



wine bar and kitchen

FROM THE KITCHEN.

LIGHTER

| | |
|---|----|
| HAM AND CHEESE CROISSANT open sandwich on toasted sourdough | 12 |
| HEIRLOOM TOMATO (VE, GFO) with penfolds tawny syrup | 10 |
| SMOKED SALMON AND CREAM CHEESE (GFO) with onion jam, pickle and dill | 15 |
| FALAFAL AND HUMUS (VEO, GFO) with fetta crumb | 12 |

SOMETHING SMALLER

| | |
|--|----|
| PENFIELD GREEN OLIVES (VE, GF) | 6 |
| CHIPS + AOLI (VEO, GF) | 10 |
| SALT AND PEPPER CALAMARI sriracha mayo | 18 |

CHARCUTERIE (GFO)

PENFOLDS GRAZING BOARD for 2pp 38
selection of cured meats, Mature Cheddar, walnuts,
dried fruits, quince + lavosh

MEATS (GF) 9 EACH

-Prosciutto di Parma (18 month aged)
-La Boqueria Fuet Anis (Pork & Fennel Salami)
-Wagyu Beef Bresaola

all 30g served with cornichons + mustard

CHEESES (GFO) 12 EACH

-Mature Cheddar
-Hamilton Brie
-Adelaide Blue

all 30gm served with quince + lavosh

LARGE PLATES

ANGUS BEEF BURGER (GFO) 22
cheese, tomato, onion and tomato chutney
on brioche bun with chips

CRISPY CHICKEN BURGER (GFO) 22
cheese, tomato, onion, crunchy slaw
and siracha mayo on brioche bun with chips

CAESAR SALAD (GFO) 22
cos lettuce, bacon, soft egg, anchovy,
parmesan and caesar dressing
+add cicken 5

LITTLE ONES 13 years and younger
CHEESEBURGER (GF AVAILABLE) 12
with chips

Our food is freshly prepared and may contain allergens, please speak to our team if you have any allergens. GF may result in alterations to meal v = vegetarian ve = vegan
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OUR WINES.

SPARKLING.

| | | 150ML | 250ML | BOTTLE |
|----------------------|-----------|-------|-------|--------|
| SEPPELT 'THE DRIVES' | Sparkling | 12 | 19 | 56 |
| CAVALIERE D'ORO | Prosecco | 11 | 18 | 50 |

WHITE.

| | | 150ML | 250ML | 500ML | BOTTLE |
|-------------------------|-----------------|-------|-------|-------|--------|
| T'GALLANT CAPE SCHANCK | Pinot Grigio | 12 | 19 | 35 | - |
| PENFOLDS BIN 51 | Riesling | 12 | 19 | - | 60 |
| SQUEALING PIG | Sauvignon Blanc | 12 | 19 | 35 | - |
| PENFOLDS CELLAR RESERVE | Sauvignon Blanc | 14 | 24 | - | 60 |
| ST HUBERT'S THE STAG | Chardonnay | 12 | 19 | 35 | - |

ROSÉ.

| | | 150ML | 250ML | 500ML |
|--------------------------|------|-------|-------|-------|
| T'GALLANT 'CAPE SCHANCK' | Rosé | 12 | 19 | 35 |

RED.

| | | 150ML | 250ML | BOTTLE |
|------------------------|-----------------|-------|-------|--------|
| PENFOLDS MAX'S | Pinot Noir | 15 | 24 | 64 |
| PENFOLDS MAX'S | Cabernet | 14 | 24 | 60 |
| PENFOLDS KOONHUGA HILL | Shiraz Cabernet | 12 | 19 | 60 |
| PENFOLDS BIN 28 | Shiraz | 18 | 34 | 68 |

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PENFOLDS WINES.

LIMITED.

| VINTAGE | | 150ML | BOTTLE |
|---------|--|-------|--------|
| 2018 | PENFOLDS BIN 311 CHARDONNAY Full-flavoured, endowed with a concentrated fruit spectrum of citrus, grapefruit and white peach. Hints of sherbet, camomile and goats cheese complex the aromatic offer – a chardonnay cast assembled from three states of Australia. Certainly, there’s quite the performance happening in the glass, with barely a swirl of the glass and some air required to light up the stage! | 22 | 99 |
| 2018 | PENFOLDS RESERVE BIN A CHARDONNAY Not the archetypical stone-fruited Bin A this vintage – to the fore: lemon curd, mandarin and nashi pear with a skerrick of shortbread and creamy custard/vanilla slice sans icing. Also noteworthy – a touch of spice (cardamom and caraway) and a subtle suggestion of ground almond. This tasting’s final impression signing off on a quartz-like minerality, and wet river-stone flintiness. Very much looking forward to evolution in the bottle... | 38 | 180 |
| 2017 | PENFOLDS BIN 389 CABERNET SHIRAZ Much more than a first-wave impression of blackcurrant/cassis cabernet-driven aromatics... A second of chive, mustard spice, beeswax, lemon/honey tea and thyme flowers. A third of cherry-wood, sarsaparilla, aniseed. A fourth of wet cold steel and a wet peppercorn tree.... all four unlocked, unravelled and liberated via time and air. | 36 | 170 |
| 2016 | PENFOLDS ST HENRI SHIRAZ A wine that immediately invokes interest – its nose endearingly captivating/enticing/intriguing. Fruits propelled from glass – black cherry, mulberry, blackcurrant, boysenberry ... and more. A subliminal waft of star anise and savoury spices (not sweet) hover above. With air/decant a perfumed zabaglione / crème anglaise /eggnog ‘creaminess’ also ascends. At once, St Henri. | 46 | 220 |
| 2015 | PENFOLDS GRANGE SHIRAZ An eruption of fruits. At once lively and expressive, conceding Grange personality yet still not revealing all Dark coffee grind, malt and tapenade merge with black earths, almost verging on peat. Mandated V.A and formic notes propel a slurry of dark-skinned berried fruits, flirting with dark liquorice and soy. Oak completely hidden, long since absorbed. Now, back to the glass for a second sniff! | 195 | 950 |

OUR WINEMAKING PHILOSOPHY

THE PENFOLDS HOUSE STYLE

Since 1844, Penfolds has played a pivotal role in the evolution of winemaking with a history and heritage that profoundly reflects Australia’s journey from colonial settlement to the modern era – with innovation and quality at the core.

Today, the Collection continues to display Penfolds distinctive and consistently recognisable ‘House Style’; the ultimate expression of Penfolds time-honored tradition of sourcing the best fruit from the best regions.

Key to the success of Penfolds has been a lineage of visionary winemakers. There have only ever been four Chief Winemakers at the helm of Penfolds, each a custodian of a rich winemaking tradition that goes back for more than 170 years. The current Penfolds winemaking team are constantly refining and improving their work, whilst honouring the winemaking techniques of their predecessors.

The stories and philosophies behind each label bring a timeless quality, making Penfolds wines special and compelling for collectors and drinkers the world over.

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ENJOY AT HOME.

Our wines are widely celebrated for their diversity, history and craftsmanship. There is a perfect wine for every palate and occasion, whether it be wines for the cellar or those ready to enjoy today.

RETAIL RANGE.

PENFOLDS COLLECTION

| VINTAGE | VARIETAL | PRICE INC. GST |
|---------|-----------------------------------|-------------------|
| 2016 | PENFOLDS BIN 111A SHIRAZ | 1650 |
| 2015 | PENFOLDS GRANGE | 990 |
| 2017 | PENFOLDS RWT SHIRAZ | 220 |
| 2017 | PENFOLDS YATTARNA CHARDONNAY | 190 |
| 2018 | PENFOLDS RESERVE BIN A CHARDONNAY | 140 |
| 2016 | PENFOLDS ST HENRI SHIRAZ | 160 |
| 2017 | PENFOLDS BIN 389 CABERNET SHIRAZ | 110 |
| 2017 | PENFOLDS BIN 150 MARANGA SHIRAZ | 110 |
| 2018 | PENFOLDS BIN 311 CHARDONNAY | 55 |
| 2017 | PENFOLDS BIN 8 CABERNET SHIRAZ | 55 |
| 2017 | PENFOLDS BIN 2 SHIRAZ MATARO | 44 |
| 2019 | PENFOLDS BIN 51 EV RIESLING | 44 |
| 2017 | PENFOLDS BIN 28 KALIMNA SHIRAZ | 55 |

LIMITED RELEASE

| VINTAGE | VARIETAL | PRICE INC. GST |
|---------|---|-------------------|
| 2012 | PENFOLDS LOT 1175 CHAMPAGNE | 308 |
| 2016 | PENFOLDS CELLAR RESERVE SANGIOVESE | 95 |
| 2016 | PENFOLDS CELLAR RESERVE TEMPRANILLO | 95 |
| 2018 | PENFOLDS CELLAR RESERVE PINOT NOIR | 95 |
| 2017 | PENFOLDS CELLAR RESERVE CHARDONNAY | 60 |
| 2017 | PENFOLDS CELLAR RESERVE SAUVIGNON BLANC | 38 |



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FROM THE BAR.

TAP BEER.

imperial pint 570ml

| | |
|------------------|------|
| coopers pale | 13.9 |
| coopers sessions | 13.9 |
| coopers dry | 13.9 |
| coopers xpa | 14.9 |

BOTTLED

| | |
|--------------------------------|----|
| coopers light | 9 |
| coopers mid | 10 |
| coopers stout | 11 |
| coopers dark ale | 11 |
| coopers sparkling ale | 11 |
| hills apple cider | 12 |
| hills pear cider | 12 |
| barossa valley cider co. apple | 12 |

COCKTAILS.

| | |
|---|----|
| CLASSIC MARTINI gin dry vermouth try a variation sweet or caffeinated | 22 |
| NEGRONI campari sweet vermouth gin try a variation americano or boulevardier | 20 |
| AMARETTO SOUR amaretto bourbon sweet n sour whites | 22 |
| MANHATTAN rye bourbon rosso vermouth | 24 |
| FRENCH POLYNESIA rum elderflower passionfruit citrus <i>enjoy long or short</i> | 22 |
| SIDECAR brandy orange <i>enjoy long or short</i> | 26 |
| BLOODY MARY vodka tomato sweet n savoury heat | 20 |
| OLD FASHIONED bourbon bittersweet | 24 |
| RUBY RED SLIPPER passionfruit cassis pink gin grapefruit | 22 |
| APEROL SPRITZ aperol bubble orange | 16 |
| MOJITO rhum lime mint sweet <i>enjoy long or short</i> | 20 |

NON-ALCOHOLIC.

| | |
|---------------------------------|-----|
| orange juice 300ml | 6 |
| apple juice 300ml | 6 |
| voss 375ml still / sparkling | 7.5 |
| voss 800ml still / sparkling | 13 |

SPRITS

| | |
|-------------------|----|
| GIN | |
| beefeater | 11 |
| 36 south [SA] | 13 |
| bookies [NSW] | 14 |
| monkey 47 | 14 |
| VODKA | |
| wyborowa | 10 |
| archie rose [NSW] | 14 |
| WHISKEY | |
| ballantines | 11 |
| chivas regal 12yr | 12 |
| BOURBON | |
| jim beam | 11 |
| makers mark | 13 |
| woodford reserve | 14 |
| RUM | |
| Havana especial | 11 |
| Sailer Jerry | 12 |

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