



**MELANGE**  
BILPIN

**WINE**

*By the glass*

**SPARKLING**

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

**WHITES, BLENDS & ROSÉ**

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

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

**2023 SAUVIGNON BLANC, LOGAN WINES, ORANGE, NSW** \$14

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

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

**2024 PINOT GRIGIO, ARTEMIS VINEYARD, MITTAGONG, NSW** \$15

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

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

**2023 HANNAH ROSÉ, LOGAN WINES, ORANGE NSW** \$14

**REDS**

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

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

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

**2022 PETIT VERDOT, LOGAN WINES, MUDGEE, NSW** \$18

**2087 SHIRAZ PETIT VERDOT, ELOQUESTA, MUDGEE, NSW** \$15

**2013 BOTTLE TREE CABERNET SHIRAZ, WARREN, NSW** \$15

**DESSERT WINE**

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



# MELANGE

## BILPIN

### *By the bottle*

#### **SPARKLING**

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

*A traditional dry style with fine bubbles and a persistent mousse (Chardonnay 64%, Pinot Noir 18%, Pinot Meunier 18%)*

#### **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, LOGAN WINES, ORANGE, NSW** \$80

*Using wild yeast, this wine is bright & aromatic with aromas of pink grapefruit, Meyer lemon, passionfruit, jasmine, yuzu & guava passionfruit. Expressive but not in-your-face*

##### **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**

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

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

##### **Pinot Gris**

**2022 CLEMENTINE PINOT GRIS, LOGAN WINES, MUDGEES, 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*

##### **Pinot Grigio**

**2024 PINOT GRIGIO, ARTEMIS VINEYARD, MITTAGONG, NSW** \$85

*A lovely balanced wine with aromas of ripe pear and flavours of lychee and peach perfect for a lazy summer day*

##### **Rosé**

**2023 THE FOUR PINOTS ROSÉ, 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*

**\*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, all-caps, sans-serif font directly below it. The text is centered within a light teal circular graphic that is partially open at the top and bottom.

**2023 HANNAH ROSÉ, LOGAN WINES, ORANGE, NSW** \$80  
*The quintessential summer rosé with aromas of strawberry, cumquat, and red apple, balanced and dry with a mineral finish*

**REDS**

**Pinot Noir**

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

**Petit Verdot**

**2022 PETIT VERDOT, LOGAN WINES, MUDGEE, NSW** \$95  
*Limited release, with lovely velvety mouthfeel which carries the pretty yet deep flavours of rum and raisin dark chocolate, red liquorice, berries, and tobacco. Great with or without food*

**Blends**

**2022 SHIRAZ SANGIOVESE, INTREPIDUS, YASS, NSW** \$80  
*An elegant light dry red, whole berry ferment and aged in French oak for 9 months*

**2021 CLEMENTINE BLUSHING MINNIE, LOGAN 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*

**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*

**2013 BOTTLE TREE CABERNET SHIRAZ, WARREN, NSW** \$85  
*'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*



## *Sommelier's Premium Selection*

*An exclusive selection of exceptional wines from smaller-than-boutique vineyards in NSW that share our passion for unique, bespoke, and sometimes experimental 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*

#### **Marsanne**

**2023 LAB MARSANNE, LOGAN WINES, ORANGE, NSW** \$130

*Limited release, fermented in old oak to emphasise its luxurious, silky texture and nutty flavours, which complement the lemon, peach, and honeysuckle characters*

#### **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*



# MELANGE

## BILPIN

### 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 (4.2%)** \$11

#### Other Beer

**Great Northern Super Crisp (3.5%)** \$10

**Victoria Bitter (4.9%)** \$10

**Heaps Normal Quiet XPA (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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# MELANGE

## BILPIN

### 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> Double Gold San Francisco World Spirits Competition 2023	\$20
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### LIQUEURS

<b>Spirit Fortified Coffee Liqueur, Headlands Distilling Co, Wollongong, NSW</b> Rich and velvety cold brew spirit fortified coffee liqueur crafted from Australian grape spirit and infused with Ethiopian coffee beans from Yirga Cheff	\$10
<b>Orsa Coffee Gin Liqueur, Karu Distillery, Grose Vale, NSW</b> Best Liqueur - Tasting Australia Spirit Awards 2023, Gold - Tasting Australia Spirit Awards 2023, Best in class - Tasting Australia Spirit Awards 2023	\$10
<b>Liqueur of the Illawarra Plum, Headlands Distilling Co, Wollongong, NSW</b> Like Port or Sherry, Bronze Medal: 2023 San Francisco World Spirits Competition	\$20
<b>Limoncello (House made), Mélange Bilpin, Bilpin, NSW</b>	\$10

### CIDER

#### Bilpin Cider

High 'n Dry Apple Cider	\$10
Pear	\$10
Blush (Pink Lady)	\$10
Archibald Cloudy Apple	\$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)	\$32
Scrumpy	\$10
Sweet Julie (low alcohol)	\$10
Summer (with wild berries)	\$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 Mineral Water 750ml</i>	\$10
<i>Orange Juice</i>	\$5
<i>Apple Juice</i>	\$5

## *COFFEE & TEA*

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

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## *COCKTAILS/MOCKTAILS*

<b>Mimosa</b>	\$18
<i>Freshly squeezed orange juice &amp; Sparkling Wine</i>	
<b>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>	
<b>Bilpin Appletini</b>	\$18
<i>Karu Distillery Dry Gin, Vermouth, Apple Juice</i>	
<b>Margarita</b>	\$18
<i>100 Souls Agave Blanco, Triple Sec, Lime Juice</i>	
<b>Mojito</b>	\$18
<i>100 Souls White Rum, Lime Juice, Chocolate Mint Ice, Mint, Soda Water</i>	
<b>Bahama Mama</b>	\$18
<i>100 Souls White Rum, Karu Distillery Outcask Rum, Orange Juice, Pineapple Juice, Grenadine</i>	

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