

**Sherry**

**Tio Pepe Fino – Jerez de la Frontera, Spain**

*Classic pale, dry style with nutty oceanic aromas. Enjoy with some of our olives, dips or chorizo from the tapas menu.*

Glass  
60ml  
8.0

**La Guita Manzanilla – Sanlucar de Barrameda, Spain**

*Dry, fragrant & nutty with hints of ocean spray – a tried and true accompaniment to tapas*

8.0

**Lustau Amontillado – Jerez de la Frontera, Spain**

*Dark amber in color with rich, nutty flavour. Completely dry*

8.0

**Lustau Oloroso – Jerez de la Frontera, Spain**

*Dry, full & smooth with walnut aromas. Enjoy as an aperitif, with Dukkah and the house baked bread.*

8.0

**Valdespino Pedro Ximenez - Jerez, Spain**

*Dark, rich and opulently sweet with dried plum & raisin flavours. A superb dessert wine to savour with the chocolate pudding of a coffee*

13.0

**Sparkling Wines and Champagne**

Glass Carafe Bottle  
150ml 500ml 750ml

**Miss Molly Malone Grape Cider – Clare Valley, SA**

*Fresh & crisp Moscato with a delicate fizz – delicious!*

(330ml) 10.0

**Mainegra Brut Cava NV – Navarra, Spain**

*Lively with fresh fruits and lovely creaminess.*

9.5 39.0

**Grant Burge Pinot Noir Chardonnay NV – Barossa, SA**

*Rich and generous with a real vitality.*

59.0

**Louis Roederer NV – Reims, France**

*Champagne with structure, richness, length and fresh, festive finesse.*

130.0

**House White**

**Torres Viña Esmeralda 2013 – Catalunya, Spain**

*An aromatic blend of Moscatel (85%) and Gewürztraminer (15%). This is a delicate and strikingly fragrant wine well suited to most of our fish, pork and poultry dishes.*

8.5 26.0 35.0

**Riesling**

**Velvet and Willow 2014– Clare Valley, SA**

*Pear and musk on the nose with a mineral, citrus and savoury palate balanced with acidity.*

9.0 26.0 35.0

**Ad Hoc Wallflower 2015 – Great Southern, WA**

*First is the fragrant bouquet, second flavours of lemon peel and bath salts. Lastly, a strong sense of purity and refinement.*

39.0

\*Vintages are subject to change

### **Sauvignon Blanc**

**Longview Whippet 2015 – Adelaide Hills, SA** 36.0

*The nose is all passionfruit, asparagus, honeysuckle and lemon.  
The palate deliciously refreshing with mouth-watering acidity  
at the finish*

**The Ned 2015 – Marlborough, NZ** 9.0 27.0 39.0

*It's bright, energetic and stylish. Lots of fruit and very Moreish...*

**Shaw and Smith 2016 – Adelaide Hills, SA** 11.5 36.0 52.0

*Fresh and lively with pure fruit varietal flavours and crisp acidity.*

### **Chardonnay**

**Alkoomi 2015 – Frankland River, WA** 9.0 27.0 39.0

*Bright, dry & crisp showing lots of peachy fruit, honeydew melon  
with appealing creaminess on the nose.*

**Forester Estate 2014 – Margaret River, WA** 59.0

*An elegant style with stone fruits and citrus integrated with oak.  
There is a long lingering creamy finish.*

**Yering Station 2012 – Yarra Valley, VIC** 65.0

*Great texture and roundness with citrus and subtle cashew flavours.*

### **Varietals and Blends**

**Santa Cristina Orvieto Classico 2013 – Tuscany, Italy** 33.0

*Light and crisp with a refreshing tangy palate*

**Vasse Felix Sauvignon Blanc Semillon 2014 – Margaret River WA** 41.0

*A marriage of fine fruit, excellent wine making and French oak. This is  
A big wine with gooseberries and hints of smoky bacon.*

**Ophalum Albariño 2012 – Rias Baixas, Spain** 42.0

*Juicy medium bodied white with hints of golden apple, lemon peel  
and fragrant herbs. Well suited to our seafood and vegetarian dishes.*

**Pizzini Pinot Grigio 2015 – King Valley, VIC** 9.5 29.0 41.0

*An outstanding wine; linear & precise with crisp apple & wildflower  
characteristics.*

**Joseph Chromy Pinot Gris 2015 – Relbia, TAS** 49.0

*A complex wine with zesty apricot and pear. Fat and spicy, and oh so  
delicious! A staff favourite.*

**Dessert Wine** 375ml

**Coriole Vineyards Racked Semillon 2010 – McLaren Vale, SA** 47.0

*Subtle and very pleasant with dried apricot and honey flavours.*

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