

TASTINGS

All wine 30ml pours (Please note that we cannot mix tastings)

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

Indulgence \$36

An extensive selection of 12 wines

Indulgence with Paired Elements \$65

Add on paired elements for each wine

SPIRITS FLIGHT

A selection of 4 15ml spirits with a mixer

Spirits (Gin & Vodka) \$34

4 15ml spirits served with tailored mixer

Spirits with Paired Elements \$49

Add on paired elements for each spirit

No split bills & 10% surcharge on public holidays

SPIRITS

Black Truffle

Australia native botanicals and traditional gin ingredients to pair with locally sourced black truffles creating a unique classic dry gin.

Paired tapas: beef tartare

Strawberry Gum

This gin features strawberry gum (*Eucalyptus olida*), a native tree with leaves that have tones of strawberry, passionfruit and cinnamon.

Paired tapas: beetroot cured salmon

Christmas Gin

Limited-edition Christmas Gin featuring cinnamon myrtle (*Backhousia myrtifolia*), a native tree with leaves that spicy cinnamon-like flavour, combined with mandarin and the traditional dried fruit and spices of Christmas cake.

Paired tapas: chocolate brownie

Anise Myrtle

Featuring anise myrtle (*syzygium anisatum*), a native rainforest species with leaves that have a distinct aniseed flavour.

Paired tapas: roasted pear and walnut

Coffee & Black Truffle

Made from native botanicals, traditional gin ingredients and roasted coffee beans creating and exotic dry gin with delicate earthy tones and a hint of chocolate.

Paired tapas: green olive pincho

V for Vodka

A smooth but warm spirit, reminiscent of the sun-drenched Australian grain from which the spirit is distilled with beautiful caramel notes and a clean rounded finish.

Paired tapas: prosciutto

No split bills & 10% surcharge on public holidays

GF: Gluten-Free V-Vegetarian

HALF MONTY

Priscilla Queen of the Pinot Gris

Clean and crisp, with hints of citrus fruit and melon on the nose and palate, underscored by sterling silver acidity.

Paired tapas: goats cheese

Viva La Verdelho

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

Paired tapas: dried fig

Coming Up Rosés

A Shiraz-based rosé exuding blueberry aromas with spicy red berry and watermelon on the palate.

Paired tapas: triple brie

Premium Shiraz

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

Paired tapas: prosciutto

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 tapas: beef pastrami

No split bills & 10% surcharge on public holidays

GF: Gluten-Free V-Vegetarian

FULL MONTY

Priscilla Queen of the Pinot Gris

Clean and crisp, with hints of citrus fruit and melon on the nose and palate, underscored by sterling silver acidity.

Paired tapas: goats cheese

Chardy Party

Lemon aromas with subtle hints of green apple and a wonderful full-fruit flavoured mouthfeel.

Paired tapas: beetroot cured salmon

Premium Chardonnay

Aged 15 months in oak, revealing green apple and toasted oats that evoke apple strudel flavours on the palate.

Paired tapas: smoked Sicilian chicken

Viva La Verdelho

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

Paired tapas: dried fig

No split bills & 10% surcharge on public holidays

GF: Gluten-Free V-Vegetarian

FULL MONTY

Coming Up Rosés

A Shiraz-based rosé exuding blueberry aromas with spicy red berry and watermelon on the palate.

Paired tapas: triple brie

Premium Shiraz

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

Paired tapas: prosciutto

Premium Merlot

Full-bodied with dominant plum and black cherry flavours, hints of graphite and earthy undertones.

Paired tapas: beef tartare

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 tapas: beef pastrami

No split bills & 10% surcharge on public holidays

GF: Gluten-Free V-Vegetarian

INDULGENCE

Give Me One Good Riesling

Displays lemon and lime aromas that come through and resonate in the middle of the palate with fresh zesty acidity.

Paired tapas: garlic cheese

Viva La Verdelho

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

Paired tapas: dried fig

Priscilla Queen of the Pinot Gris

Clean and crisp, with hints of citrus fruit and melon on the nose and palate, underscored by sterling silver acidity.

Paired tapas: goats cheese

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 tapas: roasted pear and walnut

Chardy Party

Lemon aromas with subtle hints of green apple and a wonderful full-fruit flavoured mouthfeel.

Paired tapas: beetroot cured salmon

Premium Chardonnay

Aged 15 months in oak, revealing green apple and toasted oats that evoke apple strudel flavours on the palate.

Paired tapas: smoked Sicilian chicken

No split bills & 10% surcharge on public holidays

GF: Gluten-Free V-Vegetarian

INDULGENCE

Coming Up Rosés

A Shiraz-based rosé exuding blueberry aromas with spicy red berry and watermelon on the palate.

Paired tapas: triple brie

Premium Shiraz

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

Paired tapas: Contentious Chutney

Cellar Release Shiraz

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.

Paired tapas: prosciutto

Premium Merlot

Full-bodied with dominant plum and black cherry flavours, hints of graphite and earthy undertones.

Paired tapas: beef tartare

Cellar Release Merlot

A robust wine with deep earthy tones underpinned with structured dark fruits of the forest flavours.

Paired tapas: cherry merlot jam

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 tapas: beef pastrami

No split bills & 10% surcharge on public holidays

GF: Gluten-Free V-Vegetarian