

REDS



Sweetwater Shiraz '03 (Hunter Valley) - This wine displays a velvety tannin structure backed up with smooth, rich. Plum/cherry, earth, leather & spice showcasing secondary characters only seen with bottle age.	8	32
Hungerford Hill Pinot Noir (Tumbarumba) - Structured, silky tannins, light/medium bodied. Cherry/wild strawberry & Asian spice. <i>Pairs well with duck or pork.</i>	10	44
Sweetwater Cab/Sauv '08 (Hunter Valley) - Elegant, rich. Blackberry/mulberry, cedar, cigar box with a softened tannin structure which is displayed in aged Cabernet.	8	32
Fishcage Pinot Shiraz (Tumbarumba/Hunter Valley) - Elegant, juicy. Red fruits & subtle spice. Can be served chilled.	9	38
Fishcage Shiraz (Hilltops) - Balanced fruit & oak, showcasing bright cherry & red fruit, extremely quaffable.	9	38
Hungerford Hill Cab/Sauv (Hilltops) - Powerful, rich, balanced. Cherry & Dark fruits, mocha & vanilla. Rich foods.	9	38
Sweetwater Shiraz '17 Smooth, rich. Plum/cherry, earth, leather & spice. <i>Great with smoked/barbequed meats or mushroom ragu.</i>	10	44
Sweetwater Cab/Sauv '17 Elegant, soft. Blackberry/mulberry, cedar, subtle cigar box. <i>Pairs well with aged cheese, beef, lamb or game meats.</i>	10	44

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COCKTAIL LIST

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

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 25

Earlybird Moscato

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

9 38

Hungerford Hill Rosé

(Hunter Valley) - Fragrant, elegant, crisp. Strawberries & cream. *Great with paté, salumi & antipasto platters.*

9 38

WHITE



Fishcage Semillion Sauv Blanc

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

8 32

Sweetwater Semillion

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

Hungerford Hill Chardonnay

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

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

9 38

Hungerford Hill Sauv Blanc

(Tumbarumba) - Crisp, lively, aromatic. Tropical fruits (lots of passionfruit).

Great with Asian food.

9 38

Fischcage Chardonnay

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

8 32

Dalwood Chardonnay

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

10 44

Hungerford Hill Pinot Grigio

(Tumbarumba) - An aromatic refreshing white wine showcasing red apple & nashi pear, textured & bright.

9 38

Dalwood Semillion

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

10 44

Hungerford Hill Pinot Gris

(Tumbarumba) - Crisp, textural, mineral. Rich mouthfeel. Apple/pear.

Versatile food wine, particularly soft cheese & oily fish.

9 38