



W I N E

W H I T E

SPARKLING & CHAMPAGNE

- Andrew Garrett Sparkling Shiraz – Bottle \$26
- Jansz Premium Cuvée Tasmania – Bottle \$46
- Brown Brothers Prosecco Piccolo 200ml – \$10
- Jacob's Creek Sparkling Rosé 200mL – \$10

ROSE

- La Planchelière Cabernet d'Anjou Rosé France – Glass \$8.00/Bottle \$24
- Dominique Portet Fontaine Rose Yarra Valley – Bottle \$45

MOSCATO

- Rolling Pink Moscato Orange – Glass \$8/Bottle \$29
- Castello Del Poggio Moscato Italy – Bottle \$29

RIESLING

- Jim Barry Watervale Clare Valley – Bottle \$32

PINOT GRIS/PINOT GRIGIO

- Tim Adams Pinot Gris Clare Valley – Bottle \$40
- Yalumba Y Series Pinot Grigio SA – Glass \$8/Bottle \$25

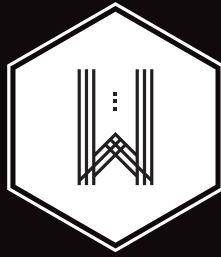
SAUVIGNON BLANC

- Vasse Felix Classic Dry White SSB Margaret River – Bottle \$38
- Phillip Shaw Sauvignon Blanc No 19 Orange – Bottle \$36
- Secret Stone Sauvignon Blanc Marlborough NZ – Glass \$8/Bottle \$33

CHARDONNAY

- Robert Oatley Signature Series Chardonnay Mudgee – Bottle \$36
- Oyster Bay Chardonnay NZ – Glass \$9/Bottle \$29
- Vasse Felix Filius Chardonnay Margaret River – Bottle \$44
- Heifer Station Chardonnay Orange – \$40





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RED

PINOT NOIR

- Two Paddocks Picnic Pinot Noir NZ - Bottle \$62
- Heifer Station Pinot Noir Orange - Bottle \$39
- Trentham Estate Pinot Noir NSW - Glass \$8.50/Bottle \$26

MERLOT

- Grant Burge Hillcot Barossa SA - Bottle \$33
- Tempus Two Hunter Valley Merlot - Glass \$8/Bottle \$29

BLENDS

- Catching Thieves Cabernet Merlot Margaret River - Bottle \$33
- Wirra Wirra Church Block Cabernet, Shiraz, Merlot McLaren Value - Bottle \$55
- Bleasdale Mulberry Tree Cabernet Sauvignon 2012 - Bottle \$39

SHIRAZ

- Four in Hand Barossa Valley SA - Bottle \$42
- Parker Coonawarra Estate Coonawarra Series Shiraz 2013 - Bottle \$26
- St Hallets Game Keeper Barossa Valley SA - Glass \$9/Bottle \$29
- Juniper Crossing Shiraz Margaret River - Bottle \$34



WINE

DESERT WINE, PORTS & FORTIFIDES

- Pieter Van Gent White Fortified (NV) Mudgee NSW - Glass \$8
- Galway Pipe 12 Year Old Grand Tawny - Glass \$12
- Penfolds Grandfather Tawny Port SA - Glass \$14
- Brown Brothers Orange Muscat King Valley VIC - Glass \$9

PRIVATE CELLAR WINES

WHITE

- Veuve Clicquot Brut Yellow Label France - Bottle \$104
- Cloudy Bay Sauvignon Blanc NZ - Bottle \$65
- Petaluma Chardonnay 2013 SA - Bottle \$70

REDS

- Sandalford Estate Reserve Cabernet Sauvignon 2009 WA - Bottle \$70
- Penfolds Bin 138 Old Vine Grenache Shiraz Mourvèdre 2004 - Bottle \$60
- Jim Barry The McRae Wood Shiraz 2010 SA - \$94





W I N E

COMMON AROMAS AND FLAVOURS OF POPULAR GRAPE VARIETIES

SAUVIGNON BLANC

Passionfruit asparagus green, sharp acid – *No Oak*

CHARDONNAY

Peach melon softer tropical fruits, buttery – *French Oak*

RIESLING

Citrus, aromatic, flowery, almost perfumed aromas – *French (older)*

PINOT GRIS

Green apples, lime, kiwi fruit – *Partial or zero*

PINOT NOIR

Strawberry, red fruits, watery, earthy – *French Oak*

CABERNET SAUVIGNON

Black currant, cassis, vanilla – *French & American*

SHIRAZ

Pepper, dark plum, mocha – *French & American*

MERLOT

Violets, ripe plums, black berries – *French & American*

BASIC FOOD MATCHING

WHITES: Seafood, chicken, white meats, basic cheeses, salads, smoked salmon, etc.

Basic Rule: If it is creamy choose an acid wine, if it is bland choose a soft wine, if it has a strong aroma choose a wooded wine.

REDS: Red BBQ meat, pork belly, slow cooked beef or lamb. Stir fries, casseroles, etc.

Basic Rule: Cabernet with lamb, Shiraz with beef, Pinot Noir with duck or pork. Aged wines have a softer palate and suit meats with strong flavours.

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