

WHITES

RIESLING		\$	
2018	DRY AS A DEAD DINGOS DONGA A dry Riesling with citrus blossom and ginger on the nose, followed by a flavour filled punch of lemon and lime. People's choice for best label at the National Cool Climate Wine Show	Glass Dine In Bottle Take Home	\$10.50 \$42 \$29
2017	COME THE RAW PRAWN Lemon and lime with a floral twist combined with a green apple texture and hints of tangerine make for an enjoyable finish. 94/100 James Halliday	Dine In Bottle Take Home	\$48 \$35
2015	A bright Riesling, with abundant fresh citrus aroma, and crisp finish, thanks to an acidity that's friendly, but firm.	Dine In Bottle Take Home	\$48 \$35
2005	Showered with awards and approaching its peak, if ever there was a time to enjoy the rich honey-lemon flavours of this Riesling, it's now. 90/100 James Halliday	Glass Dine In Bottle Take Home	\$12 \$48 \$35

CHARDONNAY		\$	
2017	Hints of pineapple, jackfruit and coconut at the front of the palate with the finish mellowing to rich toffee and butterscotch notes. 92/100 James Halliday	Dine In Bottle Take Home	\$58 \$45
2015	THE ART OF AGING GRACEFULLY The classic, elegant Chardonnay taste, with hints of white peach nectarine up front, supported by a lightly oaked finish.	Glass Dine In Bottle Take Home	\$12 \$48 \$35
2008	Fully mature and rich, showing stone fruit, honey and toasted nuts. Drinking at its peak.	Glass Dine In Bottle Take Home	\$13 \$52 \$39

PINOT GRIS		\$	
2018	Ripe full fruit flavours of peach, lemon and lime with hints of honey, ginger and cloves on the nose create good mouth feel and lasting finish. 90/100 James Halliday, ACTEW AGL Wine Show Bronze	Dine In Bottle Take Home	\$48 \$35
2017	A redolence of pineapple, orange and musk with nice upfront fruit and acidity with a soft finish.	Glass Dine In Bottle Take Home	\$12 \$48 \$35
2015	Comforting, yet fresh, this Pinot Gris has an underlying sweetness of poached pear and a lightly oaked finish.	Glass Dine In Bottle Take Home	\$12 \$52 \$39
2013	Rich poached pear. Slightly sweet and very well balanced, with a great line of acidity. Great example of varietal character - what pinot gris is all about.	Dine In Bottle Take Home	\$48 \$35

SPARKLING		\$	
2019	SIP SIP HOORAY Sparkling Chardonnay Pinot Noir Blush Features prominent peach and apricot flavours with a nice fresh acidity for length of finish.	Glass Dine In Bottle Take Home	\$12 \$48 \$35
NV	A MONGREL OF A DOG NV Red Bubbly Our red bubbly is an intriguing blend of red vintages from 2008 to 2014, all fermented in oak barrels, and freshly carbonated.	Glass Dine In Bottle Take Home	\$11 \$43 \$30

ROSÉ		\$	
2019	STOP AND SMELL THE ROSE Made with our Merlot grape, and pressed straight away to have minimal skin contact, this Rosé displays a lovely Salmon colour with vibrant raspberry and red currant flavours.	Glass Dine In Bottle Take Home	\$10.50 \$42 \$29

DESSERT WINES		\$	
2010	Late Harvest Pinot Gris An abundance of ripe pear, and hints of stonefruit blossom make this late harvest Pinot Gris the perfect cheeseboard companion.	Glass Dine In Bottle Take Home	\$12 \$48 \$35

REDS

PINOT NOIR		\$	
2017	THE ROUGH END OF THE PINEAPPLE A dry Pinot with a great red berry, peppery nose and firm tannin that will continue to round out with age. It has hints of cinnamon and caraway on the palate.	Glass Dine In Bottle Take Home	\$10.50 \$42 \$29
2014	Our youngest Founder's Pinot, this one has a tight briskness, with light, rustic oak accents.	Dine In Bottle Take Home	\$48 \$35
2009	With maturity, and a hint of dried herbs, this dry pinot has a good balance of fruit and oak. Should evolve in a similar style to the award-winning 2006 vintage.	Glass Dine In Bottle Take Home	\$12 \$48 \$35

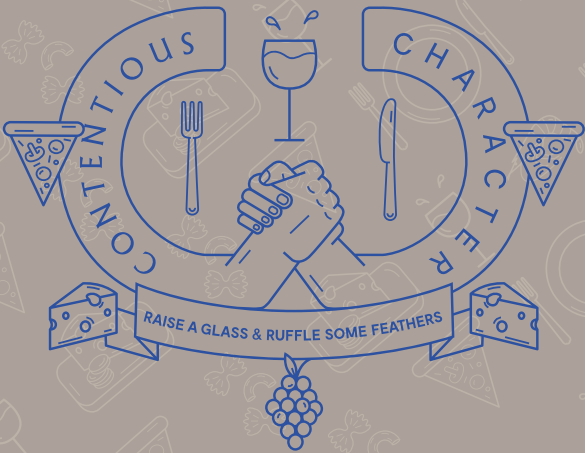
MERLOT		\$	
2015	IT TAKES TIME TO REACH YOUR PRIME Bold and fruity, this firm Merlot has classic dark berry notes and an elegant oaky finish.	Dine In Bottle Take Home	\$48 \$35
2010	A robust wine with deep earthy tones underpinned by well-structured dark fruits of the forest flavours.	Dine In Bottle Take Home	\$52 \$39
2005	A great wine to serve with hearty meats, this bold beauty balances rich dark berries, with solid oakiness.	Glass Dine In Bottle Take Home	\$13 \$52 \$39

SHIRAZ		\$	
2016	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. 93/100 James Halliday	Dine In Bottle Take Home	\$58 \$45
2010	FOUNDER'S RESERVE A soft Shiraz with subtle pepper and spice aromas finely structured tannins and delicate fruit flavours of red plum and cherries.	Glass Dine In Bottle Take Home	\$13 \$52 \$39
2004	Blackberry with hints of vegemite. Still fresh enough but a little hollow. Drink while it's young. Blackberry varietal character with comparatively soft tannins.	Dine In Bottle Take Home	\$63 \$50

RESERVE SHIRAZ		\$	
2003	Red fruits and herbal. Strong line of comparative fine tannins. Slightly lean but still good. Medium bodied and mature.	Dine In Bottle Take Home	\$73 \$60

CABERNET MERLOT		\$	
2016	Whilst you may get pine needles on the nose initially behind this are hints of pepper and dark fruit aromas which come through in the taste.	Glass Dine In Bottle Take Home	\$10.50 \$42 \$29
2005	Plummy and firm, but with a blunt underlying mintiness, this is a popular, big, aged red with structure, stature, and experience.	Dine In Bottle Take Home	\$52 \$39

UNION		\$	
2013	The classic combination of Cabernet Sauvignon, Merlot and a hint of Shiraz, make this rich red a union of greats with depth. 90/100 James Halliday	Glass Dine In Bottle Take Home	\$13 \$52 \$39
2008	Having the benefit of age this is a well-rounded wine with great depth and finely spun tannins which hits every receptor due to the blend of Cabernet, Merlot and Shiraz.	Dine In Bottle Take Home	\$52 \$39



KITCHEN MENU

Here's to you, however you are.

Our food and wines are home grown and house made, the perfect match.

Welcome to Contentious Character.

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 SPECIALS

Refer to the local seasonal specials menu curated daily, with something for everyone. *Ask for a perfect wine match*

THE WINE MENU

Highlighted wines are available by the glass along with the NV Red Bubbly, Sparkling Chardonnay Pinot Noir, Rosé, and Late Harvest Pinot Gris. All wines are available by the bottle for dining or at cellar door to take home.

TASTING BAR

Come up to the tasting bar before or after dining, for a tasting journey across old and new world wines, that you can take home at cellar door prices.

The Half Monty - Taste and hear the story behind five wines of your choice from those highlighted for \$5.

The Full Monty - A unique tasting journey and story across the full range from those highlighted for \$15.

CELLAR-DOOR

Purchases attract a 15% discount off cellar door prices for a mixed or single dozen when signing up to our newsletter.

CONTENTIOUS COLLECTORS CLUB

Join the Contentious Collectors Club for up to 25% off wines, events and dining for up to six people.

CONTENTIOUS LOCALS CLUB

One of our locals? Live in postcode 2620 or 2621? Join the locals level of the Contentious Collectors Club, by signing onto the mail list, providing proof of address, and you’ll receive 15% off event tickets, glass, and bottle prices when dining, for up to 4 people. Excludes any Happy Hour drinks, specials and cellar door.

CONTENTIOUS FACTS

- Please advise when booking if vegetarian or gluten free
- For those going against the grain, (*) indicates you can request gluten free for this plate
- Glossary: gf - gluten free, v - vegetarian, vg - vegan, df - dairy free
- Allergens - from time to time some dishes may contain traces of peanuts, tree nuts, eggs, milk, fish, crustaceans, sesame or soy. Please seek advice from your waiter if you have a known allergy.
- Public holidays incur a 10% surcharge
- Service fee of \$5 per person for cakes brought in
- For groups of over twelve people we provide a set menu

SHARE THE LOVE

A big thank you to our team out front and back. All tips go to the team so feel free!

Ask us about creating your special event, corporate function or wedding.

EVERY DAY, ALL DAY

SNACKS	\$
Mixed olive selection (vg,gf) <i>Great with a wine tasting or while you wait!</i>	\$8
Cauliflower fritti, tahini, local honey, toasted sesame (v,df) <i>2015 wooded Pinot Gris - The subtle earthy flavours of cauliflower and sesame play well with the light oak, honey seals the deal</i>	\$10
House stuffed vine leaves from our vineyard, lemon, yoghurt (v) <i>2018 Riesling - The tart lemon complements the citrus notes in this vibrant Riesling</i>	\$8
SMALL PLATES	\$
Duck liver pâté, seasonal pickles, toast (*) <i>2017 Pinot Noir - The rich creamy pate is contrasted by the aromatic cut of this Pinot</i>	\$14
Crispy line caught squid, native pepperberry, aioli (df) <i>2019 Rosé - The mild sweetness of the squid is balanced by the crispness of the Rosé, the pepperberry complements the fruity notes.</i>	\$14
Selection of artisanal cheeses, Contentious chutney, fresh house baked breads and fruit (*) <i>NV Red Bubbly - A foot in both camps - pairs with the cheeses and the meats!</i> Add cured meats - Prosciutto di Parma \$4 Locally made Balzanelli salami \$4	\$14pp
LARGE PLATES	\$
Roasted free range chicken or free range pork, served with seasonal flourishes (minimum 2 people) <i>Ask for today's perfect wine pair!</i>	\$35pp
Pasta of the moment - Ask for details on our current seasonal special and perfect wine pair!	\$28
PICKER'S PLATTER	\$
House made Charcuterie and cured meats, selection of artisanal cheeses, preserves, house baked focaccia, Three Mill ssourdough, fresh fruit and mixed olives (minimum 2 people) (*) <i>NV Red Bubbly - The Pickers Platter pairs politely with this perfect picnic plonk.</i>	\$35pp
SIDES	\$
Dressed leaves and seeds (vg,df,gf)	\$10
Three Mills sourdough, house baked focaccia (vg,df)	\$10
Hand cut chips, Contentious ketchup (vg,df)	\$10
FOR THE KIDS	\$
Small Margherita pizza	\$14
Tomato pasta	\$14
Mini chocolate brownie, vanilla ice cream	\$7
DESSERTS	\$
Mint Slice - chocolate fudge brownie, native river mint ice cream (v)	\$14
Golden Gaytime - caramel semifreddo, chocolate, caramel biscuit (v)	\$16
Lemon myrtle pannacotta, seasonal fruit compote (gf)	\$14

KITCHEN DRINKS

CRAFT BEERS - <i>Supporting local breweries</i> <i>Ask for our seasonal craft beer of the day</i>	\$
Seasonal Beers	\$10
LAGER	\$
Carlton Dry	\$8
LIGHT BEER	\$
James Boags	\$7
PREMIUM LOCAL AND SEASONAL SPIRITS	\$
Gin, vodka, whisky and brandy <i>Ask for a complimentary boutique mixer</i>	\$17
CIDER	\$
Apple Thief Granny Smith Cider	\$10
SOFT DRINKS & MINERAL WATERS	\$
Purezza unlimited sparkling and still	\$5pp
House made cordial - ask for details of our current seasonal special	\$6
Can - Coke, Coke Zero, Diet Coke, Sprite	\$4
Lemon, Lime and Bitters	\$5
JUICE	\$
East Coast apple juice, East Coast orange juice	\$4
LOOSE LEAF TEA	\$
Seasonal flavours of teas. Ask us for today's selection	\$4
WAGONGA ORGANIC BLEND COFFEE	\$
Rich arabica beans, locally roasted. Made to your taste. Soy milk, almond milk, lactose free \$0.50, Large size \$5	\$4
OTHER HOT DRINKS	\$
Chai latte, hot chocolate	\$4
Amaretto affogato	\$14