

# Wine List

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## *Sparkling*

**2007 Katnook Estate Chardonnay Brut** **Coonawarra, SA** 8 29

Appealing fruit flavours of pears and quince with light zesty grapefruit. Ideal with our bruschetta or antipasto plate.

## *Whites*

**2008 Katnook Estate Riesling** **Coonawarra, SA** 8 29

A medium bodied wine showing strong lemon citrus overtones. The floral aromatics present are balanced by the clean and refreshing wine acidity.

**2008 Two Thumbs Sauvignon Blanc** **Pepperton Estate, SA** 8 29

Lifted passionfruit and gooseberry aromas. A soft stylish palate structure displaying ripe passionfruit and tropical flavours with excellent fruit weight and length, with a clean acid finish.

**2008 Hunters Sauvignon Blanc** **Marlborough, NZ** 8.50 32

This classic Marlborough Sauvignon Blanc shows a mixture of capsicum, gooseberry, and ripe tropical fruits on the nose. A full multi layered palate of melon and peach is well balanced by the fruit's natural crisp acidity. Absolutely stunning with our fish of the day.

**2008 Isabel Sauvignon Blanc** **Marlborough, NZ** 49

Tropical aromas exploding on the nose like a fresh tropical fruit salad. The palate is rich and luscious with layered complexity.

**2008 Isabel Pinot Gris** **Marlborough, NZ** 9 36

The palate is intense with ripe pears and peaches. In short Turkish delight in a glass with rich flavours of rose petal and lychees. A beautiful wine with natural oysters.

**2008 Tar & Roses Pinot Grigio** **Heathcote, VIC** 8.50 32

Peaches and pears are prominent on the nose with a hint of banana. The palate is luscious, viscous with firm and slightly grippy finish like biting into a crunchy red apple. A must with our snapper.

**2008 Gemtree Citrine Chardonnay** **McLaren Vale, SA** 8.50 32

Organic producer. The wine is luscious with zesty limes and citrus characters. There is pear evident on the palate with a lingering fruit finish. Perfectly matched with our baby spinach and roast pumpkin salad.

**2008 Coral Sea Chardonnay** **Loxton, SA** 8 29

The aroma is distinctively tropical fruits. The palate displays apricot, peach, melon and lychee flavours, finishing delightfully full. Stunning with our wild mushroom risotto.

## *Dessert Wine*

**2006 Beelgara Bianca Botrytis Semillon** **Beelgara, SA** 7 (120ml) 21(375ml)

Honeycomb, French oak and citrus flavours. Perfectly partnered with our baked lemon cheese cake or citrus tart.

## *Reds*

**2007 Beelgara Winemakers Selection Rose** **Beelgara, SA** 8 29

Attractive garnet colour with spicy floral, raspberry fruit notes and soft mouth filling cherry. Ideal with smoked salmon.

**2007 Hunters Pinot Noir** **Marlborough, NZ** 9 36

This wine has a succulent plum and strawberry liqueur aroma with notes of herbs and rhubarb, clean flavour and forward fruit character.

Excellent with our crispy skinned chicken breast.

**2006 Beelgara Cabernet Merlot** **Beelgara, SA** 8 29

A rich bouquet of ripe plum, berry and blackcurrant with an earthy oak hint. This wine is full flavoured with complex fruit characters.

**2007 3 Drops Merlot** **Mt Barker, WA** 8.50 32

Soft with slight plum character. A faint though persistent aroma of fine chocolate. A medium weighted style showing ripe berry flavours. Ideally matched with our Ribeye and New York strip loin.

**2004 Brothers In Arms No.6 Shiraz Cabernet** **Langhorne Creek** 44

The nose is complex showing stone fruit and fig characters combined with toasty oak. The palate is rich and creamy with a good depth of flavour. Best with our osso bucco.

**2006 Beelgara Black Shiraz** **Beelgara, SA** 8 29

The intense black cherry and plum characters are beautifully balanced soft oak.

**2008 Tar & Roses Shiraz** **Heathcote, VIC** 8.50 32

This wine has elegant ripe mulberry fruit with vanilla oak and a soft lingering finish. Subtle spice on the palate makes this wine very pleasant.