

Wine



White Wine

Redbank, 'The Long Paddock' Sauvignon Blanc – King Valley, VIC Aromas of passionfruit and citrus zest with subtle notes of guava and freshly cut grass.	G/11	B/50
Killimoon Wine Co. Sauvignon Blanc – Marlborough NZ Crisp and refreshing, herbaceous and dry, with a hint of passionfruit, melon and lime.	G/12	B/54
Koonowla Estate, Ringmaster Riesling - Clare Valley, SA Mouth filling grapefruit and citrus flavour, with a zesty long acidic finish.	G/11	B/50
Marty's Block, Unwooded Chardonnay – Murray River, SA A clean, crisp palate with aromas of ripe stone fruit, hints of grapefruit and lemon myrtle.	G/11	B/50
Angove Family Crest, Chardonnay - McLaren Vale, SA Clean and refined, the mineral palate had good length and a fresh oak finish.	G/12	B/54
Chalk Hill Blue, Moscato - McLaren Vale, SA Crisp, fresh and bursting with fruity grape flavours, with a clean sweeter style finish.	G/10	B/46
HaHa, Pinot Gris – Hawkes Bay, NZ Rich and textural with sweet spice, florals and rich stone fruit. Fresh citrus acidity carries the long, crisp finish.	G/12	B/54
Corte Giara, Pinot Grigio – Veneto, ITY A palate of ripe apples and pears with a delicate hint of sweet cherries and orange peel.	G/11	B/50

Rose

Conde Valdemar, Rose – Rioja, SPN Strawberries and cream, a hint of red currant, mandarin and white flowers with a fresh crisp acidity.	G/11	B/50
La Vielle Ferme Cotes du Ventoux, Rode – Rhone, FRA Aromas of rose petals and citrus, flavours of grapefruit and fresh fruit make this an intense balanced rose.	G/12	B/54

Sparkling

Villa Jolanda, Prosecco - Veneto, ITA Pale straw in colour, with a clean and lively apple and pear aroma, with a light and well balanced dry finish.	G/12	B/54
Anags, Brut Premium Cuvee – SA Distinctive fruit characteristics. The Pinot Noir has strawberry, cream and biscuit characters which are complimented by citrus fruits from the Chardonnay giving the wine length and finesse.	G/11	B/50

champagne

G.H Mumm, Cordon Rouge Brut – Champagne, FRA Combining Pinot Noir, Pinot Meunier and Chardonnay together has created a delicious Champagne with rich bubbles and scents of fresh fruit and caramel.		B/95
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Wine



Red Wine

Mondiale, Shiraz - McLaren Vale, SA	G/11	B/50
Deep red with inky hues, this medium to full bodied wine shows soft warm characters and finishes with rich fruit flavours, and soft mouth filling tannins.		
Fat Fish, Shiraz – Barossa Valley, SA	G/12	B/54
Medium bodied and spicy with blackberry, blackcurrant and lingering cocoa undertones.		
Ventisquero, Pinot Noir – Valle de Casablanca, CHL	G/11	B/50
Earthy and savoury with aromatic herbs and ripe dark fruit. Chalky texture and fine balanced acidity.		
Sensi, Pinot Noir - Veneto, ITA	G/12	B/54
Juicy and ripe with cherry flavours, laced up with fresh acidity and an edge of tannins. Plummy fruit typical of Italian pinot noir with appetizing black cherry aromas and a hint of cedary oak.		
Churchview, Merlot - Margaret River, WA	G/11	B/50
The nose displays aromas of mulberries, black cherries and plums with a subtle spice. Careful application of French Oak adds caramel, vanilla and some earthy spice.		
Stone Gate – McLaren Vale, SA	G/11	B/50
Rich, lush mulberry and cassis flavour with soft chalky tannins, dark chocolate and anise notes.		
Sisters Run, Old Testament Cabernet – Coonawarra, SA	G/12	B/54
Rich, silky texture and elegant structure carrying ripe spicy dark fruits with notes of menthol and clove.		
Valdemoreda, Tempranello – Rioja, SPN	G/11	B/50
Soft red fruit palate with a smooth earthy texture. Notes of rhubarb crumble, baked strawberries and vanilla cream.		
El Payador, Malbec - Mendoza, ARG	G/11	B/50
Medium body, with vibrant red berry flavours framed by rounded tannins and a savoury complexity.		

Dessert Wine

Vasse Felix, Cane Cut Semillon	G/10	B/46
Beautiful barley sugar and lemon scented gum opening to fragrant toffee with lemon sorbet.		