

## REDS



<b>Hello Pinot Noir (VF)</b>	<b>9</b>	<b>38</b>
<b>Fishcage Cab/Sauv</b>	<b>8</b>	<b>32</b>
<b>Hungerford Hill Cab/Sauv</b> (Hilltops) - Powerful, rich, balanced. Cherry & Dark fruits, mocha & vanilla. Rich foods.	<b>9</b>	<b>38</b>
<b>Fishcage Shiraz</b> (Hilltops) - Balanced fruit & oak, showcasing bright cherry & red fruit, extremely quaffable.	<b>9</b>	<b>38</b>
<b>Dalwood Shiraz</b>	<b>10</b>	<b>44</b>
<b>Sweetwater Shiraz</b> Smooth, rich. Plum/cherry, earth, leather & spice. <i>Great with smoked/barbequed meats or mushroom ragu.</i>	<b>10</b>	<b>44</b>

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## COCKTAIL LIST

<b>Classic Mint Julep</b> Jim Beam Kentucky Bourbon Whiskey, cinnamon syrup & ice	<b>18</b>
<b>Classic Negroni</b> Gordons London Dry Gin, Rosso Cinzano, Campari Rosso & orange zest	<b>18</b>
<b>Classic Manhattan</b> Jim Beam Kentucky Bourbon Whiskey & Rosso Cinzano	<b>19</b>
<b>Naked Daiquiri</b> Captain Morgan Spiced Gold Rum, lime juice & sugar syrup	<b>18</b>
<b>Margarita</b> Cointreau Liqueur, El Jimador Blue Agave Tequila, lime juice & a pinch of salt	<b>18</b>
<b>Pimm's Cup</b> Gordons London Dry Gin, Pimm's No 1 Liqueur, lemon juice & a splash of lemonade	<b>18</b>
<b>Jug Of Red Sangria</b> Sweetwater Red Wine, Chatelle Napoleon Brandy, Cointreau Liqueur, cinnamon syrup & a splash of soda water	<b>35</b>
<b>Espresso Martini</b> Smirnoff No 21 Vodka, Kahlua Coffee Liqueur, cinnamon syrup & espresso	<b>18</b>
<b>Vodka Martini</b> Smirnoff No 21 Vodka & Cinzano Dry Vermouth	<b>18</b>
<b>Mojito</b> Bacardi Carta Blanca White Rum, raw brown sugar, mint leaves & lime wedges	<b>18</b>
<b>Manhattan</b> Jim Beam Kentucky Straight Bourbon Whiskey, Sweet Cinzano, Angostura Bitters with cherries	<b>19</b>
<b>Old Fashion</b> Makers Mark Kentucky Bourbon Whiskey, Angostura Bitters & raw brown sugar with orange zest	<b>19</b>
<b>Amaretto Sour</b> Amaretto Liqueur, egg white, maraschino syrup & lemon juice with a lemon & cherry	<b>18</b>
<b>Cosmopolitan</b> Smirnoff No 21 Vodka, Cointreau Liqueur, lime juice, cinnamon syrup & cranberry juice with orange zest	<b>18</b>
<b>Long Island Iced Tea</b> Smirnoff No 21 Vodka, Gordons London Dry Gin, El Jimador Blue Agave Tequila, Bacardi Carta Blanca White Rum & lemon juice	<b>18</b>
<b>Prince Of The Glams</b> Gordons London Dry Gin, Bacardi Carta Blanca White Rum, Cointreau Liqueur, raspberry syrup, lime juice, egg white & a dash of rose essence with a dried rose peddle	<b>19</b>
<b>The Winterfell</b> Bacardi Carta Blanca White Rum, Smirnoff No 21 Vodka, Cointreau Liqueur, lemon juice, egg white, cinnamon syrup & apple	<b>19</b>
<b>Light My Fire</b> Fireball Cinnamon Flavoured Whisky, Cointreau Liqueur, lemon juice & sugar syrup	<b>18</b>
<b>Aperol Spritz</b> Aperol, sparkling wine & a slice of orange	<b>14</b>

## SPARKLING & ROSÉ



### Fishcage Sparkling

(Hunter Valley) - This is a fragrant wine of granny smith apples, green melon, honeysuckle & fresh bread. The palate is creamy with a delicate bead & a crunchy, crisp finish.

8 32

### Fishcage Rosé

8 32

### Early Bird Moscato

(Hunter Valley) - Fresh, lively, spritzzy. Sweet fruit/rosewater. Perfect on its own or with spicy food.

9 38

## WHITE



### Sweetwater Semillon

When young crisp, fresh, textural. When aged complex, rich, toasty. Citrus & honey.

*Pair with seafood, delicate for young Semillon, seafood pasta or stronger/smoked seafood for aged Semillon.*

8 32

### Dalwood Semillon

(Hunter Valley) - The fruit was handpicked in mid-January & is fragrant with lemongrass aromas & a pure elegant palate

10 44

### Fishcage Semillon Sauv Blanc

(Hunter Valley) - Crisp, refreshing. Citrus/tropical fruits. Easy drinking, "quaffing" wines. Fun & quirky.

8 32

### Crowded House Sauvignon Blanc

9 38

### Hello Pinot Grigio (VF)

9 38

### Fishcage Chardonnay

(Hunter Valley) - Fleshy, complex. Pear/tropical fruits.

8 32

### Hungerford Hill Chardonnay

(Tumbarumba) - Zesty, rich, creamy. Honeydew/peach. French Oak integration.

*Pair with richer foods; creamy pasta, grilled salmon etc.*

9 38

### Dalwood Chardonnay

(Hunter Valley) - This wine is exotic with ripe flavours of peach & melon & a creamy palate with well integrated oak.

10 44