



WINE

By the glass

SPARKLING

2022 'M' CUVÉE, LOGAN WINES, ORANGE, NSW \$15
(Sparkling Pinot Noir, Chardonnay, Pinot Meunier)

WHITES, BLENDS, & ROSÉ

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

2023 GEWURZTRAMINER, MOPPITY, TUMBARUMBA, NSW \$15

NV MOSCATO, YARRAN, RIVERINA, NSW \$12

2023 RIESLING, FOUR WINDS, MURRUMBATEMAN, NSW \$14

2023 ATRIUS ALBARINO, MOPPITY, YOUNG, NSW \$15

2023 LAB MARSANNE, LOGAN WINES, ORANGE, NSW \$18

2023 SAUVIGNON BLANC, ARTEMIS, MITTAGONG, NSW \$15

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

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

2024 HANNAH ROSÉ, LOGAN WINES, ORANGE, NSW \$14

REDS

2023 THE EXTROVERT, SAPLING YARD, BRAIDWOOD, NSW \$14
Mourvèdre (40%), Shiraz (35%), Touriga (25%)

2022 SHED NO. 2 SANGIOVESE, ST MAUR, EXETER, NSW \$15

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

2022 HILLTOPS CABERNET SAUVIGNON, HELM WINES, MURRUMBATEMAN, NSW \$18

2021 WEEMALA SHIRAZ VIOGNIER, LOGAN WINES, MUDGEE, NSW \$14

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

2019 PINOT NOIR, HATHERLEIGH, LAGGAN, NSW \$15

2019 LOT 41 SAUVIGNON CABERNET MERLOT, ST MAUR, EXETER, NSW \$15

2016 DROUGHT RESERVE SHIRAZ, CANONBAH BRIDGE, WARREN, NSW \$15

DESSERT WINE

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

2011 DRY VINTAGE PORT, CHATEAU PATO, HUNTER VALEY, NSW \$10

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



By the bottle

SPARKLING

2022 'M' CUVÉE, LOGAN WINES, ORANGE, NSW \$85

Produced in the traditional method, made from the classic French sparkling varieties of chardonnay, pinot noir and pinot meunier. A lovely rose gold colour with very fine bubbles and a persistent mousse (Chardonnay 60%, Pinot Noir 20%, and Pinot Meunier 20%)

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

2021 CHARDONNAY, BOTTLE TREE, WARREN, NSW \$70

Flavours of stone fruit and melon dominate while the palate is generous and rich with balanced acidity giving a clear citrus finish

Gewurztraminer

2023 GEWURZTRAMINER, MOPPITY, TUMBURUMBA, NSW \$85

Flavours of spring blossoms, Turkish delight, exotic spices, and guava with a generous and persistent palate that finishes crisp and dry, fantastic with food

Marsanne

2023 LAB MARSANNE, LOGAN WINES, ORANGE, NSW \$95

A spray of blossom honeysuckle fragrance, lovely gentle honey citrus through the middle, and a nice crisp, gently lemony finish, this limited release wine is something really special

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 RIESLING, FOUR WINDS, MURRUMBATEMAN, NSW \$80

This off-dry Riesling has a straw colour with green hues with scents of tropical fruit and vibrant flavours of citrus, lime, and lemon

Pinot Gris

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

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Rosé

2024 HANNAH ROSÉ, LOGAN WINES, ORANGE, NSW \$80
Aromas of watermelon, cherry, bush strawberry, and allspice, a light and easy drinking wine

REDS

Pinot Noir

2019 PINOT NOIR, HATHERLEIGH, LAGGAN, NSW \$85
Aromas of cherries and pips, wood char, and spice as it heads into savoury territory. This medium bodied wine has grippy tannins with some sweet fruit coming through to end up refreshing and convincing

Cabernet Sauvignon

2022 HILLTOPS CABERNET SAUVIGNON, HELM WINES, MURRUMBATEMAN, NSW \$95
The red hue typical of Cabernet from the Canberra District, with a rich berry and spicy bouquet. This is an outstanding wine of bright colour, soft tannins, rich dark fruit, and cherry palate with a sweet oak finish

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

Shiraz

2016 DROUGHT RESERVE SHIRAZ, CANONBAH BRIDGE, WARREN, NSW \$85
A hallmark shiraz, with an intense character. The wine exhibits a rich mouth feel with hints of aniseed and tobacco. The winemaker suggests this limited-edition wine "is a great wine not to share!"

Blends

2023 THE EXTROVERT, SAPLING YARD, BRAIDWOOD, NSW \$80
40% Mourvedre, 35% Shiraz, 25% Touriga with aromas of violets, dark plums, ripe cherries, and an earthiness that leads into a long palate, fine tannin structure makes this wine very easy drinking

2021 WEEMALA SHIRAZ VIOGNIER, LOGAN WINES, MUDGEE, NSW \$80
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

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



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)

Milk Stout (440ml, 4.8%) - \$14
(chocolately and light, perfect for a winter tipple)

Rougey Red (375ml, 5.2%) - \$11
(based on traditional Golding's hops, a full-bodied Maris Otter malt, and a dash of barley)

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

Other Beer

Great Northern Super Crisp (3.5%) \$10

Victoria Bitter (4.9%) \$10

Hey Days IPA (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)

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TEQUILA

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

PREMIX COCKTAILS

Negroni, Karu Distillery, Grose Vale, NSW \$18

Barrel Aged Rum Old Fashioned, Karu Distillery, Grose Vale, NSW \$18

WHISKY

Muscat Cask Single Malt Whisky, Headlands Distilling Co, Wollongong, NSW \$20

Double Gold San Francisco World Spirits Competition 2023

LIQUEURS

Spirit Fortified Coffee Liqueur, Headlands Distilling Co, Wollongong, NSW \$10

Rich and velvety cold brew spirit fortified coffee liqueur crafted from Australian grape spirit and infused with Ethiopian coffee beans from Yirga Cheff

Orsa Coffee Gin Liqueur, Karu Distillery, Grose Vale, NSW \$10

Best Liqueur - Tasting Australia Spirit Awards 2023, Gold - Tasting Australia Spirit Awards 2023, Best in class - Tasting Australia Spirit Awards 2023

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
Beloka Lightly Sparkling Mineral Water 750ml	\$10
Orange Juice	\$5
Apple Juice	\$5

COFFEE & TEA

Cup (add flavour Vanilla or Caramel+\$1)	\$5.50
Mug (add flavour Vanilla or Caramel+ \$1)	\$8.50

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

(extra shot +\$1)

Tea: \$5

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

Hot Chocolate (cup) \$5

Hot Chocolate (mug) \$8



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