

Opening Hours:
Wednesday - Thursday: 4:00pm - 11:00pm
Friday - Saturday: 12:00noon - 11:00pm
Sunday: 12:00noon - 9:00pm

WINE | 1160

provenance and purity—we look for wines with a story to tell

BITES

Marinated Mt. Zero Olives 10.0	Warm Bread Single Estate EVOO, Aged Balsamic 8.0
Polenta Chips Truffle Salt 12.0	Cheese Platter 32.5
Arancini 14.0	Charcuterie Platter 30.0
Our selection	for two 75.0

TASTE WITH SPARKLING | CHAMPAGNE 100ML

ZIRO NV Prosecco Brut DOC Veneto, Italy 14.0	WINE	Oyster Natural Kilpatrick (Shucked to Order) 4.5 5.5
	Pairs With	White Anchovies Olive Tapenade, Fennel 14.0
	FOOD	Crab Croquette Squid Ink Mayonnaise 12.0

TASTE WITH WHITE 130ML

2016 Ten Miles East Sauvignon Blanc Adelaide Hills, South Australia 13.5	WINE	Mussels Napoli, Chilli, Garlic, Chorizo, French Baguette 22.0
2014 Kings Ridge Pinot Gris Oregon, USA 14.0	WINE	Warm Confit Baby Octopus Kipfler Potato, Tomato, Pickled Cauliflower, Olives 19.0
2016 Soave Classico DOC Soave, Italy 15.5	Pairs With	Spiced Crispy Chicken Crispy Leek, Mustard Dip, House Pickles 12.0
2010 Mt. Gisborne Chardonnay Macedon Ranges, Victoria 15.0	FOOD	Lobster Linguine Champagne Sauce 38.0
		Mini Wagyu Sliders Aged Cheddar, Caramelised Onion, Tomato Relish 16.0

TASTE WITH BLUSH 130ML

2017 Porgerrino Rosato Aurora Tuscany, Italy 14.5	WINE	Beetroot Risotto Milawa Goat Camembert, Crispy Kale, Toasted Hazelnut 18.0 27.0
	Pairs With	
	FOOD	

Complimentary Still & Sparkling Water
All Credit Cards Accepted - No Surcharge

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TASTE WITH RED 130ML

2017 McGlashan Pinot Noir
Bellarine Peninsula, Victoria | 15.0

2015 Azela Dolcetto d'Alba
Langhe, Italy | 14.0

2015 Chateau De Segries GSM
Lirac, France | 14.5

2016 Fighting Gully Road Sangiovese
Beechworth, Victoria | 14.0

1998 Chateau Lanessan Cabernet Sauvignon
Haut-Médoc, France | 23.5

2014 Tatiarra Cambrian Shiraz
Heathcote, Victoria | 16.0

WINE

Pairs With

Duck Rilette
Apple Raisin Chutney | 14.0

Pork Meatballs
Zucchini Spaghetti, Crispy Polenta, Warm Bread | 22.0

Confit Duck
Braised French Lentils, Raisin Jus | 34.0

Lamb Rump
Pea and Bacon Risotto, Confit Tomatoes, Rosemary Jus | 32.0

Slow Cooked Smoked Beef Brisket
Braised Red Cabbage, Seeded Mustard Mash,
Barossa Red Wine, Bone Marrow | 33.0

Eye Fillet
Mushrooms, Kipfler Potato, Caramelised Onion, Brie | 36.0

FOOD

CHEESE SELECTION

Milawa Goat Camembert
Goat's Milk, Soft
Milawa, Victoria | 12.0

Delice Cremiers
Cow's Milk, Semi-soft, Rind Washed, Smear-ripened
Burgundy, France | 14.5

Tallegio
Cow's milk, Firm, Buttery Texture, Sweet Grassy Aroma
Milan, Italy | 12.0

Cave Aged Cheddar
Cow's Milk, Full-bodied, Buttery Texture
Devon, England | 14.5

Pecorino
Sheep's Milk, Hard, Crumbly
Sardinia, Italy | 12.0

TASTE WITH SWEET 80ML

2009 Grand Maison Monbazillac 'Cuvée du Chateau'
South West, France | 15.0

WINE

Pairs With

Honey Lavender Panna Cota
Maraschino Cherries | 14.0

Bread Butter Pudding
Crème Anglaise | 14.0

Warm Rice Pudding
Rich Toffee, Hazelnut Praline | 14.0

FOOD

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