

WINE TASTING

All 20ml pours (Please note that we cannot mix tastings)

Half Monty \$10

A balanced selection of 5 wines handpicked by our Winemaker

Half Monty with Paired Elements \$23

A curated collection of 5 Winemaker-paired food elements

Full Monty \$18

A premium selection of 8 wines handpicked by our Winemaker

Full Monty with Paired Elements \$38

A tailored collection of 8 Winemaker-paired food elements

Indulgence \$26

An extensive selection of 12 wines handpicked by our Winemaker

Indulgence with Paired Elements \$55

A delectable collection of 12 Winemaker-paired food elements

Please Note - No split bills & 10% surcharge on public holidays

GF: Gluten-Free V-Vegetarian

HALF MONTY

Priscilla Queen of the Pinot Gris

Clean and crisp, with hints of citrus fruit and melon on the nose and palate, underscored by sterling silver acidity.

Paired element: Goat's Cheese

Viva La Verdelho

Fun tropical fruit flavours like pineapple and passionfruit, with a refreshing burst of lemon and lime acidity.

Paired element: Dried Fig

Coming Up Rosés

A Shiraz-based rosé exuding blueberry aromas with spicy red berry and watermelon on the palate.

Paired element: Chilly Cheese

Premium Shiraz

Rich, full-bodied with a deep velvety purple colour, black cherry flavours, hints of chocolate, pepper notes and nice rounded tannin.

Paired element: Prosciutto

Premium Cabernet Sauvignon

Deep velvet purple colour that sticks to the glass. Despite being a dry wine, the richness of the berry flavours comes through on the palate giving it a deceptively sweet profile.

Paired element: Beef Pastrami

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FULL MONTY

Priscilla Queen of the Pinot Gris

Clean and crisp, with hints of citrus fruit and melon on the nose and palate, underscored by sterling silver acidity.

Paired element: Goat's Cheese

Chardy Party

Lemon aromas with subtle hints of green apple and a wonderful full-fruit flavoured mouthfeel.

Paired element: Triple Brie Cheese

Premium Chardonnay

Aged 15 months in oak, revealing green apple and toasted oats that evoke apple strudel flavours on the palate.

Paired element: Smoked Sicilian Chicken

Viva La Verdelho

Fun tropical fruit flavours like pineapple and passionfruit, with a refreshing burst of lemon and lime acidity.

Paired element: Dried Fig

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FULL MONTY

Coming Up Rosés

A Shiraz-based rosé exuding blueberry aromas with spicy red berry and watermelon on the palate.

Paired element: Chilly Cheese

Premium Shiraz

Rich, full-bodied with a deep velvety purple colour, black cherry flavours, hints of chocolate, pepper notes and nice rounded tannin.

Paired element: Prosciutto

Premium Merlot

Full-bodied with dominant plum and black cherry flavours, hints of graphite and earthy undertones.

Paired element: Smoked Kangaroo

Premium Cabernet Sauvignon

Deep velvet purple colour that sticks to the glass. Despite being a dry wine, the richness of the berry flavours comes through on the palate giving it a deceptively sweet profile.

Paired element: Beef Pastrami

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INDULGENCE

Give Me One Good Riesling

Displays lemon and lime aromas that come through and resonate in the middle of the palate with fresh zesty acidity.

Paired element: Garlic Cheese

Viva La Verdelho

Fun tropical fruit flavours like pineapple and passionfruit, with a refreshing burst of lemon and lime acidity.

Paired element: Dried Fig

Priscilla Queen of the Pinot Gris

Clean and crisp, with hints of citrus fruit and melon on the nose and palate, underscored by sterling silver acidity.

Paired element: Goat's Cheese

Premium Pinot Gris

Aged 15 months in oak to provide a unique structure, This Pinot Gris displays flavours of Pink Lady apples with hints of toasted oats, with nice upfront fruit and acidity providing a soft finish.

Paired element: Triple Brie Cheese

Chardy Party

Lemon aromas with subtle hints of green apple and a wonderful full-fruit flavoured mouthfeel.

Paired element: Vintage Cheese

Premium Chardonnay

Aged 15 months in oak, revealing green apple and toasted oats that evoke apple strudel flavours on the palate.

Paired element: Smoked Sicilian Chicken

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INDULGENCE

Coming Up Rosés

A Shiraz-based rosé exuding blueberry aromas with spicy red berry and watermelon on the palate.

Paired element: Chilly cheese

Holy Shiraz

Deep red and displaying a perfume of plum, cherry and black pepper, which carry through in the mouthfeel and taste via the support of balanced tannins.

Paired element: Contentious Chutney

Premium Shiraz

Rich, full-bodied with a deep velvety purple colour, black cherry flavours, hints of chocolate, pepper notes and nice rounded tannin.

Paired element: Prosciutto

Premium Merlot

Full-bodied with dominant plum and black cherry flavours, hints of graphite and earthy undertones.

Paired element: Smoked Kangaroo

Cellar Release Merlot

A robust wine with deep earthy tones underpinned with structured dark fruits of the forest flavours.

Paired element: Air-Dried Beef

Premium Cabernet Sauvignon

Deep velvet purple colour that sticks to the glass. Despite being a dry wine, the richness of the berry flavours comes through on the palate giving it a deceptively sweet profile.

Paired element: Beef Pastrami

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