



BREKIE NEEDS TO POWER YOUR DAY, LUKE HAS GOT YOU COVERED. ENJOY.

QUICK BITES

GRILLED SOURDOUGH, LINSEED, MICHE BREAD, GLUTEN FREE BREAD (V, GFO)

Choice of Luke's Kitchen strawberry jam, honey,
peanut butter or vegemite \$10

FRESHLY BAKED CROISSANT (V)

Choice of Luke's Kitchen raspberry jam, honey,
peanut butter or vegemite \$8
Prosciutto, tomato and cheese \$15

FRESH FRUITS (V, GF)

Coconut yoghurt, chia seeds, passionfruit, pistachio \$19

MAPLE SPICED GRANOLA (V)

Green apple, poached blueberries, natural yoghurt \$19

HONEY MUSTARD HERB EGGS (V, GFO)

Linseed bread, roast tomatoes \$21

BACON AND EGG ROLL (GFO)

Onion marmalade, Swiss cheese, BBQ sauce \$21

CORN & ZUCCHINI FRITTERS (V)

Smashed avocado, tomato salsa \$21

THE REAL DEAL | \$40

Choice of

Croissant or Fresh Fruit or Granola

AND

choice of

HONEY MUSTARD HERB EGGS (V, GFO)

Linseed bread, roast tomatoes

ROAST FIELD MUSHROOM (V)

Creamed silverbeet, pine nuts, fetta

CORN & ZUCCHINI FRITTERS (V)

Smashed avocado, tomato salsa

SMOKED SALMON ON CRUMPET (GFO)

Tomato relish, Persian fetta, rocket

BACON AND EGGS (GFO)

Fried eggs, grilled sourdough

The Real Deal includes coffee and juices

Pineapple | Orange | Cloudy Apple

A LA CARTE

BIRCHER MUESLI (V, GF)

Dried fruits, honey & currants, fresh fig \$19

RAISIN FRENCH TOAST (V, GFO)

Vanilla, poached blueberries, mascarpone \$23

SMOKED SALMON ON CRUMPET (V, GFO)

Tomato relish, Persian fetta, rocket \$23

ROAST FIELD MUSHROOM (V)

Creamed silverbeet, pine nuts, fetta \$23

EGGS BENEDICT (GFO)

Bacon, eggplant chutney, hollandaise \$24

SMASHED AVOCADO (V)

Potato cake, poached eggs, chimichurri \$23

BIG BREAKFAST (GFO)

Fried eggs, Bacon, chorizo, hash brown, mushroom,
roast tomato, grilled sour dough \$32

EXTRAS

Smoked salmon \$11

Grilled bacon \$9

Smashed avocado \$9

Chorizo sausage \$9

Truffle Scrambled eggs \$12

Roast tomatoes \$6

Eggs your way \$9

Hash browns \$6



MOTHERSKY COFFEE

Coffee \$5.50

Oat, Almond, Soy, Lactose Free \$0.50

MotherSky Coffee is all about honouring daily rituals and old tradition and inspired by modern taste - We can't think of a better way to start our day!

T TOTALER TEA

Pot of Tea \$5.50

Australian Black
French Earl Grey
Peppermint
Oolong

Lemon Ginger
Chamomile Blend
Sencha

T Totaler Tea is specially blended to provide a balance between taste, smell and nutrition. Each combination is 100% locally sourced and designed to your needs.

LUKE'S KITCHEN JUICES | \$9

Luke's Daily Detox

Vitamin C, Apple Cider Vinegar, Orange, Ginger Turmeric

Luke's Glow

Bamboo Silica, Vitamin C, Aloe Vera, Pomegranate, Lemon

Luke's Ginger+

Ginger, Lemon, Cayenne Pepper, Vitamin C

Give your digestive system a much-needed break and allow your body to detox, heal, restore, and rejuvenate with our Luke's Kitchen health shots.

Hydrate your body with 100% raw nutrients, minerals, and probiotics to bring your physical and mental being back to its natural state.

JUICES | \$7

Pineapple
Orange
Cloudy Apple

*Luke's Kitchen prides itself on the freshest seasonal produce, as such menu is subject to change



TASTING MENU

Lunch Menu

SNACKS / TO START DESIGNED TO SHARE

GARLIC BREAD (V)

Caramelised onion, curry butter, gruyere cheese \$12

PRAWN TOAST

Corn salsa, chipotle aioli \$19

MARKET OYSTER (GF)

Natural served with accompaniment
six \$36 | twelve \$72

BROOKLYN VALLEY GRASS-FED BEEF TARTARE (GF)

Black garlic, truffle salsa, lotus chips
small \$29 | large (with fries) \$49

HALF SHELL ABROLHOS ISLAND SCALLOPS (GF)

Green tomato relish, prosciutto \$9.50 each

SMALL PLATES

SASHIMI OF SPENCER GULF HIRAMASA KINGFISH (GF)

Sesame & dashi dressing, nashi pear, shiso \$31

CHILLED TIGER PRAWNS (GF)

Coconut yoghurt, ginger, chilli, coriander, wild rice \$29

CHICKEN LIVER PARFAIT

Onion marmalade, grilled brioche \$29

CAPUNTI PASTA (V)

Yuzu, shiitake mushroom, pecorino
small \$29 | large \$39

\$135 per person | \$80 Matching Wines

SASHIMI OF SPENCER GULF HIRAMASA KINGFISH

2021 Lark Hill Riesling
Canberra District, NSW

TEMPURA ZUCCHINI

2020 Maison Aix Rosé
Provence, France

POACHED CORAL TROUT

2019 Daniel Dampé Petit Chablis Chardonnay
Burgundy, France

GRILLED BROOKLYN VALLEY SIRLOIN

2017 Luke Mangan by Mount Langi Shiraz
Grampians, VIC

AMAZING CHEESECAKE

2019 Scarborough Late Harvest Semillon
Hunter Valley, NSW

DESSERT

AMAZING CHEESECAKE

Strawberries, vanilla bean ice-cream \$23

WARM BOURBON CHOCOLATE TART

Citrus & mint salsa, blood orange sorbet \$23

CHEESE PLATE

Quince paste, grilled fruit loaf \$23

LARGE PLATES

PAN-FRIED POTATO GNOCCHI (V)

Spring vegetables, parmesan, verjuice dressing
small \$29 | large \$39

ROAST SPATCHCOCK WRAPPED IN PANCETTA (GF)

Blood orange, capers, currants, tarragon, fennel \$49

POACHED CORAL TROUT (GF)

Spicy prawn broth, tempura prawn, papaya & green mango \$49

GRILLED BROOKLYN VALLEY SIRLOIN

Cauliflower puree, zucchini, confit eschalot, herb & mustard crust \$55

ON THE SIDE

Fries \$10 | Truffle & Parmesan Fries \$15

Mixed Leaf & Raspberry Dressing \$14

Pear & Blue Cheese Salad, Endive, Walnuts \$18

Roast Cabbage, Anchovies, Lemon, Toasted Almonds \$15

FOLLOW US - @lukeskitchensyd @lukewmangan
@kimptonmargotsydney

MJ OLGUERA – Head Chef

(GF) Gluten Free | (V) Vegetarian

luke mangan
& COMPANY

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TO START | DESIGNED TO SHARE

FRIED OLIVES (V)

Stuffed green olives with blue cheese \$11

GARLIC BREAD (V)

Caramelised onion, curry butter, gruyere cheese \$12

PRAWN TOAST

Corn salsa, chipotle aioli \$19

MARKET OYSTER (GF)

Natural served with accompaniment
six \$36 | twelve \$72

HALF SHELL ABROLHOS ISLAND SCALLOPS (GF)

Green tomato relish, prosciutto \$9.50 each

TEMPURA ZUCCHINI FLOWERS (V)

Tomato salsa, ricotta, corn, pecorino \$22

PEKING DUCK PANCAKES

Hoisin sauce, cucumber, spring onions \$29

BROOKLYN VALLEY GRASS-FED BEEF TARTARE (GF)

Black garlic, truffle salsa, lotus chips
Small \$29 | large (with fries) \$49

CHICKEN LIVER PARFAIT

Onion marmalade, grilled brioche \$29

SMALL PLATES

SASHIMI OF SPENCER GULF HIRAMASA KINGFISH (GF)

Sesame & dashi dressing, nashi pear, shiso \$31

CHILLED TIGER PRAWNS (GF)

Coconut yoghurt, ginger, chilli, coriander, wild rice \$29

WESTERN AUSTRALIA ROAST ROCK LOBSTER (GF)

Lime & chilli, garlic butter, pineapple, kaffir lime leaf
half \$65 | whole \$120

CAPUNTI PASTA (V)

Yuzu, shiitake mushroom, pecorino
small \$29 | large \$39

GRILLED QUAIL XO SAUCE (GF)

Endive, pomegranate, coriander \$29

TASTING MENU

Dinner Menu

\$135 per person | \$80 Matching Wines

SASHIMI OF SPENCER GULF HIRAMASA KINGFISH

2021 Lark Hill Riesling
Canberra District, NSW

TEMPURA ZUCCHINI FLOWERS

2020 Maison Aix Rosé
Provence, France

PETUNA OCEAN TROUT WELLINGTON

2019 Daniel Dampé Petit Chablis Chardonnay
Burgundy, France

GRILLED BROOKLYN VALLEY SIRLOIN

2017 Luke Mangan by Mount Langi Shiraz
Grampians, VIC

AMAZING CHEESECAKE

2019 Scarborough Late Harvest Semillon
Hunter Valley, NSW

DESSERT

SOFT PASSIONFRUIT MERINGUE

Frangelico anglaise, seasonal fruit \$23

AMAZING CHEESECAKE

Strawberries, vanilla bean ice-cream \$23

LIQUORICE PARFAIT

Poached blueberries, lime, white balsamic crisp \$23

WARM BOURBON CHOCOLATE TART

Citrus & mint salsa, blood orange sorbet \$23

CHEESE PLATE

Quince paste, grilled fruit loaf \$23

LARGE PLATES

PETUNA OCEAN TROUT WELLINGTON (GF)

Onions, peas, dill \$48

PAN-FRIED POTATO GNOCCHI (V)

Spring vegetables, parmesan, verjuice dressing
small \$29 | large \$39

ROAST SPATCHCOCK WRAPPED IN PANCETTA (GF)

Blood orange, capers, currants, tarragon, fennel \$49

POACHED CORAL TROUT (GF)

Spicy prawn broth, tempura prawn, papaya & green mango \$49

GRILLED BROOKLYN VALLEY SIRLOIN

Cauliflower puree, zucchini, confit eschalot, herb & mustard crust \$55

WOLLEMI CREEK DUCK CURRY (GF)

Fragrant coconut sauce, sweet potatoes, snake beans,
salt & pepper rice cakes, curry leaves \$54

SHARING PLATES | DESIGNED FOR TWO

BALSAMIC GLAZED LAMB SHOULDER (GF)

Spiced lamb loin, heirloom carrots, pearl onions, labneh, dukkah \$140

For the below, your waiter will take you through the flavours of today

MARKET FISH \$140

BUTCHERS CUT \$140

ON THE SIDE

Fries \$10 | Truffle & Parmesan Fries \$15

Luke's Famous Mash \$14 | Luke's Truffle Mash \$16

Mixed Leaf & Raspberry Dressing \$14

Pear & Blue Cheese Salad, Endive, Walnuts \$18

Roast Cabbage, Anchovies, Lemon, Toasted Almonds \$15

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WINES BY THE GLASS

SPARKLING & CHAMPAGNE

NV Salatin Prosecco, Treviso, Italy 16

NV Louis Bouillot Perle d'Aurore Rosé Brut, Burgundy, France 19

NV Taittinger Cuvee Prestige Brut, Reims, France 32

WHITE

2021 Keith Tulloch Semillon, Hunter Valley, NSW 15

2021 Lark Hill Riesling, Canberra District, NSW 16

2020 Deep Down Sauvignon Blanc, Marlborough, NZ 18

2020 Keith Tulloch Perdiem Pario Pinot Gris, Hunter Valley, NSW 14

2021 Jim Barry Assyrtiko, Clare Valley, SA 19

2019 Daniel Dampt Petit Chablis Chardonnay, Burgundy, France 22

ROSÉ

2017 Luke Mangan by Yering Station Rosé, Yarra Valley, VIC 15

2020 Maison AIX Rosé, Provence, France 19

RED

2019 Craggy Range Appellation Pinot Noir, Martinborough, NZ 18

2021 John Duval Concilio Grenache Blend Barossa, SA 17

2017 Luke Mangan by Mount Langi Shiraz, Grampians, VIC 16

2020 Yangarra Shiraz, McLaren Vale, SA 19

2019 Vasse Felix Cabernet Sauvignon, Margaret River, WA 21

COCKTAILS

THE AUSTRALIAN 22

Aviation, Cointreau, Cognac, Lime Juice, Luke Mangan Sugar Syrup, Cranberry Juice

CLARIFIED NEGRONI 22

Saffron Infused Earp Gin, Suze, Lillet Blanc

TEATIME 23

French Earl Grey and Thyme Infused Vodka, Lille Blanc, Lemon, Agave, Egg White/Aquafaba

PINK ELEPHANT 22

Ciroc, Elderflower Liqueur, Pink Dragon Fruit Shrub, Yuzu, Grapefruit Juice

OLD WORD 24

Illegal Mezcal, Jalapeno Infused Green Chartreuse, Benedictine, Lime Juice, Freshly Pressed Pineapple Juice, Agave

PREMIUM WINES BY THE GLASS

CORAVIN IS A STATE-OF-THE-ART WINE EXTRACTION SYSTEM THAT ALLOWS US TO POUR WORLD-CLASS WINES, NOT NORMALLY OFFERED BY THE GLASS, WITHOUT REMOVING THE CORK.

WHITE

2018 Vincent Pinard Le Chateau Sancerre Sauvignon Blanc, Loire Valley, France 47

2018 Maison Dampt Bougros Chardonnay, Chablis Grand Cru, France 54

2016 Mount Mary Chardonnay, Yarra Valley, VIC 60

RED

2013 Hickinbotham Brooks Road, Shiraz, McLaren Vale, SA 38

2019 Pierre Usseglio Châteauneuf-du-Pape Grenache Blend, Rhone Valley, France 42



AN EXPERIENCE LIKE NO OTHER, CELLAR BY LUKE IS SET IN ONE OF AUSTRALIA'S MOST BEAUTIFUL HERITAGE LISTED BUILDINGS, WHERE AN INTIMATELY DESIGNED CELLAR FEATURES OVER 150 WINES FROM BOUTIQUE AUSTRALIAN AND INTERNATIONAL WINERIES AS WELL AS SOME GRAND DAMES UNEXPECTEDLY AVAILABLE BY THE GLASS. DROP IN FOR A GLASS OF ONE OF YOUR FAVOURITES OR A TASTE OF SOMETHING NEW.

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& COMPANY



VEGAN MENU

COMPRESSED & GRILLED PINEAPPLE

Coconut yoghurt, wild rice, chilli, ginger, coriander, kaffir lime
small \$26 | large \$38

CRISPY SHIITAKE MUSHROOM WRAPS

Hoisin sauce
small \$26 | large \$38

GRILLED ASPARAGUS

Blood orange, capers, currants, fennel
small \$26 | large \$38

SALT & PEPPER RICE CAKES

Fragrant coconut sauce, papaya & green mango salad
small \$26 | large \$38

DESSERT

POACHED BLUEBERRIES

Blood orange sorbet, lime, balsamic crisp \$23

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BOTTOMLESS BRUNCH

BOTTOMLESS BRUNCH | 95

PECKING DUCK BROTH

Shiitake mushroom, coriander, spring onion

VIETNAMESE STYLE CHEVICHE

Rice paper roll, pickled green papaya

ORGANIC POACHED EGG

Potato cake, green tomato chutney, sauce hollandaise

BEEF RENDANG PASTA

Ricotta cheese, toasted coconut, crispy Vietnamese mint

LEMON MERINGUE

Spiced rhubarb, crème anglaise, toasted almonds

ELEVATE YOUR EXPERIENCE

FREE FLOWING COCKTAILS | 125

BLOODY MARY
MARGOT'S MYRTLE ICED TEA
MOJITO

FREE FLOWING VEUVE CLICQUOT | 185

FROM THE CART

BLOODY MARY &
ESPRESSO MARTINI \$20

OSSETRA CAVIAR BUMP WITH BELUGA
VODKA SHOT \$50

VEGAN BOTTOMLESS BRUNCH | 95

ENDIVE

Orange & tarragon salsa, fennel

VIETNAMESE RICE ROLLS

Pickled green papaya

POTATO CAKE

Green tomato chutney, asparagus

CAPUNTI PASTA

Cream of artichoke, grilled broccolini

POACHED RHUBARB

Lemon sorbet, toasted almonds

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TO START | DESIGNED TO SHARE

FRIED OLIVES (V)

Stuffed green olives with blue cheese \$11

GARLIC BREAD (V)

Caramelised onion, curry butter, gruyere cheese \$12

PRAWN TOAST

Corn salsa, chipotle aioli \$19

MARKET OYSTER (GF)

Natural served with accompaniment
six \$36 | twelve \$72

HALF SHELL ABROLHOS ISLAND SCALLOPS (GF)

Green tomato relish, prosciutto \$9.50 each

TEMPURA ZUCCHINI FLOWERS (V)

Tomato salsa, ricotta, corn, pecorino \$22

PEKING DUCK PANCAKES

Hoisin sauce, cucumber, spring onions \$29

BROOKLYN VALLEY GRASS-FED BEEF TARTARE (GF)

Black garlic, truffle salsa, lotus chips
Small \$29 | large (with fries) \$49

CHICKEN LIVER PARFAIT

Onion marmalade, grilled brioche \$29

SMALL PLATES

SASHIMI OF SPENCER GULF HIRAMASA KINGFISH (GF)

Sesame & dashi dressing, nashi pear, shiso \$31

CHILLED TIGER PRAWNS (GF)

Coconut yoghurt, ginger, chilli, coriander, wild rice \$29

WESTERN AUSTRALIA ROAST ROCK LOBSTER (GF)

Lime & chilli, garlic butter, pineapple, kaffir lime leaf
half \$65 | whole \$120

CAPUNTI PASTA (V)

Yuzu, shiitake mushroom, pecorino
small \$29 | large \$39

GRILLED QUAIL XO SAUCE (GF)

Endive, pomegranate, coriander \$29

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DESSERT

SOFT PASSIONFRUIT MERINGUE

Frangelico anglaise, seasonal fruit \$23

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Strawberries, vanilla bean ice-cream \$23

LIQUORICE PARFAIT

Poached blueberries, lime, white balsamic crisp \$23

WARM BOURBON CHOCOLATE TART

Citrus & mint salsa, blood orange sorbet \$23

CHEESE PLATE

Quince paste, grilled fruit loaf \$23

LARGE PLATES

PETUNA OCEAN TROUT WELLINGTON (GF)

Onions, peas, dill \$48

PAN-FRIED POTATO GNOCCHI (V)

Spring vegetables, parmesan, verjuice dressing
small \$29 | large \$39

ROAST SPATCHCOCK WRAPPED IN PANCETTA (GF)

Blood orange, capers, currants, tarragon, fennel \$49

POACHED CORAL TROUT (GF)

Spicy prawn broth, tempura prawn, papaya & green mango \$49

GRILLED BROOKLYN VALLEY SIRLOIN

Cauliflower puree, zucchini, confit eschalot, herb & mustard crust \$55

WOLLEMI CREEK DUCK CURRY (GF)

Fragrant coconut sauce, sweet potatoes, snake beans,
salt & pepper rice cakes, curry leaves \$54

SHARING PLATES | DESIGNED FOR TWO

BALSAMIC GLAZED LAMB SHOULDER (GF)

Spiced lamb loin, heirloom carrots, pearl onions, labneh, dukkah \$140

For the below, your waiter will take you through the flavours of today

MARKET FISH \$140

BUTCHERS CUT \$140

ON THE SIDE

Fries \$10 | Truffle & Parmesan Fries \$15

Luke's Famous Mash \$14 | Luke's Truffle Mash \$16

Mixed Leaf & Raspberry Dressing \$14

Pear & Blue Cheese Salad, Endive, Walnuts \$18

Roast Cabbage, Anchovies, Lemon, Toasted Almonds \$15

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WINES BY THE GLASS

SPARKLING & CHAMPAGNE

NV Salatin Prosecco, Treviso, Italy 16

NV Taittinger Cuvee Prestige Brut, Reims, France 32

WHITE

2021 Lark Hill Riesling, Canberra District, NSW 16

2020 Deep Down Sauvignon Blanc, Marlborough, NZ 18

2021 Jim Barry Assyrtiko, Clare Valley, SA 19

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ROSÉ

2017 Luke Mangan by Yering Station Rosé, Yarra Valley, VIC 15

2020 Maison AIX Rosé, Provence, France 19

RED

2021 Punt Road Pinot Noir, Yarra Valley, VIC 17

2019 Craggy Range Appellation Pinot Noir, Martinborough, NZ 18

2017 Luke Mangan by Mount Langi Shiraz, Grampians, VIC 16

2020 Yangarra Shiraz, McLaren Vale, SA 19

2019 Vasse Felix Cabernet Sauvignon, Margaret River, WA 21

LUKE'S KITCHEN JUICES | \$9

Luke's Daily Detox

Vitamin C, Apple Cider Vinegar, Orange, Ginger Turmeric

Luke's Glow

Bamboo Silica, Vitamin C, Aloe Vera, Pomegranate, Lemon

Luke's Ginger+

Ginger, Lemon, Cayenne Pepper, Vitamin C

Give your digestive system a much-needed break and allow your body to detox, heal, restore, and rejuvenate with our Luke's Kitchen health shots.

Hydrate your body with 100% raw nutrients, minerals, and probiotics to bring your physical and mental being back to its natural state.

MOTOWN MONDAYS
Every Monday 5pm - 9pm

DRINKS | \$14

Electric Avenue

Vanilla Infused Woodford Reserve, Grand Marnier, Montenegro, Lime, Grapefruit

Fun Lovin' Criminal

Woodford Reserve, Lillet Blanc, Peychaud Bitters, Cardamom Syrup

Chase in Detroit

Banana Infused Makers Mark, Peychaud Bitters, Homemade Earl Gray Syrup

That ol' Fashioned Blue

Makers Mark Infused with Blood Orange, Blue Curacao, Angostura Bitters & Brown Sugar

Hot Diggity Dog | \$14

Beef Frankfurter, Kim Chi, Aged Cheddar, Wasabi Mustard, Chipotle Aioli, Milk Bun



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WINES BY THE GLASS

SPARKLING & CHAMPAGNE

				GLASS 120ML	BOTTLE 750ML
NV	SALATIN <i>EXTRA DRY</i>	PROSECCO	TREVISO, ITALY	16	80
NV	LOUIS BOUILLOT <i>PERLE D'AURORE</i>	BRUT ROSÉ	BURGUNDY, FRANCE	19	95
NV	TAITTINGER	BRUT	REIMS, FRANCE	32	160

WHITES

				GLASS 150ML	BOTTLE 750ML
2021	KEITH TULLOCH	SEMILLON	HUNTER VALLEY, NSW	15	68
2021	LARK HILL <i>REGIONAL</i>	RIESLING	CANBERRA DIST, NSW	16	72
2021	DEEP DOWN	SAUVIGNON BLANC	MARLBOROUGH, NZ	18	81
2021	KEITH TULLOCH <i>PERDIEM PARIO</i>	PINOT GRIS	HUNTER VALLEY, NSW	14	63
2021	JIM BARRY	ASSYRTIKO	CLARE VALLEY, SA	19	85
2021	DANIEL DAMPT <i>PETIT CHABLIS</i>	CHARDONNAY	BURGUNDY, FRANCE	22	98

ROSÉ

				GLASS 150ML	BOTTLE 750ML
2020	MAISON AIX	ROSÉ	PROVENCE, FRANCE	19	85
2017	LUKE MANGAN <i>BY YERING STATION</i>	ROSÉ	YARRA VALLEY, VIC	15	68

REDS

				GLASS 150ML	BOTTLE 750ML
2020	Craggy Range <i>APPELLATION</i>	PINOT NOIR	MARTINBOROUGH, NZ	18	81
2021	JOHN DUVAL <i>CONCILIO</i>	GRENADE SHIRAZ	BAROSSA VALLEY, SA	17	77
2020	ASTRALE <i>CHIANTI</i>	SANGIOVESE	TUSCANY, ITALY	13	59
2017	LUKE MANGAN <i>BY MOUNT LANGI</i>	SHIRAZ	GRAMPIANS, VIC	16	72
2019	YANGARRA	SHIRAZ	MCLAREN VALE, SA	19	86
2020	VASSE FELIX	CABERNET SAUVIGNON	MARGARET RIVER, WA	21	95

SWEET WINES

				GLASS 90ML	BOTTLE 375ML
2021	FROGMORE CREEK	ICED RIESLING	COAL RIVER, TAS	18	72
2019	SCARBOROUGH	LATE HARVEST SEMILLON	HUNTER VALLEY, NSW	17	68

PREMIUM WINES BY THE GLASS

CORAVIN IS A STATE-OF-THE-ART WINE EXTRACTION SYSTEM THAT ALLOWS US TO POUR WORLD-CLASS WINES, NOT NORMALLY OFFERED BY THE GLASS, WITHOUT REMOVING THE CORK.

WHITES

			GLASS 150ML	LARGE GLASS 250ML	BOTTLE 750ML	
2018	VINCENT PINARD LE CHATEAU	SAUVIGNON BLANC	SANCERRE, FRANCE	47	78	230

PARTLY BARREL FERMENTED. THE WINE IS AGED ON FINE LEES FOR 9 MONTHS BEFORE BOTTLING. A STUNNING WINE OF NOTABLE INTENSITY AND COMPLEXITY. A VERY SUBSTANTIAL WINE WITH GREAT ENERGY AND STRUCTURE TO AGE EFFORTLESSLY.

2018	MAISON DAMPT BOUGROS	CHARDONNAY	CHABLIS GRAND CRU, FRANCE	54	89	265
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PARTLY AGED IN FRENCH OAK BARRELS. YELLOW COLOUR WITH GOLDEN NUANCES, A COMPLEX NOSE WITH VANILLA NOTES, TYPICAL OF BARREL AGEING, REVEALING IN THE MOUTH AN EXCEPTIONAL CREAMINESS AND A MINERAL PROFILE.

2020	VASSE FELIX HEYTESBURY	CHARDONNAY	MARGARET RIVER, WA	40	65	180
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CAPTIVATING AROMAS OF TALC, PINK GRAPEFRUIT, LIME BLOSSOM AND LEMONGRASS TEA MINGLE WITH EXCITING SAVORY LIMESTONE AND OYSTER SHELL COMPLEXITIES REMINISCENT OF THE COAST. INTRIGUING NOTES OF CLASSIC FLINT, STRUCK MATCH, IT FINISHES WITH GOOD FRESHNESS AND FORMIDABLE LENGTH.

REDS

			GLASS 150ML	LARGE GLASS 250ML	BOTTLE 750ML	
2017	FAIVELEY LAVAUX ST JACQUES	PINOT NOIR	GEVREY-CHAMBERTIN 1ER CRU, FRANCE	80	120	

DELICATE AROMAS WITH SLIGHTLY WET RED BERRIES, SWEET WOOD AND SPICES. FULL BODIED PINOT WITH INTENSE FLAVORS OF CHERRIES, RASPBERRIES, STALKS AND SPICES. LONG FINISH. GOOD FRESHNESS AND TANNIN STRUCTURE. VERY WELL MADE LAVAUX ST.-JACQUES.

2019	STEPHANE USSEGLIO CHÂTEAUNEUF-DU-PAPE	GRENACHE BLEND	RHONE VALLEY, FRANCE	42	70	180
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80% OF THE BLEND, GRENACHE IS THE STAR GRAPE IN THIS CHÂTEAUNEUF DU PAPE WINE, BLENDED WITH SMALL AMOUNTS OF OTHER VARIETIES. POWERFUL AROMAS OF SAVORY DRY THYME, LAVENDER, MARJORAM, AND LOVAGE AS WELL AS DARK MULBERRY, BOYSENBERRY NOTES. LIVELY AND FULL OF RICH FRUIT ON THE PALATE WITH LAYERS OF ROCKS AND SMOKE.

2015	COL D'ORCIA BRUNELLO DI MONTALCINO	SANGIOVESE	TUSCANY, ITALY	48	80	240
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A DEEP RUBY BRUNELLO DI MONTALCINO PRODUCED FROM LOW-YIELDING SANGIOVESE GRAPES. WARM AND STRUCTURED, THIS HAS AROMAS EVOKING SCORCHED EARTH AND LOTS OF BRIGHT CHERRY, RIPE STRAWBERRY, SAVORY HERB FLAVOURS FINISHING ON A BALSAMIC NOTE. DRINKING BEAUTIFULLY NOW.

2013	HICKINBOTHAM BROOKS ROAD	SHIRAZ	MCLAREN VALE, SA	38	66	160
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INKY BLACK COLOUR WITH A DEEP DARK PURPLE BLACK HUE. LICORICE, BLACKBERRIES AND DARK PLUMS AROMAS WITH VANILLA AND SPICE NOTES. FULL BODIED, RICH WITH WELL-INTEGRATED TANNINS. GREAT LENGTH WITH A LONG BLACKBERRY, LICORICE, VANILLIN CEDAR AND SPICE AFTERTASTE.

CHAMPAGNE & SPARKLING WINES

SPARKLING

NV	O'LEARY WALKER <i>HURTLE</i>	BRUT	ADELAIDE HILLS, SA	85
2014	CHANDON	BRUT	YARRA VALLEY, VIC	80
NV	CHANDON	BRUT ROSÉ	YARRA VALLEY, VIC	65
2015	GEMBROOK HILL	BLANC DE BLANCS	YARRA VALLEY, VIC	120
NV	LARK HILL ROXANNE	PET NAT ROSÉ	CANBERRA DISTRICT, NSW	72
NV	T'GALLANT	PROSECCO	MORNINGTON PENINSULA, VIC	64
NV	SALATIN	PROSECCO	TREVISO, ITALY	80
NV	SALATIN	PROSECCO ROSÉ	TREVISO, ITALY	82

CHAMPAGNE

CELEBRATORY, LUXURIOUS AND ROMANTIC DRINK OF CHOICE. FROM THE GRAN MARQUE TO THE SMALL GROWERS, WE INVITE YOU TO ENJOY A GLASS OR TWO.

NV	LAHERTE FRÈRES	ULTRADITION	CHAVOT	375ML 104
NV	TAITTINGER	CUVÉE PRESTIGE	REIMS	160
NV	TAITTINGER	PRÉLUDE GRAN CRU	REIMS	200
NV	BRUNO PAILLARD	BRUT PREMIÈRE CUVÉE	REIMS	165
NV	BILLECART-SALMON	BRUT NATURE	MAREUIL-SUR-AÏ	185
NV	JAQUESSON	EXTRA-BRUT CUVÉE 745	AÏ, DIZY,HAUTVILL.	198
NV	JM SELEQUE	SOLESENCE	EPERNAY	210
NV	VEUVE CLICQUOT	BRUT	REIMS	160
NV	LOUIS ROEDERER	COLLECTION 242	REIMS	170
NV	GOSSET	GRANDE RESERVE BRUT	AY	157
NV	POL ROGER	BRUT RESERVE	EPERNAY	180

ROSÉ

MADE EXCLUSIVELY FROM WHITE GRAPES, AND USUALLY CHARDONNAY, TRANSLATES INTO CRISP, TIGHT, WELL-BALANCED CHAMPAGNES WITH A PURE AND ELEGANT AROMATIC INTENSITY.

NV	PAUL BARA	GRAND ROSÉ DE BOUZY	BOUZY	186
NV	TAITTINGER	PRESTIGE ROSÉ	REIMS	220
2008	TAITTINGER	COMTES DE CHAMPAGNE	REIMS	540
NV	BILLECART-SALMON	BRUT ROSÉ	MAREUIL-SUR-AÏ	280
2013	LOUIS ROEDERER	CRISTAL ROSÉ	REIMS	1,035

BLANC DE BLANCS, VINTAGE CHAMPAGNE & PRESTIGE CUVÉE

BLANC DE BLANCS

MADE EXCLUSIVELY FROM WHITE GRAPES, AND USUALLY CHARDONNAY, TRANSLATES INTO CRISP, TIGHT, WELL-BALANCED CHAMPAGNES WITH A PURE AND ELEGANT AROMATIC INTENSITY.

NV	LARMANDIER-BERNIER	LATITUDE EXTRA BRUT 1ER CRU	VERTUS	220
NV	PIERRE GIMONNET&FILS	1ER CRU	CUIS	160
NV	RUINART	BLANC DE BLANCS	REIMS	270
2013	POL ROGER	BLANC DE BLANCS VINTAGE	ÉPERNAY	248

VINTAGE

REPRESENTING LESS THAN 5 PERCENT OF ALL PRODUCTION, THEY ARE TYPICALLY PRODUCED ONLY THREE OR FOUR TIMES IN A DECADE AND REVEAL "THE HIGHEST EXPRESSION OF THE HOUSE."

2017	LAHERTE FRÈRES	LES VIGNES D'AUTREFOIS	CHAVOT	320
2012	BRUNO PAILLARD	BRUT MILLÉSIME ASSEMBLAGE	REIMS	268
2013	POL ROGER	VINTAGE	ÉPERNAY	256
2012	GOSSET	GRAND MILLESIME	Aÿ	230

PRESTIGE CUVÉE

2013	LOUIS ROEDERER	CRISTAL	REIMS	560
2007	PERRIER-JOUËT	BELLE EPOQUE	REIMS	450
2012	DOM PÉRIGNON	BRUT	ÉPERNAY	480
2002	SALON	CUVÉE S LE MESNIL	MESNIL-SUR-OGER	1.5L 4200

SEMILLON, RIESLING, SAUVIGNON BLANC

SEMILLON

IN ITS YOUTH IT IS VIBRANT, FULL OF FRESH CITRUS AND REFRESHING ACIDITY. AS A CELLARING WINE IT IS ONE OF THE GREATEST IN THE WORLD AND CAN LIVE FOR 20 OR MORE YEARS TRANSFORMING INTO A RICH, SOFT AND FULL WINE THAT HAS AMAZING COMPLEXITY AND TEXTURE.

2021	CHARTERIS	HUNTER VALLEY, NSW	70
2021	KEITH TULLOCH	HUNTER VALLEY, NSW	68
2022	BROKENWOOD	HUNTER VALLEY, NSW	65
2014	BROKENWOOD <i>ILR</i>	HUNTER VALLEY, NSW	162
2020	SCARBOROUGH <i>THE OBSESSIVE</i>	HUNTER VALLEY, NSW	120

RIESLING

2021	LARK HILL <i>REGIONAL</i>	CANBERRA DISTRICT, NSW	72
2021	HEWITSON <i>GUN METAL</i>	EDEN VALLEY, SA	84
2015	JIM BARRY <i>THE FLORITA</i>	CLARE VALLEY, SA	148
2020	DR. H. THANISCH (OFF DRY)	MOSEL, GERMANY	74
2018	FRITZ HAAG <i>BRAUNERBERGER</i>	MOSEL, GERMANY	115
2020	A. CHRISTMANN <i>GIMMELDINGEN</i>	PFALZ, GERMANY	149
2018	SALOMON <i>KOGL</i>	KREMSTAL, AUSTRIA	118
2007	ANDRE KIENTZLER <i>GEISBERG GRAND CRU</i>	ALSACE, FRANCE	180
2010	JOSMEYER <i>HENGST GRAND CRU</i>	ALSACE, FRANCE	250

SAUVIGNON BLANC AND SSB

2018	CULLEN <i>GRACE MADELINE</i>	SAUVIGNON BLANC SEMILLON	MARGARET RIVER, WA	84
2019	GEMBROOK HILL		YARRA VALLEY, VIC	85
2020	TWR <i>TE WHERE RA</i>		MARLBOROUGH, NZ	76
2020	CHURTON		MARLBOROUGH, NZ	76
2016	CLOS HENRI <i>PETIT CLOS</i>		MARLBOROUGH, NZ	68
2021	Craggy Range <i>TEMUNA ROAD</i>		MARTINBOROUGH, NZ	85
2021	MT DIFFICULTY		CENTRAL OTAGO, NZ	80
2018	VINCENT PINARD <i>SANCERRE LE CHATEAU</i>		LOIRE VALLEY, FRANCE	230
2021	ERIC LOUIS <i>POUILLY-FUME</i>		LOIRE VALLEY, FRANCE	160

PINOT GRIS, GRUNER VELTLINER & OTHER VARIETALS

PINOT GRIS/GRIGIO

PINOT GRIS AND PINOT GRIGIO ARE THE SAME WINE, BUT YOU KNEW THAT ALREADY. THIS GRAYISH-PURPLE GRAPE IS A MUTATION OF PINOT NOIR AND IS FAMOUS FOR ITS REFRESHING CITRUS FLAVOR. THE ZESTY ACIDITY COULD ALSO GET SLIGHTLY OILY IN SOME EXPRESSIONS AND FRUITIER IN OTHERS.

2021	KEITH TULLOCH <i>PERDIEM PARIO</i>	HUNTER VALLEY, NSW	63
2021	THE OTHER WINE CO	ADELAIDE HILLS, SA	80
2021	YABBY LAKE <i>SINGLE VINEYARD</i>	MORNINGTON PENINSULA, VIC	87
2021	BREGANZE <i>SAVARDO</i>	VENETO, ITALY	68
2021	ALBINO ARMANI <i>DOMENICO LO</i>	TRENTINO, ITALY	87
2020	PAUL BLANCK	ALSACE, FRANCE	70
2018	ALBERT MANN <i>CUVEE ALBERT</i>	ALSACE, FRANCE	135

GRÜNER VELTLINER

PRIMARILY GROWN IN AUSTRIA, GRUNER VELTLINER IS BECOMING INCREASINGLY POPULAR AS AN ALTERNATIVE TO SAUVIGNON BLANC OR RIESLING. IT HAS A GREAT CITRUS DRIVE, GINGER NOTES AND WHITE FLOWER BOUQUET ALONG WITH THE ABILITY TO MATCH A WIDE RANGE OF FOOD.

2012	FRED LOIMER <i>LOIS</i>	KAMPTAL, AUSTRIA	52
2014	HIEDLER <i>SPIEGEL</i>	KAMPTAL, AUSTRIA	64
2020	SALOMON UNDHOF <i>GROOVY</i>	KAMPTAL, AUSTRIA	82

OTHER VARIETALS

LOCAL TREASURES OR FROM AROUND THE WORLD THESE WINES OFFER SOMETHING SPECIAL AND EXCITING. DIVE IN AND ENJOY!

2021	CHALMERS	VERMENTINO	HEATHCOTE, VIC	78
2021	SOMOS <i>BLANQUITO</i>	VERMENTINO BLEND	MCLAREN VALE, SA	76
2021	JIM BARRY	ASSYRTIKO	CLARE VALLEY, SA	85
2020	MILLTON <i>TE ARAI VINEYARD</i>	CHENIN BLANC	GISBORNE, NZ	85
2020	MARC BREDIF <i>VOUVRAY CLASSIC</i>	CHENIN BLANC	LOIRE VALLEY, FRANCE	94
2014	HANS HERTZOG	VIOGNIER	MARLBOROUGH, NZ	208
2014	GEORGES VERNAY <i>TERRASSES DE L'EMPIRE</i>	VIOGNIER	CONDRIEU, RHONE, FRANCE	380
2019	MASI <i>LEVARIE SOAVE CLASSICO</i>	GARGANEGA	VENETO, ITALY	75
2014	LE BINE MONTE <i>FOSCARINO SOAVE</i>	GARGANEGA	VENETO, ITALY	85

CHARDONNAY & ROSÉ

CHARDONNAY

THE MOST WIDELY PLANTED WHITE WINE GRAPE IN THE WORLD AND IS AS RESPONSIBLE FOR THE STEELY DRY WHITE WINES OF CHABLIS, SHAPED BY CHALK SOILS, A COOL CLIMATE AND MARGINAL RIPENESS; AS IT IS FOR THE POWER AND COMPELLING TEXTURE OF THE GRANDS CRUS FROM THE LIMESTONE SOILS OF THE CÔTE DE BEAUNE.

YET DESPITE ITS GRANDSTANDING, IT COMES AS A SURPRISE THAT CHARDONNAY IS INHERENTLY A NEUTRAL GRAPE VARIETY, AKIN TO A BLANK CANVAS TO BE SHAPED WITH WINEMAKING CHOICES AND TERROIR.

2019	SCARBOROUGH <i>THE OBSESSIVE</i>	HUNTER VALLEY, NSW	110
2021	ROSS HILL <i>PINNACLE SERIES</i>	ORANGE, NSW	78
2019	ARFION <i>FULL MOON</i>	YARRA VALLEY, VIC	86
2016	MOUNT MARY	YARRA VALLEY, VIC	295
2019	OCEAN EIGHT <i>VERVE</i>	MORNINGTON PENINSULA, VIC	92
2019	ELGEE PARK	MORNINGTON PENINSULA, VIC	110
2021	GARAGISTE <i>MERRICK</i>	MORNINGTON PENINSULA, VIC	120
2021	BY FARR	GEELONG, VIC	210
2021	SHAW + SMITH <i>M3</i>	ADELAIDE HILLS, SA	130
2020	GROSSET <i>PICCADILLY</i>	ADELAIDE HILLS, SA	148
2018	SINGLEFILE	GREAT SOUTHERN, WA	105
2011	RAMEY <i>PLATT VINEYARD</i>	SONOMA COAST	280
2019	BERNHARD HUBER <i>ALTE REBEN</i>	BADEN, GERMANY	240

WHITE BURGUNDY

AMONGST THE FINEST, MOST SUPERLATIVE EXPRESSIONS OF CHARDONNAY IN THE WORLD.

2021	DANIEL DAMPT	PETIT CHABLIS	98
2019	DOMAINE BERNARD DEFAIX <i>CÔTE DE LÉCHET</i>	CHABLIS 1ER CRU	174
2020	ANNE GROS	BOURGOGNE BLANC	120
2020	MAISON DAMPT <i>BOUGROS</i>	CHABLIS GRAND CRU	265
2018	CAMILLE GIROUD	CORTON-CHARLEMAGNE GRAND CRU	760
2019	VINCENT GIRARDIN	CORTON-CHARLEMAGNE GRAND CRU	820

ROSÉ

2020	HEWITSON <i>BELLE VILLE</i>	BAROSSA VALLEY	72
2019	CAPE MENTELLE	MARGARET RIVER, WA	62
2017	LUKE MANGAN <i>BY YERING STATION</i>	YARRA VALLEY, VIC	68
2019	ALPHA BOX & DICE <i>PINK MATTER (MAGNUM)</i>	MCLAREN VALE, SA	1.5L 95
2020	TRIENNES	PROVENCE, FRANCE	68
2021	ULTIMATE PROVENCE	PROVENCE, FRANCE	78
2020	MAISON AIX	PROVENCE, FRANCE	85
2020	MINUTY <i>PRESTIGE</i>	PROVENCE, FRANCE	110
2020	BONNY DOON <i>VIN GRIS DE CIGARE</i>	CENTRAL COAST, CALIFORNIA	92

PINOT NOIR

PINOT NOIR

TODAY, PINOT NOIR IS GROWN AND PRODUCED THROUGHOUT THE WORLD WITH SOME OF THE MOST STUNNING EXAMPLES OF THIS COMPLEX AND EXCITING WINE HAILING FROM VERY FAR FROM ITS ANCESTRAL HOME.

2018	TERTINI		SOUTHERN HIGHLANDS, NSW	72
2017	SAVATERRE		BEECHWORTH, VIC	168
2020	CIRCE		MORNINGTON PENINSULA, VIC	85
2021	GARAGISTE <i>BALNARRING</i>		MORNINGTON PENINSULA, VIC	98
2019	ELGEE PARK		MORNINGTON PENINSULA, VIC	110
2017	OCEAN EIGHT <i>AYLWARD</i>		MORNINGTON PENINSULA, VIC	128
2021	BANNOCKBURN		GEELONG, VIC	130
2017	BANNOCKBURN (MAGNUM)		GEELONG, VIC 1.5L	268
2020	BY FARR <i>FARRSIDE</i>		GEELONG, VIC	210
2020	BY FARR <i>SANGREAL</i>		GEELONG, VIC	240
2020	BURTON MCMAHON <i>GEORGE'S VINEYARD</i>		YARRA VALLEY, VIC	89
2021	PUNT ROAD		YARRA VALLEY, VIC	85
2020	STEFANO LUBIANA		DERWENT VALLEY, TAS	150
2018	FROGMORE CREEK		COAL RIVER, TAS	110
2020	Craggy Range <i>APPELLATION</i>		MARTINBOROUGH, NZ	81
2016	SERESIN <i>LEAH</i>		MARLBOROUGH, NZ	110
2020	EARTH'S END		CENTRAL OTAGO, NZ	78
2018	MOUNT EDWARD		CENTRAL OTAGO, NZ	128
2019	BURN COTTAGE		CENTRAL OTAGO, NZ	180
2019	BERNHARD HUBER <i>MAL TERDINGEN</i>		BADEN, GERMANY	120
2019	BERNHARD HUBER <i>ALTE REBEN</i>		BADEN, GERMANY	240

RED BURGUNDY

AROMATIC, WITH FLAVOURS RANGING FROM RIPE RED BERRIES TO SWEET BLACK CHERRIES, AND TANNINS THAT ARE FIRM BUT NEVER OBTRUSIVE. THERE IS SOMETHING SPECIAL ABOUT DRINKING A FINE BURGUNDY.

2019	CHAMIREY <i>MERCUREY ROUGE</i>		CÔTE CHALONNAISE	156
2018	BRUNO CLAIR <i>EN LA RUE DE VERGY</i>		MOREY-SAINT-DENIS	280
2013	BRUNO CLAIR <i>EN LA RUE DE VERGY</i>		MOREY-SAINT-DENIS	320
2016	FAIVELEY <i>CLOS-DE-LA-ROCHE</i>	GRAND CRU	MOREY-SAINT-DENIS	580
2014	BRUNO CLAIR <i>CLOS FONTENY</i>	1ER CRU	GEVREY-CHAMBERTIN	430
2017	SYLVIE ESMONIN <i>CLOS ST JACQUES</i>	1ER CRU	GEVREY-CHAMBERTIN	460
2016	DOMAINE DES PERDRIX <i>PERDRIX</i>	1ER CRU	NUITS ST GEORGES	315
2019	FAIVELEY		VOSNE-ROMANÉE	270
2013	DAVID DUBAND <i>ECHÉZEAUX</i>	GRAND CRU	VOSNE-ROMANÉE	650

GAMAY, GRENACHE, OTHER RED VARIETALS

GAMAY

GROWING IN POPULARITY, GAMAY DISPLAYS FRUIT IN A CHERRY SPECTRUM, BOTH RED AND BLACK, DEPENDING ON RIPENESS. IT'S A VARIETY THAT HOLDS ACIDITY QUITE WELL, SO CAN IT BE FRESH AND WITH SOME NICE SILKY TANNINS.

2021	PUNT ROAD		YARRA VALLEY, VIC	80
2021	TE MATA ESTATE VINEYARD		HAWKES BAY, NZ	75
2020	PIERRE-MARIE CHERMETTE <i>LES GRIOTTES</i>		BEAUJOLAIS, FRANCE	85

GRENACHE AND GRENACHE BLENDS

GRENACHE ORIGINATED IN NORTHERN SPAIN, WHERE IT'S CALLED GARNACHA, AND IN THE SOUTH OF FRANCE, WHERE IT MAKES UP A LARGE PART OF SOUTHERN RHÔNE BLENDS LIKE THOSE FROM CHÂTEAUNEUF-DU-PAPE.

2013	MAGPIE ESTATE <i>THE GOMERSAL</i>		BAROSSA VALLEY, SA	110
2021	JOHN DUVAL <i>CONCILIO</i>	GRENACHE SHIRAZ	BAROSSA VALLEY, SA	77
2021	BONDAR <i>JUNTO</i>	GSM	MCLAREN VALE, SA	83
2021	SOMOS <i>TINTITO</i>	GRENACHE TOURIGA	MCLAREN VALE, SA	78

RHONE VALLEY

2020	LA RÉMÉJEANNE		CÔTES DU RHÔNE	88
2019	STEPHANE USSEGLIO <i>FRAGMENTS</i>		CHÂTEAUNEUF-DU-PAPE	180
2016	GUIGAL CH. DE NALYS		CHÂTEAUNEUF-DU-PAPE	290
2018	PIERRE AMADIEU <i>LES HAUTES RIVES</i>		CAIRANNE	95

OTHER RED VARIETALS

2018	ADELINA	NEBBIOLO	CLARE VALLEY, SA	72
2019	HEWITSON <i>BABY BUSH</i>	MOURVÉDRE	BAROSSA VALLEY, SA	71
2010	CLARENDON HILL <i>BROOKMAN</i>	MERLOT	MCLAREN VALE, SA	158
2020	DANDELION <i>DAMSEL OF THE BAROSSA</i>	MERLOT	BAROSSA VALLEY, SA	68
2018	CHÂTEAU DU CÉDRE	MALBEC	CAHORS, FRANCE	98

SHIRAZ, CABERNET SAUVIGNON, BLENDS

CABERNET SAUVIGNON IS THE WORLD'S MOST WIDELY PLANTED GRAPE VARIETY. AUSTRALIA IS HOME TO WHAT ARE BELIEVED TO BE AMONG THE OLDEST PRODUCTIVE CABERNET SAUVIGNON VINES IN THE WORLD, LOCATED IN THE NORTHERN BAROSSA VALLEY (PLANTED IN 1886).

2013	HELM	CANBERRA DISTRICT, NSW	120
2018	YERINGBERG	YARRA VALLEY, VIC	180
2017	WINES BY KT <i>CHURINGA VINEYARD</i>	CLARE VALLEY, SA	98
2016	HICKINBOTHAM <i>TRUEMAN</i>	MCLAREN VALE, SA	158
2019	VASSE FELIX	MARGARET RIVER, WA	95
2017	DOMAINE NATURALISTE <i>MORUS</i>	MARGARET RIVER, WA	160

SHIRAZ

MOST PLANTED GRAPE VARIETY IN AUSTRALIA, IT IS PRODUCED IN MANY WINE REGIONS RESULTING IN DIFFERENT STYLES OF THIS GENERALLY FULL-BODIED VARIETY.

2017	SCARBOROUGH	HUNTER VALLEY, NSW	75
2017	LUKE MANGAN <i>BY MOUNT LANGI</i>	GRAMPIANS, VIC	72
2020	BY FARR	GEELONG, VIC	165
2016	HENSCHKE <i>MOUNT EDELSTONE</i>	EDEN VALLEY, SA	430
2020	SPINIFEX <i>BÊTE NOIR</i>	BAROSSA VALLEY, SA	82
2020	HEWITSON <i>NED & HENRY'S</i>	BAROSSA VALLEY, SA	78
2017	BLICKINSTAL <i>BOARDING PASS</i>	BAROSSA VALLEY, SA	140
2019	HENSCHKE <i>TAPPA PASS</i>	BAROSSA VALLEY, SA	220
2019	YANGARRA	MCLAREN VALE, SA	86
2017	KAI BROTHERS <i>HILLSIDE</i>	MCLAREN VALE, SA	120
2013	HICKINBOTHAM <i>BROOKS ROAD</i>	MCLAREN VALE, SA	160
2019	HICKINBOTHAM <i>BROOKS ROAD</i>	MCLAREN VALE, SA	148

SHIRAZ CABERNET BLENDS

2017	HENSCHKE KEYNETON <i>EUPHONIUM</i>	SHIRAZ BLEND	BAROSSA VALLEY, SA	140
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BORDEAUX, ITALIAN & SPANISH REDS

BORDEAUX

2015	CHATEAU BERNADOTTE		HAUT MÉDOC	155
2010	PICHON BARON	2ÈME GRAND CRU CLASSÉ	PAUILLAC	924
2008	HAUT BAILLY		PESSAC-LÉOGNAN	520
2015	CHATEAU LAFON ROCHET <i>LES PÉLERINS</i>		SAINT ESTEPHE	170
2015	CHÂTEAU TEYSSIER	GRAND CRU	SAINT-ÉMILION	160
2017	CHATEAU BÉLAIR -MONANGE	1ER GRAND CRU CLASSÉ	SAINT-ÉMILION	470

ITALY

2019	MALENCHINI <i>CHIANTI COLLI FIORENTINI</i>	SANGIOVESE	TUSCANY	80
2020	ASTRALE	SANGIOVESE	TUSCANY	59
2017	CASTELLO ROMITORIO <i>BRUNELLO DI MONTALCINO</i>	SANGIOVESE	TUSCANY	180
2018	MASI <i>CAMPOFIORIN RIPASSO</i>	CORVINA BLEND	VENETO	80
2016	MASI <i>COSTASERA AMARONE</i>	CORVINA BLEND	VENETO	210
2020	ALBINO ROCCA <i>ROSSO DI ROCCA</i>	NEBBIOLO	PIEDMONT	88
2017	PODERI LUIGI EINAUDI <i>TERLO VIGNA COSTA GRIMALDI</i>	BAROLO	PIEDMONT	310

SPAIN

2019	BERNABEVA <i>VINOS DE MADRID NAVAHERREROS</i>	GRENACHE	MADRID	95
2020	BODEGAS EXOPTO <i>BOZETO DE EXOPTO</i>	TEMPRANILLO	RIOJA	74
2012	VALENCISO <i>RESERVA</i>	TEMPRANILLO	RIOJA	190
2015	VALENCISO <i>RESERVA</i>	TEMPRANILLO	RIOJA	170

DESSERT WINES

BOTTLE 375ML

2019	SCARBOROUGH <i>LATE HARVEST SEMILLON</i>	HUNTER VALLEY, NSW	68
2019	FROGMORE CREEK <i>ICED RIESLING</i>	COAL VALLEY, TAS	72
NV	KRACHER <i>TROCKENBEERENAUSLESE</i>	BURGENLAND, AUSTRIA	187ML 65
2004	KRACHER <i>TROCKENBEERENAUSLESE #2</i>	BURGENLAND, AUSTRIA	240
2009	MALENCINI <i>VIN SANTO</i>	TUSCANY, ITALY	160
2007	SZEPSY <i>ASZU</i>	TOKAJ-HEGYALJA, HUNGARY	350
2014	DOM.DES BERNARDINS MUSCAT	BEAUMES-DE-VENISE, FRANCE	70
2010	GRANDE MAISON CUVÉE DES ANGES	MONBAZILLAC, FRANCE	750ML 140

FORTIFIED WINES

MUSCAT & TOPAQUE

	GLASS 60ML	BOTTLE 375ML
CHAMBERS ROSEWOOD RUTHERGLEN MUSCAT	10	750ML 90
CAMPBELLS RUTHERGLEN TOPAQUE	16	80
ALL SAINTS ESTATE GRAND RUTHERGLEN MUSCAT		160
ALL SAINTS ESTATE RUTHERGLEN RARE MUSCADELLE		240

MADEIRA, PORTUGAL

	GLASS 60ML	BOTTLE 375ML
HENRIQUES&HENRIQUES MALVASIA 15YO		152
HENRIQUES&HENRIQUES VERDELHO 15YO	26	152
HENRIQUES&HENRIQUES SERCIAL 15YO		158

PORTS, DOURO VALLEY, PORTUGAL

	GLASS 60ML	BOTTLE 375ML
2011 NIEPOORT LATE BOTTLED VINTAGE	26	140
2003 FONSECA VINTAGE		160