



WHAT'S A LITTLE CONTENTION BETWEEN FRIENDS?

Contrasting views make life more interesting and wine more rewarding. We may challenge each other, but united we stand our ground and answer to just three things: our hearts, our tastebuds, and the like-minded folk who visit us. Everything else is debatable. After all, in Canberra taking sides comes with the Territory.

So, here's to you, however you are. Raise a glass, ruffle some feathers, and celebrate your contentious character.

It makes you someone worth drinking with.

SEASONAL SPECIAL

Contentious Sangria



GLASS \$15
JUG \$60



SEASONAL 3-COURSE TASTING MENU

\$75pp

From our à la carte menu, choose:

One entrée

One main
(additional \$5 for steak)

OR

1 share platter for 2

One dessert

ADD PAIRED WINES \$39pp

No split bills & 10% surcharge on public holidays

A 1.8% card processing fee applies to all card transactions.

GF: Gluten-Free V: Vegetarian DF: Dairy Free GF*: Gluten-Free Optional



TAPAS

Antipasto platter for two, with cured meats, cheeses, dips, crackers and pickled vegetables \$36 GF*

Cheese platter of three 20g cheeses, dried fruit and crackers \$20 GF*

Marinated mixed olives \$10 GF

Pumpkin arancini balls with aioli \$14 GF V

Jamon croquette with shaved Gruyère cheese \$16

Potato fries with rosemary citrus salt \$11 GF V

Szechuan pepper calamari with harissa aioli and lime \$19

Szechuan pepper mushroom with harissa aioli and lime \$16 GF V

Chargrilled baby octopus with aioli and roasted capsicum \$21 GF DF

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FOOD MENU

ENTRÉE

Tempura zucchini flower with ajvar sauce, walnuts, feta and dukkah \$21 V DF*

Roasted cauliflower popcorn with olives, baby capers, sun-dried tomatoes and coconut yoghurt \$21 GF V DF

Wagyu rump tataki with chilli yuzu ponzu, pickled onion, fried lotus root and fish roe \$26 GF DF

Gin beetroot-cured salmon with herb buttermilk, capers and fish roe \$26 GF

Half-shell scallop with anchovy butter and Camembert cheese \$28 GF

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FOOD MENU

MAIN

Seasonal mushroom trio risotto with shaved Gruyère \$30 GF V DF*

Pumpkin ravioli with creamy pumpkin sauce, raisins and pine nuts \$31 V DF

Beer-battered Dory fillet with fries, garden salad and tartare sauce \$29 DF

Chicken Parmigiana with Bolognese sauce, shaved ham, Swiss cheese, garden salad and potato fries \$32

Pan-fried barramundi with yuzu-miso beurre blanc, speck, kohlrabi, edamame and crispy nori \$37 GF

Dried-aged duck breast with barley, pumpkin jus, witlof and pickled Shimeji mushroom \$41 GF* DF

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FOOD MENU

STEAK

Served with seasonal grilled vegetables and your choice of sauce.

Angus Sirloin steak MB3+ 250g	\$41
Angus Scotch fillet MB2+ 300g	\$45
Angus Eye fillet MB2+ 200g	\$44

Sauce options: red wine reduction jus, green peppercorn, herb mustard butter

Side: Potato fries with rosemary citrus salt \$11

SHARED PLATTER

Chicken ballotine and risotto with mushroom duxelle and Gochujang sauce \$75

Surf & Turf with Chateaubriand and bisque \$80 GF

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FOOD MENU

SIDES

Brussel sprouts with kimchi vinaigrette \$15 GF V DF

Green bean salad with lemon balsamic dressing,
feta cheese and pumpkin seeds \$14 GF V DF*

Fried corn rib with chilli butter \$15 GF V

Potato fries with rosemary citrus salt \$11 GF V

DESSERT

Compressed watermelon with lemon sorbet \$14 GF V

Gin and lime cheesecake \$14 GF

Seasonal gelato trio \$14 GF V

FOR THE KIDS

Chicken nugget and chips \$15

Fish and chips \$17

Pasta Bolognese \$16

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DRINKS MENU

SPARKLING

VEUVE D'argent Cuvee Prestige Rosé Brut	\$50	\$13
VEUVE D'argent Blanc De Blancs	\$50	\$13
NV VEUVE Cliquot Champagne	\$130	\$33
NV VEUVE Cliquot Champagne Rosé	\$150	-
VEUVE Cliquot Yellow Label Magnum 1.5L	\$290	-
Vintage Louis Roederer Champagne	\$185	-
Vintage Louis Roederer Rosé Champagne	\$185	-
Pommery Champagne 750ML	\$130	-
Pommery Champagne 1.5L	\$290	-
Pommery Champagne 3L	\$690	-

ROSÉ

2022 Rosé (Coming Up Rosés)	\$45	\$12
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DRINKS MENU

WHITE WINE

2016 Cellar Release Riesling	\$95	\$24
2022 Chardonnay (Chardy Party)	\$45	\$12
2021 Premium Chardonnay	\$60	\$15
2022 Pinot Gris (Priscilla Queen Of The Pinot Gris)	\$45	\$12
2021 Premium Pinot Gris	\$60	\$15
2022 Verdelho (Viva La Verdelho)	\$45	\$12

RED WINE

2019 Premium Merlot	\$60	\$15
2010 Cellar Release Merlot	\$95	\$24
2021 Premium Shiraz	\$60	\$15
2016 Cellar Release Shiraz	\$95	\$24
2021 Premium Cabernet Sauvignon	\$60	\$15

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DRINKS MENU

BEER

Peroni 0.0 Percent Bottle 330ML	\$11
Peroni 330ML	\$11
Asahi Dry 330ML	\$11
Carlsberg 330ML	\$11
Okinawa Dark Premium Lager 350mL	\$14
German Wheatbeer 500ML	\$16

SPIRITS

Tymephora Gin	\$17
◦ Anise Myrtle	
◦ Christmas	
◦ Coffee & Truffle	
◦ Truffle	
◦ Strawberry Gum	
Tymephora Vodka	\$17
Underground Spirits Caramel Vodka	\$17
American Bourbon	\$17
Japanese Whiskey	\$17

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DRINKS MENU

COCKTAILS

Unbridled Passion (Verdelho, Caramel Vodka, Chambord, Orgeat, and Fresh Lemon Juice)	\$21
Espresso Martini	\$21

NON-ALCOHOLICS

Soft Drinks - Coke/Coke Zero/Lemonade	\$5
Lemon Lime Bitter	\$7.9
Noah Juice - Apple/Orange	\$7.9
Noah Juice - Power Punch (Apple, Carrot, Ginger)	\$7.9
Noah Juice - Green Juice (Apple, Kiwi, Peach, Lemon, Mango)	\$7.9
Sparkling/Still Water	\$5 pp
Seasonal Mocktail	\$15

HOT DRINKS

Tea	\$5.5
Coffee/Chai Latte/Chocolate	\$4.5/\$6
Additional \$0.50 for Soy/Almond/ Lactose-free/Oat	

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WINE TASTINGS

All wine 30ml pours
(All participants must join the same wine tasting)

Half Monty \$15

A balanced selection of 5 wines handpicked by our winemaker

Half Monty with Paired Elements \$30

Add on paired elements for each wine

Full Monty \$24

A premium selection of 8 wines handpicked by our winemaker

Full Monty with Paired Elements \$46

Add on paired elements for each wine

Indulgence \$36

An extensive selection of 12 wines

Indulgence with Paired Elements \$65

Add on paired elements for each wine

SPIRITS FLIGHT

A selection of four 15ml spirits with a mixer

Spirits (Gin & Vodka) \$34

Four 15ml spirits served with tailored mixers

Spirits with Paired Elements \$49

Add on paired elements for each spirit

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SPIRITS

Black Truffle

Native botanicals and traditional gin ingredients to pair with locally-sourced black truffles, creating a unique classic dry gin.

Paired element: beef tataki

Strawberry Gum

This gin features strawberry gum (*Eucalyptus olida*), a native tree with leaves that have tones of strawberry, passionfruit and cinnamon.

Paired element: gin cured salmon

Christmas Gin

Limited-edition Christmas Gin featuring cinnamon myrtle (*Backhousia myrtifolia*), a native tree with leaves that spicy cinnamon-like flavour, combined with mandarin and the traditional dried fruit and spices of Christmas cake.

Paired element: chocolate brownie

Anise Myrtle

Featuring anise myrtle (*syzygium anisatum*), a native rainforest species with leaves that have a distinct aniseed flavour.

Paired element: dehydrated apple

Coffee & Black Truffle

Made from native botanicals, traditional gin ingredients and roasted coffee beans creating and exotic dry gin with delicate earthy tones and a hint of chocolate.

Paired element: green olive pincho

V for Vodka

A smooth but warm spirit, reminiscent of the sun-drenched Australian grain from which the spirit is distilled with beautiful caramel notes and a clean rounded finish.

Paired element: prosciutto

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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: goats 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: triple brie

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: goats cheese

Chardy Party

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

Paired element: gin cured salmon

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: triple brie

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: beef tataki

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

Cellar Release Riesling

Fresh citrus notes with lemon dominant flavours and clean acidity which provides a nice length of finish.

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: goats 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: dehydrated apple

Chardy Party

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

Paired element: gin cured salmon

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: triple brie

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: Contentious Chutney

Cellar Release Shiraz

A classic cool climate shiraz rich in complexity with hints of pepper and violets on the nose and, supported by sweet fruits of the forest with undertones of chocolate and leather. Paired element: prosciutto

Premium Merlot

Full-bodied with dominant plum and black cherry flavours, hints of graphite and earthy undertones. Paired element: beef tataki

Cellar Release Merlot

A robust wine with deep earthy tones underpinned with structured dark fruits of the forest flavours. Paired element: cherry merlot jam

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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TAKE HOME LIST

	EACH	THE BUDDING TIPLERS	THE CULTIVATED QUAFFERS	THE EPICURISTS
ROSE				
COMING UP ROSES	\$29	\$26.10	\$24.65	\$23.20
WHITE				
CELLAR RELEASE RIESLING	\$80	\$72	\$68	\$64
CHARDY PARTY	\$29	\$26.10	\$24.65	\$23.20
PREMIUM CHARDONNAY	\$45	\$40.50	\$38.25	\$36
PRISCILLA QUEEN OF THE PINOT GRIS	\$29	\$26.10	\$24.65	\$23.20
PREMIUM PINOT GRIS	\$45	\$40.50	\$38.25	\$36
VIVA LA VERDELHO	\$29	\$26.10	\$24.65	\$23.20
RED				
CELLAR RELEASE MERLOT	\$80	\$72	\$68	\$64
PREMIUM MERLOT	\$45	\$40.50	\$38.25	\$36
CELLAR RELEASE SHIRAZ	\$80	\$72	\$68	\$64
PREMIUM SHIRAZ	\$45	\$40.50	\$38.25	\$36
PREMIUM CABERNET SAUVIGNON	\$45	\$40.50	\$38.25	\$36

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@CONTENTIOUSCHARACTER



CONTENTIOUS WINE CLUB

WINE NOT RECEIVE A REGULAR DELIVERY OF OUR FABULOUS WINES?

Join the Contentious Collectors Club and receive a 6 pack wine delivery every 2 months, 3 months or 6 months and receive up to 20% off wine, gifts, dining experiences and events (for yourself and invited family or friends when dining with you).

You will also have access to our exclusive Wine Club member-only events, and when visiting our winery, You will receive personalised VIP treatment from our Wine Club Host.



Every 6 months, enjoy our drops delivered to your doorstep & more:

- 10% off: wines online & cellar door
- 10% off: events with exclusive event invites too
- 5% off: restaurant dining, up to the valued of \$50
- Be the first to know about new wines
- Complimentary shipping
- Customisable wine delivery



Every 3 months, it'll be high tide with new wines sent from us to you, plus:

- 15% off: wines online & cellar door
- 10% off: events with exclusive event invites too
- 10% off: restaurant dining, up to the valued of \$100
- Be the first to know about new wines
- Complimentary shipping
- Customisable wine delivery



The ultimate. Every 2 months, take a trip to cloud wine with us:

- 20% off: wines online & cellar door
- 10% off: events with exclusive event invites too
- 15% off: restaurant dining, up to the valued of \$150
- Be the first to know about new wines
- Complimentary shipping
- Customisable wine delivery

- THE BUDDING TIPLERS (EVERY 6 MONTHS)
- THE CULTIVATED QUAFFERS (EVERY 3 MONTHS)
- THE EPICURISTS (EVERY 2 MONTHS)

CREDIT CARD DETAILS

Visa Mastercard American Express

Name On Card

Card Expiry

Card Number

CVV

Home Address

Suburb

State

Postcode

Billing Address (if different)

Suburb

State

Postcode

Email

Mobile

Birthday

Red White Mixed

Special Delivery Instructions

Terms and Conditions

- Minimum order commitment is 3 deliveries including sign up case.
 - Delivery dates are:
 - Bi-annual - June & December
 - Quarterly - March, June, September & December
 - Bi-monthly - February, April, June, August, October & December
 - Also note, additional wines ordered outside of standard deliveries are received at the member listed discounted price of 10%/15%/20% respectively.
- Orders are sent on a Bi-annual, Quarterly or Half Yearly basis starting from the month based on the sequence from said period. Members have the option to tailor their delivery to their preference. Members can select more than 6 bottles.
- In the event a member wishes to skip or re-schedule a scheduled delivery, you may do so at the time your order is due to be fulfilled through notifying Contentious Character.
- First charge is on sign up with first delivery within seven days, and charges thereafter per delivery.
- If you cancel a membership where the minimum delivery requirement has not been met, members will be required to pay outstanding dues for which you will receive equal product value for.



Contenttious Character

Contact No: (02) 6238 3830

Email: bookings@contenttiouscharater.com.au