



**MELANGE**  
BILPIN

**WINE**

*By the glass*

**SPARKLING**

**2021 'M' CUVEE, LOGAN WINES, MUDGEE, NSW** \$15  
(Sparkling Chardonnay/Pinot Noir/Pinot Meunier)

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

**WHITES, BLENDS & ROSÉ**

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

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

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

**2023 PINOT GRIS, LOT 41 ST MAUR, EXETER, NSW** \$15

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

**2021 CHARDONNAY, BOTTLE TREE, WARREN, NSW** \$14

**2023 CHARDONNAY, ST MAUR, EXETER, NSW** \$15

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

**2023 PINOT NOIR ROSÉ, ST MAUR LOT 41, EXETER, NSW** \$15

**REDS**

**2022 WEEMALA TEMPRANILLO, LOGAN WINES, MUDGEE, NSW** \$12

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

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

**2021 SHIRAZ VIOGNIER, LOGAN WINES, MUDGEE, NSW** \$12

**2022 THE EXTROVERT, SAPLING YARD, BRAIDWOOD, NSW** \$14  
(Mourvèdre/Shiraz/Grenache)

**2017 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**

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

## *By the bottle*

### **SPARKLING**

**2021 'M' CUVEE, LOGAN WINES, MUDGEE, NSW** \$85

*A traditional & classic style sparkling with fine bubbles, Chardonnay 60%, Pinot Noir 20%, Pinot Meunier 20%*

**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**

#### **Sauvignon Blanc**

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

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

#### **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, BOTTLE TREE, WARREN, NSW** \$70

*Refreshing in an unoaked style, with exotic tropical fruit characters on the palate*

**2023 CHARDONNAY, ST MAUR, EXETER, NSW** \$85

*Hand selected grapes and oaked for 10 months, aromas of stone fruit and melon with balanced acidity and a crisp finish*

#### **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*

#### **Pinot Gris**

**2023 PINOT GRIS, LOT 41 ST MAUR, EXETER, NSW** \$85

*A delicate colour with intense scents of pear, peach, and bright musk, medium-bodied, fresh, and well balanced*

**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**

**2023 PINOT NOIR ROSÉ, ST MAUR LOT 41, EXETER, NSW** \$85

*Full of flavours; cherries and raspberries with hints of strawberry, a clean and crisp wine with a light dry finish*

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# MELANGE

## BILPIN

**2022 SANGIOVESE SHIRAZ ROSÉ, INTREPIDUS, YASS, NSW** \$80  
*Single block picked over six weeks, some zippy acid, dry and full of texture*

### 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** \$65  
*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*

#### Shiraz Blends

**2021 WEEMALA SHIRAZ VIOGNIER, LOGAN WINES, MUDGEE, NSW** \$65  
*Aromas of dark chocolate, mulberry, allspice, fennel and white pepper with a floral finish, medium bodied & deep crimson red*

**2022 THE EXTROVERT, SAPLING YARD, BRAIDWOOD, NSW** \$80  
*40% Mourvèdre, 35% Shiraz, 25% Grenache with aromas of violets, dark plums, ripe cherries and very easy drinking*

**2017 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*



# MELANGE

## BILPIN

### *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

##### **Rosé**

**2022 SAIGNÉE CLOSE VINE PINOT NOIR ROSÉ, ARTEMIS VINEYARD, MITTAGONG, NSW** \$110

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 on the front palate balanced with crisp firm acidity

#### **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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# MELANGE

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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 (VB)** \$10

**Heaps Normal (Zero Alcohol)** \$9

### SPIRITS

#### Karu Distillery

**Affinity Gin** \$12  
*Bronze - Australian Distilled Spirits Awards 2021; Gold The Spirits Business Gin Masters 2021*

**Outcask Rum** \$12  
*Silver - San Francisco World Spirits Competition 2023, Silver - International Wine & Spirits Competition 2023*

**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*

**Negroni** \$18

**Barrel Aged Rum Old Fashioned** \$18

**Orsa Coffee Gin Liqueur** \$10  
*Best Liqueur - Tasting Australia Spirit Awards 2023, Gold - Tasting Australia Spirit Awards 2023, Best in class - Tasting Australia Spirit Awards 2023*

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**The Old Shed Distillery**

**Gin** \$12

**Vodka** \$12

**Artemis Distillery**

**Brandy** \$12

Silver Medal Australian Distilled Spirit Awards 2021)

**CIDER**

**Bilpin Cider** - High 'n Dry Apple Cider, Pear, Blush, Archibald Cloudy Apple \$10

**Non Alcoholic** - Apple, Blood Orange & Apple, Ginger Beer \$8

**Hillbilly Cider** - Scrumpy (Cloudy Apple), Sweet Julie (low alcohol), Summer (with wild berries) \$10

**Non-Alcoholic** - Apple & Ginger \$8

**Vintage (750 ml)** - Apple, Blackberry \$32

**SOFT DRINKS**

Coke, Coke Zero, Sprite, Tonic Water, Soda Water, Lemon Lime & Bitters \$5

Pellegrino 1L \$10

Orange Juice \$5

Apple Juice \$5

**COFFEE & TEA**

Cup (add flavour +\$1) \$5

Mug (add flavour + \$1) \$8

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

**Tea:** English Breakfast, Earl Grey, Green, Peppermint, Iced Tea \$5

**Hot Chocolate** \$5

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## *COCKTAILS*

<b>Mimosa</b>	\$18
<i>Freshly squeezed orange juice &amp; Logan "M" Cuvee</i>	
<b>Mélange Bloody Mary</b>	\$18
<i>Karu Chipotle Vodka, East Coast Tomato Juice, Worcester Sauce, Tabasco, Lemon Juice</i>	
<b>Red Snapper</b>	\$18
<i>Old Shed Distillery Gin, East Coast Tomato Juice, Worcester Sauce, Tabasco, Lemon Juice</i>	
<b>Espresso Martini</b>	\$18
<i>Karu Orsa (Coffee Gin Liqueur), Old Shed Distillery Vodka, Espresso</i>	

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