

# TAPAS

Available from 3pm-6.30pm

Marinated mixed olives \$10 GF

Mushroom and cheese arancini balls with aioli  
\$13 GF V

Deep fried mushroom \$14 V

Jamon croquette \$15

Charcuterie \$22 GF

Cheese platter \$18 GF

Pommes frites with rosemary citrus salt \$11 V

Szechuan pepper calamari with harissa aioli  
and lime \$19

Chargrilled chorizo with harissa aioli and roasted  
capsicum \$15 GF

Antipasto platter for 2 with cured meats,  
cheeses, dips, cracker and pickled vegetables  
\$36 GF

**No split bills & 10% surcharge on public holidays**

GF: Gluten-Free V-Vegetarian



## **SEASONAL 3 COURSE TASTING MENU \$69PP**

Choose from our à la carte menu:

One entrée

One main (additional \$5 for steak)

One dessert

## **ADD PAIRED WINES \$36PP**

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# FOOD MENU

## ENTRÉE

Marinated mixed olive \$10 GF V

Mushroom and cheese arancini ball  
served with aioli \$13 GF V

Deep fried eggplant with olive, baby caper,  
sun-dried tomato and fried tofu \$21 GF V

Roasted cauliflower popcorn with olive, baby caper,  
sun-dried tomato and coconut yogurt \$21 GF V

Szechuan pepper calamari served with harissa aioli  
and lime \$19

Beef tartare with cured egg yolk and black sesame  
cracker \$24 GF

Gin beetroot-cured salmon with pickled cucumber,  
avocado purée and horseradish crème fraîche \$25

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# FOOD MENU

## MAIN

Trio seasonal mushroom risotto with shaved Gruyère \$30 GF V

Pumpkin ravioli with creamy pumpkin sauce, raisin and pine nut \$31 V

Chicken schnitzel served with garden salad, pommes frites, parmigiano and aioli \$26

Beer battered fish of the day with pommes frites and tartare sauce \$27

Roasted sirloin steak sandwich with caramelised onion, seeded aioli, lettuce, tomato and pommes frites \$29 GF

Marlin steak with olive and anchovy purée, roasted capsicum and burnt lemon \$36 GF

Lamb backstrap with ajo blanco, pomegranate, sumac and rocket \$39 GF

Jerk BBQ pork ribs with coleslaw \$39 GF

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# FOOD MENU

## STEAK

serve with pommes frites and choice of sauce

Angus Rump steak MB3+ 250g	\$38
Angus Shoulder Tender MB3+ 250g	\$39
Angus Sirloin Steak MB3+ 250g	\$40

Sauce options: red wine reduction jus, green peppercorn, herb mustard butter

## SALADS

Roasted pear and walnut rocket salad with shaved Gruyère \$14 GF V

Sweet potato salad with barley, Red onion, feta cheese, pepita seed and dukkah \$19 GF V

Caesar salad consists of cos lettuce, crispy bacon, crouton, parmigiano and boiled egg \$23 GF V  
(Add Grilled chicken \$4)

## SIDES

Brussel sprout with kimchi vinaigrette \$15 GF V

Potato frites served with rosemary citrus salt \$11 V

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# FOOD MENU

## DESSERT

Pomegranate panna cotta \$14 GF V

Strawberry cheesecake \$14 GF

Seasonal gelato \$7 GF V

Cheese platter \$23 GF

## FOR THE KIDS

Chicken nugget and chips \$15

Fish and chips \$17

Pasta Bolognese \$16

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# DRINKS MENU

## SPARKLING

VEUVE D'argent Cuvée Prestige Rosé Brut	\$50	\$13
VEUVE D'argent Blanc De Blancs	\$50	\$13
NV VEUVE Cliquot Champagne	\$130	\$33
NV VEUVE Cliquot Champagne Rosé	\$150	-
VEUVE Cliquot Yellow Label Magnum 1.5L	\$290	-
Vintage Louis Roederer Champagne	\$185	-
Vintage Louis Roederer Rosé Champagne	\$185	-
pommesry Champagne 750ML	\$130	-
pommesry Champagne 1.5L	\$290	-
pommesry Champagne 3L	\$690	-

## ROSÉ

2022 Rosé (Coming Up Rosés)	\$45	\$12
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**No split bills & 10% surcharge on public holidays**

# DRINKS MENU

## WHITE WINE

2022 Riesling (Give Me One Good Riesling)	\$45	\$12
2022 Chardonnay (Chardy Party)	\$45	\$12
2021 Premium Chardonnay	\$60	\$15
2022 Pinot Gris (Priscilla Queen Of The Pinot Gris)	\$45	\$12
	\$60	\$15
2021 Premium Pinot Gris		
	\$45	\$12
2022 Verdelho (Viva La Verdelho)		

## RED WINE

2019 Premium Merlot	\$60	\$15
2021 Shiraz (Holy Shiraz)	\$45	\$12
2021 Premium Shiraz	\$60	\$15
2021 Premium Cabernet Sauvignon	\$60	\$15

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# DRINKS MENU

## BEER

Kirin	\$11
Asahi Dry	\$11
Corona	\$11
Erdinger 500ML	\$16

## SPIRITS

Tymephora Gin	\$15
◦ Anise Myrtle	
◦ Christmas	
◦ Coffee & Truffle	
◦ Truffle	
◦ Strawberry Gum	
Tymephora Vodka	\$15
American Bourbon	\$15
Japanese Whiskey	\$15

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# DRINKS MENU

## COCKTAILS

Red White & Night	\$21
Sweet Rose Spritz	\$21

## NON-ALCOHOLICS

Soft Drinks - Coke/Coke Zero/Lemonade/LLB	\$5
Juice - Apple/Orange	\$5
Sparkling/Still Water	\$5 pp
Seasonal Mocktail	\$12

## HOT DRINKS

Tea	\$5.5
Coffee/Chai Latte/Chocolate	\$4.5
Additional \$0.50 for Soy/Almond /Lactose-free	

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# TASTINGS

All wine 20ml pours | Spirits 15ml pours  
(Please note that we cannot mix tastings)

## **Spirits (Gin & Vodka) \$15**

Select 4 styles, served with tailored mixer

## **Spirits with Paired Tapas \$19**

Add on matching tapa for each spirits

## **Half Monty \$10**

A balanced selection of 5 wines

## **Half Monty with Paired Tapas \$23**

Add on matching tapas for each wine

## **Full Monty \$18**

A premium selection of 8 wines

## **Full Monty with Paired Tapas \$38**

Add on matching tapas for each wine

## **Indulgence \$26**

An extensive selection of 12 wines

## **Indulgence with Paired Tapas \$55**

Add on matching tapas for each wine

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# 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: chilly cheese**

## **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**

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# 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: triple brie cheese**

## **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**

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# FULL MONTY

## **Coming Up Rosés**

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

**Paired tapas: chilly cheese**

## **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 with black sesame cracker**

## **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**

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# 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: triple brie cheese**

## **Chardy Party**

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

**Paired tapas: vintage cheese**

## **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**

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# INDULGENCE

## **Coming Up Rosés**

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

**Paired tapas: chilly cheese**

## **Holy Shiraz**

Deep red and displaying a perfume of plum, cherry and black pepper, which carry through in the mouthfeel and taste via the support of balanced tannins.

**Paired tapas: Contentious Chutney**

## **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 with black sesame cracker**

## **Cellar Release Merlot**

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

**Paired tapas: piccante salami**

## **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**

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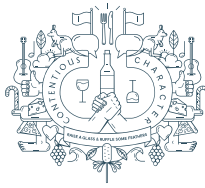
# TAKE HOME LIST

	EACH	THE BUDDING TIPLERS	THE CULTIVATED QUAFFERS	THE EPICURISTS
<b>ROSÉ</b>				
COMING UP ROSÉS	\$29	\$26.10	\$24.65	\$23.20
<b>WHITE</b>				
GIVE ME ONE GOOD RIESLING	\$29	\$26.10	\$24.65	\$23.20
CHARDY PARTY	\$29	\$26.10	\$24.65	\$23.20
PREMIUM CHARDONNAY	\$45	\$40.50	\$38.25	\$36
PRISCILLA QUEEN OF THE PINOT GRIS	\$29	\$26.10	\$24.65	\$23.20
PREMIUM PINOT GRIS	\$45	\$40.50	\$38.25	\$36
VIVA LA VERDELHO	\$29	\$26.10	\$24.65	\$23.20
<b>RED</b>				
HOLY SHIRAZ	\$29	\$26.10	\$24.65	\$23.20
CELLAR RELEASE MERLOT	\$80	\$72	\$68	\$64
PREMIUM MERLOT	\$45	\$40.50	\$38.25	\$36
CELLAR RELEASE SHIRAZ	\$80	\$72	\$68	\$64
PREMIUM SHIRAZ	\$45	\$40.50	\$38.25	\$36
PREMIUM CABERNET SAUVIGNON	\$45	\$40.50	\$38.25	\$36

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@CONTENTIOUSCHARACTER



## CONTENTIOUS WINE CLUB

### WINE NOT RECEIVE A REGULAR DELIVERY OF OUR FABULOUS WINES?

Join the Contentious Collectors Club and receive a 6 pack wine delivery every 2 months, 3 months or 6 months and receive up to 20% off wine, gifts, dining experiences and events (for yourself and invited family or friends when dining with you).

You will also have access to our exclusive Wine Club member-only events, and when visiting our winery, You will receive personalised VIP treatment from our Wine Club Host.



**Every 6 months, enjoy our drops delivered to your doorstep & more:**

- 10% off: wines online & cellar door
- 10% off: events with exclusive event invites too
- 5% off: restaurant dining, up to the valued of \$50
- Be the first to know about new wines
- Complimentary shipping
- Customisable wine delivery



**Every 3 months, it'll be high tide with new wines sent from us to you, plus:**

- 15% off: wines online & cellar door
- 10% off: events with exclusive event invites too
- 10% off: restaurant dining, up to the valued of \$100
- Be the first to know about new wines
- Complimentary shipping
- Customisable wine delivery



**The ultimate. Every 2 months, take a trip to cloud wine with us:**

- 20% off: wines online & cellar door
- 10% off: events with exclusive event invites too
- 15% off: restaurant dining, up to the valued of \$150
- Be the first to know about new wines
- Complimentary shipping
- Customisable wine delivery

- THE BUDDING TIPLERS (EVERY 6 MONTHS)
- THE CULTIVATED QUAFFERS (EVERY 3 MONTHS)
- THE EPICURISTS (EVERY 2 MONTHS)

#### CREDIT CARD DETAILS

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Visa  Mastercard  American Express

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Name On Card

Card Expiry

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Card Number

CVV

---

Home Address

---

Suburb

State

Postcode

---

Billing Address (if different)

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Suburb

State

Postcode

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Email

Mobile

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Birthday

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Red  White  Mixed

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Special Delivery Instructions

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#### Terms and Conditions

- Minimum order commitment is 3 deliveries including sign up case.
  - Delivery dates are:
    - Bi-annual - June & December
    - Quarterly - March, June, September & December
    - Bi-monthly - February, April, June, August, October & December
    - Also note, additional wines ordered outside of standard deliveries are received at the member listed discounted price of 10%/15%/20% respectively.
- Orders are sent on a Bi-annual, Quarterly or Half Yearly basis starting from the month based on the sequence from said period. Members have the option to tailor their delivery to their preference. Members can select more than 6 bottles.
- In the event a member wishes to skip or re-schedule a scheduled delivery, you may do so at the time your order is due to be fulfilled through notifying Contentious Character.
- First charge is on sign up with first delivery within seven days, and charges thereafter per delivery.
- If you cancel a membership where the minimum delivery requirement has not been met, members will be required to pay outstanding dues for which you will receive equal product value for.