



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.

HOW TO EAT WITH CHARACTER

First up, we like to tickle the tastebuds with a wine tasting with matched food elements while perusing the menu.

A tasting helps find that perfect wine to pair with lunch (or to take home).

Or, to really get the party started, begin with a Grazing Board or our Bubbles & Oysters package.

Then, we can't go past our 4-course tasting menu with paired wines. The hard work of choosing's been done for you; sit back, feast and enjoy.

That's just us. Of course, you can always choose à la carte and pick wines by the glass.

At Contentious Character, we welcome you, however you are, so raise a glass and ruffle some feathers.

SEASONAL FOUR COURSE TASTING MENU

FOUR COURSES **\$80PP**

PAIRED WINES **\$35PP**

ENTRÉE

BURRATA

Burrata cheese, vine ripened tomato confit,
herb garden basil. *GF, V

Matched wine: Founders Museum Chardonnay

INTERMEDIATE

WILD MUSHROOM GNOCCHI

House made gnocchi, pan-fried wild mushroom,
oaked chardonnay, sage and cream sauce. V

Matched wine: Founders Museum Pinot Noir

MAIN

KOREAN STYLE BEEF SHORT RIB

House special beef short rib, charred napa cabbage,
crispy potato chip, miso sauce, chive. *GF, DF

Matched wine: Founders Museum Merlot

CHOICE OF DESSERT

Chocolate mousse, mango trifle,
rhubarb infused panna cotta or affogato.

Pairing: Late Harvest Pinot Gris

DIETARY KEY & SURCHARGES

GF / *GF - Gluten free / Gluten free available
(pasta extra \$2 per serve)

V / VG - Vegetarian / Vegan

DF / *DF - Dairy free / Dairy free available

N - Nuts

PLEASE NOTE - 10% Surcharge on Public Holidays

BUBBLES & OYSTERS

Enjoy bubbles & oysters on the lawn, in the pavilions or even as a nice starter to your tasting menu.

Half dozen + glass of bubbly **\$32**

One dozen + 2 glasses of bubbly **\$59**

Two Dozen + bottle of bubbly **\$115**

ENTRÉE

MANDU **\$14**

Fried Korean prawn dumplings with chefs own spicy gochujang dipping sauce. **DF**

CONTENTIOUS CROQUETTES **\$14**

House pulled pork seasonal spices served with our Contentious cabernet ketchup. **DF**

DOLMADES **\$10**

Contentious stuffed vine leaves with Greek yoghurt, house chilli infused honey & dukkha. **V, GF, *DF, *VG**

BURRATA **\$18**

Burrata cheese, vine ripened tomato confit, herb garden basil. **V, GF**

PRAWN & COCONUT CEVICHE **\$18**

Thai style Australian prawn, coconut milk, chili, fresh lime, coriander, sweet potato crispy fried onion & crushed peanut. **N, GF, DF**

MAINS

MARINATED FREE RANGE CHICKEN BREAST \$30

Grilled chicken breast, braised puy lentils, salsa verde, fresh lemon. **GF, DF**

KOREAN STYLE BEEF SHORT RIB \$38

House special beef short rib, charred napa cabbage, crispy potato chip, miso sauce, chive. **GF, DF**

PASTA ALLA NERANO \$26

Fresh tagliatelle, zucchini, pesto, basil, topped with shaved provolone. **V, *GF, *DF, *VG**

WILD MUSHROOM GNOCCHI \$28

House made gnocchi, pan-fried wild mushroom, oaked chardonnay, sage and cream sauce. **V**

SICILIAN SEAFOOD RISOTTO \$32

Arborio rice, squid ink, sauteed prawns, green mussel, calamari, garlic butter, green peas, Contentious Riesling. **GF**

SIDES

HOUSE BAKED FOCACCIA \$12

House baked daily with olive oil & herbs served with olive oil & balsamic vinegar. **V, DF, VG**

CHEFS SEASONAL SALAD \$14

Charred peach, mesclun, goats cheese, balsamic dressing. **V, *DF, *VG**

VEGETABLE FRITTI \$12

Cauliflower, broccoli and mushroom pieces in crispy batter served with tahini & Contentious chili honey. **V, DF, *VG**

HOUSE FRIES \$12

Our signature house hot potato fries served with Contentious ketchup. **V, DF, VG**

MIXED OLIVES \$12

Mixed olive selection in our house seasoned brine. **V, DF, GF, VG**

DESSERT

CHOCOLATE MOUSSE \$15

Thick chocolate mousse, whipped cream,
Jasper & Myrtle Himalayan rock salt chocolate. **V, GF**

RHUBARB PANNA COTTA \$15

Rhubarb infused panna cotta, rhubarb compote,
crushed pistachio. **V, GF, N**

MANGO TRIFLE \$15

Mango jelly, sponge, late harvest gris,
vanilla cream custard. **V**

AFFOGATO \$15

Espresso shot, ice cream, Jasper & Myrtle chocolate,
amaretto. **V, GF**

JASPER & MYRTLE SORBET \$12

Chocolate & macadamia. **GF, DF, N**

CHILDREN

MINI MARGARITA PIZZA \$19

Classic cheese & tomato pizza. **V, *GF**

TOMATO PASTA \$19

Penne pasta with tomato & herb sauce. **V, *GF, *DF, *VG**

KIDS FISH & CHIPS \$19

Battered mini fish fillets, house fries, Contentious ketchup.
***DF**

KIDS ICE CREAM \$6

HOUSE PIZZA

5.30 – 8.00PM

THURSDAY & FRIDAY

Featuring house made dough and pizza sauce. *GF

CHEESY GARLIC BREAD \$18

Rich garlic and cheese. V

MARGARITA \$22

House tomato sauce, bocconcini, fresh basil. V

KOREAN BEEF \$26

Bulgogi beef, Spanish onion, capsicum, shallot.

PEPPERONI 🍄 \$26

House tomato sauce, pepperoni, jalapeno.

CHICKEN \$26

House tomato sauce, chicken breast, artichoke, Spanish onion, balsamic glaze.

FUNGHI \$24

Porcini bechamel, mushroom, rocket, parmesan, truffle oil. V

POTATO & BACON \$24

House tomato sauce, topped with potato, bacon, aioli.

QUATTRO CHEESE \$24

Honey, four cheese topping. V

GLUTEN FREE BASE \$4

WINE & FEED ME \$150PP

Our Wine & Feed Me is for those hungry and indulgent characters keen to try all!

Unlimited food and wine for 2 hours, tailored to your preferences and hosted by a Contentious Character (subject to availability).

GRAZING WITH CHARACTER

Each tier of grazing board features the food tasting elements from our Contentious Character wine tastings.

Boards are priced for 2 people with the option to add additional servings. *GF

HALF MONTY GRAZING BOARD \$50

ADDITIONAL SERVING P/P \$20

Seasonal platter featuring house made focaccia, pate, condiments & fruit with Binnorie washed rind, Dos Coronos 6 month matured Manchego, La Boq 12 month matured Jamon, La Boq chorizo seco & Hunter Belle cheddarbelle.

FULL MONTY GRAZING BOARD \$60

ADDITIONAL SERVING P/P \$25

Seasonal platter featuring house made focaccia, pate, condiments & fruit with Hunter Belle red Rouda, Eden Smokehouse trout, Binnorie washed rind, Dos Coronos 6 month matured Manchego, La Boq 12 month matured Jamon, La Boq Bosquito salami, La Boq chorizo seco & Hunter Belle cheddarbelle.

INDULGENCE BOARD \$80

ADDITIONAL SERVING P/P \$30

Seasonal platter featuring house made focaccia, pate, condiments & fruit with Hunter Belle red Rouda, Eden Smokehouse trout, Binnorie washed rind, Eden Smokehouse mussels, Eden Smokehouse chicken, Dos Coronos 6 month matured Manchego, La Boq 12 month matured Jamon, La Boq Bosquito salami, Binnorie Duetto Gorgonzola, La Boq chorizo seco, Hunter Belle cheddarbelle & house made pate.

TASTING DONE DIFFERENTLY

All 20ml pours

HALF MONTY WINE TASTING \$10

Taste a selection of 5 wines picked by our winemaker. Add 5 Half Monty winemaker matched food tasting elements for \$10.

FULL MONTY WINETASTING \$15

Enjoy our Full Monty tasting of 8 winemaker selected wines. Add 8 Full Monty winemaker matched food tasting elements for \$20.

INDULGENCE WINE TASTING \$22

Taste 12 premium wines pre-selected by our winemaker across our full range, traversing between old and new world styles. Add 12 Indulgence winemaker matched food tasting elements for \$28.

WINE

SPARKLING/ROSÉ/DESSERT

	GLASS	BOTTLE
2020 SPARKLING Bubble Bubble Toil & Trouble	\$13	\$50
NV RED BUBBLY A Mongrel of a Dog	\$12	\$45
2020 ROSÉ Between a Rock and a Hard Place	\$11	\$40
2010 LATE HARVEST PINOT GRIS Founders Museum Collection	\$13	\$50

WHITE

	GLASS	BOTTLE
2020 RIESLING No Riesling to Worry	\$11	\$40
2019 RIESLING Crisp in Your Cakehole	-	\$40
2017 RIESLING Come the Raw Prawn	\$13	\$50
2005 RIESLING Founders Museum Collection	\$13	\$50
2017 CHARDONNAY Contentious Character	-	\$60
2016 CHARDONNAY Empty Vessels Make the Most Noise	-	\$50
2007 CHARDONNAY Founders Museum Collection	\$14	\$55
2019 PINOT GRIGIO Fifty Shades of Grape	-	\$55
2018 PINOT GRIS Contentious Character	\$14	\$55
2013 PINOT GRIS Founders Museum Collection	\$12	\$45

WINE

RED

	GLASS	BOTTLE
2018 PINOT NOIR Undercurrents Run Dry	-	\$55
2013 PINOT NOIR Founders Museum Collection	\$13	\$50
2008 PINOT NOIR Founders Museum Collection	-	\$55
2018 MERLOT Contentious Character	\$15	\$60
2010 MERLOT Founders Museum Collection	-	\$55
2005 MERLOT Founders Museum Collection	\$14	\$55
2018 SHIRAZ Contentious Character	-	\$60
2013 SHIRAZ Contentious Character	-	\$60
2010 SHIRAZ Founders Museum Collection	-	\$55
2005 RESERVE SHIRAZ Founders Museum Collection	\$18	\$75
2016 CABERNET MERLOT Contentious Character	-	\$45
2005 CABERNET MERLOT Founders Museum Collection	\$14	\$55
2017 SHIRAZ PINOT NOIR Redhead and a Lightweight	-	\$55

BEER & CIDER

BENTSPOKE Crankshaft	\$10
BENTSPOKE Barley Griffin	\$10
BENTSPOKE Red Nut	\$10
CAPITAL BREWING Coast Ale	\$10
CAPITAL BREWING Rock Hopper	\$10
CARLTON Dry Lager	\$8
HEAPS NORMAL Canberra Craft Alcohol Free	\$8
JAMES BOAGS Premium Light	\$7
THE APPLE THIEF Granny Smith Cider	\$10

PREMIUM SPIRITS

UNDERGROUND SPIRITS - CANBERRA Native Gin	\$17
HOLD FAST - BRAIDWOOD London Dry Style Gin	\$17
CLARK - WAMBOIN Sundown Strawberry Gum Gin	\$17
CLARK - WAMBOIN Five O'Clock Anise Myrtle	\$17
UNDERGROUND SPIRITS - CANBERRA Vodka	\$17
CLARK - WAMBOIN V for Vodka	\$17
RIVERBOURNE - CAPTAINS FLAT Supremacy Whisky	\$17
RIVERBOURNE - CAPTAINS FLAT Initiative Whisky	\$17
RIVERBOURNE - CAPTAINS FLAT Identity Whisky	\$17
RIVERBOURNE - CAPTAINS FLAT Dark Sipping Rum	\$17

SOFT DRINKS

PUREZZA WATER Chilled Still / Sparkling (Unlimited per person)	\$5
HOUSE MADE CORDIAL (Ask for details of our seasonal special)	\$6
LEMON, LIME BITTERS Australian Favourite	\$5
SOFT DRINKS Coke, Coke Zero, Sprite	\$4
EAST COAST JUICE Orange or Apple	\$4

HOUSE BLENDED TEAS

CABERNET BREAKFAST \$5

Big in flavour & true to its red wine companion. This bold & warming blacktea is evenly layered with rich chocolate notes and sweet plummy berries.

PINOT GRIS AND FABULOUS \$5

Aromatic like a Pinot Gris and flowing with notes of stone fruit. This French Earl Grey blend is seamless and full of life, like a warm and floral afternoon in Paris.

RIESLING KICK \$5

Instantly crisp with fresh layers of citrus. Packing bold Riesling characteristics and flavour filled punches of lemon & lime.

CHARDONNAY CHARMER \$5

Rich summer stone fruits, this blend of green tea is creamy yet light like its Chardonnay counterpart. Harmonious & easy drinking.

PEPPERMINT ROSÉ \$5

A refreshing and herbaceous blend of mints, sweet in colour just like its rose match. Clean with an invigorating note of hibiscus flower.

COFFEE

COSMOREX Reg \$4.50, Lrg \$5.50

Double Barrel. A beautifully balanced crowd pleaser that highlights rich nutty & chocolate notes.

Add soy: \$0.50 | Add almond: \$0.50 | Add lactose free: \$0.50

HOT CHOCOLATE

JASPER & MYRTLE HOT CHOCOLATE Reg \$4.50, Lrg \$5.50

Award winning classic hot chocolate made from single origin PNG Trinitario beans.

CHAI

BONDI CHAI Reg \$4.50, Lrg \$5.50

Australia's most award-winning Chai.