



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.

No split bills & 15% 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



HALF MONTY

Bubbly Smugglers

A refreshing Prosecco with delicate bubbles, fresh fruit flavours and a crisp, clean finish.

Paired Element: Sourdough & Chilli Honey

Viva La Verdelho

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

Paired Element: Dried Fig

She'll Be Rosé

Pale salmon pink in colour with lifted strawberry and subtle floral/spice notes. A light bodied wine with berry and red currant flavours that finishes with a grapefruit citrus core.

Paired Element: Beetroot Cured Salmon

Premium Shiraz

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

Paired Elements: Iberico Jamón

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

Bubbly Smugglers

A refreshing Prosecco with delicate bubbles, fresh fruit flavours and a crisp, clean finish.
Paired Element: Sourdough & Chilli Honey

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

Light straw in colour with fresh notes of lime citrus fruit and hints of spice. Limey, citrus flavours and hints of pear with a crisp crunchy acid finish.
Paired Element: Roasted Pear & Walnut

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 Elements: Dehydrated Apple

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FULL MONTY

Premium Chardonnay

Aged 15 months in oak, this wine displays green apple and hints of toasted oats on the nose, which comes through on the palate giving apple strudel flavours.

Paired Element: Smoked Chicken

She'll Be Rosé

Pale salmon pink in colour with lifted strawberry and subtle floral/spice notes. A light bodied wine with berry and red currant flavours that finishes with a grapefruit citrus core.

Paired Element: Beetroot Cured Salmon

Premium Shiraz

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

Paired Elements: Iberico Jamón

Premium Cabernet Sauvignon

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