

Wine by the Glass

Champagne, Sparkling & Cava Wine Flight 3x 60ml \$26

There are many sparkling wines produced worldwide, yet most legal structures reserve the term "champagne" exclusively for sparkling wines from the Champagne region, made in accordance with Comité Interprofessionel du Vin de Champagne regulations. Sparkling wines are produced worldwide & many producers use special terms to define them: Spain uses *cava*, Italy designates it *spumante*, & South Africa uses *cap classique*. An Italian sparkling wine made from the Muscat grape uses the *DOCG asti*. In Germany, *Sekt* is a common sparkling wine. Other French wine regions cannot use the name Champagne: e.g., Burgundy & Alsace produce Crémant.

07 Yarrabank Cuvee Sparkling—Yarra Valley, Victoria 14 glass 75 bottle

NV Laurent-Perrier Brut Champagne—Tours-sur-Marne, France 25 glass 135 bottle

NV Vallformosa 'Clasic' Cava Rosé —Rias, Spain 10.5 glass 55 bottle

Whites by the Glass

Riesling 16 glass 71 bottle

09 Mt Langi Ghiran *Langi* Riesling—Grampians, Victoria

Vermentino/Fiano 12 glass 54 bottle

11 Montevicchio Bianco—Heathcote, Victoria

Pinot Grigio 12.5 glass 55 bottle

10 Pizzini *Whitefields*—King Valley, Victoria

Sauvignon Blanc 10 glass 45 bottle

10 Deviation Road—Adelaide Hills, South Australia

Sauvignon Blanc 9 glass 40 bottle

09 Slip Knot—Marlborough, New Zealand

Soave 11 glass 50 bottle

10 Tedeschi—Veneto, Italy

Marsanne Viognier Roussane 12 glass 54 bottle

06 Yering Station MVR—Yarra Valley, Victoria

Viognier Chardonnay 8 glass 36 bottle

10 Route du Van—Strathbogie Ranges, Victoria

Chardonnay 12.5 glass 55 bottle

09 Jones Road—Mornington Peninsula, Victoria

Reds by the Glass

Rosé 12 glass 54 bottle

10 Farr Rising Saignee—Geelong, Victoria

Pinot Noir 15.5 glass 68 bottle

07 Te Kairanga *Runholder*—Martinborough, New Zealand

Sangiovese 11.5 glass 50 bottle

08 Pizzini Sangiovese—King Valley, Victoria

Chianti 11.5 glass 50 bottle

05 Bonacchi—Tuscany, Italy

Tempranillo 12.5 glass 55 bottle

06 Bodegas Altanza *Lealtanza Crianza*—Rioja, Spain

Dolcetto Shiraz 8 glass 36 bottle

10 Route du Van—King Valley, Alpine ranges & Goulburn Valley, Victoria

Shiraz 12.5 glass 55 bottle

09 Maxwell *Silver Hammer*—McLaren Vale, South Australia

Shiraz 16 glass 70 bottle

09 Heartland *Director's Cut* Shiraz—Langhorne Creek/Limestone Coast, South Australia

Australian Cabernet & Blends Wine Flight 3x 75ml \$25

In the 1970s, the Coonawarra region first brought international attention to Australian Cabernet Sauvignons with intense fruit flavors and subtle minty notes. The Margaret River region soon followed with wines that were tightly structured with pronounced black fruit notes. In the 1980s, Australia followed California's contemporary trend in producing lighter, more "food friendly" wines with alcohol levels around 11-12% percent; by the early 1990s, the styles changed again to focus on balance and riper fruit flavors. Today Cabernet Sauvignon is the second most widely planted red wine grape in Australia, following Shiraz with which it is often blended. It can be found in several wine regions with many large producers using grapes from several states. Notable regional differences characterize Australian Cabernet Sauvignon: in addition to the wine styles of Coonawarra and Margaret River, the Barossa Valley produces big, full bodied wines while the nearby, cooler Clare Valley produces wines with more concentrated fruit, and wines of the Victorian wine region of the Yarra Valley are noted for their balance in acidity, tannins and fruit flavors.

09 Briarose *Blackwood Cove* Cabernet Merlot—Margaret River, Western Australia 15.5 glass 70 bottle

05 Parker Terra Rossa Cabernet Sauvignon—Coonawarra, South Australia 18 glass 80 bottle

09 Château Tanunda *The Château 'The Three Graces'* Cabernet Sauvignon Cabernet Franc Merlot—Barossa Valley,

Menu

Appetisers

The Wine Bar shared tasting plate with a selection of hot & cold appetisers 45

Spiced nuts; peanuts, almonds & cashews 8.5

Olives & flatbread 12

Dips & flatbread 12

Paella arancini with aioli 15

Dutch croquettes 15

Sesame grissini with prosciutto 15

Entrees

French onion soup with Gruyere croutons 18

Meredith goat's fetta & spinach spanakopita 20

Oysters:- Natural 4 Vinaigrette with salmon pearls 4.5

Roasted Harvey Bay scallops with prosciutto, chilli & garlic butter 26

Prawn spaghetti aglio e olio; garlic, olive oil, parsley, chilli & white wine E32 M43

Slow cooked warm lamb shoulder salad. With olives, fetta & mint yoghurt E27 M38

Quail saltimbocca; quail, pancetta, sage & spinach E28 M39

Duck & mushroom risotto with white truffle oil E29 M40

Main Courses

Battered baby barramundi with fries & tartare sauce 36

The Wine Bar beef & pork burger, gruyere cheese, green tomato pickle, fries & aioli 29

Shitake, field & button mushroom pie with Meredith goats' cheese, white truffle oil & puff pastry 38

Fish of the day at market price

Honey & cardamon glazed half roast duck with fondant potato & cherry sauce 42

BBQ Tuscan devils chicken, coleslaw & crushed potatoes 38

Beef bourguignon: slow cooked beef in red wine with button mushrooms, lardons, shallots & carrots 37

250g "Pure South" grass fed porterhouse, hand cut chips, red wine butter, pepper sauce 43

Garden salad S 9/ L 13 Vegetables 12.5 Fries & aioli 9

Please, no split bills during busy periods.

Cheeses

Cheese Plate Selection of 3 cheeses accompanied with croutons, muscatels, spiced pear & fig chutney;
Delice de Bourgogne (white mould)—France, Pyengana cheddar—Tasmania, Strezleki (blue vein)—Victoria S 22.50/ L 39

Desserts

Affogato; Amaretto, Vanilla bean ice cream, Espresso 19.5

Raspberry soufflé, raspberry sauce with vanilla ice cream & almond praline (made to order) 22

Hazelnut chocolate mousse with raspberries 16

Vanilla crème brûlée 16

Pavlova, vanilla cream, strawberries, raspberry & passionfruit 16

Chocolate & cherry ice cream bombe, rocky road & hot chocolate sauce 20

Petits Fours

Walter's rocky road 5

Chocolate & raisin rum balls 3

Turkish delight 3

Amaretti biscuits 3

Chocolate biscuit 3

Dessert wines

09 Delatite Late Harvest Riesling—Mansfield, Victoria 9/55

09 Balbi Soprani Moscato D'Asti DOCG—Piedmont, Italy 9/50

03 De Bortoli Noble One Botrytis Semillon—Hunter Valley, NSW 11.5/50

Romate *Cardenal Cisneros* Pedro Ximenez (sweet) 10

Digestives

Averna 9

Limoncello 8

Bertrand Marc de Gewurtztraminer 11

Moscato di Poli Grappa Bianca 8

Cognac/Armagnac/Calvados

Paul Giraud Napoleon Cognac 15

1995 Ferme de Labouc Bas-Armagnac 11

1985 Delord *Ténarèze* Armagnac 16

25 years Vénérable Groult Pays d'Auge 21

1997 Victor Gontier Domfrontais 12.5

Fortified Wines

NV Camyr Allyn Wines Ruins Liqueur Verdelho—Hunter Valley, New South Wales 500ml 12/95

NV Skillogalee Liqueur Frontignac—Clare Valley, South Australia 500ml 10/80

NV Campbells Classic Rutherglen Muscat—Rutherglen, Victoria 500ml 10/80

NV Campbells Isabella Rare Rutherglen Tokay—Rutherglen, Victoria 375ml 30/180

NV All Saints Estate Grand Rutherglen Tokay—Rutherglen, Victoria 375ml 13/77.5

20 year old Quinta do Vallado Tawny Port—Douro, Portugal 750ml 20/240