

## **White Wines**

	<i>Glass</i>	<i>Bottle</i>
<b>Pierro LTC</b> <i>Margaret River, WA</i> <i>(Citrus, stone fruit, subtle oak)</i>		<b>70</b>
<b>Daniel Damp</b> <i>Chablis Burgundy, France</i> <i>(Lemon, green apple, minerality)</i>		<b>80</b>
<b>Crittenden Estate</b> <i>Pinot Gris Mornington Penninsular, VIC</i> <i>(Pear, apple, soft texture)</i>		<b>60</b>
<b>Domaine de la Grenaudiere</b> <i>Muscadet sevre-et-Maine Sur Lie Loire Valley, FR</i> <i>(Light, citrus, saline finish)</i>		<b>50</b>
<b>Santa Margherita</b> <i>Pinot Grigio Veneto, Italy</i> <i>(Crisp pear, citrus)</i>	<b>13</b>	<b>55</b>
<b>Parker Estate</b> <i>Chardonnay (Cool Climate) Coonawarra, SA</i> <i>(Stone fruit, balanced oak)</i>	<b>12</b>	<b>50</b>
<b>Riverby Estate</b> <i>Sauvignon Blanc Marborough, New Zealand</i> <i>(Tropical fruit, fresh acidity)</i>	<b>11</b>	<b>45</b>

*Our wine selection are good and reasonable, if you prefer BYO please see corkage charge  
: Wine and Sparkling \$7pp, Beer \$7 per bottle, Decanter \$5 : Cakeage fee \$2 pp*

## **Red Wines**

	<i>Glass</i>	<i>Bottle</i>
<b>Porta Rossa Nebbiolo Langhe DOC</b> <i>Piedmont, Italy</i> <i>(Red cherry, floral, structured)</i>		<b>110</b>
<b>Pasqua Valpolicella Ripasso Superiore DOC</b> <i>Veneto, Italy</i> <i>(Dark berries, smooth, rich)</i>		<b>70</b>
<b>Shaky Bridge Pioneer Pinot Noir</b> <i>Central Otago, New Zealand</i> <i>(Red berries, silky)</i>		<b>65</b>
<b>Moss Wood Amy's Cabernet Sauvignon</b> <i>Margaret River, WA</i> <i>(Dark fruit, soft tannins)</i>		<b>55</b>
<b>Riverby Estate Reserve Pinot Noir</b> <i>Marlborough, New Zealand</i> <i>(Bright cherry, elegant)</i>	<b>14</b>	<b>55</b>
<b>Cirillo Estate Shiraz Single vineyard</b> <i>Barossa Valley, SA</i> <i>(Blackberry, spice, full-bodied)</i>	<b>15</b>	<b>60</b>

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# Additional Selections of Wine

## Prosecco, Sparkling & Champagne

	Glass	Bottle
<b>Zilzie 'BTW' Prosecco NV</b> <i>Murray Darling, VIC</i> (Crisp, citrus, refreshing)	8	30
<b>Ayala Champagne Brut Majeur</b> <i>France</i> (Elegant, fine bubbles, balanced)		110
<b>Rockford Black Shiraz, Sparkling Shiraz</b> <i>Barossa Valley, SA</i> (Bold, dark berries, festive)		150

## White Wine

<b>Skilly Riesling</b> <i>Clare Valley SA</i> (Citrus, floral, crisp finish)		45
<b>Seresin Sauvignon Blanc</b> <i>Marlborough, NZ – Organic &amp; Biodynamic</i> (Tropical, crisp, aromatic)		50
<b>Soul Growers Vine Vale Grenache Blanc</b> <i>Barossa Valley, SA</i> (Fresh, stone fruit, subtle spice)		50

## Rosé

<b>Les Persiennes, IGP Terres Du Midi Languedoc</b> <i>Roussillon, France</i> (Dry, strawberry, fresh)		50
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## Sweet Wine

<b>Poetica Moscato</b> <i>McLaren Vale, SA</i> (Light, sweet, fruity)		45
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# Additional Selections of Wine

## Red Wine

Bottle

<b>2017 Rockford 'Basket Press' Shiraz</b> <i>Barossa Valley, SA</i> (Rich, blackberry, spice)	<b>250</b>
<b>Soul Growers Provident Shiraz</b> <i>Barossa Valley, SA</i> (Rich, blackberry, spice)	<b>60</b>
<b>2021 Parker Estate First Growth Cabernet Sauvignon</b> <i>Coonawarra, SA</i> (Plum, dark cherry, smooth)	<b>130</b>
<b>Parker Estate Terra Rossa Cabernet Sauvignon</b> <i>Coonawarra, SA</i> (Smooth, blackcurrant, elegant)	<b>50</b>
<b>Fire Gully Shiraz</b> <i>Margaret River, WA</i> (Juicy, peppery, balanced)	<b>45</b>
<b>Three Elms Timbertops Cabernet Franc</b> <i>Frankland River, WA</i> (Bright red fruit, savoury, medium-bodied)	<b>50</b>
<b>Brave Souls –The Able Seaman Grenache 2023</b> <i>Barossa Valley, SA</i> (Cherry, spice, soft)	<b>45</b>

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After Dinner

**Spirits & Liqueurs**

Premium	10
Deluxe	12
Mixer	3

**For After**

Courvoisier V.S.O.P	15
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**Coffee & Tea**

Cappuccino, Macchiato, Flat White, Latte, Short Black, Long Black	4.5
Hot Chocolate	5
English Breakfast Tea	4.5
Peppermint, Green Tea	4.5
Jasmine Tea	4.5
Chamomile Tea	4.5
Thai Lemongrass Tea	6
Chrysanthemum Flower Tea <i>served with</i> Honey	8
Butterfly Pea Flower Tea <i>served with</i> Fresh Lime	8
Skim Milk or Decaf Extra	0.5

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**Soft Drinks**

Purezza Premium Still Water	2
Purezza Premium Sparkling Water	4
S.Pellegrino Sparkling Mineral Water 1L	8.5
Lemon Lime Bitter	6
Lime Soda	6
Coke, Coke Zero, Solo, Lemonade	5
Tonic Water, Dry Ginger Ale	5
Apple Juice	6
Fresh Young Coconut	10

# Drinks List

## Beers

		Bottle
Singha Draft Beer (400ml)	Thailand	13.90
Peroni	Italy	10
James Boag's	Australia	10
Cascade Light	Australia	8
Heineken 0 (Non Alcoholic)	Netherland	8

## Rosé

	Glass	Bottle
<b>Domaine de Cala Rose</b> <i>Provence, France</i> <i>(Fresh strawberry, citrus, dry finish)</i>	15	55

## Sparkling

<b>Cielo Prosecco Spumante Brut</b> <i>Veneto, Italy</i> <i>(Green apple, pear, crisp bubbles)</i>		50
<b>Mandala M Sparkling</b> <i>Yarra Valley, VIC</i> <i>(Citrus, stone fruit, fine mousse)</i>		45

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