

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 38/9.5
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

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 48/12
mclaren vale, au
a light fizz w cheerful aroma of green apples and pears

chandon brut rosé nv 60
yarra valley, au
a striking pink hue, a delicate fizz w aromas of strawberries & pomegranate. delightfully dry & creamy

kay brothers grenache rosé 50/12.5
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 48/12

denmark, au

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

vinaceous vermentino 48/12

mt barker, au

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

right reverend v riesling 52/13

mt barker, au

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

wirra wirra adelaide chardonnay 44/11

adelaide, au

crisp & fresh grapefruit w the slightest hint of oak

clandestine vineyards pinot gris 56

adelaide hills, au

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

the pawn gruner veltliner 52/13

adelaide hills, au

a bouquet of blossom & circus w peach, nectarines & spice complimenting a textural palate - dry & refreshing

chaffey bros. "tripelpunkt" riesling 52

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 50/12.5

marlborough, nz

textured and elegant w guava, blackcurrant and fresh herb aromas

william fevre 'petit chablis' 62

chablis, fr

mineral grapefruit & flinty notes

huge & fils "gentil" 48/12

alsace, fr

intense nose of white peach, fresh almond & apple. dry, well balanced w a supple finish - riesling, gewurtz, pinot gris & muscat

RED

howard park flint rock pinot noir 58
margaret river, au
*poached rhubarb aromas; a subtle mouthfeel of
savoury spice & ferrous earth characteristics*

forest hill cab merlot 48/12
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 52/13
mclaren vale, au
*a nose of sweet purple plums & dark liquorice
that evolve as the wine opens*

hugh hamilton 'agent provocateur' 54/13.5
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 52/13
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*

ateca bodegas honoro vera garnacha 48/12
calatayud, es
intense aromas deep fruit palate dry finish

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