



**MELANGE**  
BILPIN

*WINE*

*By the glass*

**SPARKLING**

**NV CUVÉE BLANC, YARRAN, YENDA, NSW** \$14  
*(Sparkling Chardonnay)*

**2021 ENTRECHAT, BRAIDWOOD, NSW** \$15  
*(Sparkling Pinot Noir/Chardonnay/Pinot Meunier)*

**WHITES, BLENDS & ROSÉ**

**2023 MOSCATO, YARRAN, YENDA, NSW** \$12

**2023 RIESLING, ARTEMIS VINEYARD, MITTAGONG, NSW** \$15

**2023 SAUVIGNON BLANC, YARRAN WINES, YENDA, NSW** \$12

**2023 SEMILLON, CHATEAU PATO'OAKEY CREEK', HUNTER VALLEY, NSW** \$15

**2022 CLEMENTINE PINOT GRIS, LOGAN WINES, MUDGEE, NSW** \$14

**2023 PINOT GRIS, ST MAUR THE SAINT SERIES, EXETER, NSW** \$14

**2021 DE LA MER, CLEMENTINE, LOGAN WINES, MUDGEE, NSW** \$14  
*Semillon/Sauvignon Blanc/Riesling/Gewurztraminer*

**2021 CHARDONNAY, THE SAINT SERIES, ST MAUR, EXETER, NSW** \$15

**2023 THE FOUR PINOTS, SAPLING YARD, BRAIDWOOD, NSW** \$14  
*Pinot Gris (60%)/Pinot Noir (20%)/Pinot Meunier (15%)/Pinot Blanc (5%)*

**2022 SAIGNÉE CLOSE VINE PINOT NOIR ROSÉ, ARTEMIS, MITTAGONG, NSW** \$15

**REDS**

**2022 WEEMALA TEMPRANILLO, LOGAN WINES, MUDGEE, NSW** \$14

**2022 SANGIOVESE, SAPLING YARD, BRAIDWOOD, NSW** \$14

**2021 CLEMENTINE BLUSHING MINNIE, LOGAN WINES, MUDGEE, NSW** \$14  
*Shiraz (45%)/Tempranillo (25%)/Merlot (18%)/Pinot Noir (12%)*

**2017 PINOT NOIR, HATHERLEIGH VINEYARD, LAGGAN, NSW** \$15

**2022 MERLOT, YARRAN WINES, YENDA, NSW** \$14

**2019 CABERNET SAUVIGNON, ST MAUR THE SAINT SERIES, EXETER, NSW** \$14

**2022 SHIRAZ SANGIOVESE, INTREPIDUS, YASS, NSW** \$14

**2018 SHIRAZ PETIT VERDOT, ELOQUESTA, MUDGEE, NSW** \$15

**DESSERT WINE**

**2018 'A FEW WORDS' BOTRYTIS SEMILLON, YARRAN WINES, YENDA, NSW** \$15

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



# MELANGE

## BILPIN

### *By the bottle*

#### **SPARKLING**

**NV CUVÉE BLANC, YARRAN, YENDA, NSW** \$75

*A refreshing single batch Chardonnay sparkling with crisp lime and citrus characters, creamy palate, and a zesty finish*

**2021 ENTRECHAT, BRAIDWOOD, NSW** \$85

*A traditional dry style with a beautiful blush tinge is due to the Pinot Noir and Pinot Meunier skin contact, Pinot Noir 60 % Chardonnay 35% Pinot Meunier 5%*

#### **WHITES**

##### **Moscato**

**2023 MOSCATO, YARRAN WINES, YENDA, NSW** \$30

*Fresh & sweet, a good choice for those who love a sweet wine*

##### **Sauvignon Blanc**

**2023 SAUVIGNON BLANC, YARRAN WINES, YENDA, NSW (Organic)** \$75

*A fresh and crisp style with ripe tropical, passionfruit flavours, refreshing and intense*

##### **Semillon**

**2023 SEMILLON, CHATEAU PATO 'OAKY CREEK', HUNTER VALLEY, NSW** \$85

*A complex and aromatic wine produced from 70 year vines, the fruit is hand picked, basket pressed and cool fermented in stainless steel followed by six months of post ferment lees contact*

##### **Riesling**

**2023 RIESLING, ARTEMIS VINEYARD, MITTAGONG, NSW** \$85

*A light and dry easy drinking wine with a clean and crisp finish, not your usual Riesling, perfect to share*

##### **Chardonnay**

**2021 CHARDONNAY, THE SAINT SERIES, ST MAUR, EXETER, NSW** \$85

*A complex wine displaying melon and sweet vanilla aromas*

#### **Blends**

**2022 DE LA MER, CLEMENTINE, LOGAN WINES, MUDGEE NSW** \$70

*A unique combination of Semillon, Sauvignon Blanc, Riesling and Gewürztraminer (skin fermented) with floral and citrus peel aromas and fruity flavours with a salty tang of sea spray on the palate*

**2023 THE FOUR PINOTS, SAPLING YARD, BRAIDWOOD, NSW** \$80

*A unique and fresh blend of Pinot Gris (60%), Pinot Noir (20%), Pinot Meunier (15%) & Pinot Blanc (5%), it is dry and mouth-watering with pink grapefruit, red apple and strawberry notes creating an elegant and versatile wine*

##### **Pinot Gris**

**2023 PINOT GRIS, ST MAUR THE SAINT SERIES, EXETER, NSW** \$80

*The fruit for this wine was gently pressed and fermented. Naturally coloured by slight skin contact giving slight honey and rose petal aromas. Great to enjoy now with friends and good food*

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



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**2022 CLEMENTINE PINOT GRIS, LOGAN WINES, MUDGEE, NSW** \$70  
*A beautifully blushed expression of Pinot Gris with a fabulous texture and colour from skin contact, aromas of citrus and floral, a very easy drinking wine*

**Rosé**

**2022 SAIGNÉE CLOSE VINE PINOT NOIR ROSÉ, ARTEMIS VINEYARD, MITTAGONG, NSW** \$85  
*This exceptional dry style rosé is barrel fermented in new French oak and has aromas of ripe strawberries, stone fruit & vanilla with an elegant sweetness and crisp firm acidity*

**REDS**

**Pinot Noir**

**2017 PINOT NOIR, HATHERLEIGH VINEYARD, LAGGAN, NSW** \$85  
*Medium bodied, grippy tannins, a little acidic but quite fruity*

**Tempranillo**

**2022 WEEMALA TEMPRANILLO, LOGAN WINES, MUDGEE, NSW** \$70  
*Earthy and sarsaparilla aromas with nutmeg and blackberry and a smooth finish with flavours of vibrant red cherry and plum with bold tannins*

**Sangiovese**

**2022 SANGIOVESE, SAPLING YARD, BRAIDWOOD, NSW** \$80  
*A bright young Sangiovese with flavours of fresh red plums and dried herbs*

**Cabernet Sauvignon**

**2019 CABERNET SAUVIGNON, ST MAUR THE SAINT SERIES, EXETER, NSW** \$80  
*A well-balanced wine with dense ripe fruit flavours and fine supple tannins, very drinkable and food friendly*

**Merlot**

**2022 MERLOT, YARRAN WINES, YENDA, NSW** \$80  
*Aged in French oak and showing soft tannins, cherry cigar aromas, and plum flavours making for an easy drinking wine ready for any occasion*

**Blends**

**2021 CLEMENTINE BLUSHING MINNIE, LOGAL WINES, MUDGEE, NSW** \$70  
*This juicy red wine is a blend of whole bunch fermented shiraz, tempranillo, merlot and pinot noir with aromas of red fruit, flowers, and a little bit of spice. Designed to drink chilled*

**2022 SHIRAZ SANGIOVESE, INTREPIDUS, YASS, NSW** \$80  
*A real cracker of a wine with aromas of ripe redcurrant, dark cherry and blackberry with loads of cool climate spice notes*

**2018 SHIRAZ PETIT VERDOT, ELOQUESTA, MUDGEE, NSW** \$85  
*An outstanding blend, hand plunged & then barreled for 3.5 years, elegant, soft & round with creamy berries, green pepper and anise to finish*

**DESSERT WINE**

**2018 'A FEW WORDS' BOTRYTIS SEMILLON, YARRAN WINES, YENDA, NSW** \$70  
*Golden hues, luscious apricot and quince fruits, complex, juicy & decadent*

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

The logo for Melange Bilpin features the word "MELANGE" in a large, bold, serif font, with "BILPIN" in a smaller, sans-serif font below it. The text is centered within a light teal circular graphic that has a slight gap at the top.

### *Sommelier's Premium Selection*

An exclusive selection of exceptional wines from smaller-than-boutique vineyards in NSW that share our passion for unique bespoke wine

#### **SPARKLING**

**2023 SPARKLING RIESLING, ARTEMIS VINEYARD, MITTAGONG, NSW** \$110

Pale straw colour with fine bubbles and flavours of citrus, brioche, and vanilla. This easy drinking wine is an exceptional example of a soft & seductive sparkling

#### **WHITE & ROSÉ**

##### **Riesling**

**2021 RIESLING, LARK HILL VINEYARD, BUNGENDORE, NSW** \$110

An exceptional example of cool climate wine, perfect to share with friends, light and crisp with a fresh finish, biodynamic

##### **Pinot Gris**

**2018 PINOT GRIS, LARK HILL WINERY, BUNGENDORE, NSW (Biodynamic)** \$95

Smooth, dry, and so very easy to drink, a lovely wine to share

##### **Sauvignon Blanc**

**2023 SAUVIGNON BLANC, ARTEMIS VINEYARD, MITTAGONG, NSW** \$95

This is a fantastic wine, Fumé Blanc in style, fern-like & herbaceous on the nose, with aromas of passionfruit & cut grass. It is fresh, elegant with fine acidity and well-structured from French oak fermentation

#### **RED**

##### **Shiraz**

**2016 CANONBAH BRIDGE DROUGHT RESERVE SHIRAZ, WARREN, NSW** \$110

The fruit for this exceptional shiraz is picked at a tiny yield of 1 tonne to the acre, and only in drought years. This wine is smooth and well balanced with a rich mouth feel with hints of aniseed and tobacco. It is seriously easy to drink, and winemaker Shane Mclaughlin suggests this limited edition wine "is a great wine not to share!"

**2013 BOTTLE TREE CABERNET SHIRAZ, WARREN, NSW** \$125

'Bursting with blackcurrants' is the winemaker's description of this delightfully smooth blend. The palate displays subtle pepper & cinnamon spice with a well-rounded finish, perfect for meaty dishes shared with good friends



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**BEER**

**Gypsy Fox Brewing Co, North Richmond**

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

**Hoptimism Pilsner (5%) -** \$11  
*(similar attributes of Pilsner and Kolsch styles of beer with a blend of tropical, citrus, and fruit flavours)*

**Rougey Red (5.2%) -** \$11  
*(based on traditional Golding's hops, a full-bodied Maris Otter malt, and a dash of barley)*

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

**Bilpin Brewing Co**

**Handsome Charlie Golden Lager** \$11

**Other Beer**

**James Squire, One Fifty Lashes Pale Ale** \$10

**Victoria Bitter** \$10

**Heys Days (Zero Alcohol 0.5%)** \$9

**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

<b>Negroni, Karu Distillery, Grose Vale, NSW</b>	\$18
<b>Barrel Aged Rum Old Fashioned, Karu Distillery, Grose Vale, NSW</b>	\$18

### WHISKY

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

<b>Spirit Fortified Coffee Liqueur, Headlands Distilling Co, Wollongong, NSW</b> <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>	\$10
<b>Orsa Coffee Gin Liqueur, Karu Distillery, Grose Vale, NSW</b> <i>Best Liqueur - Tasting Australia Spirit Awards 2023, Gold - Tasting Australia Spirit Awards 2023, Best in class - Tasting Australia Spirit Awards 2023</i>	\$10
<b>Liqueur of the Illawarra Plum, Headlands Distilling Co, Wollongong, NSW</b> <i>Like Port or Sherry, Bronze Medal: 2023 San Francisco World Spirits Competition</i>	\$20
<b>Limoncello (House made), Mélange Bilpin, Bilpin, NSW</b>	\$10

### CIDER

#### Bilpin Cider

<i>High 'n Dry Apple Cider</i>	\$10
<i>Pear</i>	\$10
<i>Blush (Pink Lady)</i>	\$10
<i>Archibald Cloudy Apple</i>	\$10

#### Non Alcoholic

<i>Apple</i>	\$8
<i>Blood Orange &amp; Apple</i>	\$8
<i>Ginger Beer</i>	\$8

#### Hillbilly Cider

<i>Vintage Apple or Blackberry (750ml)</i>	\$32
<i>Scrumpy</i>	\$10
<i>Sweet Julie (low alcohol)</i>	\$10
<i>Summer (with wild berries)</i>	\$10
<b>Non-Alcoholic - Apple &amp; Ginger</b>	\$8

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### *SOFT DRINKS*

<i>Coke, Coke Zero, Sprite, Tonic Water, Soda Water, Lemon Lime &amp; Bitters</i>	\$5
<i>Beloka Sparkling Mineral Water 750ml</i>	\$10
<i>Beloka Still Mineral Water 750ml</i>	\$10
<i>Orange Juice</i>	\$5
<i>Apple Juice</i>	\$5

### *COFFEE & TEA*

<i>Cup (add flavour +\$1)</i>	\$5.50
<i>Mug (add flavour + \$1)</i>	\$8.50
<i>(oat, soy, or lactose free milk +\$1)</i>	
<i>(extra shot +\$1)</i>	
<b>Tea:</b> <i>English Breakfast, Earl Grey, Green, Peppermint</i>	\$5
<b>Hot Chocolate</b> <i>(cup)</i>	\$5
<b>Hot Chocolate</b> <i>(mug)</i>	\$8

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