

SPARKLING

1. PIERRE DE VILLE SPARKLING (house) 8/38

Vin de Mousseux, France

Full flavours of stone fruit, citrus and melon, exhibiting rich yeasty complexity, light biscuit characters with just a hint of honey on the palate.

A wine for all occasions and a variety of foods, cheese, shellfish or fruit, and don't forget your favourite dessert.

2. CIELO 'Love Story' PROSECCO 10/45

Montorso, Italy

Versatile & delicious. Fun and informal bubbly with fresh and fruity flavours.

A great sparkling. And for all the romantics out there, the name was inspired not by Taylor Swift's song, but by the story of Romeo and Juliet - whose castle overlooks the beautiful Cielo vineyards.

Drink with seafood, on its own, or with light meals.

3. CHAMPAGNE POMMERY BRUT ROYAL NV 89

Reims – Champagne, France

Created in 1874, the world's first ever 'Brut' (dry) Champagne. A seamless mix of pure fruit & beautifully toasty aromas, bright acidity and a soft velvety finish. A blend of Chardonnay, Pinot Noir & Pinot Meunier. World Champion NV Brut Blend at the Champagne & Sparkling Wine World Championships.

Perfect with everything seafood, and perfectly good all by itself.

WHITE WINE

4. BEELGARA ESTATE SEM SAUV BLANC(house) 8/38

Beelbanger, NSW – 2016

The palate is fine and dry, with soft fruit salad flavours, finishing with crisp acidity and excellent balance. A touch more savoury than a straight Sauvignon Blanc.

This wine lends itself to a wide variety of foods.

5. PASQUA 'LE COLLEZIONI' PINOT GRIGIO 10/45

Veneto, Italy – 2015

A pleasant, fruity wine with notes of apricot, pear, and hints of floral.

Fresh and well balanced on the palate, the wine has a silky texture.

Ideal companion for cooked seafood & spicy dishes.

6. HASELGROVE STAFF CHARDONNAY 12/46

Adelaide Hills, South Australia – 2015

Aromas of buttered popcorn. The palate has many dimensions with good acidity and freshness of apple blossom and fleshy white peaches, a buttery creaminess and spicy French oak giving palate warmth and a long, lingering finish.

Enjoy with chicken or seafood.

WHITE WINE

7. LAWSONS DRY HILLS PINOT GRIS 12/48

Marlborough, New Zealand – 2015 – Bio Dynamic

Pip fruit & nectarine flavours abound with background notes of nougat and spice. Full and rich, slightly off-dry with layered texture. This is a delicious expression of Marlborough Pinot Gris. Enjoy with chicken, seafood, & soft rich cheeses.

8. EM'S TABLE RIESLING 13/52

Clare Valley, South Australia – 2013 – Certified Organic

A fragrant Riesling with orange blossom and lime notes, delicate yet elegant palate with lemon and lime flavours finishing with crisp clean natural acidity. Produced from Organic Riesling (certified by NASAA). Bold and ripe showing crystal-clear Riesling purity. This wine matches seafood particularly well—especially with a fresh squeeze of lemon or lime over your fish.

9. ROMEO & JULIET BIANCO SENTIMENTO 14/55

Veneto, Italy – 2014

On the palate, it shows aromas of citrus fruits, almonds and peaches on the nose, followed by a palate which is refreshing and well balanced with a lingering finish. Smoky oak undertones make this a perfect wine for smoked fish & oysters.

10. SANTA MARGHERITA 'IMPRONTA DEL FONDATORE' PINOT GRIGIO 60

Alto Adige, Italy – 2013

Classic pear and apple flavours with hints of florality & citrus. The palate is dry, revealing substantial structure, with a lingering, refreshing savouriness. A versatile wine of outstanding personality & quality. Drink with cooked seafood, chicken dishes, or spicy cuisine.

11. JONES ROAD 'NEPEAN' CHARDONNAY 65

Mornington Peninsular, VIC – 2013 – Vegan Friendly

This top-tier chardonnay is precise, intense and rippling with concentration & nerve. Fresh-cut new French oak offers aromas of grilled hazelnuts, vanillin & spice with nougat and ripe pears, grapefruit citrus and florals – very complex. The palate has fine etched acidity and savoury nutty barrel fermentation flavours. A piercing and liner wine with restrained grapefruit flavour, finishing crisp and mouth-wateringly fresh. Best served with chicken or shellfish.

12. SMIDGE PEDRA BRANCA SAUV BLANC 68

Adelaide Hills, South Australia – 2013 – Vegan Friendly

100% barrel fermented in French oak, the palate is full of fresh citrus and subtle kiwi, flinty straw notes and a hint of creaminess. The mouth-watering acidity and textured palate help the wine finish long, fresh and balanced. Absolutely sublime. A perfect pair with oysters or smoked salmon.

ROSE & SWEET

13. DOMAINE DE JARRAS PINK FLAMINGO ROSE 13/52

Languedoc-Roussillon, France – 2015

Beautiful with an extreme brilliance, highlighted by a delicate salmon colour.

Subtle nose unveils elegant aromas of small red fruits. Round and supple, this almost fleshy wine fills the mouth with soft berry fruits.

Drink with fresh fish, light salads or antipasto.

14. PASQUA 'FAMIGLIA' MOSCATO D'ASTI 54

Piedmonte, Italy – 2013

Inviting aromas of honeysuckle, orange blossom and ginger, lead into a bright palate of citrus, peach and candied apricots. Lightly sweet with medium acidity, it is crisp, clean and refreshing, with a nice finish.

Perfect for pairing with spicy or Asian foods.

15. CHATEU LA GORDONNE ROSE 58

Provence, France – 2013

This Rose is a charming pink that conjures up Provence in the glass. The nose marvelously expresses the notes of red berries, strawberries and even the base layer when making strawberry jam. It presents fine amplitude enhanced by its richness and roundness. To be enjoyed with fish, but also with meat and cheese.

This Rose goes well with spices.

RED WINE

16. BEELGARA ESTATE CABERNET MERLOT (house) 8/36

Beelbanger, NSW – 2013

A flavoursome red wine that is soft and smooth on the palate.

Dark cherry and plum flavours, soft tannins and well balanced oak.

A good accompaniment to soft cheeses and dark meat dishes.

17. PASQUA 'FAMIGLIA' VALPOLICELLA 12/46

Veneto, Italy – 2014

This wine offers intense fruity aromas of wild cherries, vanilla and hints of toasty oak. A rich, medium body savoury wine, it is round and warm on the palate.

Great with strong fish or eel, antipasto or red meats.

18. SMIDGE HOUDINI CAB SAUV 12/50

McLaren Vale, South Australia – 2013 – Vegan Friendly

Bouquet of liquorice and ripe blackcurrants with overtones of bay leaf followed by spicy cedar end notes. The palate features rich blackcurrant flavours followed by some black cherries, a hint of tobacco and spicy cedar. Solid, slightly dryish tannins.

Aftertaste of blackcurrant, cedary tobacco and spice.

Enjoy with lamb.

RED WINE

19. EM'S TABLE SHIRAZ 13/52

Clare Valley, South Australia – 2013 – Preservative Free, Certified Organic

A rich Shiraz with ripe blackberry and plum fruit characters with hints of vanillin oak. Medium bodied in style with fine tannin structure on the finish and round, soft mouth filling texture and flavour. Produced from Organic Shiraz (certified by NASAA) grown in the Clare Valley with the added bonus of no preservatives for those who are sensitive to sulphites.

Pair with red meats.

20. JONES ROAD 'JUNIOR JONES' PINOT NOIR 13/52

Mornington Peninsular, VIC – 2015 – Vegan Friendly

Trademark dark garnet colour and smells of ripe wild red and dark cherries, toasted spices and forest berries – youthful, fresh and concentrated.

The palate is smooth and supple with plenty of flesh, velvety tannins and long dark cherry flavour.

Perfect with cooked vegetables, heavier/smoked seafood dishes, and chicken.

21. JJ HAHN 'WESTERN RIDGE' 1975 VINES SHIRAZ 62

Barossa Valley, South Australia – 2015

Rich, supplely textured flavours of liquorice, dark plum and ripe blackberry are interwoven with dark chocolate, spicy mocha and vanillin oak. Soft and fleshy with sweet rounded tannins. Excellent depth with a long aftertaste of dark chocolate, dark plum, liquorice, spicy mocha and vanillin oak.

Enjoy this with beef.

22. ALAN MCCORKIDALE CENTRAL OTAGO PINOT NOIR 78

Central Otago, New Zealand – 2011 – Organic

Aromas of blackberry, black cherry and raspberry – with hints of bramble.

Vibrant fruit flavours skip over a focussed, concentrated, brooding palate.

Notes of mushroom, truffle and forest floor add an incredible savoury complexity to the wine, it's bottle age proving its worth.

Enjoy with grilled meats & vegetables, or antipasto.

23. FARNESE EDIZIONE RED 82

Abruzzi, Italy – 2012

2-year consecutive winner of Italy's best red wine.

A blend of 5 grapes; 33% Montepulciano, 25% Sangiovese, 5% Malvasia Nera, 30% Primitivo, and 7% Negroamaro. A bright, deep ruby colour with perfumes of intense fruit character, blackberry and cherry enriched with aromatic herbs, cinnamon, cocoa, liquorice and an interesting mineral note. The palate reveals a balanced structure with a lifted, elegant freshness. Soft, supple tannins lead to a long, drawn out finish.

You could drink this with almost anything – it's just that good.

COCKTAILS

MARGARITA Classic or Frozen with Tequila, Lime, Cointreau and Salty Rum	15
MARTINI Sake, Vodka, Gin, Apple, Dirty or Espresso	15
MOJITO (RASPBERRY OR CLASSIC) Muddled Lime, Sugar, White Rum with Ice over fresh mint	15
DAIQUIRI Lime, Strawberry, Mango Blended with Bacardi, Cointreau and Ice	15
COSMOPOLITAN Vodka, Cointreau and Cranberry Juice	15
CAPRIOSKA Traditional Lime or Strawberry Muddled with Sugar and Absolut	15
BLUE HAWAII Rum, Blue Curacao, Cointreau lemon, sparkling water and Ice	15
JAPANESE SLIPPER Midori, Cointreau and Lemon juice shaken and Strained over cherry	15
MAKIMOTO ON THE BEACH Sake, Peach schnapps, Orange Juice, Pineapple juice shaken and Drop of Grenadine	16
MAKIMOTO KISS Vodka, Lychee Liqueur, Lime Juice and Passion Fruit	17
ANGEL'S COKOARETO Creamy Blended Frangelico, Crème de Cacao, Kahlua and Baileys	17
HASTINGS BOMB White and Dark Rum Shake with Apple Juice and Lime finished with Overproof Rum and Passionfruit	18
LONG ISLAND ICED TEA Vodka, Tequila, Rum, Gin, Cointreau built over ice with Cola	18

MOCKTAILS

MAMA MARY Spiced Tomato Juice with Salt, Cracked Pepper, Worcestershire sauce and Tabasco over Ice with Celery and Lemon	10
GOOD BOY Ginger ale, Orange and Fresh Lemon Juice, Blended with Ice and Topped with Cranberry Juice	10
VIRGIN MOJITO Apple or Ginger	10
SECRET CRUSH Apple Juice, Lychee Juice Shaken and Strained Over Ice Finished with Apple Rim	12
SWEET TOUCH Organic Chocolate Syrup, Milk, Blended with Cream and Ice Topped with Coconut Shavings	12
MAKIMOTO DELIGHT Passionfruit and Mango, Blended with Banana, Pineapple Orange and Ice	12

BEERS (BOTTLED)

LITTLE CREATURES	9
PURE BLONDE	8
JAMES BOAGS	8
CORONA	8
HEINEKEN	8
PERONI	8
BUDWEISER	9

BEERS (DRAFT)

SAPPORO	10
ASAHI	10

CIDER

APPLE CIDER	9
PEAR CIDER	9

COLD BEVERAGES

COKE, DIET COKE, SPRITE, FANTA, LIFT, DRY GINGER ALE, PINK LEMONADE, TONIC	5.5
LEMON LIME/ SODA LIME & BITTERS	6
VOSS SPARKLING 375ML/800ML	5/8
VOSS STILL MINERAL 375ML/800ML	5/8
LEMON/PEACH ICE TEA	6
MILKSHAKES (CHOCOLATE, STRAWBERRY, BANANA, VANILLA, CARAMEL)	6.5
ICED CHOCOLATE	6.5
JUICE (ORANGE, PINEAPPLE, APPLE, CRANBERRY, TOMATO)	6

SAKE



S2. ECHIGONO KARAKUCHI 27
300ml [Hyogo, Japan]
Predictably dry, but with plenty of breath



S1. ECHIGONO AMAKUCHI 25
300ml [Hyogo, Japan]
A Focused sweetness tinged with mild activity,
and suffused with a grainy texture



S3. KARATANBA 24
300ml [Hyogo, Japan]
Clear and clean flavour with a dry taste



S5. JUNMAI 'TATEWAKI'- SAMURAI SAKE 24
300ml [Hyogo, Japan]
Has a pleasant combination of full- Bodied flavour
and a light smooth finish



S4. YAMADA NISHIKI (HOUSE) 21
300ml [Hyogo, Japan]
Enjoy the natural rich umami flavours of rice in
this smooth classic sake



S6. HANA AWAKA (SPARKLING FLOWER) 16.5
250ml [Hyogo, Japan]
Refreshing, fizzy, low- alcohol sake
This light, pleasant bubbly sake is just perfection



S7. HANA FUGA YUZU 17
250ml [Hyogo, Japan]
This sparkling sake has a sweet and citrus flavour
Excellent as an aperitif and dessert sake



S8. HANA FUGA PEACH 18
250ml [Hyogo, Japan]
This sparkling sake has an appealing peach aroma
Excellent as an aperitif and dessert sake