grapes, once harvested, they are left out under the sun for at least two weeks. This process dries the grapes by evaporation and turns them to raisins. The sugar level rises so that when matured using the Criaderas and Solera system the wine produced is intensely mahogany in colour, with aromas of raisins. Rich on the palate with a smooth and velvety aftertaste.

### Valdespino Real Tesoro Cream –

Aromas of dry fruits, oak and raisin notes, it is velvety, well rounded and complex. Smooth on the palate, well balanced and rich with a long after taste. It is popular to drink chilled, or over ice "on the rocks". Serve as an aperitif or with desserts, pastries and cured cheeses

### McWilliams Dry Sherry



## Decanting wine.

Many older red wines and vintage ports leave sediment in the bottle. This crust or deposit of sediment is not harmful. It is, in the main, a product of age made up of 'tartrates; pigments and tannins which come out of suspension. These wines must be handled very carefully, making sure not to disturb the sediment, which would have settled in the bottle.

As the wine needs to be served without the sediment, it will either need to be poured very carefully or decanted by placing the bottle in a basket or cradle. It is possible to open the wine without disturbing the sediment.

It is also easier to pour the wine smoothly by using the above. To decant wine, it is slowly poured from the bottle into a decanter, which is held on a slope, so that the wine runs down the inside.

By pouring the wine continually from the bottle, it will not 'wash' backwards and forwards and disturb the sediment. When sediment begins to enter the neck of the bottle, pouring should stop immediately.

The idea is to pour off the top layer of liquid leaving behind any sediment or residue. The Romans let the decanted wine sit for hours, believing it brought out a wine's aromas and mellowed harsh tannins.

In 2006, the Venturi wine aerator was invented, Uncork, pour and enjoy. Decant your wine in seconds instead of hours.

**The wine aerator** lets you uncork and enjoy instantly.

The Venturi effect is when a liquid speeds up as it flows from a wide area to a narrow area. In the wine aerator as the wine speeds up in the narrow section, it draws in air like a vacuum from tiny holes. As the wine passes through the plug between the wide section and narrow section, it makes a distinct sound- the sound is actually the vortex of the wine and air mixing- you actually hear the air being pulled in through the side air holes.

The wine aerator enhances flavors, aromas and gives wine a velvety smooth finish. For the discerning nose or everyday wine drinker, the difference is clear. Sediment is collected in the strainer at the beginning.



## Wine Tasting Process

Once it is poured into the proper glass, it's time to evaluate and enjoy the wine. Evaluating wine involves four basic steps – looking, swirling, smelling, and tasting.

**Step #1 – Look.** Begin by holding the wine glass up against a white background, such as a napkin or table cloth, to evaluate its color and clarity. Red wines should range in color from deep purple to brick red. Red wines generally fade in color with age. White wines should range in color from slightly clear for current vintages to lemon gold to golden amber. White wines usually darken with age. If the wine is discolored or cloudy, the wine may be bad.

**Step #2 – Swirl.** Swirl the wine in your glass to aerate it and release its aroma.

**Step #3 – Smell.** To properly smell your wine, put your nose in the glass and take a deep breath. Pay attention to what the wine smells like. Older wines should have subtler aromas than younger ones. Is the wine fruity? If so, what fruit does it smell like? Is it earthy or spicy?

**Step #4 – Taste.** To taste the wine, fill your mouth about 1/2 full and subtly swish the wine around. Moving the wine in your mouth should release its aroma and coat your mouth. Does tasting the wine confirm your interpretation of the wine's bouquet?