



WINE

By the glass

SPARKLING

2023 ENTRECHAT, SAPLING YARD, BRAIDWOOD, NSW \$16
Méthode Traditionelle blend of Pinot Noir (60%), Chardonnay (35%), Pinot Meunier (5%)

WHITES & ROSÉ

2023 Oakey Creek Semillon, Chateau Pato, Hunter Valley, NSW \$15

2023 Gruner Veltliner, Stockman's Ridge, Orange, NSW \$14

NV Moscato, Yarran, Riverina, NSW \$12

2023 Atrius Albarino, Moppity, Young, NSW \$15

2023 Gewurztraminer, Moppity, Tumbarumba, NSW \$15

2023 Sauvignon Blanc, Artemis, Mittagong, NSW \$15

2024 Saint Series Pinot Gris, St Maur, Exeter, NSW \$15

2024 Gundagai Chenin Blanc, Aristotelis Ke Anthoula, Merimbula, NSW \$14

2024 Chardonnay, Ballinaclash, Young, NSW \$14

2024 The Four Pinots Rosé, Sapling Yard, Braidwood, NSW \$15

2025 Atrius Riesling, Moppity, Murrumbateman, NSW \$15

REDS

2024 Little Red, Aristotelis Ke Anthoula, Merimbula, NSW \$14

2023 Pinot Noir, Stockman's Ridge, Orange, NSW \$14

2022 Shed No. 2 Sangiovese, St Maur, Exeter, NSW \$15

2022 Shiraz Sangiovese, Intrepidus, Yass, NSW \$14

2021 'Aviatrix' Cabernet Shiraz, De Beaurepaire Wines, Rylstone, NSW \$12

2019 'Le Chevalier' Merlot Cabernet Petit Verdot, De Beaurepaire Wines \$12

2019 Lot 41 Sauvignon Cabernet Merlot, St Maur, Exeter, NSW \$15

2018 Shiraz Petit Verdot, Eloquesta, Mudgee, NSW \$15

DESSERT WINE

2018 'A Few Words' Botrytis Semillon, Yarran Wines, Yenda, NSW \$15

2011 Dry Vintage Port, Chateau Pato, Hunter Valley, NSW \$10

**Weekend Surcharge 15% | Public Holiday surcharge 20% | One bill per table*



By the bottle

SPARKLING

2023 ENTRECHAT, SAPLING YARD, BRAIDWOOD, NSW \$90

Méthode Traditionelle blend of Pinot Noir (60%), Chardonnay (35%), Pinot Meunier (5%) with a toasty brioche character, fine bead, and a long finish

WHITES

Albarino

2023 ATRIUS ALBARINO, MOPPITY, HILLTOPS, NSW \$85

A lightly textured wine with aromas of white flowers, ginger, and red apples with a saline finish reminiscent of a coastal breeze

Chardonnay

2024 CHARDONNAY, BALLINACLASH, YOUNG, NSW \$70

This vibrant and lively wine has nectarine and honeysuckle flavours with a buttery, savoury finish

Chenin Blanc

2024 GUNDAGAI CHININ BLANC, ARISTOTELIS KE ANTHOULA, MERIMBULA, NSW \$75

White peach, loquat fruit, and pineapple core with hints of honeysuckle nectar and a waterfall of washing acidity. Some cider apple flavours left give this wine added length and complexity

Gewurztraminer

2023 GEWURZTRAMINER, MOPPITY, TUMBARUMBA, NSW \$85

Aromas of spring blossoms, Turkish delight, exotic spices and guava. A generous and persistent palate that finishes crisp and dry

Gruener Veltliner

2023 GRUNER VELTLINER, STOCKMAN'S RIDGE, ORANGE, NSW \$75

Difficult to say, easy to drink, this full-bodied, beautifully harmonious wine has notes of cinnamon and pear and is fantastic with food

Moscato

NV MOSCATO, YARRAN WINES, RIVERINA, NSW \$40

Floral & sweet, a good choice for those who love a sweet wine, vegan friendly

Sauvignon Blanc

2023 SAUVIGNON BLANC, ARTEMIS, MITTAGONG, NSW \$85

Aromas of white peaches, herbaceous passion fruit, and grapefruit, dry with good acidity, and a balanced finish, this lightly oaked Fumé Blanc style has only 15% wood contact, giving it refined characteristics

Riesling

2023 ATRIUS RIESLING, MOPPITY, MURRUMBATEMAN, NSW \$85

This is a pretty remarkable Riesling with an intensity of flavour due to the combination of grapefruit, gravel, and citrus characters provides persistence through the finish



Pinot Gris

2024 SAINT SERIES PINOT GRIS, ST MAUR, EXETER, NSW

\$85

Naturally coloured by the slight skin contact with the wine, this wine displays honey and rose petal aromas. Enjoy now with friends and good food

Rosé

2024 THE FOUR PINOTS ROSÉ, SAPLING YARD, BRAIDWOOD, NSW

\$85

A blend of Pinot Gris (60%), Pinot Noir (25%), Pinot Meunier (10%), & Pinot Blanc (5%) that is dry and mouth-watering with pink grapefruit, red apple, and strawberry notes, a long textural palate and crisp acid finish combining to create an elegant and versatile wine

REDS

Pinot Noir

2023 SIGNATURE PINOT NOIR, STOCKMAN'S RIDGE, ORANGE, NSW

\$75

Red auburn in the glass. Delightful notes of cranberries and red cherry with a hint of mushroom and bell peppers. Light and bright on the palate to start before the balanced acid brings out fine tannins of red fruits and spice

Sangiovese

2022 SHED NO. 2 SANGIOVESE, ST MAUR, EXETER, NSW

\$85

An easy drinking light bodied wine with aromas of cherry, fig, and red plum on the nose with subtle notes of roasted pepper

Red Blends

2024 LITTLE RED, ARISTOTELIS KE ANTHOULA, MERIMBULA, NSW

\$75

Barbera (60%), Sangiovese (20%), Nero d'Avola (20%) provides aromas of candied raspberries and cherry, some blue fruits too with a touch of woody tannin and complex earthy forest notes combines to provide a lovely lingering acidity, best served slightly chilled

2022 SHIRAZ SANGIOVESE, INTREPIDUS, YASS, NSW

\$80

An elegant light and dry red with aromas of ripe redcurrant, dark cherry and blackberry and flavours of spicy red and black berry, super food-friendly

2021 'AVIATRIX' CABERNET SHIRAZ, DE BEAUREPAIRE WINES, RYLSTONE, NSW

\$65

A charming smooth, perfumed red, full of berries, plums, flowers and spice. An immensely satisfying, enjoyable drop made for sipping and sharing

2019 LOT 41 CABERNET SAUVIGNON MERLOT, ST MAUR, EXETER, NSW

\$85

70% Cabernet Sauvignon and 30% Merlot perfectly balances the dark fruit richness of the Cabernet Sauvignon and the velvety, plummy texture of Merlot, delivering upfront berries with a delicate finish

2019 'LE CHEVALIER' MERLOT CABERNET, PETIT VERDOT, DE BEAUREPAIRE WINES

\$65

68% Merlot, 21% Cabernet Sauvignon, 11% Petit Verdot produces a full-bodied wine with aromas of dark fruit, chocolate, & vanilla and flavours of plum and cherry

2018 SHIRAZ PETIT VERDOT, ELOQUESTA, MUDGEE, NSW

\$85

An outstanding blend, hand plunged & then barreled for 4 years. A classic chorus of blueberry, overripe plums, violets, spice, gingerbread, and mixed sweet flowers. The palate is soft, plump, creamy, and rounded with dominant plums

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BEER

Gypsy Fox Brewing Co, North Richmond

New World Pale Ale (375 ml, 4.2%) – \$11
(subtle hop flavour with aromas of citrus, melon, tropical fruit, and a hint of floral spice)

Jack's Lager (375ml, 3.5%) - \$11
(mid-strength brew with the crisp, refreshing character of a classic pilsner, Czech style pale lager)

Little Neb (375 ml, 5%) - \$11
(New England style Pale Ale with citrus notes and a hoppy finish)

Bilpin Brewing Co

Handsome Charlie Golden Lager (375 ml, 4.2%) \$11

Zero Alcohol Beer

Heaps Normal Quiet XPA (Zero Alcohol 0.5%) \$10

Other Beer

Carlton Dry (330ml 3.5%) \$8

Great Northern Super Crisp (330ml 3.5%) \$8

SPIRITS

GIN

Affinity Gin, Karu Distillery, Grose Vale, NSW \$12
Bronze - Australian Distilled Spirits Awards 2021; Gold - The Spirits Business Gin Masters 2021

Old Shed Gin, Old Shed Distillery, Bilpin, NSW \$12

Tidal Lines Illawarra Plum Infused Gin \$15
Best Australian Sloe Gin, 2023 World Gin Awards

VODKA

Morita Chipotle Vodka \$12
Best flavour/infused vodka - Las Vegas Spirit Awards 2023, Platinum- Las Vegas Spirit Awards 2023,
World's Best Vodka (Infused/Botanical)- World Drinks Award 2023

Orchard Series Vodka, Old Shed Distillery, Bilpin, NSW \$12

BRANDY

NV Brandy, Artemis Distillery, Mittagong, NSW \$12
Silver Medal Australian Distilled Spirit Awards 2021)

TEQUILA

Agave Blanco, 100 Souls Distillery, Mittagong, NSW \$14

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PREMIX COCKTAILS

Negroni, Karu Distillery, Grose Vale, NSW	\$18
Barrel Aged Rum Old Fashioned, Karu Distillery, Grose Vale, NSW	\$18
Canadian Club & Dry (375ml 4.8%)	\$12

WHISKY

Muscat Cask Single Malt Whisky, Headlands Distilling Co, Wollongong, NSW	\$20
<i>Double Gold San Francisco World Spirits Competition 2023</i>	

LIQUEURS

Spirit Fortified Coffee Liqueur, Headlands Distilling Co, Wollongong, NSW	\$10
<i>Rich and velvety cold brew spirit fortified coffee liqueur crafted from Australian grape spirit and infused with Ethiopian coffee beans from Yirga Cheff</i>	
Orsa Coffee Gin Liqueur, Karu Distillery, Grose Vale, NSW	\$10
<i>Best Liqueur - Tasting Australia Spirit Awards 2023, Gold - Tasting Australia Spirit Awards 2023, Best in class - Tasting Australia Spirit Awards 2023</i>	
Limoncello (House made), Mélange Bilpin, Bilpin, NSW	\$10

CIDER

Bilpin Cider

High 'n Dry Apple Cider (6.8%)	\$10
Pear (4.5%)	\$10
Apple & Raspberry (8%)	\$10
Archibald Cloudy Apple (4.6%)	\$10
Ginger Beer (alc 3.5%)	\$11

Non Alcoholic

Apple	\$8
Blood Orange & Apple	\$8
Ginger Beer	\$8

Hillbilly Cider

Vintage Apple or Blackberry (750ml, 9%)	\$32
Scrumpy (6%)	\$10
Sweet Julie (low alcohol 3.5%)	\$10
Summer (with wild berries, 8%)	\$10

Non Alcoholic

Apple & Ginger	\$8
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SOFT DRINKS

Coke, Coke Zero, Sprite, Tonic Water, Soda Water, Lemon Lime & Bitters	\$5.00
Beloka Lightly Sparkling Mineral Water 750ml	\$10.00
Orange Juice	\$5.00
Apple Juice	\$5.00

COFFEE & TEA

Cup (add flavour Vanilla or Caramel+\$1)	\$6.00
Mug (add flavour Vanilla or Caramel+ \$1)	\$8.75

(oat, soy, or lactose free milk +\$1)

(extra shot +\$1.50)

Tea:	\$6.00
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Ceylon Orange Pekoe (Slightly reddish leaf, medium strength Ceylon orange pekoe black tea, well balanced with a bright copper coloured infusion)

Earl Grey Supreme (Premium quality golden tip black tea, with strong bergamot character)

Australian Breakfast Blend (Traditional breakfast tea with an Australian bush essence)

Darjeeling Himalaya Blend (Medium, regular, dark and with some tips, this high grade blend makes for a smooth and aromatic black tea, low in tannins and with a slightly spicy character)

Jasmine Green

Peppermint

Chai Latte: Cinnamon or Ginger Spice

Cup	\$6.00
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Mug	\$8.50
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Hot Chocolate (cup)	\$6.00
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Hot Chocolate (mug)	\$8.50
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COCKTAILS \$18

Mélange Sundowner

100 Souls Agave Blanco, Zest Orange Liqueur, Mélange Limoncello, Lime Juice, Orange Juice

Apple Cider Side Car

Apple Cider, Baiju, Zest Orange Liqueur, Apple Juice

Espresso Martini

Karu Orsa (Coffee Gin Liqueur), Old Shed Distillery Vodka, Espresso

Bilpin Appletini

Karu Distillery Dry Gin, Vermouth, Apple Juice

Margarita

100 Souls Agave Blanco, Zest Orange Liqueur, Lime Juice

Mojito

100 Souls White Rum, Lime Juice, Chocolate Mint Ice, Mint, Soda Water

Bahama Mama

100 Souls White Rum, Karu Distillery Outcask Rum, Orange Juice, Pineapple Juice, Grenadine

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