

Vinery Foods

Our Story.

Why shouldn't your neighbourhood restaurant and bar have a drinks list to challenge anything in the city? Maybe 160 wines and over 200 beers, aperitifs, spirits and liqueurs is overdoing it a bit, but what the heck?

Especially when there are so many winemakers, growers and mum and dad vineyards whose livelihood depends on producing terrific wine. It means every drop on the list is there because it's drinking well now, the grape variety is a wonderful expression of the region or the wine is simply a great match with a particular menu item.

When it comes to food, our Chef's very particular about seasonality and keeping the menu fresh. One week's the steak's aged grass-fed Sirloin, the next Hangar. (You don't see it on menus too often, there's only one per beast.)

Squid or Octopus, Barramundi or Bluefin, it's his call, as is every accompaniment from bottarga to guanciale, seaweed to ponzu.

At least we have the wines to go with them.

And don't ever be shy to say 'Hey, what's drinking well, what goes with what?'

Especially when you see words like Carmenere, Zibibbo and Greco di tufo amongst the Sauv Blanc and Shiraz.

So, feel free to enjoy a drink, a small plate, go the full extravaganza or just pop in late for a nightcap.

And if you want ice with your wine, that's OK too.

We do as we please so you can, too.

Welcome to Vinery Foods.

Now, what can we get you?



<i>Contents</i>	<i>Page</i>
Dining Menu	3
Dessert Menu	4
Dessert and Fortified Wines	4
Aperitifs (Aromatised Wines)	5
Pastis, Sherry	6
Spirits – Vodka	7
Spirits – Gin (London Dry, Distilled)	7
Beer and Cider	8
Sparkling/Champagne and White Wines by the glass with tasting notes	9
Rosé and Red Wines by the glass with tasting notes	10
Sparkling wines, Champagne, Rosé	11
Interesting white wine varietals– Pinot Gris and Grigio, Sauvignon Blanc	11
Riesling	11
Chardonnay	11
Interesting Red wine varietals	12
Pinot Noir	12
Cabernet and Cabernet Blends	12
Shiraz, Syrah, and Shiraz Blends	12
Digestifs, Amari (Bitters), Proprietary Liqueurs, Generic Liqueurs	13
Spirits– Tequila	14
Spirits– Tequila, Mezcal	15
Spirits– Rum (Spanish Rum, English Rum)	16
Spirits– Rum (French Rum), Bourbon Whiskey	17
Spirits– Whiskey (Rye Whiskey, Scotch Whisky)	18
Spirits– Scotch Whisky (Islay and the Islands, Lowlands)	19
Spirits– Scotch Whisky (Highlands, Speyside)	20
Spirits– Scotch Whisky (Campeltown, Blended Scotch Whisky), Australian Whisky	21
Spirits– Canadian Whisky, French Whisky, Irish Whiskey	22
Spirits– Japanese Whisky	23
Brandy– Cognac	24
Brandy– Armagnac, Calvados	24
Brandy– Applejack, Grappa/Marc, Eau De Vie	25

Lunch and Dinner Menu

Snacks

(GF) Warmed Sicilian Olives 9

(GF) Plate of pickles 7

Nduja and potato croquettes, parsley sauce 4each

(GF) Spanner crab salad, iceberg, lime, ginger, shallots 7each

Bruschetta of Tarama dip, lemon, chives 11

Sharing Entrees

Sydney Rock Oysters (Merimbula, Sth Coast NSW), Mignonette dressing 4each

(GF) Seared sea scallops, truffle butter, quinoa, pinenuts, parsley 24

(GF) Housemade Labneh, heirloom tomato, sumac roasted cashew, basil, preserved lemon 18

(GF) Cured Bay of Plenty(NZ) Snapper, mango, cucumber, coriander, chilli 21

Duck liver pâté, balsamic glazed beetroot, shallot jam 18

Pork belly spring roll, daikon, pineapple, ponzu, ginger 23

Sharing Mains

Potato gnocchi, Clarence River prawns, peas, beurre noisette, tarragon 33

Chicken breast, eschalot tarte tatin, herb oil, shitake mushroom, jus 32

(GF) Wagyu rib cap, bitter greens, bone marrow, fresh horseradish 36

(GF) Market fish(*please ask*), charred corn, lemon, capers, dill, confit garlic 34

Sides

(GF) Broccholini, blue cheese butter 12

(GF) Iceberg lettuce, zucchini, radish, brown sugar dressing 11

(GF) Sumac roasted baby carrots, tahini, lemon 11

(GF)French fries, aioli 10

(GF) DENOTES GLUTEN FREE. AMEX AND DINERS INCUR A 1.5% SURCHARGE

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Dessert

(GF) Callebaut chocolate and walnut parfait, salted caramel, feuilletine 15

(GF) Corella pear poached in spiced tea, vanilla bean ice cream, nougatine 16

(GF) Individual handmade chocolate truffle \$4 each

Cheese, house made lavosh and jams

\$12 each

Yarra Valley Dairy *White Savourine* – **Goats' milk**, Yarra Valley, Vic

Les Fromagers Cantaliens *Fourme d'Ambert* – **Blue Cow's milk**, Auvergne, France

Fromagerie Rouzaire *Brillat Savarin* Triple Creme – **Cow's milk**, Ile-de-France, France

Fromage Gruyère 18 month aged *Gruyère* – **Hard Cow's milk**, Canton Fribourg, Switzerland

Dessert and Fortified Wines

60ml Btl

2016 Domaines Des Baumard <i>Coteaux du Layon</i> · Chenin Blanc _(375ml) Loire Valley, Fr \$12	\$65
2006 Domaines Des Baumard <i>Quarts De Chaume</i> · Chenin Blanc _(375ml) Loire Valley, Fr	\$140
2015 Wild Duck Creek Estate <i>Fortified Duck</i> · Shiraz, Cabernet _(375ml) Heathcote, Vic \$16	\$85
1986 Bodegas Toro Albalá <i>Gran Reserva</i> Pedro Ximénez , Montilla-Moriles, Spain _(375ml)	\$120

Apéritif 45ml

An apéritif is usually an alcoholic beverage served prior to a meal, to stimulate the appetite. Normally apéritifs are dry, rather than sweet. Styles of apéritif are vermouth, champagne, pastis, gin and drier styles of sherry, such as fino and amontillado. It is a French word meaning ‘*to open*’, derived from the latin word *aperire*. The apéritif was born in 1846, when Dr Joseph Dubonnet, a French chemist, created a wine-based beverage to ward off malaria. Apéritifs quickly spread to other parts of Europe in the 19th century.

Aperol, Padua, Italy

\$12

Apéritif (aromatised) wines

45ml

Aromatized wines are wines that have natural herbs, roots, and/or spices added to give additional flavours. This practice is believed to have begun in ancient Greece around 350 BC. The additives were historically used to hide taste imperfections or to improve longevity; these have now evolved into classic modern styles which include Vermouth. There are three differing styles of vermouth. Dry; otherwise known as French, Sweet; often referred to as Italian, Rosso or red vermouth, and Bianco; a semi-sweet varietal.

Lillet Blanc, Bordeaux, France

\$12

Lillet Rose’, Bordeaux, France

\$12

Noilly Prat, Marseillan, France

\$12

Le Père Jules, 5 y.o Pommeau de Normandie, France (apple juice and calvados)

\$11

Dubonnet Rouge, Paris, France

\$11

Floc de Gascogne, Armagnac, France (grape and Armagnac juice)

\$11

Pastis is an anise flavoured spirit and aperitif from France, typically containing up to 100g/L sugar and 40–45% alc. First commercialised by Paul Ricard in 1932, enjoying a substantial popularity in France and most especially in the south, pastis emerged 17 years after the ban on absinthe, at a time when the nation was apprehensive of high proof anise drinks in the wake of the absinthe debacle. It is also part of an old tradition of Mediterranean anise drinks that include Sambuca, ouzo, raki and arak. Pastis is often associated with absinthe, yet the two are very different. Pastis does not include wormwood, the herb from which absinthe derives its name. Pastis also obtains its anise flavour from a distillation of star anise and liquorice root, both Asian herbs, whereas absinthe obtains its flavour from green anise, a European herb. Absinthe is also generally higher in alcohol. It is said that absinthe brought about the demise of one Vincent van Gogh.

Pernod Pastis, Paris, France	\$9
Ricard Pastis, Marseilles, France	\$11
Distillerie de Provence <i>Grande Absente</i> Absinthe, Provence, France	\$14

Sherry

60ml

Sherry is a fortified wine made from white grapes that are grown near the town of Jerez de la Frontera in Andalusia, Spain. Sherry is produced in a variety of dry styles made primarily from the Palomino grape, ranging from light versions similar to white table wines, such as Manzanilla and Fino, to darker and heavier versions that have been allowed to oxidise as they age in barrel, such as Amontillado and Oloroso. Sweet dessert wines are also made, from Pedro Ximenez or Moscatel grapes.

Toro Albalá <i>Marques De Poley</i> Amontillado Viejisimo, Montilla, Spain	\$14
Valdespino <i>La Guita</i> Manzanilla, Jerez, Spain	\$11

Vodka

30ml

Possibly the simplest of all spirits, vodka is a distilled beverage consisting mainly of water and ethanol, sometimes with traces of impurities and flavourings. Vodka is traditionally made via the distillation of starches, such as cereal grains, rye or potatoes, however more modern techniques involve the application of other substances, such as fruit and sugar. It is malted, mashed and then left to ferment. The ferment is filtered several times, evaporating impurities until it reaches a certain purity.

Absolut, (wheat), Åhus, Sweden	\$9
Grey Goose, (grain, wheat), Cognac, France	\$14
Crystal Head <i>Aurora</i> , (wheat), Newfoundland, Canada	\$16

Gin

30ml

Gin is a spirit which derives its flavour mainly from juniper berries, with herbs & spices called botanicals to add fragrance. Gin has evolved from its humble beginnings as an herbal medicine to be a dominant force in the spirits revolution. It became most popular in Great Britain, when William of Orange, leader of the Dutch Republic, occupied the English and Scottish thrones. Our gin offering is classified in two categories.

London Dry

30ml

London dry is crisp, dry, heavily juniper and citrus flavoured, light in body and aromatic. London dry doesn't have to be made in London, most aren't.

Tanqueray, Cameron Bridge, Scotland	\$11
West Winds <i>The Sabre</i> , Margaret River, WA	\$14
Beefeater <i>24</i> , London, England	\$15

Distilled Gin

30ml

Distilled Gin, probably the newest of all categories, tends to add botanicals such as citrus, cucumber and rose petal.

Tanqueray N° 10, Cameron Bridge, Scotland	\$14
Hendrick's, Ayrshire, Scotland	\$14
Jinzu, Cameron Bridge, Scotland	\$13

Beers

Coopers (355ml, 2.9%) · Premium Light Lager	Regency Park, South Australia	\$8
Peroni Red (330ml, 4.7%) · Pale Lager	Lombardy, Italy	\$8.5
Kosciuszko (330ml, 4.5%) · Refreshing Pale Ale	Jindabyne–Snowy Mountains, NSW	\$8.5
Young Henrys <i>Newtownner</i> (330ml, 4.8%) · Australian Pale Ale	Newtown, NSW	\$9
Trumer (330ml, 4.9%) · Pilsner	Salzburg–Obertrum, Austria	\$12
St Feuillien <i>Grisette Bio</i> (250ml, 5.5%) · Belgian White Ale	Le Roeulx, Belgium	\$12
St Feuillien <i>Saison</i> (330ml, 6.5%) · Farmhouse Ale	Le Roeulx, Belgium	\$13
St Feuillien Grand Cru (330ml, 6.5%) · Strong Blond Ale	Le Roeulx, Belgium	\$15

Ciders

Incy Wincy Cyder (500ml, 9%) · <i>Bottle Conditioned</i> Apple Cider	Wollombi, NSW	\$21
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Sparkling white by the glass

NV Casa Bianca *Brut* · Prosecco Treviso, Italy \$12(120ml) \$44(500ml) \$55(750ml)

This well-structured sparkling Prosecco stands out for its luminous straw yellow hue and its stylish mousse. Aromas of Golden Delicious apple lead to an appealing palate of honey, green apple and peach with a lively and refreshing, dry finish.

Champagne by the glass

\$20(120ml) \$70(375ml) \$130(750ml)

NV Champagne Delamotte · Chardonnay, Pinot Noir, Pinot Meunier

A supremely elegant champagne from one of the finest growing villages in the region. Its pear aromas introduce crisp flavour of citrus and apple that display characteristic complexity and finesse. This is a dry and extremely attractive champagne.

White Wine by the glass

(150ml) (500ml) (750ml)

2018 Yarran · Pinot Grigio Yenda-Riverina, NSW \$11 \$30 \$40

Pale straw with green tints. Full bodied and fruity, plentiful in pineapple, melon and grapefruit flavours, with a trickle of honey. Clean and persistent finish.

201 Alain Jaume *Côtes du Rhône* Viognier Southern Rhone, France \$16 \$45 \$75

Clear and brilliant in colour. A very intense nose of flowers, white peach and pear. On the palate, aromas are expressed with balance and an amazing freshness. A great example of Rhone white, single grape "Viognier".

2016 Feudo Arancio *Tinchitè* · Grillo Sicily, Italy \$16 \$45 \$75

Light straw yellow with elegant green reflections. Fruit dominant bouquet with notes of nectarine, showing light tropical notes of mango and papaya. Light, delicate flavour profile, with tropical fruit flavours. Wonderfully matched with Seafood.

2017 Black Estate *Circuit* · Pinot Gris North Canterbury, NZ \$16 \$45 \$75

Fruit sourced from gravel soils of the Waipara Valley that impart a mineral like fine structure. Vibrant pear and green apple, lots of pure fruit characters combine with balanced acidity for a long and refreshing finish. Delicious.

2014 Terra Noble *Gran Reserva* · Riesling, Sauvignon Blanc Casablanca Valley, Chile \$14 \$40 \$65

Considerably complex aromas. Riesling notes of flowers and honey come together with the tropical fruit and notes of citrus of the sauvignon blanc, making for a truly authentic wine. The palate concentrated and acid rich, with a mineral finish.

2018 Rock Forest · Chardonnay Central Tablelands, NSW \$14 \$40 \$65

This Chardonnay is super fragrant with spicy white peach, melon and honeysuckle. The palate displays a pristine kaffir lime as fig are complimented by shortbread, almond and spicy oak complexity. The palate displays concentrated of primary fruit with delicate and finely woven oak.

Rosé by the glass

(500ml) (750ml)

2017 Provenence *Long Night* · Pinot Noir **Geelong, VIC** **\$14** **\$40** **\$65**

An elegant, bright and subtle rosé with a very pale rose petal hue Shows a fresh and fruity aromatic character with aromas of strawberry, grapefruit, citrus and peach. Fresh on the palate, well-balanced and smooth.

Red Wine by the glass

(150ml) (500ml) (750ml)

2018 Yarran · Cabernet Sauvignon **Yenda, NSW** **\$11** **\$30** **\$40**

A soft, fruit driven Cabernet. This wine displays cherry, blackcurrant flavours and soft velvety tannins, supported by a silky French oak background. A great accompaniment to red meat and pasta.

2010 Jean Philippe Padié *Petit Taureau* · Carignan, Syrah, Grenache Noir, **\$16** **\$48** **\$75**

Mourvèdre **Côtes de Roussillon, FR**

This medium+ bodied wine has a nose of fresh, rich red fruit with floral and savory hints, leading onto a palate of sweet and lean red fruit, fine sapping tannins and a long, salty mineral finish. A wonderfully crafted wine that can be drunk with or without food, from the young and talented Jean-Philippe Padié.

2009 Alain Jaume Chateauneuf-du-Pape "Vieux Terron" · Grenache, Syrah, **\$19** **\$55** **\$95**

Mouvedre **Southern Rhone, FR**

Deeply Full bodied, softly tannic and immediately appealing, this offering from Alain Jaume's négociant business is attractively priced. It's not the biggest or most complex Châteauneuf-du-Pape, but the ripe black-cherry and chocolate flavors and finely dusty texture are undeniably satisfying.

2013 Mission Estate *Reserve* · Cabernet, Merlot **Hawkes Bay, NZ** **\$17** **\$51** **\$85**

Aged in premium French oak, this wine showcases sweet fruit and a wonderful structure, giving it a fresh, succulent mouthfeel. This has good weight and mouthfeel with fine-grained tannin structure and fresh, piquant acidity supporting the fruit, providing good tension and energy.

2017 Elysian Springs *Silent Waters* · Pinot Noir **Adelaide Hills, SA** **\$14** **\$40** **\$65**

Aromas and flavours of cranberry tart, menthol mint, eucalyptus honey, and tea with a supple, vibrant, dry-yet-fruity medium-to-full body and an engaging, pickled beets, roasted cherries, and nuts finish with silky tannins and light oak.

2015 Hang the Banker *The Delinquent* · Shiraz **Adelaide Hills, SA** **\$15** **\$45** **\$70**

Aromatic notes of plum pudding, granddad's pipe tobacco box and big black cherry pie waft through the nose with further notes of Christmas spice, rum raisin chocolate, peppery meat and ripe blackberry cascade over the palate and leave the impression of a sweet but dry deep rich red.

Sparkling Wines

NV Casa Bianca *Extra Brut* · **Prosecco** Treviso, Italy \$55

Champagne

NV Champagne Delamotte · **Chardonnay, Pinot Noir, Pinot Meunier** (375ml) Le Mesnil-sur-Oger, FR \$70

NV Champagne Gosset *Extra Brut* · **Chardonnay, Pinot Noir, Pinot Meunier** Aÿ, FR \$140

Rosé Champagne

2006 Louis Roederer *Cristal* Brut Millesime · **Pinot Noir, Chardonnay** Reims, France \$700

Rosé

2017 Provenence *Long Night* · Pinot Noir Geelong, VIC \$65

WHITE WINE *Interesting varieties.....*

2018 Arnaud Lambert *Clos De Midi* · **Chenin Blanc** Brézé, Saumur-Loire Valley, FR \$87

2001 Domaine Huet *Demi Sec* · **Chenin Blanc** Vouvray-Loire Valley, FR \$195

2010 Domaine Des Baumard *Clos Du Papillon* · **Chenin Blanc** Savenniere-Loire Valley, FR \$125

2017 Black Estate *Circuit* · **Pinot Gris** North Canterbury, NZ \$75

2013 Meyer-Fonné *Dorbung* · **Pinot Gris** Alsace, France \$135

Riesling

2014 Terra Noble *Gran Reserva* · Riesling, Sauvignon Blanc Casablanca Valley, Chile \$65

2007 Dr. Bürklin-Wolf *Gaisböhl* Pfalz, Germany \$210

2008 Prinz Von Hessen *Johannisberger Klaus Auslese* (375ml) Rheingau, Germany \$90

2009 Prinz Von Hessen *Winkeler Hasensprung Spätlese* Rheingau, Germany \$110

2009 Prinz Von Hessen *Dachilet* Rheingau, Germany \$115

2009 Weingut Dreissigacker *Christ* (dry) Rheinhessen, Germany \$220

2012 Weingut Dreissigacker *Geyersberg* Rheinhessen, Germany \$285

2004 Markus Molitor *Erdener Treppchen, Spätlese* Mosel, Germany \$113

2009 Joh. Jos. Prüm *Graacher Himmelreich Kabinett* Mosel, Germany \$170

2007 Trimbach *Cuvée Frédéric Emile* Alsace, France \$210

2009 Trimbach *Clos St Hune* Alsace, France \$440

RED WINE *Interesting Varietals...*

2005 Mas Perinet · Carignan, Syrah, Cabernet, Grenache, Merlot	Priorat, Spain	\$155
2016 Terra Noble <i>Gran Reserva</i> · Carmenere	Maule Valley, Chile	\$100
2010 Masi <i>Costasera Classico Amarone Della Valpolicella</i> · Corvina, Rondinella, Molinara	Verona, Italy	\$350
2007 Masi <i>Mazzano Amarone Della Valpolicella</i> · Corvina, Rondinella, Molinara	Verona, Italy	\$720
2016 Chateau Grange Cochard <i>Côtes du Poy</i> · Gamay	Morgon-Beaujeolais, France	\$105
2011 Aluvi3n <i>Cooper's Pick</i> · Malbec	Mendoza, Argentina	\$110
2015 Domaine Du Gros' Nor3 · Mourv3dre, Grenache, Cinsault	Bandol-Provence, France	\$130

Pinot Noir and Pinot Noir Blends

2017 Elysian Springs <i>Silent Waters</i> · Pinot Noir	Adelaide Hills, SA	\$65
2012 Domaine De La Cote <i>Sta. Rita Hills</i> · Pinot Noir	Lompoc-California, USA	\$195
2013 Kusuda · Pinot Noir	Martinborough, NZ	\$220

Cabernet and Cabernet Blends

2009 Chateau Rahoul · Merlot, Cabernet, Petit Verdot, Cab Franc(1.5L) Bordeaux,France	Graves-	\$330
2001 Chateau Labegorce · Cabernet, Merlot, Cab Franc, Petit Verdot	Margeaux-Bordeaux, France	\$260
2011 Chateau le Puy <i>Emilien</i> · Merlot, Cabernet Franc	C3tes de Francs-Bordeaux, France	\$200
2018 Arnaud Lambert <i>Clos Mazurique</i> · Cabernet Franc	Br3z3, Saumur-Loire Valley, France	\$85
2009 Reschke <i>Bos</i> · Cabernet Sauvignon	Coonawarra, SA	\$100

Chardonnay Shiraz, Syrah and Blends

2015 Hang the Banker <i>The Delinquent</i> · Shiraz	Adelaide Hills, SA	\$70
2018 Rock Forest	Central Tablelands, NSW	\$65
2015 Golden Ball <i>Saxon</i> · Shiraz	Beechworth, Vic	\$125
2015 Charles Montserat	Chablis-Burgundy, France	\$90
2014 M. Chapoutier <i>Les Ar3nes</i> · Syrah	Cornas-Rhone Valley, FR	\$150
2016 Robert Bowen <i>Block H</i>	Pemberton, WA	\$90
2010 Hyde De Villaine	Napa Valley, USA	\$250
2014 Domaine Meix Foulot	Mercurey, France	\$140
2011 Jean-Louis Chavey <i>1er Cru Les Folati3res</i>	Montrachet-Burgundy, France	\$260
2013 Fontaine Gagnard <i>1er Cru Les Vergers</i>	Chassagne-Montrachet Burgundy, France	\$300

Digestifs

A digestif is an alcoholic beverage served after a meal, in essence to aid digestion. The term can be wide sweeping and generic, often overlapping aperitifs. Common digestifs include cognac, armagnac, eaux de vie, calvados, fortified wines such as port and madeira, liqueurs (bitter or sweet), distilled liquor such as single malt whisky, premium rum and tequila. Some digestifs are taken purely for their calminative effect, especially bitter digestives, which contain calminative herbs. These generally contain more alcohol, are quite herbaceous, and referred to in Italy as *Amari*.

Amari (Bitters)	30ml
Amaro Averna, Sicily, Italy	\$12
Amaro Montenegro, Bologna, Italy	\$12
Fernet Branca, Milan, Italy	\$12

Proprietary Liqueurs **30ml**

Sweeter types of digestives are categorised into proprietary and generic liqueurs. Proprietary liqueurs are liqueurs made by the one company, most often to very guarded and ancient recipes. Alcohol levels tend to range from 15 to 55% alc.

Chartreuse <i>Yellow</i> , Voiron, France	\$12
Chartreuse <i>Green</i> , Voiron, France	\$12
Chambord, Loire Valley, France	\$11
Grand Marnier, Paris, France	\$11
Drambuie, Glasgow, Scotland	\$12
Frangelico, Canale, Italy	\$12
Strega, Campania, Italy	\$10
Dom Benedictine, Normandy, France	\$11

Generic Liqueurs **30ml**

Generic liqueurs are almost always higher in sugar than proprietary, lower in alcohol, and have a fruit, herb or nut base. These liqueurs are made by a large number of companies.

Cantine Pellegrino Limoncello, Sicily, Italy	\$14
Ameretto Di Saronno, Saronno, Italy	\$11
Vedrenne <i>Fleur de Sureau Elderflower</i> , Nuits-Saint-Georges, France	\$11

Presenting our fine Spirits selection.

We've put together a spirits list, consisting of spirits we believe reflect a true representation of the style and character of each individual spirit. Most of these spirits are best served neat, able to be enjoyed just as they are. However, ice, water and/or coke may well do it for you. Sadly, we tend to know spirits as those that are skulled, and/or blended with cocktails. Not these. Proper glassware further enhances the true character of these spirits.

We search high and low for these spirits, often accidentally stumbling across these whilst dealing with distribution companies, spirit houses, the internet even, and customer recommendations. We endeavour to always find new and exciting spirits, giving you an insight into what small, passionate distillers are crafting, showcasing and producing.

We do hope you enjoy...

Tequila

30ml

Tequila is the name of a specific region in Mexico, known to produce a distilled beverage from a blue agave plant. The region contains largely red volcanic soil, perfect for the agave plant. Agave grows differently, depending on the region. Blue agave grown in the highlands tends to grow larger, hence offering a sweeter flavour and aroma. Agave grown in the Lowlands however, tend to produce a more herbaceous flavour and fragrance.

We carry 4 'types' of Tequila. They are:

Blanco (aka Crystal, Plata, Silver), a white agave spirit unaged & bottled, stored immediately after distillation or aged less than 2 months in stainless steel or neutral oak.

Reposado ('Rested') tequila is aged for 2-12 months in oak barrels, usually in American white oak. Reposado is darker than blanco, from this oak treatment, enhancing depth and flavour.

Añejo ('Aged' or 'Vintage') tequila has been aged for a minimum of 1 year but less than 3 years in oak barrels. A darker spirit again with more robust and rich characters enhanced by further oak treatment.

Extra Añejo ('Extra aged') Extra añejo tequilas are aged for a minimum of 3 years in vintage oak barrels. Although the colour does not differ greatly from Añejo tequilas, there is an increased intensity in flavour and depth of characteristics.

Tequila Valley (The Lowlands), Jalisco

30ml

Gran Centenario <i>Plata</i>	\$13
Gran Centenario <i>Añejo</i>	\$14
Gran Centenario Hibiscus <i>Reposado</i>	\$14
1800 <i>Coconut Blanco</i>	\$12
1800 <i>Reposado</i>	\$15
Jose Cuervo Tradicional <i>Reposado</i>	\$12
Jose Cuervo <i>Reserva de la Familia Platino Blanco</i>	\$21
Jose Cuervo Reserva de la Familia <i>Extra Añejo</i>	\$31

Los Altos (The Highlands), Jalisco **30ml**

Espolon <i>Blanco</i>	\$9
Café Patrón Silver	\$14
Don Julio <i>Reposado</i>	\$15
Don Julio 1942 <i>Extra Añejo</i>	\$30

Mezcal **30ml**

Mezcal is a distilled alcoholic beverage made from the maguey plant (a form of agave), native to Mexico. The Mezcal plant grows in many parts of Mexico, though most is produced in Oaxaca, southern Mexico. Mezcals tend to have a higher ABV (alcohol by volume) content than tequilas. Unlike Tequila, Mezcal can be made from 11 types of agave.

Pierde Almas <i>Joven, Dobadaán, Oaxaca</i>	\$18
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Rum, Ron, Rhum is a distilled alcoholic beverage made from sugarcane by-products, such as molasses, or directly from sugarcane juice, by a process of fermentation and distillation. The distillate, a clear liquid, is then usually aged in oak barrels. The many variables of rum production, coupled with a lack of legal oversight leads to many different styles and flavour profiles in the finished product. The best way to categorize rum is by the languages spoken in the places they're made. First is the *Spanish* style rum (*Ron*), which includes those made in Puerto Rico, Cuba, Nicaragua, Panama, Colombia and Venezuela. These are typically lighter and smoother in style.

Bacardi Superior, Puerto Rico	\$9
Ron Zecapa <i>Centenario XO Solero Grand Reserva Especial</i> , Guatamala	\$29
Flor de Cana <i>Gran Reserva 7 y.o.</i> , Nicaragua	\$12
Flor de Cana, <i>Centenario 12 y.o.</i> , Nicaragua	\$18
El Dorado <i>12 y.o.</i> , Demerera, Guyana	\$17
Kirk and Sweeney <i>12 y.o.</i> , Dominican Republic	\$21
Matasulem <i>Gran Reserva 15 y.o.</i> , Dominican Republic	\$14
Pampero, Anniversario, <i>Extra Añejo</i> , Venezuela	\$20
Diplomatico <i>Reserva Exclusiva</i> , Venezuela	\$15
Diplomatico <i>Ambassador</i> , Venezuela	\$35

Second are rums from the *English* speaking parts of the Caribbean: Barbados, Trinidad and Tobago, Belize and Jamaica. These are typically heavier, with lots of fruity notes, spicy flavours, and a strong base of molasses flavour.

Mt Gay <i>Extra Old</i> , Barbados	\$13
Gosling's <i>Black Seal, 80 Proof</i> , Bermuda	\$13
Gosling's <i>151 Proof</i> , Bermuda	\$18
Gosling's <i>Family Reserve Rum</i> , Bermuda	\$25
Pusser's <i>British Navy</i> , British Virgin Islands	\$12
Appleton <i>Reserve 21 y.o.</i> , Jamaica	\$30
Angastura <i>7 y.o.</i> , Trinidad	\$11
Angastura <i>1824 12 y.o.</i> , Trinidad	\$20
Angastura <i>1919 8 y.o.</i> , Trinidad	\$12
Ron de Jeremy <i>Spiced Rum 38%</i> , Panama	\$14
Brinley Gold <i>Vanilla Rum</i> , St Kitts	\$11
Brinley Gold <i>Coffee Rum</i> , St Kitts	\$11

Rhum Agricole are rums that come from the *French* speaking islands of Martinique, Haiti and Guadeloupe. These are made from cane juice, rather than the usual molasses. Typically, **rum agricole** tend to be drier and earthier, with a grassy mouth feel. **Brilliant for a whisky lover, willing to try something different.**

Trois Rivières 8 y.o, Martinique	\$24
La Mauny VSOP, Martinique	\$19
Barbancourt <i>5 Star Réserve Spéciale, 8 y.o</i> , Martinique	\$17
Rhum J.M XO, Martinique	\$18
Marie Galante <i>Brut de Fût Année 2003</i> , Guadeloupe	\$30
Riviere Du Mat <i>XO</i> , Réunion Island	\$32

Bourbon Whiskey

30ml

Bourbon whiskey is a type of American whiskey, taking its name from Bourbon County, Kentucky. In 1964, the US Congress recognized bourbon whiskey as a “distinctive product of the United States”, with a resolution passed to declare Bourbon “Americas Native Spirit”. **Guidelines for producing Bourbon are quite strict, with 51% of the grain having to be corn, the bourbon must spend a minimum of two years in new charred oak barrels, and nothing added except for spring water.**

Woodford Reserve, Versailles	\$13
Hudsons <i>Baby</i> , New York	\$18
Woodford Reserve <i>Classic Malt</i> , Versailles	\$30
Basil Hayden’s <i>8 y.o</i> , Frankfort	\$12
Jim Beam <i>Small Batch 9 y.o</i> , Clermont	\$12
Jim Beam <i>1795, Clermont</i>	\$35
Makers Mark <i>46</i> , Loretto	\$15
Wild Turkey <i>Rare Breed</i> , Lawrenceburg	\$14
Wild Turkey <i>Forgiven</i> , Lawrenceburg	\$15
Wild Turkey <i>Kentucky Spirit 101</i> , Lawrenceburg	\$18

Rye whiskey must by US law contain at least 51% rye mash. Usually the rest is comprised with corn and/or malted barley. Rye whiskey largely disappeared after prohibition in 1933, but found renewed growth at the start of the 21st century. Rye tends to impart more spice and fruit flavour to the whiskey, whereas bourbon tends to sit on the sweeter side.

Bulleit, Lawrenceburg	\$12
Rittenhouse <i>100 Proof</i> , Pennsylvania	\$12
Michter's <i>U.S.*1 Single Barrel</i> , Louisville	\$13
High West <i>Double Rye</i> , Utah	\$14
Knob Creek <i>Small Batch 100 Proof</i> , Clermont	\$16

Tennessee Whiskey

30ml

Tennessee whiskey must be produced in Tennessee, U.S. It is produced in precisely the same way as Bourbon, with 51% corn mash. The major difference is that they must be filtered through maple charcoal prior to bottling, giving a distinct long, clean, and a very, very smooth finish.

Jack Daniel's <i>Single Barrel Select</i> , Lynchburg	\$15
George Dickel <i>Sour Mash 8 y.o.</i> , Tullahoma	\$11

Scotch Whisky

30ml

A single malt whisky is a whisky made at one particular distillery from a mash that uses only malted grain, most often barley. Under Scotch Whisky Regulations, a "Single Malt Scotch Whisky" must be made exclusively from malted barley must be distilled using pot stills at a single distillery, and must be aged for at least three years in oak casks of a capacity not exceeding 700 litres. Different years in wood, different cask woods & finishes, varying peat levels, and proof levels, to even specific barley varieties. Never in the history of whisky has there been such an enormous range, style, expression and high-quality single malt to choose from.

Islay whisky is unmistakably big, bold, brash and bruising. Words such as iodine, salt, smoke and seaweed are used to describe the flavour profiles of this region. Islay's swamps and wetlands are responsible for producing peat levels not seen in other whisky regions in Scotland.

Bruichladdich <i>Octomore 5 y.o Oak Cask</i> , Islay	\$55
Laphroaig <i>Quarter Cask</i> , Islay	\$28
Laphroaig <i>Triple Wood</i> , Islay	\$25
Laphroaig <i>18 y.o</i> , Islay	\$27
Laphroaig <i>Select American Oak Cask</i> , Islay	\$16
Caol Ila <i>12 y.o</i> , Islay	\$19
Caol Ila <i>2001 Distiller's Edition, Moscatel Cask</i> , Islay	\$23
Ardberg <i>Uigeadail</i> , Islay	\$21
Talisker <i>10 y.o</i> , Isle of Skye	\$18
Talisker <i>Storm</i> , Isle of Skye	\$15

The Highlands is Scotland's largest whisky region, meaning that the Highland's Whiskies often have highly individual flavours and ingredients. More often than not, the styles tend to range from light to medium bodied, and exuding grassy and floral notes.

Oban <i>14 y.o</i>	\$16
Old Pultenay <i>17 y.o</i> , Wick	\$30
The Macallan <i>1824 Sienna</i> , Aberlour	\$28
The Macallan <i>1824 Ruby</i> , Aberlour	\$34
Glenmorangie <i>The Nectar D'Or</i> , Ross-Shire	\$14
Glenmorangie <i>Quinta Ruban</i> , Ross-Shire	\$18
Glenmorangie <i>La Santa</i> , Ross-Shire	\$14
Glenmorangie <i>18 y.o Extremely Rare</i> , Ross-Shire	\$25

Speyside30ml

Speyside's broad range of flavours is thanks to the large number of distilleries within its borders. Whilst it's geographically a part of the Highlands, its sheer number of distilleries means it's classed as its own region. Whiskies from this region can range from light and grassy, all the way up to rich and sweet. They're easy to enjoy, yet also complex, making them perfect for both Whisky newcomers, as well as seasoned experts.

The Glenlivet <i>18 y.o</i>	\$18
Glenfiddich <i>18 y.o, Sherry and Bourbon Cask</i>	\$18
Glenfiddich <i>21 y.o Gran Reserva, Rum Cask</i>	\$36
The Balvenie <i>14 y.o Caribbean Cask</i>	\$18
The Balvenie <i>17 y.o, Double Wood</i>	\$33
The Balvenie <i>21 y.o Port Wood</i>	\$46

Once a thriving town producing wonderfully full bodied and mildly peaty single malts, Campbeltown now only contains three distilleries, a far cry from a once thriving 28. Characteristics include a defined dryness with pungency, smoke and a solid salinity. Imagine a cross between the Lowlands and the Western Highlands with a pinch of salt thrown in for good measure.

Longrow 14 y.o	\$19
Springbank Vintage 1997, Batch No. 2	\$22
Springbank 9 y.o, 'Gaja Barolo Cask'	\$26
Springbank 18 y.o	\$33

Blended Scotch Whisky

30ml

Blended Scotch typically comprises a combination of single malt Scotch whiskies and grain whiskies, and is often more balanced, less expensive and easier to drink than their single malt counterparts. They are so popular worldwide that blended Scotch accounts for about 90% of all whisky production in Scotland.

Johnnie Walker <i>Black Label</i> , Ayrshire	\$12
Johnnie Walker <i>Double Black</i> , Ayrshire	\$14
Johnnie Walker <i>Green Label</i> , Ayrshire	\$19
Johnnie Walker <i>Platinum 18 y.o.</i> , Ayrshire	\$20
Monkey Shoulder <i>Batch 27</i> , Speyside	\$11

Whisky

30ml

Australia is currently home to 24 whisky distilleries. Australia may not be the logical choice for whisky production due to its dry climate, but with rich natural resources, pristine water, and a long history of distillation expertise, exceptional quality whisky is guaranteed. So much so that in 2014, an Australian single malt whisky was judged as the "World's Best Single Malt Whisky", the first time in the history of the World Whiskies Awards this award has not been awarded to Scotland or Japan.

Lark <i>Cask 520 Port Wood</i> , Hobart	\$28
Lark <i>Barrel 472 Sherry Cask</i> , Hobart	\$36
Sullivan's Cove <i>American & French Oak, Double Cask</i> , Hobart	\$40
Sullivan's Cove <i>American Oak Cask</i> , Hobart	\$28

Canadian Whisky is a type of whisky produced in Canada, mostly blended multi grain liquors, generally containing a larger percentage of corn spirits. They are typically lighter and smoother than other whisky styles. Canadian whisky must also be aged for a minimum of three years.

Canadian Club <i>Classic 12 y.o.</i> , Ontario	\$12
Royal Canadian Small Batch, Alberta	\$14

French Whisky

30ml

Michel Couvreur is a Belgian born trader who imports Scotch whiskies to his facilities in Burgundy, France, where they undergo a slow ageing process in sherry casks. This does sound quite unusual, however the result is a lovely unfiltered whisky blended from over fifty different malts.

Michel Couvreur <i>The Unique, 4 y.o.</i> , Oak Matured	\$18
Michel Couvreur <i>Blossoming Auld Sherried</i> , Pedro Ximenez Casks	\$40
Michel Couvreur <i>Special Vatting 12 y.o.</i>	\$28
Michel Couvreur <i>Fleeting, 14 y.o Intense Red</i>	\$26
Michel Couvreur <i>Overaged</i> , Pedro Ximenez Casks	\$26
Pietra e Mavela(P&M) <i>7 y.o.</i> , White and American Oak, Corsica, France	\$23

Irish Whiskey

30ml

Irish whiskeys are seen to be smooth, fruity, malty and often honey sweet in flavour. The Irish claim to be the first distillers, though the Scots don't agree. Malt and barley are most often the dominant ingredients used in the process of producing Irish whiskey, known as pot stilling.

Jameson's <i>12 y.o.</i> , Cork	\$12
Jameson's <i>18 y.o.</i> , Cork	\$36
Coonemarra, Cooley	\$12
Redbreast <i>12 y.o.</i> , Cork	\$18
Bushmill's <i>10 y.o.</i> , County Antrim	\$12
Bushmill's <i>16 y.o.</i> , County Antrim	\$17

Japanese Whisky

30ml

Less than a century old and with only a handful of distilleries, Japanese whisky has moved fast to develop its own unique style – or rather styles – and has met with growing acclaim in the West in recent years. From light and precise to smoky and fat, its malts and blends offer a world of whisky in miniature.

Nikka <i>Miyagikyo</i> 12 y.o, Sendai	\$36
Nikka <i>Yoichi</i> 15 y.o, Hokkaido	\$40
The Yamazaki 12 y.o, Yamazaki Distillery	\$52
The Yamazaki <i>Distiller's Reserve</i> , Yamazaki Distillery	\$32
The Hakushu 12 y.o, Hakushu Distillery	\$48
The Hakushu <i>Distiller's Reserve</i> , Hakushu Distillery	\$28

Cognac

30ml

Named after the town of Cognac in France, cognac is a variety of brandy and is made under the strictest of guidelines. The brandy must be double distilled in copper pot stills, and aged for at least two years in French 'limousin' barrels. Ugni Blanc must be the dominant grape used in the process. The best cognac hails from the area inside of Cognac called Petite Champagne and Grande Champagne. The length of time a cognac sits in the barrel determines the relative quality of the cognac. No cognacs may be blended from spirits less than two years old.

Official grades of cognac are as follows:

- Very Superior (VS) – stored in the barrel for a minimum of two years
- Very Superior Old Pale (VSOP) – stored in the barrel for a minimum of four years
- Extra Old(XO) or Napoléan – stored in the barrel for a minimum of six years.

Hennessy VS, Cognac	\$13
Domaine Frapin VSOP <i>Premier Cru</i> , Grande Champagne	\$18
Tesseron XO <i>Lot N° 76 Tradition</i> , Grande Champagne	\$30
Paul Giraud VSOP, Grande Champagne	\$17
Dudognon <i>1er Cru, 30 y.o Reserve de Ancêtres</i> , Grande Champagne	\$33
Normandin Mercier VSOP, Grande and Petite Champagne	\$17
Jean Groperrin 1980 <i>Cognac de Collection 1er Cru</i> , Grande Champagne	\$37

Armagnac

30ml

Armagnac is the oldest distilled brandy in France. It is produced in the Gascony region in south west France. The three main areas of production within this region are Bas Armagnac, Tenareze and Haut Armagnac, with Bas Armagnac considered the best.

The main differences between armagnac and cognac:

- **Grapes** – Armagnac is made from 10 different local varieties. Cognac is largely made from the ugni blanc grape.
- **Barrel** – Armagnac is aged in a local black oak barrel. Cognac is aged in limousin oak
- **Distilling** – Armagnac is made in a continuous still. Cognac is made in a pot still
- **Aroma and taste** – Armagnac is generally more fragrant, showing more biscuit and violet characters and has a drier finish. Cognac is often adjusted with sugar providing a sweeter finish.

1967 Comte de Lamaestre, Bas Armagnac	\$35
1979 Comte de Lamaestre, Bas Armagnac	\$20
Casterade XO 20 y.o, Bas Armagnac	\$18
1975 Francis Darroze <i>Domaine de Tillet</i> , Bas Armagnac	\$40
1984 Lacourtoisie, Grande Bas Armagnac	\$30
1962 Delord, Bas Armagnac	\$42
1985 Delord, Bas Armagnac	\$22

Calvados

30ml

Calvados is an apple brandy, from the French region of Lower Normandy. It is made by distilling apple cider and is then aged for at least two years in oak casks, before it can be sold as calvados. The longer it is aged, the smoother the drink becomes. Usually, the maturation goes on for several years. The nose and palate are delicate with concentration of aged apples and dried apricots balanced with butterscotch, nut, and chocolate aromas.

2000 Victor Gontier <i>Vieille Réserve</i> , Domfrontais	\$24
Adrien Camut 6 y.o, Pays d'Auge	\$18
Adrien Camut <i>Privilege 18 y.o</i> , Pays d'Auge	\$30
Roger Groult <i>Venerable 25 y.o</i> , Pays d'Auge	\$32

Applejack brandy is a strong beverage produced from apples, which was popular in the mid to late 1700s in Colonial America. In New Jersey, Applejack was used as currency to pay road construction crews during the colonial period. Applejack was historically made by concentrating cider, either by the traditional method of freeze distillation (jacking) or by true evaporative distillation. It was a favourite of George Washington. It is slightly sweet and usually tastes and smells of apples.

Laird's Applejack, Scoberville, New Jersey

\$12

Brandy

30ml

St Remy is an icon of the brandy producing world and for good reason. Smooth, complex and delicate, St Remy Brandy is everything you want in a brandy.

St Remy Authentic VSOP, Loire Valley, France

\$9

Grappa/Marc

30ml

Grappa is a fragrant, grape-based pomace brandy of Italian origin that contains 35%–60% alcohol. It is considered the national brandy of Italy. It is made by distilling the skins, pulp, seeds, and stems (the pomace) left over from pressing the grapes in winemaking. Young grappa is very fiery, but it mellows when matured in wood. The French also produce a pomace brandy, known as Marc. This is produced in exactly the same fashion.

Fratelli Brunello *Grappa di Moscato*, Veneto, Italy

\$18

Fratelli Brunello *Grappa La Scura*, 12 months in Oak, Veneto, Italy

\$22

Château Mont-Redon *Vieux Marc de Châteauneuf du Pape*, Villé, France

\$14

Bertrand *Marc de Gewürztraminer*, Alsace, France

\$18

Eau De Vie

30ml

An eau de vie (French for "water of life") is a clear, colourless fruit brandy that is produced by means of fermentation and double distillation. The fruit flavour is typically very light. Ripe fruit is fermented, distilled, and quickly bottled to preserve the freshness and aroma of the parent fruit. *Eaux de vie* are typically clear as they are not aged in wooden casks. Although this is the usual practice, some distillers choose to age their products in wooden casks before bottling.

M. Chapoutier *Fine Eau de Vie, 25 y.o.*, Cote du Rhône, France

\$18