
COCKTAILS

\$15

MARTINI
gin, vermouth

DIRTY MARTINI
gin, vermouth, olive brine

ESPRESSO MARTINI
vodka, creme de cacao, espresso shot

COSMOPOLITAN
vodka, triple sec, cranberry, lime juice

MOJITO
tequila, gin, lime mint

FRUIT TINGLE
vodka, blue curacao, lemonade

STRAWBERRY DAIQUIRI
rum, strawberry liqueur, lime juice

LYCHEE AND GINGER HIGBALL
scotch, lime, ginger ale, lychee liqueur

LONG ISLAND ICE TEA
\$16
vodka, cointreau, gin, light rum,
tequila, lemon juice, cola



WINE LIST

SPARKLINGS

NV BEACHWOOD BRUT CUVEE, SA \$8 \$30
Intense Classic Marlborough fruit characters with a combination of tropical white peach type characters and fresh cut grass with lively acidity. Clean long and refreshing finish.

NV II POSTO PROSECCO, Gattinara, Italy \$9 \$43
Produced using the traditional Charmat method of secondary fermentation. Bursting with white fruits on the front palate of white pear melon and lychee.

GRATIEN AND MYER BRUT, Loire Valley, France \$49
Supple whilst revealing a dynamic and delightfully smooth character. An evanescent finish, with subtle flavours of pear, express the delicacy and lightness of springtime. Wonderful as an aperitif, it may also accompany a variety of meals, particularly well matched with fish

AZAHARA MOSCATO, VIC, Australia \$8 \$34
Light-bodied and seamless with lifted floral and musk aromas accompanied by hints of apple and mint. Fresh, zingy acidity, highlights of green apple and floral flavours finish the picture.

WHITE WINES

FARRAH ESTATE SAUVIGNON BLANC, VIC, Australia \$7 \$30
Sourced from Victorian vineyards Farrah Estate Sauv Blanc is a delightful easy drinker that's sure to please.

MIRITU SAUVIGNON BLANC, Marlborough, NZ \$9 \$39
From the Waihopai Valley the 2014 fruit came in tight bunches with lovely intense flavours. Intense Classic Marlborough fruit characters with aromatic and pungent lemon, white peach, green capsicum, and hints of passionfruit.

HAHNDORF HILL SAUVIGNON BLANC Adelaide Hills, SA \$49
Oodles of gooseberries, herbs and guava that tumble over the palate on a core of zesty lime-peel. Fresh and frisky throughout with pure savvy flavours and a long salty, mineral tail.

OFF ROAD CHARDONNAY, Tumbarumba, NSW \$9 \$45
Sourced from a vineyard off the beaten track Off Road has a great balance of creamy Chardonnay goodness and clean oaking.

CLAIRAUTL CHARDONNAY Margaret River, WA \$55
Rich and powerful on the entry with creamy oak tones on the mid-palate. Finishes with lingering aromas of lime and stone fruit awash in vibrant natural acid.

OFF ROAD RIESLING, Claire Valley, SA \$9 \$45
A dry style Riesling, has a tight, stoney minerality with intense citrus Flavours. Well rounded in the mouth and the crisp acidity forms the backbone to a wine that will reward cellaring

ENDLESS WINES PINOT GRIGIO, King Valley, VIC \$9 \$40
Pale quartz green in colour with a lifted nose of pear, orange zest and lime. The zesty palate has subtle flavours of honey dew and that ever elusive Pinot Grigio spice.

PEAR TREE PINOT GRIS, Marlborough, NZ \$9 \$40
Tropical Notes, showing pineapple and melon and just not quite ripe nectarines. This wine shows great weight and a supple mouth-watering texture with the rich ripe fruit flavours and a crisp refreshing acid on the finish.

RED WINES

FARRAH ESTATE CABERNET SAUVIGNON, VIC, Australia \$7 \$30
Sourced from vineyards across Victoria Farrah Estate Cab Sauv has that warming effect that's sure to pair well with your red meat.

HAHNDORF HILL ROSÉ, Adelaide Hills, SA \$9 \$45
From a 5 Star winery Hahndorf Hill Rosé is a 96 pointer with that great Provence styling (dry) that is sure to pair well with grazing share meals and anything spicy.

PEAR TREE PINOT NOIR Marlborough, NZ \$50
A lovely savoury styled Pinot Noir with dark cherry, lush plum, a variety of red and dark fruit as well as a hint of spice and is completed with a lush texture and long soft finish

WAIHOPAI PINOT NOIR, Marlborough, NZ \$10 \$45
The vineyards used in the Waihopai range have been consistently producing high quality wines. Advanced technical vineyard management practice beyond the usual, and a hands-on wine making approach is the signature for these wines. This wine was fermented in stainless steel tank to retain aromatics and fruit flavours. Aged in barrel to develop the richness and complexity.

SHAW WINEMAKERS MERLOT, Canberra District, NSW \$9 \$43
Rounded palate of ripe plum and blackberries. Well balanced acidity with a hint of oak.

BARE HANDS SHIRAZ, Barossa Valley, SA \$9 \$43
Velvet red in colour this Shiraz has flavours of ripe and dark berry fruits with a hint of cedar and mocha. White pepper, Juicy, slightly grippy, rounded and lingering on the palate.

BERTON VINEYARDS CABERNET SAUVIGNON, Yenda, NSW \$9 \$45
Lovely lifted aromas of violets and sweet blackberry jam herald an intense and complex palate of ripe tannins marry with vanillin coffee oak to create complexity and depth that persists to a long and flavoursome finish.

LA VENDETTA SANGIOVESE, Tuscany, Italy \$10 \$45
A depth of rich red berry flavours, fine tannins and bright acidity. A ripe, more powerful version of Sangiovese without sacrificing freshness.

MR SMITH SHIRAZ McLaren Vale, SA \$49
Floral and rich with bright lifted blackberry and blood plum, followed by black pepper and undertones of chocolate. The intent was to avoid a wine that was too jammy and sweet. The result has delicate savoury notes, balanced with a smooth mouth feel contrasting the spicy characters.