

VIN wine bar & store tuesday to saturday lunch and dinner**blood orange negroni 10.5****sake mojito 15.5****apple pie – apple cider and cinnamon vodka 15.5**

fizz	glass	take away	drink in
nv vallate prosecco veneto italy	8.5	22.5	37.5
nv the lane 'lois' blanc des blancs adelaide hills	8.5	23.5	38.5
nv billecourt salmon mareuil-sur-ay france	15.5	69.0	84.0

11 seppelt silverband sparkling shiraz grampians	9.5	29.0	44.0
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white

12 leeuwin 'art series' riesling margaret river wa	9.5	27.5	32.5
11 hugel 'gentil' alsace blend alsace france	8.5	24.5	39.5
12 nepenthe pinot gris adelaide hills sa	9.5	29.5	44.5
11 tollo pinot grigio IGT puglia italy	8.5	23.5	38.5
11 bodegas valdesil godello valdeorras spain	10.5	37.5	52.5
12 domaine du salvard 'unique' sauvignon blanc loire fr	8.5	23.5	38.5
11 guilbert picq chablis (chardonnay) chablis fr	10.5	37.5	52.5

rose

11 AIX rose (grenache & shiraz) provence fr	8.5	26.5	41.5
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red

11 bannockburn '1314 a.d.' pinot noir geelong vic	10.5	33.5	48.5
08 tinpot hut pinot noir marlborough nz	11.5	38.5	53.5
11 penascal tempranillo rioja span	8.5	23.5	38.5
12 greenstone 'rosso di colbo' sangiovese heathcote vic	9.5	37.5	52.5
10 chapoutier 'bellerouche' cotes-du-rhone (grenache, syrah, carianne) rhone valley fr	8.5	24.5	39.5
11 balgownie 'black label' shiraz bendigo vic	9.5	29.5	44.5
06 resche 'bull trader' cabernet merlot coonawarra sa	9.5	32.5	47.5

on tap

coopers sparkling ale - sa 6.5

sapporo - japan 8.5 330 ml

lucky duck cider – yarra valley 6.5

pumpkin arancini & aioli 10.5

house roasted nuts 100g 6.5

marinated red hill olives 8.5

oysters, freshly shucked with today's dressing 3.5

herb and spice ricotta, warm bread 6.5

salad of tomatoes, basil, feta & vincotto 11.5

smoked chicken with witlof
balsamic, pears & blue cheese 12.5**our house made charcuterie, pickles & preserves**

chicken liver pate 11.5 cured salmon 13.5

duck rilette 11.5 farmhouse pork terrine 13.5

smoked chicken galantine 12.5 smoked & cured meats 12.5

mixed plate 26.5**vin cellar counter meals 20.0**

beer battered fish, hand cut fries & aioli

herb crusted duck confit, cassoulet beans

cocido of cornfed chicken, lamb chorizo

daube of beef, creamed potato, bacon, mushrooms & red wine

risotto with asparagus & portabella mushrooms

today's market fish, lemon and capers, mp

eye fillet 220g, grass fed, fries, salad 28.5

cheese

soignon ash chevre, poitiers france, goats milk

jindi triple cream, gippsland, cow's milk

fourme d'ambert, cantel france, cow's milk blue cheese

pyengana clothbound cheddar, tasmania, cow's milk

single cheese per 50g portion 9.5

mixed plate of three 120g 24.0

cheeses are kept refrigerated to maintain their best condition,
so please allow tempering time.

sweet treats 3.5 ea

house made ices 4.0 ea