

WELCOME TO BOTANIC WINE GARDEN.

A STORY OF HEART, SOIL + SOUL

Just like you, we dream of ditching work to sip *rosé* in the park and of hot summer nights all year long. We hope you'll come and be a part of what we are, a place to celebrate life with what we know best – food and drink. Our space is local, spreading from the inside out; we're organic in our approach and our delivery. Our team's background is complex and while we hail from some of the finest dining establishments, we just want to be your favourite, neighbourhood joint.

The menu comes from North Coast farmers markets, fishing boats and oyster leases, country fields and the wonderous meanderings of spirited travellers with passionate palates. We believe that every wine has a story to tell, be it about the place, the grape or the winemaker.

Our Coravin wine dispenser (★guarantees quality wine preservation and will allow you to experience high quality wines without splashing out for the whole bottle! The Australian inspired wine list is broad enough for you to come by and enjoy wine with us every night or perhaps order something you can't get anywhere else in the world!

Cheers.

Joel Murdoch [Owner]

Tristan Tomlinson [Guerilla Sommelier]



"This thoroughly Australian menu and wine list for this newly opened restaurant exudes personality and flair. Showcasing quality producers from a wide range of Australian regions one can be assured of a most enjoyable food and wine dining experience."

– Gourmet Traveller Wine List of the Year Awards 2018

THE BOTANIC CARES INITIATIVE.

At Botanic Wine Garden we are proud of our Community and support initiatives that bring us all closer together (such as the DineSmart Program, which runs between 21st November and 31st December, and assists to help the homeless). We're proud to be offering an opportunity to support the local wine community and our friends at Unico Zelo by offering wines from their 'Harvest' range and helping to support the **Harvest Social Cantina**.

WHAT IS THE HARVEST SOCIAL CANTINA ALL ABOUT?

To put simply... Harvest Wines is an Australian grower cooperative from Northern Adelaide Hills. They work with the local agricultural experts to provide an opportunity to create wine in a profit share model that benefits the grassroots of our industry. A true co-op project, dedicated to helping the growers, who are so often the unsung hero. After all, without the precious contributions of the humble grape growers, we might all be sober!!

So, Harvest returns half the profits, of these wines directly back to growers who are struggling against a seemingly never-ending amount of threats - low-prices, undervalued contracts, bushfire (2015), frost (2014), lack of native pollinators (2013), low yield (2012) and rain (2011).

DOES THAT MEAN THIS IS ALL 2ND-GRADE FRUIT?

Absolutely not! The wines have to stack up, they've got to be good! They also run a distillery under Applewood Distillery - they can offer to growers a third pathway to market, purchasing fruit that isn't suitable for Harvest (at a profit to the grower), and turning it into non-perishable, high-quality spirit that can be used for other beverages we craft, or even on-sold to cleaning, automotive or cosmetics industries... it's all part of a larger system

HOW DOES OUR HARVEST WINE GROWER'S CO-OP WORK?

They aim to change the hardships for growers in our region by creating Australia's only wine production co-op. Any grower in our sub-region (5km radius around our winery) can be a part of the Harvest Grower's Co-Op. Instead of selling their grapes for bottom-dollar, they donate them to the Harvest label, and we donate in kind - winemaking, branding, bottling, distribution, sales and marketing. Then we deliver back 50% of the profit. The only bills that are split is the packaging - but only at the point of payment: so no cashflow detriment.

WHAT DO THE FARMERS RECEIVE FROM THE CO-OP?

Currently, growers in our area average between \$900 to \$1500 per tonne with an approximate cost of growing between \$600 to \$1000 per tonne depending on the vintage. The Harvest Wine Grower's Co-op project (and we've proven this over the last 12 months) - we've been returning to our growers between \$4500 to \$5500 per tonne for their grapes, of which between \$3500 to \$4500 is profit. Their growers are now incredibly sustainable and not at the whim of large single customers that dictate the rules to them. All they have to do - is what they do best - grow bloody good grapes. Except now they can invest in better equipment, staff and even expand their assets.

WHAT DO THEY DO WITH THEIR SHARE?

To date they've issued \$30,000 worth of grower-first investment initiatives - paying it forward for growers to re-plant to sustainable Italian varieties for our future of wine production in Australia. And in as little as 12 months, they have managed to forge stronger bonds and relationships than other companies have done over the course of a decade or more... that in itself is worth the time and effort.

BOTANIC WINE GARDEN – SUPPORTING THE CAUSE...

	glass	carafe	bottle
SPARKLING			
Unico Zelo [Laura + Brendan Carter] – Adelaide Hills, South Australia 2018 'Harvest' Blanc de Blanc - <i>Chardonnay</i>	10	-	55
WHITE			
Unico Zelo [Laura + Brendan Carter] – Adelaide Hills, South Australia 2018 'Harvest' – <i>Sauvignon Blanc</i>	9	27	49

TERROIR TAKEOVER: SHOWCASING AUSTRALIA'S FINEST VINEYARDS, VARIETALS & WINEMAKERS.

terroir

/tɛr'wɑː/ The complete natural environment in which a particular wine is produced, including factors such as the soil, topography, and climate.

As Australian's we take great pride in the quality and diversity of our wine industry, our dynamic wines and culture. We love the fact that every wine has something to say and every region has its own distinct nuances that make them different and show the drinker that each varietal can be explored in a variety of ways dependant on the interpretation of the winemaker.

Wine is an adventure and should be treated as such. We will be highlighting varietals, some of which you may know and love and some that you may never have heard of before (but that's ok too) . We will be sharing with you what they have best to offer and the wineries and winemakers that set them apart from anyone else in the world. All wines will be served as a flight, glass, half carafe or as a bottle.

RENAISSANCE OF RIESLING

		glass	carafe	bottle
Clos Clare [Tom + Sam Barry] – Clare Valley, South Australia				
2012 'Watervale' Museum Release – <i>Riesling</i>	★	16	48	92
<i>Tom + Sam Barry</i>				
<i>Bright, light straw-green; from 42-year-old vines, the grapes whole bunch pressed and cold-fermented; the bouquet is filled with blossom aromas, and the palate has remarkable depth to its layers of ripe citrus fruits, the length equally impressive.</i>				
Twofold [Tim Stock, Nick Stock + Neil Pike] – Clare Valley, South Australia				
2012 Museum Release – <i>Riesling</i>	★	14	42	80
<i>Nick Stock</i>				
<i>Great vintage with power and balance. 45 year old dry grown vineyard in Sevenhill. Clay on limestone. Aged for 9 months on fine lees. Naturally low pH every year. Pink grapefruit and a smooth gently chalky texture.</i>				
Helm [Ken Helm] – Orange, New South Wales				
2018 'Central Ranges' – <i>Riesling</i>		11	33	59
<i>Ken Helm</i>				
<i>In 2014 a series of three frosts knocked off about 75% of Ken Helm's fruit. Having cut his teeth in Rutherglen, Ken called up his mate Colin Campbell and asked if there was any fruit about. No, we've been frosted too was the answer. Brian Freeman was the same, and Ken's investigation into Tumbarumba went the same way... so he went to Justin Jarrett in Central Ranges who came up with gold! "He had Riesling "that no one wanted", Ken offered, "I saw them [grapes] and said 'shit, they're good vines, but a bit over cropped', so they sorted that out for me and we took about ten tonnes. We sorted it out again the following year, and this is now our third version of the Central Ranges Riesling". High toned flinty notes, touch of floral, but really minerally is the message. Flinty and tart to taste, but holds the mouth-watering freshness long into a pristine, green apply finish. Lacy and ultra-fine, this is such a smashable but fine wine, a foot in the camp of ultra-drinkability and understated finesse.</i>				
<i>**Terroir tasting flight of Riesling (3x 60ml glasses)</i>				22

CHIP OFF THE 'OLD BLOCK': JOSHUA COOPER

glass carafe bottle

Joshua Cooper is the son of Nelly and Allan Cooper, the founders of the acclaimed Cobaw Ridge winery in the Macedon Ranges.

A young winemaker on the rise, Josh is working with fruit from outside the family plot to craft his own suite of low-intervention wine. The growers he works with from across central Victoria farm with a like-minded philosophy of organic farming and sustainability.

The wines have a delicacy and unforced feel to them. Josh makes only a small amount of each wine and they are in high demand from those who want to get in early on the next generation of Cooper. He is one to watch closely as his own style and craftsmanship continue to evolve.

Joshua Cooper – Macedon Ranges, Victoria

2017 'Doug's Vineyard' – Pinot Noir ★ 18 54 120
Bright ruby. Very classical and very typical of Doug's Vineyard, filled with the typical exotic spice, rose, some clod earth and sweet herbs and concentrated sour cherry and raspberry fruit. Long, fine and deep, with silky but present tannin and cleansing, sappy acidity.

Joshua Cooper – South Gisborne, Victoria

2017 'Ray-Monde Vineyard' Port Phillip – Pinot Noir ★ 16 48 95
Bright garnet. The darkest and most approachable of the three 2017 Pinot Noirs, Ray-Monde is filled with the aromas and flavours of black cherry, violet, spice and sweet damp earth. Medium-bodied with long, fine, silky tannin it is a very "gourmand" wine. Approachable in youth due to the beautiful balance, the tannic presence and quality suggest it should also age gracefully, gaining additional complexity along the journey.

Joshua Cooper – Macedon Ranges, Victoria

2017 'Straws Lane Vineyard' – Pinot Noir ★ 18 54 120
Bright, light ruby. The altitude and marginality of this site are immediately apparent. Incredibly perfumed and transparent, with exotic spices, pepper, poached strawberry and red current. The palate is bony and acid etched, framed by silky tannin. A wine to contemplate as it builds weight and depth with air and time in the glass.

***horizontal terroir tasting of Joshua Cooper 2017 vintage Pinot Noirs (3x 60ml glasses) 26*

INSTANT CULT CLASSIC: THE LIFE OF BRIAN (WINES)

"He's not the Messiah, he's a very naughty boy!" – Brian's mother (Monty Python's: The Life of Brian)

The **Brian** wines are the cheeky side of notable Tasmanian winemakers Joe Holyman (Holyman/Stony Rise Vineyard) and Peter Dredge (Meadowbank/Dr Edge) with their friend, leading wine writer, Mike Bennie. These small bottles are chock full of funk and are super fun to drink. Only small batches made [due to its rarity this wine is by the bottle ONLY]

PINOT GRIS

Brian Wines [Joe Holyman, Peter Dredge + Mike Bennie] – Tamar Valley, Tasmania

2018 'Gris' [375ml] – Pinot Gris - - 49
Wild white strawberry, peach tea, campari. There's something like fennel and maybe boot polish in there as well that mingles with the funky, nutty edges. Cranberry acidity. It's a dead ringer for red in the mouth. Furry tannins spread like a web. Phenolics and savoury cold-tea-like mouthfeel makes this a wild ride.

PINOT NOIR + FRIENDS

Brian Wines [Joe Holyman, Peter Dredge + Mike Bennie] – Tamar Valley, Tasmania

2018 'Three Pinots' [375ml] – Pinot Noir, Pinot Gris, Pinot Meunier - - 49
Sweet cherry perfume with strawberry, orange-peel and a floral lift. To drink it is to crunch through the sugared rhubarb and rose petals. So pretty, so pixie-like. Almost Rosé-esque for a point of reference. Can be served chilled

SIP, TASTE, LEARN.

'A meal without wine is like a day without Sunshine' - Anthelme Brillat-Savarin, French Chef/Writer

At Botanic Wine Garden we are passionate about the synergy between gastronomy and wine. There is nothing quite like tasting perfectly paired food and wine. Sommelier Tristan Tomlinson and Botanic Wine Garden's Head Chef Andrew 'Chip' Christian have collaborated to create feature flights, highlighting their passion to seek the perfect match.

'My view, much like that of Chef, is that, first and foremost, it comes down to personal taste. Not everyone has the same palate, nor do they have the same passion for flavour or diversity.' - Tristan Tomlinson, Sommelier

THE OYSTER JOURNEY

Our oysters are hand-picked and delivered directly to us to ensure proper care all the way to your plate. Our oyster selections are hand-shucked to order to ensure freshness and quality. The Oyster Journey is designed to match three (3) different wine types and/or styles to oysters and show the diversity of wine and food matching. All three wines are a perfect sensory match for oysters due to the lightness of the wines and their piercing acidity, which cuts through the fattiness of a plump oyster. ENJOY...

CHENIN BLANC

Chenin blanc is the white wine variety of the Loire Valley in France, where it is also known as Pineau de la Loire. Its high acidity gives it great versatility. Wines utilising chenin blanc range from dry to semi-sweet to rich botrytised dessert wines and sparkling whites. Well-made Chenin Blanc is any style typically exhibits floral, honeyed aromas, tropical fruit flavours and a zesty acidity that mellows as the wine develops depth and complexity with age.

Blind Corner [Ben + Naomi Gould] – Margaret River, Western Australia

2018 *Chenin Blanc*

Lifted perfume of fresh picked tropical fruits. Wow, this is so well pitched. Cleansing and bright but texturally and structurally excellent. Leaves you with great length of flavour and a steely finish.

Great alternative to Sauvignon Blanc.

PIQUEPOUL

Picpoul de Pinet is not one of France's most characterful wines, but like many crisp, high-acid, low-fruit whites it goes well with food. While fruitier wines tend to dominate food, this kind of wine allows food to be the hero.

Coriole [Duncan Lloyd] – McLaren Vale, South Australia

2018 *Piquepoul*

The first piquepoul vineyard in modern Australian wine history was planted by Coriole in 2010. No slouches in the inventive grape variety department. The resulting wine is delicate, light and fresh. Pristine white wine of shy, gentle nature, but very thirst-quenching and generally drinkable is the gist. Light, green apple scents and flavours, a puff of talc, a whiff of faint honey in a breeze, all set to a lightly crisp texture.

ASSYRTIKO

The Assyrtiko grape can be very similar to Sauvignon Blanc, with its citrus flavours, especially lemon, and high acidity. Assyrtiko is to Greece what Albariño is to Spain or Grüner Veltliner is to Austria.

Jim Barry [Peter Barry] – Clare Valley, South Australia

2017 *Assyrtiko*

Great concentration of flavour to open, with stone like minerality running the length of the palate. A refreshing line of acidity gives the wine a lively feel, finishing with a fine chalky texture.

***Oyster Journey flight (3x 60ml glasses) served with ½ dozen locally shucked Sydney Rock Oysters 55*

TO START.

APERITÍF + VERMOUTH

Pennyweight 'Constance' [Fiño-style sherry] – Beechworth, Victoria	8
Pennyweight 'Woody's' [Amontillado-style sherry] – Beechworth, Victoria	8
MAiDENii 'La Tonique' [Aromatised Aperitif] – Harcourt, Victoria	11
JC's Own Wermut [Dry Vermouth] – Barossa Valley, South Australia	10
Applewood Distillery 'Økar' [Australian Bitter Amaro] – Gumeracha, South Australia	9

COCKTAILS

BOTANIC FAVOURITES

Botanic 'G + T' – <i>served short, our twist on the classic G + T</i>	14
<i>Four Winds 'Rare Dry' Gin, Charred Lemon, Rosemary sprig, Coriander seed, Capi Tonic Water</i>	
Barrel-Aged 'Negroni Australis' – <i>served short, our twist on the classic Negroni. Aged for 14 days</i>	22
<i>Applewood Distillery Økar Australian Bitter Amaro, Cape Byron Distillery 'Brookie's Byron Dry' Gin, Maidenii Sweet Vermouth</i>	

SEASONAL CREATIONS

Patron Saint – <i>couquette</i>	19
<i>Monkey Shoulder, Fresh Peach, Lemon, vanilla, lemongrass Grapefruit bitters</i>	
Saint Etienne – <i>Couquette</i>	20
<i>Bacardi 8, Tempis Fugit Banane, Honey water, Citrus, shaved nutmeg</i>	
Peach Bicicletta – <i>wine glass</i>	19
<i>Regal Rouge rose vermouth, Campari, Pinot Gris, Peach, Orange Bitters, Soda</i>	

NON-ALCOHOLIC + LOW ALCOHOL ALTERNATIVES

NON-ALCOHOLIC

House Iced Tea – <i>served in a highball</i>	7
<i>Iced Tea, Mint, Citrus sorbet</i>	
Weekly Kefir	6
<i>Kefir is a probiotic, naturally fermented beverage. It is a beautiful and fizzy drink, delicately infused with seasonal fruit. The perfect alternative for a non-alcoholic night out AND...It's GOOD for you! Ask your waiter for weekly selection</i>	
Not your Mamma's Mimosa – <i>served in a champagne flute</i>	12
<i>Freshly squeezed orange juice, Angostura bitters, Green Tea, Smoked Lemonade</i>	
Count Camillo Placebo – <i>served in a highball</i>	12
<i>Grapefruit, Cold-brew Cascara tea, Angostura bitters, botanical distilled water</i>	

LOW ALCOHOL ALTERNATIVES

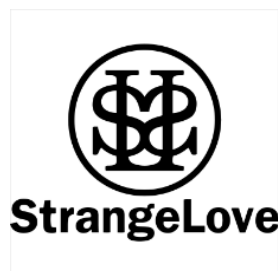
Chasing the Green Dragon – <i>served short on the rocks</i>	12
<i>Cucumber juice, lemon, Regal Rogue Wild Rosé Vermouth, Soda</i>	

HOUSE MADE COLD PRESS JUICES

Our fresh cold press juices are produced from local sourced, organic farmers and pressed in house.

'Fluffy' Apple	8
'Fluffy' Orange	8

SOFT + FUNKY



StrangeLove make artisan adult mixers and sodas. 100% Australian owned and made, StrangeLove's sophisticated, adult beverages are currently served in some of Australia's best restaurants and bars.

Presented in timeless, Italian glass bottles with award-winning designs, they will draw attention even before your customers try them. Made locally using quality ingredients, StrangeLove's Premium Mixers and Organic Sodas have so much to offer in terms of flavour, personality and pride

LO-CAL SODAS by STRANGELOVE

Cloudy Pear + Cinnamon	6
Double Ginger Beer	6
Lemon Squash	6
ORGANIC SOFT DRINKS by STRANGELOVE	
Blood Orange + Chilli	6
Smoked Cola	6
Smoked Lemonade	6

CLEANSING ALES + CIDER



At Botanic Wine Garden we support inspirational and creative Australian independent breweries that best highlight our ever growing and evolving craft beer community.

#supportindiebrewers #supportlocal #craftbeer

LAGER

Stone & Wood 'Green Coast' [Lager, 4.7%] – Byron Bay, New South Wales	9
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PALE ALE

Balter 'XPA' [Extra Pale Ale, 5.0%ABV] – Currumbin, Queensland	10
Moorebeer 'Copy Cat' [Pale Ale, 4.4%ABV] – Port Macquarie, New South Wales	8.5
Fortitude Brewing Co. 'Pacer 2.8' [Pale Ale, 2.8%ABV] – Brisbane, Queensland	8

INDIA PALE ALE

BentSpoke Brewing Co. 'Crankshaft' [India Pale Ale, 5.8%ABV] – Canberra, Australian Capital Territory	11
Wicked Elf 'Fastidious Bastard' [India Pale Ale, 6.8%ABV] – Port Macquarie, New South Wales	10

CIDER + GINGER

Young Henry's 'Cloudy' [Apple Cider, 4.8% ABV] – Newtown, New South Wales	9
Long Point Vineyard [Ginger Beer, 3.5% ABV] – Port Macquarie, New South Wales	10

SPARKLING.

TRADITIONAL METHOD

glass bottle

Traditional Method means that the sparkling wine in question was bottle fermented. i.e. the wine went through its second fermentation (to produce the bubbles) in the bottle in which it is sold. Champagne is the most famous wine to use the traditional method. Cava (Spain) is also made using the traditional method, as is Franciacorta (Italy) and most quality Australian sparkling wines.

Unico Zelo [Laura + Brendan Carter] – Adelaide Hills, South Australia 2018 'Harvest' Blanc de Blanc - <i>Chardonnay</i>	10	55
Holly's Garden [Neil Prentice] – Whitlands, Victoria N.V 'Überbrut' Blanc de Noir – <i>Pinot Noir</i>	12	65
Eddie McDougall – King Valley, Victoria 2017 Prosecco – <i>Glera</i>	-	51
Courabyra [Cathy Gairn] – Tumbarumba, New South Wales 2013 '805' – <i>Pinot Noir, Chardonnay, Pinot Meunier</i>	-	115

PÉTILLANT NATUREL

Petillant Naturel - Methode Ancestrale - Methode Rural, All the Same. Naturally sparkling because it finishes ferment in the bottle. like coopers, delicious and cloudy!

Dormilona [Jo Perry] – Margaret River, Western Australia 2018 'Clayface' Pet Nat – <i>Chenin Blanc</i>	-	79
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WHITES.

glass carafe bottle

AUSTRIAN INSPIRED

GRÜNER VELTLINER

Nick Spencer – Tumbarumba, New South Wales 2018 <i>Grüner Veltliner</i>	11	33	57
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ALSACE INSPIRED

RIESLING

Clos Clare [Tom + Sam Barry] – Clare Valley, South Australia 2012 'Watervale' Museum Release – <i>Riesling</i>	★	16	48	92
Twofold [Tim Stock, Nick Stock + Neil Pike] – Clare Valley, South Australia 2012 Museum Release – <i>Riesling</i>	★	14	42	80
Helm [Ken Helm] – Orange, New South Wales 2018 'Central Ranges' – <i>Riesling</i>		11	33	59

PINOT GRIS

Brian Wines [Joe Holyman, Peter Dredge + Mike Bennie] – Tamar Valley, Tasmania 2018 'Gris' [375ml] – <i>Pinot Gris</i>	-	-	49
MADA Wines [Hamish Young] – Hilltops, New South Wales 2018 <i>Pinot Gris</i>	10	30	55

GEWÜRZTRAMINER + FRIENDS

La Violetta [Andrew 'AJ' Hoadley] – Great Southern, Western Australia 2018 'YÉ-YÉ Grisé' – <i>Gewürztraminer, Riesling, Pinot Gris</i>	11	33	62
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LOIRE VALLEY INSPIRED

glass carafe bottle

SAUVIGNON BLANC

Unico Zelo [Laura + Brendan Carter] – Adelaide Hills, South Australia
2018 'Harvest' – *Sauvignon Blanc*

9 27 49

Jilly Wines [Jared Dixon] – New England, New South Wales
2018 'Lone Ranger' – *Sauvignon Blanc*

- - 58

CHENIN BLANC

Blind Corner [Ben + Naomi Gould] – Margaret River, Western Australia
2018 *Chenin Blanc*

10 30 56

VIOGNIER + FRIENDS

Ravensworth [Bryan Martin] – Canberra District, New South Wales
2017 'The Grainery' – *Viognier, Marsanne, Roussanne, Chardonnay*

- - 79

BORDEAUX INSPIRED

SEMILLON

Andrew Thomas – Hunter Valley, New South Wales
2018 'Braemore' – *Semillon*

- - 62

RHÔNE VALLEY INSPIRED

PIQUEPOUL

Coriole [Duncan Lloyd] – McLaren Vale, South Australia
2018 *Piquepoul*

12 36 68

JURA INSPIRED

BK Wines [Brendan Keys] – Adelaide Hills, South Australia
2017 'Skin'n'Bones' – *Savagnin*

- - 72

ITALIAN INSPIRED

FIANO

Unico Zelo [Laura + Brendan Carter] – Riverland, South Australia
2016 'River Sand' – *Fiano*

- - 64

BURGUNDY INSPIRED

CHARDONNAY

Commune of Buttons [Jasper + Sophie Button] – Adelaide Hills, South Australia
2017 'Clover' – *Chardonnay*

- - 86

Two Cells [Peter Graham] – Beechworth, Victoria
2017 *Chardonnay*

11 33 59

Cobaw Ridge [Allan Cooper] – Macedon Ranges, Victoria
2015 *Chardonnay*

★ 18 54 99

Mount Mary [Sam Middleton] – Yarra Valley, Victoria
2012 *Chardonnay*

- - 180

GREEK INSPIRED

ASSYRTIKO

Jim Barry [Peter Barry] – Clare Valley, South Australia
2017 *Assyrtiko*

13 39 72

NOT WHITE. NOT RED.

glass carafe bottle

SEMILLON + FRIENDS [CAN BE SERVED CHILLED]

Sam Vinciullo – Margaret River, Western Australia

2016 'Red / White' Cellar Release – *Semillon, Merlot*

13 39 64

ROSÉ.

CÔTE DU PROVENCE INSPIRED

GRENAICHE + FRIENDS

Spinifex [Peter Schell] – Barossa Valley, South Australia

2018 *Grenache, Mataro, Cinsault, Ugni Blanc [1.5ltr]*

10 25 110

ITALIAN INSPIRED

NEBBIOLO

Denton View Hill [Luke Lambert] – Yarra Valley, Victoria

2018 *Nebbiolo*

- - 49

INSPIRED REDS.

BURGUNDY INSPIRED

PINOT NOIR

Manon [Monique Millton + Tim Webber] – Adelaide Hills, South Australia

2017 *Pinot Noir*

- - 74

Joshua Cooper – Macedon Ranges, Victoria

2017 'Doug's Vineyard' – *Pinot Noir* ★

18 54 120

2017 'Ray-Monde Vineyard' Port Phillip – *Pinot Noir* ★

16 48 95

2017 'Straws Lane Vineyard' – *Pinot Noir* ★

18 54 120

PINOT NOIR + FRIENDS

Brian Wines [Joe Holyman, Peter Dredge + Mike Bennie] – Tamar Valley, Tasmania

2018 'Three Pinots' [375ml] – *Pinot Noir, Pinot Gris, Pinot Meunier*

- - 49

BEAUJOLAIS INSPIRED

GAMAY

Samuel's Gorge [Justin MacNamee] – McLaren Vale, South Australia

2017 'Piñata People' – *Gamay*

- - 66

SOUTHERN RHÔNE VALLEY INSPIRED

GRENAICHE

Ochota Barrels [Taras Ochota] – McLaren Vale, South Australia

2018 'Fugazi' – *Grenache* ★

16 40 88

GRENAICHE + FRIENDS

Ruggabellus [Abel Gibson] – Barossa Valley, South Australia

2017 'Fluus' – *Grenache, Mataro, Syrah, Cinsault*

- - 66

NORTHERN RHÔNE VALLEY INSPIRED

glass carafe bottle

SHIRAZ/SYRAH

David Franz [David Franz Lehmann] – Barossa Valley, South Australia 2016 'Hydraulic Press' – <i>Shiraz</i>		12	36	65
Kilikanoon [Kevin Mitchell] – Clare Valley, South Australia 2001 'Oracle' – <i>Shiraz</i>	★	28	84	165
Fighting Gully Road [Adrian Rodda] – Beechworth, Victoria 2016 <i>Shiraz</i>		-	-	82

SHIRAZ + FRIENDS

Nick Spencer – Gundagai, New South Wales 2017 'Gundagai Dry Red' – <i>Shiraz, Touriga Tempranillo</i>		-	-	68
Eloquesta [Stuart Olsen] – Mudgee, New South Wales 2015 <i>Shiraz, Petit Verdot</i>		13	39	64

ITALIAN INSPIRED

NEBBIOLO + FRIENDS

Unico Zelo [Laura + Brendan Carter] – Clare Valley, South Australia 2017 'Truffle Hound' – <i>Nebbiolo, Barbera</i>		9	27	49
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NERO D'AVOLA + FRIENDS

Dune [Duncan + Peter Lloyd] – McLaren Vale, South Australia 2017 'Pyla' – <i>Nero d'Avola, Carignan, Mourvedre, Negroamaro, Montepulciano, Grenache</i>		-	-	74
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SPAIN INSPIRED

TEMPRANILLO

Mayford [Eleana Anderson + Bryan Nicholson] – Alpine Valleys, Victoria 2017 'Porepunkah' – <i>Tempranillo</i>	★	18	54	99
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PORTUGUESE INSPIRED

TOURIGA + FRIENDS

L.A.S Vino [Nicolas Peterkin] – Margaret River, Western Australia 2016 'The Pirate Blend' – <i>Touriga Nacional, Tinta Cao, Sousao</i>	★	19	57	118
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BORDEAUX INSPIRED

CABERNET SAUVIGNON

Domaine Naturaliste [Bruce Dukes] – Margaret River, Western Australia 2015 'Rebus' – <i>Cabernet Sauvignon</i>	★	14	42	80
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CABERNET + FRIENDS

Domaine A [Peter + Ruth Althaus] – Coal River Valley, Tasmania 2011 'Petit a' – <i>Cabernet Sauvignon, Merlot, Petit Verdot</i>	★	18	54	98
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Crawford River [Belinda Thomson] – Henty, Victoria 2017 'APIS' Nouveau-Field Blend – <i>Cabernet Sauvignon, Cabernet Franc</i>		10	30	55
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Yarra Yarra [Ian Maclean] – Yarra Valley, Victoria 2005 'Cabernets' – <i>Cabernet Sauvignon, Cabernet Franc, Merlot</i>		-	-	144
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FINISHERS, ONE & ALL.

FORTIFIED + SWEET WINES

Piggs Peake [Steve Langham] – McLaren Vale, South Australia 2018 'Suckling Pig' – <i>Shiraz</i>	14
Chambers Rosewood [Stephen Chambers] – Rutherglen, Victoria N.V 'Old Vine' – <i>Muscat</i>	9
Seppeltsfield [Warren Randall] – Rutherglen, Victoria N.V 'Solero DP 57' Grand Tokay – <i>Muscadelle</i>	14
David Franz [David Franz Lehmann] – Multi-Regional, South Australia 1979 'AD1979' Vintage Port – <i>Shiraz, Cabernet Sauvignon</i>	18
Turkey Flat [Mark Bulman] – Barossa Valley, South Australia N.V <i>Pedro Ximénez</i>	14

DIGESTIF & LIQUEUR

FRUIT

Applewood Distillery 'Limoncello' – Gumeracha, South Australia	8
Crème de Cassis – Nuits-Saint-Georges, France	9
Crème de Mûre – Nuits-Saint-Georges, France	9
Crème de Peche – Nuits-Saint-Georges, France	9
Grand Marnier – Neauphle-le-Château, France	9
Cointreau – Angers, France	10

NUT

Frangelico – Canale, Italy	9
Disaronno 'Liquore Originale' – Saronno, Italy	9
Carter's 'Original' Coffee Liqueur – Gumeracha, South Australia	10

HERB/FLOWER

Domaine de Canton Ginger – Jarnac, France	9
Fernet Branca – Milan, Italy	11
Amaro Averna – Caltanissetta, Italy	8
Amaro Montenegro – Bologna, Italy	9

SPIRITS.

VODKA

AUSTRALIA

666 'Pure' Tasmania [Barley] – Burnie, Tasmania	12
White Light 'Original' – Windsor, Melbourne	9

EUROPE

Ketel One [Wheat] – Schiedam, Netherlands	10
Grey Goose – Picardy, France	14
Russian Standard [Wheat] – St. Petersburg, Russia	8

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AUSTRALIA

Four Winds 'Rare Dry' – Yarra Valley, Victoria	11
Four Winds 'Spiced Negroni' [Bartenders Series] – Yarra Valley, Victoria	13
Cape Byron Distillery 'Brookie's Byron Dry' – Byron Bay, New South Wales	12
Archie Rose 'Signature Dry' – Sydney, New South Wales	11
West Winds 'The Sabre' – Margaret River, Western Australia	9

UNITED KINGDOM

Tanqueray – Bloomsbury, London	8
Tanqueray 'Nº Ten' – Bloomsbury, London	10

SCOTLAND

William Grant & Sons 'Hendrick's' – Girvan, Scotland	11
Bruichladdich Distillery 'The Botanist' – Rhinns, Islay	12

RUM/RHUM

PUERTO RICO

Barcardí 'Carta Oro' – Cataño, Puerto Rico	8
Barcardí 'Gran Reserva' 8yo – Cataño, Puerto Rico	10

TRINIDAD + TOBAGO

Stolen 'Smoked' – Port of Spain, Trinidad and Tobago	9
Angostura '1919' – Port of Spain, Trinidad and Tobago	11

ANTIGUA + BARBUDA

English Harbour 5yo – St. Johns, Antigua and Barbuda	12
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GUATEMALA

Ron Zacapa 'Centenario Sistema Solera 23' – Mixco, Guatemala	14
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WHISKY/WHISKEY

AUSTRALIA

23 rd Street 'Hybrid' Whiskey – Renmark, South Australia	12
Starward – Port Melbourne, Victoria	11
Starward 'Wine Cask Edition: NOVA' – Port Melbourne, Victoria	13
Hellyers Road Distillery 'Original' 10yo – Burnie, Tasmania	15

SCOTLAND

Balvenie 14yo 'Caribbean Cask' – Balvenie, Speyside	16
Bunnahabhain 12yo – Bunnahabhain, Islay	14
Ardbeg 10yo – Ardbeg, Islay	10

IRISH

Jameson – Cork, Dublin	9
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AMERICAN WHISKEY

BOURBON

Buffalo Trace – Frankfort, Kentucky	11
Makers Mark – Loretto, Kentucky	9
Woodford Reserve – Shively, Kentucky	12
Bulleit – Lawrenceburg, Kentucky	10

RYE

Rittenhouse – Mononglea, Pennsylvania	12
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TEQUILA

BLANCO (SILVER)

El Jimador – Amatitán, Jalisco	8
Herradura – Amatitán, Jalisco	11
Fortaleza – Tequila, Jalisco	14
Calle 23 – Los Altos de Jalisco, Jalisco	10

REPOSADO (RESTED & AGED)

Don Julio – Atotonilco el Alto, Jalisco	12
Espolòn – Los Altos de Jalisco, Jalisco	14

AÑEJO (EXTRA AGED)

Ocho – Los Altos de Jalisco, Jalisco	13
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FLAVOURED

Patron 'XO Café' – Atotonilco el Alto, Jalisco	10
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MEZCAL

Del Maguey Vida – San Luis Del Rio, Oaxaca	13
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