

WINE LIST

Join us on a journey through some of the beautiful wine growing regions the world has to offer.

Designed to enjoy with our creative and edgy menu, our list is varied. The team are here for suggestions and pairing to compliment our food.

SPARKLING / ROSE / DESSERT

princess bubbly chardonnay pinot noir 36/9
victoria, au
a nose of fresh green fruits complimented by cream

vinaceous blanc de blancs nv 58
mt barker, au
pure, light w a bright hue, creamy mousse mouthfeel and fresh citrus on the palate

veuve clicquot yellow label brut nv 99
reims, fr
refined golden bubbles w tones of peaches, vanilla & toasted brioche

laurent-perrier la cuvée brut nv 99
tours-sur-marne, fr
pale gold w hints of fresh citrus & peach. a perfect balance of freshness & delicacy

zonte's footstep prosecco 46/11.5
mclaren vale, au
a light fizz w cheerful aroma of green apples and pears

jansz brut rosé nv 60
tasmania, au
a light pink hue, a delicate fizz w aromas of turkish delight & rose petals

kay brothers grenache rosé 48/12
mclaren vale, au
vibrant aromas of strawberries textured w a touch of spice & a nice dry finish

heggies vineyard botrytis riseing 48/12
eden valley, au
bright gold w notes of almond meal balanced w cumquat marmalade

WHITE

koolama estate semillion 34/8.5

pemberton, au

bright & clear w undertones of apple & freshly cut grass w gentle spice to finish

vasse felix sauv blanc semillion 50/12.5

margaret river, au

crispy & crunchy minerality w punches of papaya, kiwi fruit & vivacious herbs

vasse felix heytesbury chardonnay 100

margaret river, au

legendary in all its own right

castelli dolcino 44/11

denmark, au

a twist on a riesling & grewrtz - a limey citrus core w intense aromatics of rose bloom

vinaceous vermentino 44/11

mt barker, au

a clean, crisp & mineral win w a citrus dry finish - a true fan of seafood.

right reverend v riesling 46/11.5

mt barker, au

a restrained and balanced riesling w lavish bouquets of floral aromatics but citrusy fresh

hentley farm poppy field blend 50/12.5

great southern, au

intense nose of apricot, jasmine & orange blossom w slight naked maturation giving length - chardonnay, riesling, viognier & pinot gris

wirra wirra adelaide chardonnay 44/11

adelaide, au

crisp & fresh grapefruit w the slightest hint of oak

clandestine vineyards pinot gris 48/12

adelaide hills, au

bright & clear w floral aromatics of lime & circus boson w a hint of oriental spice - perfect w asian food!

chaffey bros. "tripelpunkt" riesling 46

eden valley, au

triple threat riesling; precision, texture & balance. hints of exotic jasmine, honeysuckle & mandarin w a subtle edge of refreshing quinine

yealands single vineyard sauv blanc 48/12

marlborough, nz

textured and elegant w guava, blackcurrant and fresh herb aromas

william fevre 'petit chablis' 55

chablis, fr

mineral grapefruit & flinty notes

RED

howard park flint rock pinot noir 50/12.5
margaret river, au
poached rhubarb aromas; a subtle mouthfeel of savoury spice & ferrous earth characteristics

forest hill cab merlot 46/11.5
mount barker, au
medium bodied w plum hues, aromas of liquorice, blackberries & dark chocolate

mawson's cabernet sauvignon 38/9.5
limestone coast, au
a silky crimson red w hints of oak & cinnamon. fine & chalky tannins

d'arenberg 'the lovegrass' shiraz 50/12.5
mclaren vale, au
a nose of sweet purple plums & dark liquorice that evolve as the wine opens

hugh hamilton 'agent provocateur' 50/12.5
mclaren vale, au
an array of raspberries, light musk, turkish delight & white pepper. a try black sheep to tingle all the tastebuds

chaffey bros la résistance - gsm 48/12
barossa valley, au
subtle toasty oak & caramel lead to a deep fruity palate w aniseed & fruity long finish

yalumba 'the menzies' cab sauv 70
barossa valley, au
full death crimson hue w bright berry and dark plums. full bodied w a rich, long finish

'alamos' malbec 50/12.5
mendoza, ar
long, lingering displays of cherries & blackberries

mairena bonarda 65
mendoza, ar
a hero of a wine, well balanced w a smooth finish

ateca bodegas honoro vera garnacha 44/11
calatayud, es
intense aromas deep fruit palate dry finish

torres coronas tempranillo 40/10
catalunya, es
cherry & black plums, undertones of green coffee