**Vinery Foods**

**Our Story.**

**Why shouldn’t your neighbourhood restaurant and bar have a drinks list to challenge anything in the city? Maybe 160 wines and over 200 beers, aperitifs, spirits and liqueurs is overdoing it a bit, but what the heck?**

**Especially when there are so many winemakers, growers and mum and dad vineyards whose livelihood depends on producing terrific wine. It means every drop on the list is there because it’s drinking well now, the grape variety is a wonderful expression of the region or the wine is simply a great match with a particular menu item.**

**When it comes to food, our Chef’s very particular about seasonality and keeping the menu fresh. One week’s the steak’s aged grass-fed Sirloin, the next Hangar. (You don’t see it on menus too often, there’s only one per beast.)**

**Squid or Octopus, Barramundi or Bluefin, it’s her call, as is every accompaniment from bottarga to guanciale, seaweed to ponzu.**

**At least we have the wines to go with them.**

**And don’t ever be shy to say ‘Hey, what’s drinking well, what goes with what?’**

**Especially when you see words like Carmenere, Zibibbo and Greco di tufo amongst the Sauv Blanc and Shiraz.**

**So, feel free to enjoy a drink, a small plate, go the full extravaganza or just pop in late for a nightcap.**

**And if you want ice with your wine, that’s OK too.**

**We do as we please so you can, too.**

**Welcome to Vinery Foods.**

**Now, what can we get you?**

***Contents Page***

**Dining Menu 3**

 **Dessert and Fortified Wines 4**

 **Aperitifs (Aromatised Wines) 5**

 **Pastis, Sherry 6**

 **Spirits – Vodka 7**

 **Spirits – Gin (London Dry, Distilled) 7**

 **Beer and Cider 8**

 **Sparkling/Champagne and White Wines by the glass with tasting notes 9**

 **Rosé and Red Wines by the glass with tasting notes 10**

 **Sparkling wines, Champagne, Rosé 11**

 **Interesting white wine varietals- Pinot Gris and Grigio, Sauvignon Blanc 11**

 **Riesling 11**

 **Chardonnay 11**

 **Interesting Red wine varietals 12**

 **Pinot Noir 12**

 **Cabernet and Cabernet Blends 12**

 **Shiraz, Syrah, and Shiraz Blends 12**

 **Digestifs, Amari (Bitters), Proprietory Liqueurs, Generic Liqueurs 13**

 **Spirits- Tequila 14**

 **Spirits- Tequila, Mezcal 15**

 **Spirits- Rum (Spanish Rum, English Rum) 16**

 **Spirits- Rum (French Rum), Bourbon Whiskey 17**

 **Spirits- Whiskey (Rye Whiskey, Scotch Whisky) 18**

 **Spirits- Scotch Whisky (Islay and the Islands, Lowlands) 19**

 **Spirits- Scotch Whisky (Highlands, Speyside) 20**

 **Spirits- Scotch Whisky (Campeltown, Blended Scotch Whisky), Australian Whisky 21**

 **Spirits- Canadian Whisky, French Whisky, Irish Whiskey 22**

 **Spirits- Japanese Whisky 23**

 **Brandy- Cognac 24**

 **Brandy- Armagnac, Calvados 24**

 **Brandy- Grappa/Marc, Eau De Vie 25**

***Your safety and well being is our priority. Please ensure you sign in to the secure QR code below. Thank you for your understanding.***



***Our Sharing Menu***

**(GF**) Warmed Sicilian Olives 9

**(GF)** Plate of pickles 7

Duck liver parfait, fig chutney 16

**(GF)** Chorizo sausage, chilli pickles 14

**(GF)** Pan seared Haloumi, pistachio honey, sultanas soaked in red wine 14

Whipped Coriander and tahini dip, pomegranate dressing, sumac, lavosh 9

**(GF)** Yamba prawns, eggplant, Indian lime pickle relish, curry vinaigrette 25

Cured South Australian Snapper, enoki mushrooms, sesame dressing, wasabi infused avocado, roe 25

Pork belly spring roll, daikon, pineapple, ponzu, ginger 23

Mushroom, truffle oil and grana padano risotto E21/M30

**(GF)** Steamed broccolini, smoked walnut butter 12

**(GF)** Tumeric spiced cauliflower, Saffron yoghurt, redcurrants, confit garlic 16

Chips, aioli 9

**(GF)** Iceberg salad, carrots, ricotta, snow pea tendrils, green peas 11

Mushroom, truffle oil and grana padano risotto E21/M30

 **(GF)** Chicken roulade, prosciutto, turkish capsicum and walnut dressing 24

**(GF)** Petuna ocean trout *en papillotte,* capsicum, cherry tomatoes, fennel and basil 30

Steak frites, café de paris 33

Wagyu 400gram porterhouse (MS8) for two, sauce soubise, jus 75

**(GF) DENOTES GLUTEN FREE.** **AMEX AND DINERS INCUR A 1.5% SURCHARGE**

***Enquire about our Gift cards available for purchase. You choose the value.***

***Dessert***

White chocolate ice cream, Strawberry jelly, meringue, lemon curd 16

**(GF)**Callebaut chocolate truffle 4

***Cheese, house made lavosh and jam***

***$12 each***

Cropwell Bishop Creamery *Shropshire* Blue *–* Semi hard **cow’s milk,** Nottinghamshire, England

Fromagerie Rouzaire *Brillat Savarin* Triple Crème – Soft ripened **cow’s milk**, Bourgogne, France

Onetik *Chebris* – Semi hard **sheep and goat’s milk** – Basque, France

Le Marquis *Chevre du Pelussin –* soft white mould **Goat’s milk** - Rhône Valley,France

**Dessert and Fortified Wines 60ml Btl**

2018 Bethany Late Harvest*·* **Riesling** Barossa Valley,SA$12

2016 Wild Duck Creek *·* **Shiraz, Cabernet Sauvignon** Heathcote, Vic $16

**Apéritif 45ml**

**An apéritif is usually an alcoholic beverage served prior to a meal, to stimulate the appetite. Normally apéritifs are dry, rather than sweet. Styles of apéritif are vermouth, champagne, pastis, gin and drier styles of sherry, such as fino and amontillado. It is a French word meaning ‘*to open’*, derived from the latin word *aperire.* The apéritif was born in 1846, when Dr Joseph Dubonnet, a French chemist, created a wine-based beverage to ward of malaria. Apéritifs quickly spread to other parts of Europe in the 19th century.**

Aperol, Padua, Italy $12

**Apéritif (aromatised) wines 45ml**

**Aromatized wines are wines that have natural herbs, roots, and/or spices added to give additional flavours. This practice is believed to have begun in ancient Greece around 350 BC. The additives were historically used to hide taste imperfections or to improve longevity; these have now evolved into classic modern styles which include Vermouth. There are three differing styles of vermouth. Dry; otherwise known as French, Sweet; often referred to as Italian, Rosso or red vermouth, and Bianco; a semi-sweet varietal.**

Lillet Blanc, Bordeaux, France $12

Lillet Rose’, Bordeaux, France $12

Noilly Prat, Marseillan, France $12

**Pastis 45ml**

**Pastis is an anise flavoured spirit and aperitif from France, typically containing up to 100g/L sugar and 40-45% alc. First commercialised by Paul Ricard in 1932, enjoying a substantial popularity in France and most especially in the south, pastis emerged 17 years after the ban on absinthe, at a time when the nation was apprehensive of high proof anise drinks in the wake of the absinthe debacle. It is also part of an old tradition of Mediterranean anise drinks that include Sambuca, ouzo, raki and arak. Pastis is often associated with absinthe, yet the two are very different. Pastis does not include wormwood, the herb from which absinthe derives its name. Pastis also obtains its anise flavour from a distillation of star anise and liquorice root, both Asian herbs, whereas absinthe obtains its flavour from green anise, a European herb. Absinthe is also generally higher in alcohol. It is said that absinthe brought about the demise of one Vincent van Gogh.**

Ricard Pastis, Marseilles, France $11

Distillerie de Provence *Grande Absente* Absinthe, Provence, France $14

**Sherry 60ml**

**Sherry is a**[**fortified wine**](http://en.wikipedia.org/wiki/Fortified_wine)**made from**[**white grapes**](http://en.wikipedia.org/wiki/White_grape)**that are grown near the town of**[**Jerez de la Frontera**](http://en.wikipedia.org/wiki/Jerez_de_la_Frontera)**in**[**Andalusia**](http://en.wikipedia.org/wiki/Andalusia)**,**[**Spain**](http://en.wikipedia.org/wiki/Spain)**. Sherry is produced in a variety of dry styles made primarily from the** [**Palomino**](http://en.wikipedia.org/wiki/Palomino_%28grape%29)**grape, ranging from light versions similar to white table wines, such as**[**Manzanilla**](http://en.wikipedia.org/wiki/Manzanilla_%28wine%29)**and [Fino](http://en.wikipedia.org/wiki/Fino%22%20%5Co%20%22Fino), to darker and heavier versions that have been allowed to oxidise as they age in barrel, such as**[**Amontillado**](http://en.wikipedia.org/wiki/Amontillado)**and**[**Oloroso**](http://en.wikipedia.org/wiki/Oloroso)**. Sweet**[**dessert wines**](http://en.wikipedia.org/wiki/Dessert_wine)**are also made, from**[**Pedro Ximenez**](http://en.wikipedia.org/wiki/Pedro_Ximenez)**or [Moscatel](http://en.wikipedia.org/wiki/Moscatel%22%20%5Co%20%22Moscatel) grapes.**

Toro Albalá *Marques De Poley* **Amontillado** **Viejisimo**, Montilla, Spain $14

Equipo Navazos *l Think* **Manzanilla**, Sanlúcar de Barrameda, Spain $12

**Vodka 30ml**

**Possibly the simplest of all spirits, vodka is a distilled beverage consisting mainly of water and ethanol, sometimes with traces of impurities and flavourings. Vodka is traditionally made via the distillation of starches, such as cereal grains, rye or potatoes, however more modern techniques involve the application of other substances, such as fruit and sugar. It is malted, mashed and then left to ferment. The ferment is filtered several times, evaporating impurities until it reaches a certain purity.**

Absolut, (wheat), Åhus, Sweden $9.5

Ciroc, (grapes), Charente, France $16

**Gin 30ml**

**Gin is a spirit which derives its flavour mainly from juniper berries, with herbs & spices called botanicals to add fragrance. Gin has evolved from its humble beginnings as an herbal medicine to be a dominant force in the spirits revolution. It became most popular in Great Britain, when William of Orange, leader of the Dutch Republic, occupied the English and Scottish thrones. Our gin offering is classified in two categories.**

**London Dry 30ml**

**London dry is crisp, dry, heavily juniper and citrus flavoured, light in body and aromatic. London dry doesn’t have to be made in London, most aren’t.**

Tanqueray, Cameron Bridge, Scotland $11

West Winds*The Sabre*, Margaret River, WA $14

Beefeater *24,* London, England $15

Archie Rose Distilling Co. *Signature Dry,* Sydney, NSW $14

Bulldog, Warrington, UK$14

**Distilled Gin 30ml**

**Distilled Gin, probably the newest of all categories, tends to add botanicals such as citrus, cucumber and rose petal.**

Tanqueray Nº 10, Cameron Bridge, Scotland $14

Hendrick’s, Ayrshire, Scotland $14

Roku, Osaka, Japan $13

Melbourne Gin Co., Gembrook, Vic $14

Míl, Dublin, Ireland $15

Prairie Organic, Minnesota, USA $14

|  |  |  |
| --- | --- | --- |
| **Beers** |  |  |
| Coopers(355ml, 2.9%) · **Premium Light Lager** | Regency Park, South Australia | $8 |
|  |  |  |
| Peroni Red (330ml, 4.7%)·**Pale** **Lager** | Lombardy, Italy | $8.5 |
| James Squire *One Fifty Lashes*(345ml,4.5%) **· Pale Ale** | Camperdown, NSW | $8.5 |
| Young Henrys *Newtowner* (330ml, 4.8%)· **Australian Pale Ale** | Newtown, NSW | $9 |
| Kosciuszko(330ml, 4.5%)· **Pale Ale** | Jindabyne, NSW | $9.5 |
|  |  |  |
| Trumer (330ml, 4.9%)·**Pilsner** | Salzburg-Obertrum, Austria | $12 |
| St Feuillien *Grisette Bio* (250ml, 5.5%)·**Witbier** | Le Roeulx, Belgium | $13 |
| St Feuillien *Grand Cru* (330ml, 9.5%) · **Strong Blond Ale** | Le Roeulx, Belgium | $15 |
| Chimay Doree(330ml, 4.8%) · **Golden Blonde Ale** | Baileux, Belgium | $13 |
| Duvel Tripel Hop (330ml, 9.5%) · **Belgian Strong Ale** | Breendonk-Puurs, Belgium | $16 |

|  |  |  |
| --- | --- | --- |
| **Ciders** |  |  |
| Incy Wincy Cyder (500ml, 9%) · *Bottle Conditioned* **Apple Cider** |  Wollombi,NSW | $21 |

|  |
| --- |
|  ***Sparkling white by the glass***  |
| **NV I Castelli *Romeo e Giulietta*** ***·* Prosecco Veneto, Italy** |  **$12(120ml)** |  **$44(500ml)** |  **$55(750ml)** |
| *This well-structured sparkling Prosecco stands out for its luminous straw yellow hue and its stylish mousse. Aromas of Golden Delicious apple lead to an appealing palate of honey, green apple and peach with a lively and refreshing, dry finish.* ***Champagne by the glass* $20(120ml) $70(375ml)** **NV Champagne Delamotte*****·* Chardonnay, Pinot Noir, Pinot Meunier**  |
| *A supremely elegant champagne from one of the finest growing villages in the region. Its pear aromas introduce crisp flavour of citrus and apple that display characteristic complexity and finesse.* *This is a dry and extremely attractive champagne.* |
|  ***White Wine by the glass*** |  **(150ml)** |  **(500ml)** | **(750ml)** |
| **2018 Helen’s Hill · Chardonnay Yarra Valley, VIC** | **$16** | **$48** | **$70** |
| *Subtle nuances of French Oak, flavours of white peach, grapefruits and lemons. Textured with creaminess and richness yet finishing with long crisp acidity. The wine rolls across the palate coating every corner of your mouth.* |
|

|  |
| --- |
| **2017 Tenuta Ulisse *Terre di Chieti* · Pecorino Abruzzo, Italy $17 $16** |

 **$19** | **$50** | **$80**  |
| *Bright yellow in colour, with greenish tinges. Fruit driven with citrus and tropical tones, white peach and exotic fruits such as papaya. Vibrant acid levels on the palate,with a slight balsamic finish. Pecorino is a wine varietal beautifully matched with seafood.* |
| **2019 Astrolabe *Marlborough* · Pinot Gris Marlborough, NZ** | **$15** | **$45** | **$70** |
| *An elegant and nearly dry Pinot Gris. Fresh apple and pear fruit are beautifully crisp and with a nice mineral zing, offering a harmony that is stridently juicy and refreshing. Distinctively balanced for a Kiwi Gris and a hallmark of Astrolabe's clean, classy style.* |
| **2017 Bodega Eladio Santalla · *Hacienda Ucedinos* Godello** **Valdeorras, Spain** | **$16** |  **$45** | **$70** |
| *With a bright yellow color, dense, glyceric and intense, this Spanish goodness is harmonious and ripe with aromas of apricot, citrus, tropical fruit and lemon. On the palate it displays an elegant, unctuous and long palate, fruitiness and some floral notes.*  |
|  |  |  |  |
|  |
|  |  |  |  |
|  |

|  |  |  |  |
| --- | --- | --- | --- |
|  ***Rosé by the glass*** |  |  **(500ml)** | **(750ml)** |
| **2018 Marrenon *Petula* · Syrah, Grenache Luberon, France** |  **$14** |  **$40** | **$65** |
| *An expressive nose on the fruit and slightly crispy. The juicy and lively mouth makes this wine a rosé of character.* *It is characterizeby its roundness and astonishing redcurrant and mango notes. This wine, combining power and freshness,* *is a rosé to be enjoyed with any meal.* |

|  |  |  |  |
| --- | --- | --- | --- |
|  ***Red Wine by the glass*** | **(150ml)** | **(500ml)** | **(750ml)** |
| **2017 Finca Rosal *Old Vine* · Monastrell Yenca, Spain** **Mourvèdre** | **$15**  | **$43** | **$70** |
| *Deep very dark red colour with dark red hue. The nose shows good perfumed lift with scents of ripe black cherries and liquorice evident followed by hints of leather, earth and spice. A medium to full bodied profile of juicy ripe dark cherries, liquorice, plum, earth and spice. Very fine grained tannins.* |
|  ***Mourvèdre*** |  |  |  |
| **2017 Zitta *Union St* · Grenache , Shiraz, Mourvédre Barossa, SA** | **$17** | **$50** | **$80** |
| *The wine is dense red-black in colour. Inviting aromatics leap from the glass. Perfume, violets, cinnamon spice and fruit cake abound with a hint of chocolate. The palate is bright with red and black fruits. Mouth-filling and juicy.* |
|  |  |  |  |
|  |
| **2018 Curator Wine Co *Parishes* · Shiraz Barossa Valley, SA** | **$16** | **$48** | **$75** |
| *Beautifully ripe and inviting, the fragrant bouquet shows blackberry, mulberry, vanillin oak and cake spice aromas, followed by a wonderfully weighted palate that’s plump and flavoursome. The wine offers beautifully layered mouthfeel together with velvety tannins, finishing delectable and lingering.* |
| **2019 Copabella *Single Vineyard* · Pinot Noir Tumbarumba, NSW $15 $45 $70***Lifted and fragrant nose of cherries, herbs and spice. A light and lifted palate dominated by raspberries and cherries and layered with earth and spice. A youthful pinot with subtle complexities appearing on the long, silky finish.* |

|  |  |  |
| --- | --- | --- |
|  |  |  |
| **Sparkling Wines****Sparkling Wine** |  |  |
| NV I Castelli *Romeo e Giulietta* · **Prosecco** | Veneto, Italy | $55 |
| NV Quartz Reef *Methode Traditionelle Brut**·* **Pinot Noir***·* **Chardonnay** | Central Otago, NZ | $75 |
| **Champagne** |  |  |
| NV Delamotte *·* **Chardonnay, Pinot Noir, Pinot Meunier (375ml)** | Le Mesnil-sur-Oger, FR | $70 |
| NV Delamotte *·*  **Chardonnay, Pinot Noir, Pinot Meunier (750ml)** | Le Mesnil-sur-Oger, FR | $140 |
| **Rosé** |  |  |
| 2018 Marrenon *Petula***· Syrah, Grenache** Luberon, France |  $65 |
| 2019 Ultimate Provence **· Syrah, Vermentino, Garnacha Negra, Cinsault** Côtes De Provence, France  |  $75 |

|  |  |  |
| --- | --- | --- |
| **WHITE WINE *Interesting varietals…….*** |  |  |
| 2017 Cordero Di Montezemolo · **Arneis**  |  Langhe-Piedmont, Italy | $80 |
| 2019 Torre Mora *Scalunera* · **Carricante, Catarratto**  |  Etna-Sicily, Italy | $85 |
| 2018 Arnaud Lambert *Clos De Midi* · **Chenin Blanc** |  Brézé, Saumur-Loire Valley, FR | $87 |
| 2017 Domaine Des Baumard *Clos de Saint Yves* · **Chenin Blanc** | Savenniere-Loire Valley, FR | $125 |
| 2017 Tenuta Ulisse *Terre di Chieti***· Pecorino**  | Abruzzo, Italy  | $80 |
| 2019 Astrolabe *Marlborough* · **Pinot Gris**  | Marlborough, NZ | $70 |
| 2019 Astrolabe *Kekerengu Coast ·* **Sauvignon Blanc** | Marlborough, NZ | $75 |
| 2018 Masone Mannu *Petrizza* · **Vermentino** | Sardinia, Italy | $75 |

|  |  |  |
| --- | --- | --- |
| **Chardonnay** |  |  |
| 2018 Helen’s Hill · Chardonnay  |  Yarra Valley, VIC | $70 |
| 2016 Robert Bowen *Block H* |  Pemberton, WA | $80 |
| 2019 Howard Vineyard *Amos* |  Adelaide Hills, SA | $110 |
| 2015 Thompson Estate *The Specialist* |  Margaret River, WA | $140 |
| 2010 Hyde De Villaine  | Napa Valley, USA | $250 |
| 2011 Jean-Louis Chavey *1er Cru Les Folatières*  |  Montrachet-Burgundy,FR | $260 |
| 2013 Fontaine Gagnard *1er Cru Les Vergers* |  Chassagne-Montrachet Burgundy,FR | $300 |

|  |  |  |
| --- | --- | --- |
| **Riesling** |  |  |
|  |  |  |
| 2019 Gala Estate  | Cranbrook, Spring Bay-TAS | $75 |
| 2007 Dr. Búrklin-Wolf *Gaisböhl* | Pfalz, Germany | $210 |
| 2008 Prinz Von Hessen *Johannisberger Klaus Auslese(*375ml) | Rheingau, Germany | $90 |
| 2009 Weingut Dreissigacker *Christ*(dry) | Rheinhessen, Germany | $220 |
| 2012 Weingut Dreissigacker *Geyersberg* | Rheinhessen, Germany | $285 |
| 2009 Joh. Jos. Prüm *Graacher Himmelreich Kabinett* | Mosel, Germany | $170 |
| 2007 Trimbach *Cuvée Frédéric Emile* | Alsace, France | $210 |
| 2009 Trimbach *Clos St Hune*  | Alsace, France | $440 |

|  |  |  |
| --- | --- | --- |
| **RED WINE *Interesting Varietals….*** |  |  |
| 2016 Masone Mannu *Zòjosu* *·* **Cannonau** Sardinia, Italy | $85 |
| 2017 Terra Noble *Gran Reserva ·* **Carmenere** Maule Valley, Chile | $90 |
| 2010 Masi *Costasera Classico Amarone Della Valpolicella ·* **Corvina, Rondinella, Molinara** Verona, Italy | $350 |
| 2007 Masi *Mazzano* *Amarone Della Valpolicella ·* **Corvina, Rondinella, Molinara** Verona, Italy | $720 |
| 2017 Cordero Di Montezemolo *·* **Dolcetto**  Alba-Piedmont, Italy | $75 |
| 2014 Chateau Grange Cochard *Côtes du Puy ·* **Gamay** Morgon-Beaujeolais, France | $105 |
| 2017 Longline *Albright ·* **Grenache** McLaren Vale, SA | $70 |
| 2018 Kay Brothers *Griffon’s Key* *·* **Grenache** McLaren Vale, SA | $115 |
| 2010 Domaine Grand Veneur *Les Origines ·* **Grenache, Shiraz,Mourvedre** Chateauneuf-du-Pape, Sth Rhone, FR | $175 |
| 2018 Accuro *The Protector ·* **Malbec** | Mendoza, Argentina | $60 |
| 2012 Accuro *Inspirado* *·* **Malbec, Cabernet** | Mendoza, Argentina | $95 |
| 2013 Viña Alicia *Las Compuertas ·* **Malbec** | Mendoza, Argentina | $140 |
| 2017 Tenuta Ulisse *Amaranta di Ulisse ·* **Montepulciano D’Abruzzo** | Abruzzo, Italy | $100 |
| 2016 Torre Mora *Scalunera ·* **Nerello Mascalese, Nerello Cappuccio** | Etna-Sicily, Italy | $80 |
| 2017 Vigneti del Salento *Zolla* · **Primitivo di Manduria** | Puglia, Italy | $80 |
| 2018 Tenuta Mara *Maramia* · **Sangiovese** | Emilia Romagna, Italy | $150 |
| 2012 Abadía de Acón *Reserva* · **Tempranillo** | Ribera Del Duero, Spain | $160 |

|  |  |  |
| --- | --- | --- |
| **Cabernet and Cabernet Blends** |  |  |
| 2009 Château Rahoul · Merlot, Cabernet, Petit Verdot, Cab Franc**(1.5L)** Graves-Bordeaux,France | $330 |
| 2016 Helen’s Hill *Old Orchard Block 8* · Cabernets Yarra Valley, Vic | $80 |
| 2018 Chateau De Coulaine · Cabernet Franc |  Chinon-Loire Valley, France | $85 |
| 2014 Robert Bowen · Cabernet Sauvignon |  Mt Barker, WA | $90 |
| 2017 Kay Brothers *Cuthbert* · Cabernet Sauvignon |  McLaren Vale, SA | $110 |
| 2006 Reschke *Bos* · Cabernet Sauvignon |  Coonawarra, SA | $120 |

|  |  |  |
| --- | --- | --- |
| **Pinot Noir** |  |  |
| 2019 Copabella *Single Vineyard* · Pinot Noir  |  Tumbarumba, NSW | $70 |
| 2018 Port Phillip Estate *Balnarring* · Pinot Noir  |  Mornington Peninsular, Vic | $85 |
| 2016 Clarence House *Reserve* · Pinot Noir  | Coal River, TAS | $110 |
| 2016 Chard Farm *Mason ·* Pinot Noir | Parkburn-Central Otago, NZ | $150 |
| 2017 Arnaud Baillot *·* Pinot Noir | Bourgogne-Burgundy, FR | $95 |
| 2017 Arnaud Baillot *Montrevenots ·* Pinot Noir | Beaune-Burgundy, FR | $160 |

|  |  |  |
| --- | --- | --- |
| **Shiraz** |  |  |
| 2018 Curator Wine Co *Parishes* · Shiraz  | Barossa, SA | $75 |
| NV ’16,’17,’18 Eloquesta· Shiraz  |  Mudgee, NSW | $80 |
| 2010 Lonely Vineyard *Stone Hut* · Shiraz  |  Eden Valley, SA | $130 |
| 2010 Zitta *Single Vineyard* · Shiraz |  Greenock-Barossa Valley, SA | $120 |
| 2018 JC’s Own · Shiraz  |  Greenock-Barossa Valley, SA | $145 |
| 2010 Bilancia *La Collina* · Syrah  |  Hawkes Bay, NZ | $260 |

**Digestifs**

**A digestif is an alcoholic beverage served after a meal, in essence to aid digestion. The term can be wide sweeping and generic, often overlapping aperitifs. Common digestifs include cognac, armagnac, eaux de vie, calvados, fortified wines such as port and madeira, liqueurs (bitter or sweet), distilled liquor such as single malt whisky, premium rum and tequila. Some digestifs are taken purely for their calminative effect, especially bitter digestives, which contain calminative herbs. These generally contain more alcohol, are quite herbaceous, and referred to in Italy as *Amari*.**

**Amari (Bitters) 30ml**

Amaro Averna, Sicily, Italy $12

Fernet Branca, Milan, Italy $12

**Proprietary Liqueurs 30ml**

**Sweeter types of digestives are categorised into proprietary and generic liqueurs. Proprietary liqueurs are liqueurs made by the one company, most often to very guarded and ancient recipes. Alcohol levels tend to range from 15 to 55% alc.**

Chartreuse *Yellow*, Voiron, France $12

Chartreuse *Green,* Voiron, France $12

Chambord, Loire Valley, France $11

Grand Marnier, Paris, France $11

Drambuie, Glasgow, Scotland $12

Frangelico, Canale, Italy $12

Strega, Campania, Italy $10

Dom Benedictine, Normandy, France $11

**Generic Liqueurs 30ml**

**Generic liqueurs are almost always higher in sugar than proprietary, lower in alcohol, and have a fruit, herb or nut base. These liqueurs are made by a large number of companies.**

Cantine Pellegrino Limoncello, Sicily, Italy $14

Ameretto Di Saronno, Saronno, Italy $11

Vedrenne *Fleur de Sureau Elderflower,* Nuits-Saint-Georges, France $11

**Presenting our fine Spirits selection.**

**We’ve put together a spirits list, consisting of spirits we believe reflect a true representation of the style and character of each individual spirit. Most of these spirits are best served neat, able to be enjoyed just as they are. However, ice, water and/or coke may well do it for you. Sadly, we tend to know spirits as those that are skulled, and/or blended with cocktails. Not these. Proper glassware further enhances the true character of these spirits.**

**We search high and low for these spirits, often accidently stumbling across these whilst dealing with distribution companies, spirit houses, the internet even, and customer recommendations. We endeavour to always find new and exciting spirits, giving you an insight into what small, passionate distillers are crafting, showcasing and producing.**

**We do hope you enjoy…**

**Tequila 30ml**

**Tequila is the name of a specific region in Mexico, known to produce a distilled beverage from a blue agave plant. The region contains largely red volcanic soil, perfect for the agave plant. Agave grows differently, depending on the region. Blue agave grown in the highlands tends to grow larger, hence offering a sweeter flavour and aroma. Agave grown in the Lowlands however, tend to produce a more herbaceous flavour and fragrance.**

**We carry 4 ‘types’ of Tequila. They are:**

**Blanco** (aka Crystal, Plata, Silver), a white agave spirit unaged & bottled, stored immediately after distillation or aged less than 2 months in stainless steel or neutral oak.

**Reposado** (‘Rested’) tequila is aged for 2-12 months in oak barrels, usually in American white oak. Reposado is darker than blanco, from this oak treatment, enhancing depth and flavour.

**Añejo** (‘Aged’ or ‘Vintage) tequila has been aged for a minimum of 1 year but less than 3 years in oak barrels. A darker spirit again with more robust and rich characters enhanced by further oak treatment.

**Extra Añejo** (‘Extra aged’) Extra añejo tequilas are aged for a minimum of 3 years in vintage oak barrels. Although the colour does not differ greatly from Añejo tequilas, there is an increased intensity in flavour and depth of characteristics.

**Tequila Valley (The Lowlands), Jalisco 30ml**

Gran Centenario *Plata* $13

Gran Centenario*Añejo* $14

Gran Centenario Hibiscus *Reposado* $14

1800 *Reposado* $15

Jose Cuervo Tradicional *Reposado* $12

JoseCuervo *Reserva de la Familia* Platino *Blanco* $21

Jose Cuervo Reserva de la Familia *Extra Añejo* $31

**Los Altos (The Highlands), Jalisco 30ml**

Café Patrón Silver $14

Don Julio *Reposado* $15

Don Julio 1942 *Extra Añejo* $30

**Mezcal 30ml**

**Mezcal is a distilled alcoholic beverage made from the maguey plant (a form of agave), native to Mexico. The Mezcal plant grows in many parts of Mexico, though most is produced in Oaxaca, southern Mexico. Mezcals tend to have a higher ABV (alcohol by volume) content than tequilas. Unlike Tequila, Mezcal can be made from 11 types of agave.**

Pierde Almas *Joven*, *Dobadaán,* Oaxaca $18

**Rum, Ron, Rhum 30ml**

**Rum, Ron, Rhum is a**[**distilled**](http://en.wikipedia.org/wiki/Distilled_beverage)[**alcoholic beverage**](http://en.wikipedia.org/wiki/Alcoholic_beverage)**made from**[**sugarcane**](http://en.wikipedia.org/wiki/Sugarcane)**by-products, such as**[**molasses**](http://en.wikipedia.org/wiki/Molasses)**, or directly from sugarcane**[**juice**](http://en.wikipedia.org/wiki/Juice)**, by a process of**[**fermentation**](http://en.wikipedia.org/wiki/Fermentation_%28food%29)**and**[**distillation**](http://en.wikipedia.org/wiki/Distillation)**. The distillate, a clear liquid, is then usually aged in**[**oak**](http://en.wikipedia.org/wiki/Oak)**barrels.The many variables of rum production, coupled with a lack of legal oversight leads to many different styles and flavour profiles in the finished product. The best way to categorize rum is by the languages spoken in the places they're made. First is the *Spanish* style rum (*Ron*), which includes those made in Puerto Rico, Cuba, Nicaragua, Panama, Colombia and Venezuela. These are typically lighter and smoother in style.**

Ron Zecapa *Centenario XO Solero Grand Reserva Especial,* Guatamala$29

Flor de Cana, *Centenario 12 y.o*, Nicaragua $18

El Dorado *12 y.o*, Demerera, Guyana $17

Kirk and Sweeney *12 y.o*, Dominican Republic $21

Matasulem *Gran Reserva 15 y.o*, Dominican Republic $14

Pampero, Anniversario, *Extra Añejo*, Venezuela $20

Diplomatico *Reserva Exclusiva*, Venezuela $15

Diplomatico *Ambassador,* Venezuela $35

**Second are rums from the *English* speaking parts of the Caribbean: Barbados, Trinidad and Tobago, Belize and Jamaica. These are typically heavier, with lots of fruity notes, spicy flavours, and a strong base of molasses flavour.**

Gosling’s *Black Seal, 80 Proof*, Bermuda $13

Gosling’s *151 Proof*, Bermuda $18

Gosling’s *Family Reserve Rum*, Bermuda $25

Pusser’s *British Navy*, British Virgin Islands $12

Appleton *Reserve 21 y.o,* Jamaica $30

Angastura 7 y.o, Trinidad $11

Angastura *1824 12 y.o*, Trinidad $20

Angastura *1919 8 y.o,* Trinidad $12

Brinley Gold *Vanilla Rum*, St Kitts $11

Brinley Gold *Coffee Rum,* St Kitts $11

**French Rum 30ml**

**Rhum Agricole are rums that come from the *French* speaking islands of Martinique, Haiti and Guadaloupe. These are made from cane juice, rather than the usual molasses. Typically, rhum agricole tend to be drier and earthier, with a grassy mouth feel. Brilliant for a whisky lover, willing to try something different.**

Trois Rivières 8 y.o, Martinique $24

La Mauny VSOP, Martinique $19

Barbancourt *5 Star Réserve Spéciale, 8 y.o*, Martinique $17

Rhum J.M XO, Martinique $18

Marie Galante *Brut de Fût Année 2003*, Guadeloupe $30

Riviere Du Mat *XO*, Réunion Island $32

**Bourbon Whiskey 30ml**

**Bourbon whiskey is a type of American whiskey, taking its name from Bourbon County, Kentucky. In 1964, the**[**US Congress**](http://en.wikipedia.org/wiki/United_States_Congress)**recognized bourbon whiskey as a “distinctive product of the United States”, with a resolution passed to declare Bourbon “Americas Native Spirit”. Guidelines for producing Bourbon are quite strict, with 51% of the grain having to be corn, the bourbon must spend a minimum of two years in new charred oak barrels, and nothing added except for spring water.**

Hudsons *Baby*, New York $18

Woodford Reserve *Classic Malt,* Versailles $30

Basil Hayden’s *8 y.o*, Frankfort $12

Jim Beam *Small Batch 9 y.o,* Clermont $12

Jim Beam *1795, Clermont* $35

Makers Mark *46,* Loretto $15

Wild Turkey *Rare Breed,* Lawrenceburg $14

Wild Turkey *Forgiven*, Lawrenceburg $15

Wild Turkey *Kentucky Spirit 101,* Lawrenceburg $18

**Rye Whiskey 30ml**

**Rye whiskey must by US law contain at least 51% rye mash. Usually the rest is comprised with corn and/or malted barley. Rye whiskey largely disappeared after prohibition in 1933, but found renewed growth at the start of the 21st century. Rye tends to impart more spice and fruit flavour to the whiskey, whereas bourbon tends to sit on the sweeter side.**

Bulleit, Lawrenceburg $12

Rittenhouse *100 Proof,* Pennsylvania $12

Michter’s *U.S\*1 Single Barrel,* Louisville $13

High West *Double Rye,* Utah $14

Knob Creek *Small Batch 100 Proof,* Clermont $16

**Tennessee Whiskey 30ml**

**Tennessee whiskey must be produced in Tennessee, U.S. It is produced in precisely the same way as Bourbon, with 51% corn mash. The major difference is that they must be filtered through maple charcoal prior to bottling, giving a distinct long, clean, and a very, very smooth finish.**

Jack Daniel’s *Single Barrel* *Select,* Lynchburg $15

**Scotch Whisky 30ml**

**A single malt whisky is a**[**whisky**](http://en.wikipedia.org/wiki/Whisky)**made at one particular distillery from a**[**mash**](http://en.wikipedia.org/wiki/Mash_ingredients)**that uses only**[**malted**](http://en.wikipedia.org/wiki/Malt)**grain, most often**[**barley**](http://en.wikipedia.org/wiki/Barley)**. Under**[**Scotch Whisky Regulations**](http://en.wikipedia.org/wiki/Scotch_Whisky_Regulations_2009)**, a "Single Malt Scotch Whisky" must be made exclusively from malted barley must be distilled using**[**pot stills**](http://en.wikipedia.org/wiki/Pot_still)**at a single distillery, and must be aged for at least three years in oak casks of a capacity not exceeding 700 litres. Different years in wood, different cask woods & finishes, varying peat levels, and proof levels, to even specific barley varieties. Never in the history of whisky has there been such an enormous range, style, expression and high-quality single malt to choose from.**

**Islay and the Islands 30ml**

**Islay whisky is unmistakeably big, bold, brash and bruising. Words such as iodine, salt, smoke and seaweed are used to describe the flavour profiles of this region. Islay’s swamps and wetlands are responsible for producing peat levels not seen in other whisky regions in Scotland.**

Bruichladdich *Octomore* *5 y.o Oak Cask,* Islay $55

Laphroaig *Quarter Cask*, Islay $28

Laphroaig *Triple Wood*, Islay $25

Laphroaig *18 y.o*, Islay $27

Laphroaig *Select American Oak Cask*, Islay $16

Caol Ila *12 y.o*, Islay $19

Caol Ila *2001 Distiller’s Edition, Moscatel Cask,* Islay$23

Ardberg *Uigeadail*, Islay $21

Talisker *Storm,* Isle of Skye $15

**Highlands 30ml**

**The Highlands is Scotland’s largest whisky region, meaning that the Highland's Whiskies often have highly individual flavours and ingredients. More often than not, the styles tend to range from light to medium bodied, and exuding grassy and floral notes.**

Oban *14 y.o* $16

The Macallan *1824 Ruby*, Aberlour $34

Glenmorangie *The Nectar D’Or,* Ross-Shire $14

Glenmorangie *Quinta Ruban,* Ross-Shire $18

Glenmorangie *La Santa,* Ross-Shire $14

**Speyside 30ml**

**Speyside's broad range of flavours is thanks to the large number of distilleries within its borders. Whilst it’s geographically a part of the Highlands, its sheer number of distilleries means it's classed as its own region. Whiskies from this region can range from light and grassy, all the way up to rich and sweet. They're easy to enjoy, yet also complex, making them perfect for both Whisky newcomers, as well as seasoned experts.**

The Glenlivet *18 y.o* $18

Glenfiddich *21 y.o Gran Reserva, Rum Cask* $36

The Balvenie *17 y.o, Double Wood* $33

The Balvenie *21 y.o Port Wood* $46

**Campbeltown 30ml**

**Once a thriving town producing wonderfully full bodied and mildly peaty single malts, Campbeltown now only contains three distilleries, a far cry from a once thriving 28. Characteristics include a defined dryness with pungency, smoke and a solid salinity. Imagine a cross between the Lowlands and the Western Highlands with a pinch of salt thrown in for good measure.**

Longrow 14 y.o $19

Springbank Vintage 1997, Batch No. 2 $22

Springbank 9 y.o, ‘Gaja Barolo Cask’ $26

Springbank 18 y.o $33

**Blended Scotch Whisky 30ml**

**Blended Scotch typically comprises a combination of single malt Scotch whiskies and grain whiskies, and is often more balanced, less expensive and easier to drink than their single malt counterparts. They are so popular worldwide that blended Scotch accounts for about 90% of all whisky production in Scotland.**

Johnnie Walker *Double Black*, Ayrshire $15

Johnnie Walker *Green Label,* Ayrshire $19

Johnnie Walker *Platinum 18 y.o,* Ayrshire $20

**Whisky 30ml**

**Australia is currently home to 24 whisky distilleries. Australia may not be the logical choice for whisky production due to its dry climate, but with rich natural resources, pristine water, and a long history of distillation expertise, exceptional quality whisky is guaranteed. So much so that in 2014, an Australian single malt whisky was judged as the “World’s Best Single Malt Whisky”, the first time in the history of the World Whiskies Awards this award has not been awarded to Scotland or Japan.**

Lark *Cask 520 Port Wood,* Hobart $28

Lark *Barrel 472 Sherry Cask*, Hobart $36

Sullivan’s Cove American Oak Cask, Hobart $28

**Canadian Whisky 30ml**

**Canadian Whisky is a type of whisky produced in Canada, mostly blended multi grain liquors, generally containing a larger percentage of corn spirits. They are typically lighter and smoother than other whisky styles. Canadian whisky must also be aged for a minimum of three years.**

Canadian Club *Classic 12 y.o,* Ontario $12

Royal Canadian Small Batch, Alberta $14

**French Whisky 30ml**

**Michel Couvreur is a Belgian born trader who imports Scotch whiskies to his facilities in Burgundy, France, where they undergo a slow ageing process in sherry casks. This does sound quite unusual, however the result is a lovely unfiltered whisky blended from over fifty different malts.**

Michel Couvreur *The Unique, 4 y.o*, Oak Matured$18

Michel Couvreur *Blossoming Auld Sherried,* Pedro Ximenez Casks$40

Michel Couvreur *Special Vatting 12 y.o* $28

Michel Couvreur *Fleeting, 14 y.o Intense Red* $26

Pietra e Mavela(P&M) *7 y.o,* White and American Oak, Corsica, France $23

**Irish Whiskey 30ml**

**Irish whiskeys are seen to be smooth, fruity, malty and often honey sweet in flavour. The Irish claim to be the first distillers, though the Scots don’t agree. Malt and barley are most often the dominant ingredients used in the process of producing Irish whiskey, known as pot stilling.**

Jameson’s *18 y.o*, Cork $36

Coonemarra, Cooley $12

Redbreast *12 y.o,* Cork $18

Bushmill’s *10 y.o*, County Antrim $12

Bushmill’s *16 y.o*, County Antrim $17

**Japanese Whisky 30ml**

**Less than a century old and with only a handful of distilleries, Japanese whisky has moved fast to develop its own unique style – or rather styles – and has met with growing acclaim in the West in recent years. From light and precise to smoky and fat, its malts and blends offer a world of whisky in miniature.**

Nikka *Miyagikyo 12 y.o,* Sendai $36

The Yamazaki *12 y.o,* Yamazaki Distillery $52

The Yamazaki *Distiller’s Reserve,* Yamazaki Distillery $32

The Hakushu *12 y.o*, Hakushu Distillery $48

The Hakushu *Distiller’s Reserve,* Hakushu Distillery $28

**Cognac 30ml**

**Named after the town of Cognac in France, cognac is a variety of brandy and is made under the strictest of guidelines. The brandy must be double distilled in copper pot stills, and aged for at least two years in French ‘limousin’ barrels. Ugni Blanc must be the dominant grape used in the process. The best cognac hails from the area inside of Cognac called Petite Champagne and Grande Champagne. The length of time a cognac sits in the barrel determines the relative quality of the cognac. No cognacs may be blended from spirits less than two years old.**

**Official grades of cognac are as follows:**

* **Very Superior (VS) - stored in the barrel for a minimum of two years**
* **Very Superior Old Pale (VSOP) - stored in the barrel for a minimum of four years**
* **Extra Old(XO) or Napoléan – stored in the barrel for a minimum of six years.**

Hennessy VS, Cognac $13

Domaine Frapin VSOP *Premier Cru*, Grande Champagne $18

Tesseron XO *Lot Nº 76* Tradition, Grande Champagne $30

Paul Giraud VSOP, Grande Champagne $17

Dudognon *1er Cru, 30 y.o Reserve de Ancêtres*, Grande Champagne $33

Normandin Mercier VSOP, Grande and Petite Champagne $17

Jean Grosperrin 1980 *Cognac de Collection 1er Cru,* Grande Champagne $37

**Armagnac 30ml**

**Armagnac is the oldest distilled brandy in France. It is produced in the Gascony region in south west France. The three main areas of production within this region are Bas Armagnac, Tenareze and Haut Armagnac, with Bas Armagnac considered the best.**

**The main differences between armagnac and cognac:**

* **Grapes – Armagnac is made from 10 different local varieties. Cognac is largely made from the ugni blanc grape.**
* **Barrel – Armagnac is aged in a local black oak barrel. Cognac is aged in limousin oak**
* **Distilling – Armagnac is made in a continuous still. Cognac is made in a pot still**
* **Aroma and taste – Armagnac is generally more fragrant, showing more biscuit and violet characters and has a drier finish. Cognac is often adjusted with sugar providing a sweeter finish.**

1967 Comte de Lamaestre, Bas Armagnac $35

1979 Comte de Lamaestre, Bas Armagnac $20

Casterade XO *20 y.o,* Bas Armagnac $18

1975 Francis Darroze *Domaine de Tillet,* Bas Armagnac $40

1984 Lacourtoisie, Grande Bas Armagnac $30

1962 Delord, Bas Armagnac $42

1985 Delord, Bas Armagnac $22

**Calvados 30ml**

**Calvados is an apple brandy, from the French region of Lower Normandy. It is made by distilling apple cider and is then aged for at least two years in oak casks, before it can be sold as calvados. The longer it is aged, the smoother the drink becomes. Usually, the maturation goes on for several years. The nose and palate are delicate with concentration of aged apples and dried apricots balanced with butterscotch, nut, and chocolate aromas.**

2000 Victor Gontier *Vieille Rèserve*, Domfrontais $24

Adrien Camut *6 y.o*, Pays d’Auge $18

Adrien Camut *Privilege 18 y.o*, Pays d’Auge $30

Roger Groult *Venerable* 25 *y.o*, Pays d’Auge $32

**Grappa/Marc 30ml**

**Grappa is a fragrant, grape-based**[**pomace brandy**](http://en.wikipedia.org/wiki/Pomace_brandy)**of Italian origin that contains 35%–60% alcohol. It is considered the national brandy of Italy. It is made by** [**distilling**](http://en.wikipedia.org/wiki/Distillation)**the skins, pulp, seeds, and stems (the pomace) left over from**[**pressing**](http://en.wikipedia.org/wiki/Pressing_%28wine%29)**the grapes in winemaking. Young grappa is very fiery, but it mellows when matured in wood. The French also produce a pomace brandy, known as Marc. This is produced in exactly the same fashion.**

Fratelli Brunello *Grappa di Moscato,* Veneto, Italy $18

Fratelli Brunello *Grappa La Scura,* 12 months in Oak,Veneto, Italy $22

Château Mont-Redon *Vieux Marc de Châteauneuf du Pape*, Villé, France $14

Bertrand *Marc de Gewürztraminer*, Alsace, France $18

**Eau De Vie 30ml**

**An eau de vie (**[**French**](http://en.wikipedia.org/wiki/French_language) **for "water of life") is a clear, colourless** [**fruit brandy**](http://en.wikipedia.org/wiki/Fruit_brandy) **that is produced by means of fermentation and double distillation. The fruit flavour is typically very light. Ripe fruit is fermented, distilled, and quickly bottled to preserve the freshness and aroma of the parent fruit. *Eaux de vie* are typically clear as they are not aged in wooden casks.. Although this is the usual practice, some distillers choose to age their products in wooden casks before bottling.**

M. Chapoutier *Fine Eau de Vie, 25 y.o,* Cote du Rhône, France $18