

# Wines - Summer 2018-2019

## Reserve Selection

### **2016 Mt Difficulty Roaring Meg Pinot Noir, Central Otago NZ**

This wine celebrates the potential of Central Otago for producing aromatically intense Pinot Noir. Wild Raspberry and dark Boysenberry overlay sweet brown spice characters. This wine will work fantastically with our Crispy Skin Duck.

### **2015 Yalumba Vine Vale 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 Giant Steps Syrah, Yarra Valley VIC**

Syrah is a cool climate Shiraz. Medium bodied with rich, yet savoury flavours of ripe dark cherries and plums intermix with traces of liquorice, fennel and black pepper. This wine will go perfectly with any steak ... our Rib Fillet in particular.

### **2016 Henschke Five Shillings, 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.

### **2016 Hentley Farm The Beauty Shiraz, Barossa Valley SA**

The one lives right up to its name with juicy blackberry & plum fruit balanced by a touch of Viognier (3%) delivering freshness & a soft finish. The bright acid structure in this wine cuts through the fat & beef flavour of the Great Southern Scotch Fillet.

### **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.

Glass sizes : standard 150ml, large 250ml



## 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

Veve Clicquot, Reims France

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 and dry with citrus and fresh flowers. Great with oysters, seafood & fresh salads)

Jim Barry JB Riesling, Clare Valley SA

**Pinot Gris/Grigio** (fleshy with pear and honeysuckle. Great with pasta and 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 and refreshing with tropical fruits. Great with seafood and 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 and bold with stone fruits and apples. Great with chicken, pork & creamy pasta)

Audrey Wilkinson Chardonnay, Hunter Valley NSW

Chain of Fire Chardonnay, Central Ranges VIC

Leeuwin Estate Prelude Vineyards Chardonnay, Margaret River WA

**Moscato** (slightly sweet and creamy. Great with pizza or to finish the night with)

Fiore Pink Moscato, Mudgee NSW

Glass sizes : standard 150ml, large 250ml



## Red

**Rosé** (fresh and savoury with berries and flowers. Great with almost anything)

Hentley Farm Grenache Shiraz Rosé, Barossa SA

La La Land Rosé, VIC

La Vieille Ferme Rosé, France

**Pinot Noir** (light yet bold with cherries and spice. Great with Pizza, duck, lamb + haloumi)

Mud House 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

Cabo Tempranillo, Rioja Spain

**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 and spice with dark red fruits. Great with lamb, duck + bangers and mash)

Wynns The Gables Cabernet Sauvignon, Coonawarra SA

Check our Reserve Selection on the first page for some cracking red wines available by the glass

Glass sizes : standard 150ml, large 250ml



# Beer / Cider - Summer 2018/2019

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## Beer on Tap

Furphy Refreshing Ale, 4.4%  
Iron Jack, 3.5%  
Asahi Super Dry, 5.0%  
Great Northern, 4.2%  
Little Creatures Rogers, 3.8%  
Brick Lane Base Lager, 4.4%  
Stone & Wood Pacific Ale, 4.4%  
Stone & Wood Cloud Catcher, 5.0%  
James Squire 150 Lashes, 4.2%  
Heineken, 5.0%  
Tooheys New, 4.6%  
Carlton Dry, 4.5%  
Great Northern Super Crisp, 3.5%  
XXXX Gold, 3.5%  
Iron Jack Red, 4.2%  
Peroni Leggera, 3.5%

## Cider/Ginger Beer on Tap

Somersby Apple, 4.5%  
Brookvale Union Ginger Beer, 4.0%

## Cocktails/Spirits on Tap

Pimm's No. 1 Cup, 4.0%  
Canadian Club & Dry, 4.8%  
Lexington Hill Espresso Martini

## Australian Craft

Little Creatures Pale Ale, 5.2%  
Brick Lane Brewing Co. Pale Ale, 4.4%  
Burleigh Brewing Co. Big Head No Carb Lager, 4.2%  
10 Toes Pipeline Pale Ale, 4.7%  
Burleigh Brewing Co. Twisted Palm Tropical Pale Ale, 4.2%

## Imported

Asahi Black, 5.5%  
Asahi Soukai, 3.5%  
Corona, 4.6%  
Guinness, 4.2%  
Peroni Nastro Azzurro, 5.1%

## Premium/Contemporary

XXXX Summer, 4.2%  
XXXX Summer Lime, 4.2%  
James Boag's Premium, 5.0%  
Crown Lager, 4.9%  
Pure Blonde, 4.6%  
Hahn Super Dry, 4.6%  
Hahn Premium Light 2.4%

## Cider

Somersby Pear, 4.5%  
Strangbow Original, 5.0%



# Cocktails

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## Espresso Martini

Lexington Hill on tap

## The Bounty

Baileys, Kahlua, Malibu blended with shredded coconut

## Purple Rain

Smirnoff Vodka, Blue Curacao, lemonade & a dash of raspberry

## Midori Splice

Midori, Malibu mixed with pineapple juice and cream

## Passionfruit Caipiroska

Smirnoff Vodka, Passoa muddled with fresh lime wedges, dash of sugar syrup, passionfruit pulp & served over ice

## Mojito

Pampero White Rum, fresh mint & lime wedges with sugar syrup & soda water

## Pina Colada

Malibu, Pampero White Rum blended with pineapple juice, coconut cream & sugar syrup

## Cosmopolitan

Smirnoff Vodka shaken with orange Curacao, cranberry juice, fresh lime & sugar syrup

## Captain Mule

Captain Morgan mixed with ginger beer, served with fresh lime wedges

## Toblerone

Baileys, Frangelico, Kahlua shaken with cream

We promote the responsible service of alcohol. Please enjoy our beverage selection in moderation.

