

## Sparkling

**1. Pierre De Ville Sparkling (House)** 9/42  
Vin De Mousseux, France  
Full flavours of stone fruit, citrus and melon, exhiviting 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. Carpena Malvolti Prosecco Superiore** 14/58  
Valdobbiadene, Italy  
A real benchmark of quality and consistency, Carpena Malvolti Prosecco is a full flavoured wine made in the North East Italy. With over 140 years of production behind them you can be assured of an outstanding drink.

**3. Champagne Pommery Brut Royal NV** 92  
Reims, 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.

**4. Champagne Pommery Brut Apanage NV** 125  
Reims, France  
A step up from the Brut Royale, the Apanage is 45% Chardonnay, 30% Pinot Noir and 25% Pinot Meunier. The main difference between the Brut Royale and this beautifully crafted Apanage is a longer time on lees. 3.5 years and overcru(Villages), which are mainly grand cru and premier crusites. The style here is rich, flavourful with biscuit, toast and swirls of red apple, ripe citrus fruit and some ginger biscuit spice.

## White Wine

**5. Debut Capel Vale** 10/44  
**Sauv Blanc Semillon (House)**  
Margaret River, WA – 2017  
A cooler moderate summer allowed slow ripening conditions for white wines while retaining high natural acidity. Flavour development was good with a natural acid balance. Finished the season slightly cooler, resulting in clean, crisp and elegant white wines.

**6. Pasqua 'Le Colleioni' Pinot Grigio** 11/48  
Veneto, Italy – 2017  
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.

**7. Haselgrove Staff Chardonnay** 12/50  
Adelaide Hills, South Australia – 2018  
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 (Continued)

### 8. Lawsons Dry Hills Sauv Blanc 13/55

Marlborough, New Zealand – 2017 (Bio Dynamic)

Lovely passionfruit, lime and fragrant lemongrass – balanced by some beral notes and tropical fruit. The palate is crisp and focussed with a juicy texture. A small portion of barrel fermentation helps highlight the wines chalky minerality. Seafood's best friend, or just enjoy a glass on its own.

### 9. Lawson Dry Hills Pinot Gris 13/55

Marlborough, New Zealand – 2017

This is a beautifully lifted aromatic wine with lemon blossom, fresh cut pear, honeycomb featuring strongly. The palate is full and rich, slightly off dry and balanced with lovely acidity. Pip fruit and nectarine flavours abound with background notes of nougat and spice giving the wine depth and interest.

### 10. Em's Table Riesling 13/55

Clare Valley, South Australia – 2016 (Preservative free, 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.

### 11. Alan McCorkindale Pinot Gris 58

Marlborough, New Zealand – 2017

'Single Vineyard' Pinot Gris harvested from the clay/limestone-rich slopes of 'Monsterrat Vineyard' in New Zealand's Waipara valley. Straw gold in colour, the wine boats aromas of fig, pear, backed apple and hints of roasted almonds. The plate is dry with soft acid, textural phenolics and subtle layers of complexity.

### 12. Alan McCorkindale Sauv Blanc 58

Marlborough, New Zealand – 2017

Harvested from 'old vines' planted in 'Rocky River Terraces Vineyard' in Marlborough's Wairau Valley, New Zealand. Low vigour vines are naturally low cropping, producing intense flavoured fruit. Aromas of Gooseberry, hawthorn and tropical fruits with hints of citrus. Great with Sashimi.

### 13. Santa Margherita 65

#### 'Impronta Del Fondatore' Pinot Grigio

Alto Adige, Italy – 2017

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.

### 14. Quealy 'Musk Creek' Pinot Gris 65

Mornington Peninsula, Vic – 2016

Mornington Peninsula Pinot Gris at its most voluptuous. Aroma of wild honey, wood smoke and moving towards classic pinot noir aromas of red berry, forest floor. Powerful palate of the honey and berry, soft and rich however not sweet, and poised with natural acidity and ever so delicate white tannin.

### 15. Jones Road 'Nepean' Chardonnay 75

Mornington Peninsula, Vic – 2016 (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.

15% surcharge on Public Holidays / 1.5% surcharge on AMEX cards

## Rose Wine

### 16. Domaine De Jarras Pink Flamingo Rose 13/55

Languedoc-Roussillon, France – 2017

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.

### 17. Chateau La Gordonne Rose 15/62

Provence, France – 2016

Made from the classic Provence rose blend of Grenache, Syrah and Cinsault. It has a generous bouquet with aromas of ripe red fruits, such as fresh strawberry, and notes of blackcurrant and violet. The palate again shows red fruit but this time with grapefruit and other citrus. There's a touch of richness on the finish.

## Red Wine

### 18. Wayville Estate Cabernet Merlot 10/44

South Eastern Australia – 2018

An attractive fruit driven red, with a full bouquet of sweet berries and violets complemented by subtle French oak. The ripe berry characters flow smoothly onto the palate, combining with spices and vanilla oak and soft chewy tannins.

### 19. JJ Hahn Homestead Cabernet Sauvignon 12/54

Barossa Valley, South Australia – 2017

This cabernet Sauvignon is blended from the fruit of mature vines grown on the winery's home block on the western ridge of the Barossa Valley. Hand-harvested, the wine is aged in a mixture of French and American oak barrels before being blended to style. The resultant wine shows fine tannins supporting a long palate of dark berries, sweet spice and bitter chocolate.

### 20. Smidge Houdini Cabernet Sauvignon 14/55

McLaren Vale, South Australia – 2017 (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.

### 21. Em's Table Shiraz 14/55

Clare Valley, South Australia – 2015 (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.

### 22. Jones Road 'Junior Jones' Pinot Noir 14/55

Yarra Valley, Vic – 2017 (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.

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### 23. JJ Hahn 'Western Ridge' 1975 Vines Shiraz 64

Barossa Valley, South Australia – 2016

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.

### 24. Quealy 17 Rows Pinot Noir 80

Mornington Peninsula, Vic – 2015 (Organic)

Seventeen Rows embodies the idiosyncratic nature of Pinot Noir. Site expression personified. Brooding yet buoyant aromas of dark plum, violet, and rich earth stem from meticulous vineyard management, vine maturity and extended maceration. On the palate, earthy understones of root vegetable and spice support pristine plum and cherry fruit. Seventeen Rows is pleasure and charm, rich and lingering.

### 25. Farnese Edizione Red 85

Abruzzi, Italy – 2013

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

### Yuzu Highball

Japanese Whisky, sugar, Yuzu juice filled with soda

14

### Spring Spiritz

Japanese Plum Wine, Prosecco, soda with ice over fresh mint

18

### Greentea

Sake, soaked green tea, sugar, muddled lemon with ice

18

### Candy Crush

Disaronno, Cointreau, peach schnapps, muddled lemon shaken with ice garnished with Japanese sushi candy

19

### Margarita

Classic or frozen with Tequila, lime, Cointreau and salt rim

18

### Martini

Dry, wet, dirty or Espresso

18

### Mojito (Classic, Raspberry or Sake)

Muddled lime, sugar, white Rum with ice over fresh mint

18

### Daiquiri (Strawberry or Mango)

Strawberry or mango blended with Bacardi, Cointreau and ice

18

### Cosmopolitan

Vodka or Shochu, Cointreau and Cranberry juice

18

### Caprioska (Vodka or Sake)

Traditional lime or strawberry muddled with sugar

18

### Makimoto on the beach

Sake, Peach schnapps, orange juice, pineapple juice and Grenadine

18

### Makimoto Kiss

Vodka or Shochu, Lychee Liqueur, lime juice and passion fruit

19

### Long Island Iced Tea

Vodka or Shochu, Tequila, Rum, Gin, Cointreau built over ice with Coke

18

### Aperol Spritz

Prosecco, Aperol and soda with orange garnish

18

### Pina Colada

Malibu, coconut cream and pineapple

19

## Mocktails

### Yuzu Refresher

Yuzu and raspberry juice and sugar with ice over fresh mint

12

### Virgin Mojito (Apple or Ginger)

Apple or Dry Ginger Ale, muddled lime and sugar with ice over fresh mint

12

### Makimoto Delight

Passionfruit and mango blended with pineapple, orange juice and ice

15

### Berry Crush

Strawberry, cranberry, raspberry, blueberry blended with lime juice and ice

15

### Watermelon Crush

Watermelon blended with raspberry, lime juice and ice

15

## Sake

Shot(80ml) 180ml 300ml

Kizakura Yamahai Jikomi 6 13 21

Yamahai Jikomi is a traditional slow fermentation technique process that gives this sake width & depth in a flavour and semi dry taste with a good amount of acid. This is a sake for everyone & everyday.

Rihaku Junmai Blue Purity 7 15 23

This sake has complicated flavour such as a combination of Matsu pine resin, roasted chestnut and a touch of honey & bitter cacao.

Kizakura Hanakizakura Junmai Ginjo 9 16 24

Fruity & light bodied Junmai Ginjo premium sake. ABV 12% makes this sake so easy to drink for any sake beginners. Just like drinking white wine.

Asabiraki Junmai Okarakuchi Suijin 10 18 26

It has cleanness & richness of Junmai sake with super dry finishing.

Kaganotsuki Junmai Daiginjo 13 24 38

Good rice, good water combined with a long cold winter, there are three important elements for sake brewing all together to make this clean, smooth, soft & mellow flavoured top quality sake.

Daku Nigori 14 26 41

Sweet and original unfiltered Nigori style sake. Enjoy chilled or over ice with a meal, especially some spicy dishes.

Choya Mutenka Umeshu (60ml) 8

No added flavour, colouring nor preservatives. REAL UMESHU (plum liquor) served on the rocks or soda and ice.

Nakano Umeshu (100ml) 17

Used one of the highest grade in a ume plums harvested in Wakayama.

Sake Cocktails Degustation 35

Three different kind of Sake cocktails.

Japanese peach, Mango, and Japanese citrus Yuzu with Junmai Sake.

**A single shot \$12**

## Japanese Whisky/Spirits

Kura White Oak Japanese Single Malt 12 years	40
Hibiki Harmony Whisky	20
Iwai Whisky	12
Tenjaku Whisky	12
Wakatsuru Whisky (Ume)	12
Kaido Imo Shochu (Sweet Potato)	12
Shirano Takumi Kome Shochu (Rice)	12
Kakushihura Mugi Shochu (Barley)	12
Roku Gin	12

### **Shochu**

*Shochu is often referred to as Japanese vodka, but it is usually distilled once so you taste a lot more of the raw ingredients. It is normally enjoyed straight up, on the rocks, water mixed, hot water mixed, warmed, or even in cocktails!*

## International Whisky/Spirits

Hennessy	12
Glenfiddich	12
Johnnie Walker Black Label	12
Johnnie Walker Red Label	8
Jameson	8
Canadian Club	8
Jack Daniel's	8
Jim Beam	8
Grey Goose	12
Absolut	12
Stolichnaya	12
Bombay Gin	12
Hendricks Gin	12
Bacardi (White rum)	8
Bundaberg (Original)	8
Jose Cuervo	8
Baileys	8
Kahlua	8
Malibu	8
Frangelico	12

## Draft Beers

Sapporo	11
Asahi	11
Asahi Black (Stout)	13

## Bottled Beers

Asahi Soukai (Mid-strength)	9
Orion	11
Kirin Ichiban	12
Sapporo Yebisu	14
Corona	9
Fat Yak Pale Ale	11
Stone and Wood Pacific Ale	11
4 Pines Pale Ale	11
Monteith's Apple Cider	10
Monteith's Pear Cider	10

## Cold Beverages

Pepsi, Pepsi max, Lemonade, Tonic Pink Lemonade, Dry Ginger Ale	5.5
Lemon Lime / Soda Lime & Bitters	6
San Pellegrino Sparkling 500ml/1L	5/8
San Pellegrino Still Mineral 500ml/1L	5/8
Lemon / Peach Ice Tea	6
Juice (Orange, Pineapple, Apple, Cranberry)	6

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