



Reserve Selection

2018 Devil's Staircase Pinot Noir

Central Otago NZ

Central Otago was made to produce wonderful Pinot Noir and this wine is a perfect example with fabulous fruit purity together with elegant savoury nuances, superbly framed by polished tannins. Delightfully composed and immediately appealing, this wine will match perfectly with our roast duck breast.

2016 Yalumba 'Bush Vine' Grenache

Barossa Valley SA

A medium bodied wine with savoury notes and forest floor aromas. This wine is full flavoured, textured and fleshy. It's firm and balanced in its raspberry, sour cherry and blood orange flavours. This wine would be paired well with any of our meaty pizzas.

2016 Jim Barry Single Vineyard Watervale Shiraz

Clare Valley SA

This beautiful shiraz has all the elements typical of the Clare Valley. It is a little lighter than its Barossa counterparts, but has an elegance and structure that makes for a fabulous drink. Redcurrants and blackberries with a lifted nose of violets. This wine will match perfectly with our lamb rump.

2015 Henschke Five Shillings Shiraz Mataro

Barossa Valley SA

This is a superbly balanced blend of two thirds shiraz & one third mataro which delivers great length & mouthfeel, hallmarks of the Henschke label. The addition of the mataro provides a subtlety that perfectly complements the flavour of the Acres organic grass fed sirloin.

2013 Shaw & Smith Shiraz

Adelaide Hills SA

Pepper & spice shine through in this cracking medium bodied shiraz which Halliday acknowledged with 97 points. The strong back bone of this wine holds up perfectly to the bold meaty flavour of the grass fed Cape Grim rib on the bone.

2017 Kalleske Moppa Shiraz

Barossa Valley SA

Coming from some of the oldest vines in the Barossa, this wine is full bodied with prevailing juicy red and black fruits and has a nose of flowers, cherry, blueberry, clove spice and a hint of fruit cake. If you're having a steak, make sure you have a glass of this wine.

2013 Leeuwin Estate Prelude Cabernet Sauvignon

Margaret River WA

The 2013 regional vintage was highly rated at the time & it's justified today with this little sister to the Art Series Margaret River cabernet. Laced acidity and silky ripe tannin lends this wine to many cuts of meat on our menu, especially our beef rib.

2015 Isole E Olena Chianti Classico

Tuscany, Italy

When we think of Italy, we think about food and wine. This is the perfect food wine. Being a Chianti, the main grape varietal in this wine is Sangiovese which is a soft and savoury wine with rich red fruits. Its silky mouth feel and gentle fruit structure makes it the perfect wine to have with any of our pizzas, but will also go with almost anything from our menu.



Sparkling / White

Sparkling (Put that sparkle in your day and try with oysters & seafood)

Dunes & Greene Chardonnay Pinot Noir 200ml, South Eastern Australia
Chain of Fire Sparkling Brut, South Eastern Australia
Piper-Heidsieck Brut Champagne, Reims France
Dal Zotto Prosecco, King Valley VIC
Jansz Premium Non Vintage Cuvée, Tasmania
Jansz Premium Non Vintage Rosé, Tasmania

Riesling (Fresh & dry. Great with oysters, seafood & fresh salads)

Jim Barry JB Riesling, Clare Valley SA

Pinot Gris/Grigio (Fleshy with pear & honeysuckle. Great with pasta & anything spicy)

Vidal Pinot Gris, East Coast NZ
Dal Zotto Pinot Grigio, King Valley SA
Philip Shaw 'The Gardener' Pinot Gris, Orange NSW

Sauvignon Blanc & Blends (Crisp & refreshing. Great with seafood & chicken)

Vidal Sauvignon Blanc, Marlborough NZ
Shaw + Smith Sauvignon Blanc, Adelaide Hills SA
Nautilus Sauvignon Blanc, Marlborough NZ
Chain of Fire Semillon Sauvignon Blanc, Western Australia

Chardonnay (Rich & bold. Great with chicken, pork & creamy pasta)

Audrey Wilkinson Chardonnay, Hunter Valley NSW
Chain of Fire Chardonnay, Central Ranges VIC
Vasse Felix Filius Chardonnay, Margaret River WA

Moscato (Slightly sweet & creamy. Great with pizza or dessert)

Fiore Pink Moscato, Mudgee NSW

Red

Rosé (Fresh & savoury. Great with almost anything)

Hancock & Hancock, McLaren Vale SA
La La Land Rosé, VIC
La Vieille Ferme Rosé, France

Pinot Noir (Light yet bold. Great with pizza, duck, lamb & haloumi)

Devil's Staircase Pinot Noir, Central Otago NZ
Oakridge Pinot Noir, Yarra Valley VIC

Merlot/Red Blends (These are our all rounders. Great with red meat & pizza)

Amelia Park Trellis Cabernet Merlot, Margaret River WA
Chain of Fire Shiraz Cabernet, Central Ranges VIC
Villa Maria Organic Merlot, Hawkes Bay NZ
Elvarado Tempranillo Grenache, McLaren Vale SA

Shiraz (Jammy and peppery. Great with our steaks)

Phillip Shaw The Idiot Shiraz, Orange NSW
Woods Crampton Shiraz, Barossa Valley SA
Wirra Wirra Catapult Shiraz, McLaren Vale SA

Cabernet Sauvignon (Savoury & spice. Great with lamb, duck & bangers and mash)

Wynns The Gables Cabernet Sauvignon, Coonawarra SA

Glass sizes : standard 150ml, large 250ml