



Wine Menu

White Wine

Glass

Bottle

McWilliams Select Series Semillon Sauvignon Blanc (SA)

\$6

\$21

House: A bright and snappy fresh dry white blend. Crisp and enjoyable for immediate drinking.

Wine Characteristics: ●● Palate ● Body Suggested Food: Arabella Prawn Salad

Houghton Quills Classic Dry White (WA)

\$6

\$22

Fruit driven with a crisp palate and a late hit of sweetness. Will cut through spicy food with ease

Wine Characteristics: ●●● Palate ●● Body Suggested Food: Caesar Salad

Montage Chardonnay Semillon (NSW)

\$6.50

\$23

A soft palate with creamy texture, balanced by fine acidity to give a clean, refreshing finish

Wine Characteristics: ● Palate ●● Body Suggested Food: Snapper Fillet

Deen Vat 2 Sauvignon Blanc (NSW)

\$6.50

\$25

Intense gooseberry and grassy flavours with tropical fruit notes

Wine Characteristics: ●● Palate ● Body Suggested Food: Lemon Pepper Sweet Lip Snapper

Brown Brother Crouchen Riesling (VIC)

\$7

\$26

Fresh fruit flavour, with a touch of residual sweetness, balanced by crisp acidity

Wine Characteristics: ●●●● Palate ●● Body Suggested Food: Honey Soy Stir Fry Vegetables

Lorimer Semillon Sauvignon Blanc (NSW)

\$6.50

\$23

Citrus fruit with a touch of gooseberry characters, finishing with delicacy, freshness and crisp, balanced acidity

Wine Characteristics: ●● Palate ● Body Suggested Food: Chicken Schnitzel

Oakover Chenin Blanc (WA)

\$7

\$26

Exhibits lively and intense lifted fruit characters, with a touch of natural sweetness.

Wine Characteristics: ●●● Palate ● Body Suggested Food: Cajun Chicken Salad

Sparkling

Houghtons Quills Pinot Noir Chardonnay (WA)

\$6.50

\$26

House: Crisp and creamy palate with a fine bead

Wine Characteristics: ●● Palate ● Body Suggested Food: Mates Plate

Brown Brothers Zibibo (VIC)

\$8

\$32

Light straw colour, with lifted aromas of passionfruit and melon.

Wine Characteristics: ●●● Palate ● Body Suggested Food: Garlic Prawn Skewers

Wine Menu



Red Wine

Glass

Bottle

Hardys Shiraz Cabernet (SA)

\$6

\$21

House: Softly textured spiced berry fruits with hints of cedar oak

Wine Characteristics: ●● Palate ●● Body

Suggested Food: Tender Kangaroo Loin Steak

Wild Vine Shiraz (NSW)

\$6

\$22

Generous plum and spice flavours, with fine tannins and soft oak

Wine Characteristics: ● Palate ●● Body

Suggested Food: Outback Jack Daniels Marinated Ribs

Montage Cabernet Merlot (NSW)

\$6.50

\$23

A generous wine that shows sweet and vibrant fruit on the fleshy palate, with soft mouth-coating tannins

Wine Characteristics: ●● Palate ●● Body

Suggested Food: Grilled Beef Tagliata

Deen Vat 2 Cabernet Sauvignon (SA)

\$6.50

\$25

Sweet plum characters and fine grain tannins, contribute to an overall soft, well rounded wine

Wine Characteristics: ● Palate ●●● Body

Suggested Food: Sirloin Steak

Lorimer Cabernet Merlot (VIC)

\$6.50

\$23

Luscious mid-palate with rich berry and plum characters. Soft tannins and generous flavour

Wine Characteristics: ● Palate ●● Body

Suggested Food: Traditional Homemade Lasagne

Oakover Shiraz (WA)

\$7

\$26

Red-berried fruits and a touch of spice, elegantly supported by subtle vanillin oak influences.

Wine Characteristics: ●● Palate ●● Body

Suggested Food: Lamb Skewers

Chilled Red

Brown Bothers Dolcetto & Syrah (VIC)

\$7.50

\$29.50

A small amount of sweetness and little bit of fizz, combined with fruit flavours – a fun wine!

Wine Characteristics: ●●● Palate ● Body

Suggested Food: Duck Breast Fillet or Duck Salad

KEY	● Dry ●● Medium Dry ●●● Medium Sweet ●●●● Sweet
	● Light Bodied ●● Medium Bodied ●●● Full Bodied