



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*

CONTENTIOUS CHEF'S SELECTION

Ask for the Chef's 'best of the day' 3 course selection of
dishes. \$65pp with paired wines \$95

THE WINE MENU

Highlighted wines are available by the glass along with
the Sparkling Merlot, Rosé, Late Harvest Riesling 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
ten wines from those highlighted for \$10.

CELLAR-DOOR

Purchases attract 5% discount on signing up to our mail
list, or 15% on purchase of a mixed dozen.

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 and cellar door specials.

CONTENTIOUS FACTS

- 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

If you like what you taste in our kitchen, you might like to know we also cater for functions and weddings. Please advise when booking if vegetarian or gluten free.

EVERY DAY, ALL DAY

SNACKS

\$

Toasted nuts, native spices (vg,df,gf) \$8
Great with a wine tasting or while you wait!

Cauliflower fritti, tahini, local honey, toasted sesame (v,df) 2015 *wooded Pinot Gris - The subtle earthy flavours of cauliflower and sesame play well with the light oak, honey seals the deal* \$8

House stuffed vine leaves from our vineyard, lemon, yoghurt (v) 2018 *Riesling - The tart lemon compliments the citrus notes in this vibrant Riesling* \$8

SMALL PLATES

\$

Duck liver pâté, marmalade, toast (*) 2017 *Pinot Noir - The rich creamy pate is contrasted by the aromatic cut of this Pinot* \$14

Crispy line caught squid, native pepperberry, aioli (df) 2018 *Rosé - The mild sweetness of the squid is balanced by the crispness of the Rosé, the pepperberry compliments the fruity notes.* \$14

Selection of artisanal cheeses, Contentious chutney, fresh house baked breads and fruit. (*) \$12pp
2005 *Merlot - The variety of flavours and textures are united with this versatile wine.*

Add cured meats -

Prosciutto di Parma \$4

Locally made Balzanelli salami \$4

PICKER'S PLATTER

\$

House made Charcuterie and cured meats, selection of artisanal cheeses, preserves, house baked breads, fresh fruit and toasted nuts (minimum 2 people) (*) \$35pp
2009 *Pinot Gris - The Pickers Platter pairs politely with this perfect picnic plonk.*

SIDES

\$

Dressed leaves and seeds (vg,df,gf) \$10

House baked breads (vg,df) \$10

Hand cut chips, Contentious ketchup (vg,df) \$10

FOR THE KIDS

\$

Small Margherita pizza \$14

Vegetable pasta \$14

Scoop of ice cream \$3.50

DESSERTS

\$

Mint Slice - chocolate fudge brownie, native river mint ice cream (v) \$14

Golden Gaytime - caramel semifreddo, chocolate, caramel biscuit (v) \$16

Wattleseed Affogato (v) \$14

KITCHEN DRINKS

CRAFT BEERS - *Supporting local breweries* *Ask for our seasonal craft beer of the day*

\$

Seasonal Beers

\$10

LAGER

\$

Carlton Dry

\$8

LIGHT BEER

\$

James Boags

\$7

PREMIUM LOCAL AND SEASONAL SPIRITS

\$

Gin, vodka, whisky and brandy
Ask for a complimentary boutique mixer

\$17

CIDER

\$

Apple Thief Granny Smith Cider

\$10

SOFT DRINKS & MINERAL WATERS

\$

Can - Coke, Coke Zero, Diet Coke, Sprite

\$4

Lemon, Lime and Bitters

\$4.50

San Pellegrino (250ml)

\$4

San Pellegrino (500ml)

\$6

San Pellegrino (1L)

\$10

JUICE

\$

East Coast apple juice, East Coast orange juice

\$3.50

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 \$0.50, Large size \$5

\$4

OTHER HOT DRINKS

\$

Chai latte, hot chocolate

\$4

WHITES

RIESLING

\$

2018	A dry Riesling with citrus blossom and ginger on the nose, followed by a flavour filled punch of lemon and lime.	Glass Bottle Cellar Door	\$10.50 \$42 \$29
2017	Lemon and lime with a floral twist combined with a green apple texture and hints of tangerine make for an enjoyable finish.	Bottle Cellar Door	\$48 \$35
2015	A bright Riesling, with abundant fresh citrus aroma, and crisp finish, thanks to an acidity that's friendly, but firm.	Bottle Cellar Door	\$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.	Glass Bottle Cellar Door	\$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.	Bottle Cellar Door	\$58 \$45
2015	The classic, elegant Chardonnay taste, with hints of white peach nectarine up front, supported by a lightly oaked finish.	Glass Bottle Cellar Door	\$12 \$48 \$35
2008	Fully mature and rich, showing stone fruit, honey and toasted nuts. Drinking at its peak.	Glass Bottle Cellar Door	\$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.	Bottle Cellar Door	\$48 \$35
2017	A redolence of pineapple, orange and musk with nice upfront fruit and acidity with a soft finish.	Glass Bottle Cellar Door	\$12 \$48 \$35
2015	Comforting, yet fresh, this Pinot Gris has an underlying sweetness of poached pear and a lightly oaked finish.	Glass Bottle Cellar Door	\$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.	Bottle Cellar Door	\$48 \$35
2009	With the benefit of maturity, layers of nuanced stone-fruit flavour have emerged in this epic Pinot Gris, balanced with a slight sweetness.	Glass Bottle Cellar Door	\$12 \$48 \$35

SPARKLING

\$

2010	Sparkling Merlot Rich and jammy, without being too sweet, this Sparkling Merlot wears its maturity with pride, panache, and a hint of honey.	Glass Bottle Cellar Door	\$14 \$58 \$45
------	--	--------------------------------	----------------------

DESSERT WINES

\$

2010	Sweet Patch Australia's Noble One Botrytis Semillon is one of the most awarded wines in history. Made using over-ripe grapes left on the vine, ours has the hallmarks of a great dessert wine, but goes gently on the tastebuds.	Bottle Cellar Door	\$38 \$25
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 Bottle Cellar Door	\$12 \$48 \$35
2004	Late Harvest Riesling Harvested late for plump richness, but cellared over a decade for dryness, this award-winning late harvest Riesling has a lot of love to give.	Glass Bottle Cellar Door	\$8.50 \$34 \$21

REDS

PINOT NOIR

\$

2017	A dry Pinot with a great red berry and peppery nose and firm tannin that will continue to round out with age. It has hints of cinnamon and caraway on the palate.	Glass Bottle Cellar Door	\$10.50 \$42 \$29
2014	Our youngest Founder's Pinot, this one has a tight briskness, with light, rustic oak accents.	Bottle Cellar Door	\$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 Bottle Cellar Door	\$12 \$48 \$35

MERLOT

\$

2015	Bold and fruity, this firm Merlot has classic dark berry notes and an elegant oaky finish.	Bottle Cellar Door	\$48 \$35
2010	A robust wine with deep earthy tones underpinned by well-structured dark fruits of the forest flavours.	Bottle Cellar Door	\$52 \$39
2005	A great wine to serve with hearty meats, this bold beauty balances rich dark berries, with solid oakiness.	Glass Bottle Cellar Door	\$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.	Bottle Cellar Door	\$58 \$45
2010	A soft Shiraz with subtle pepper and spice aromas finely structured tannins and delicate fruit flavours of red plum and cherries.	Glass Bottle Cellar Door	\$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.	Bottle Cellar Door	\$63 \$50

RESERVE SHIRAZ

\$

2003	Red fruits and herbal. Strong line of comparative fine tannins. Slightly lean but still good. Medium bodied and mature.	Bottle Cellar Door	\$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 Bottle Cellar Door	\$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.	Bottle Cellar Door	\$52 \$39

UNION

\$

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.	Bottle Cellar Door	\$52 \$39
2013	The classic combination of Cabernet Sauvignon, Merlot and a hint of Shiraz, make this rich red a union of greats with depth.	Glass Bottle Cellar Door	\$13 \$52 \$39

ROSÉ

\$

2018	A full bodied Rosé with prominent raspberry and citrus characters. A touch of sweetness lifts the wine's character and rounds the mouth feel, while the bright crisp acidity gives it length of finish.	Glass Bottle Cellar Door	\$10.50 \$42 \$29
------	---	--------------------------------	-------------------------