

## Sparkling

Glass Bottle

### **NV Premium Cuvee, VIC**

**\$14 \$45**

Bright and fresh with a beautiful fine bead. Perfect as an aperitif or for any celebration. Matches well with the Grilled Sweetcorn

### **2018 SPARKLING PINOT NOIR CHARDONNAY - MACEDON VIC**

**\$18 \$70**

Shows excellent length with layers of complexity. Perfectly suited to accompany your favourite meal or celebration.

### **2018 SPARKLING PINOT NOIR - MACEDON VIC**

**\$18 \$70**

The fine bead further expresses the elegant light to medium bodied palate. Matching this with Sticky Pork Belly and Barbecue Chicken Thighs will win you a host of fans.

### **NV Sparkling Shiraz, VIC**

**\$14 \$50**

Spicy blackberries and plums with a fine tannin structure. Delightful served chilled on a warm day. Enjoy with the Chocolate Fondant

### **Laherte Freres**

**\$130**

Translucent and energetic, the ultradition has a lot to offer. Pear, almond and dried flowers meld together as this creamy, ample.

## White

Glass Bottle

### **2020 Black Label Pinot Gris, Faraday, VIC**

**\$12 \$45**

Honeysuckle, Jasmín and pear combine with a fine textured palate. This matches really well with the Wagyu Beef Crying Tiger.

### **2017 Maiden Gully Chardonnay, Sauvignon Blanc, VIC**

**\$10 \$35**

Showing creaminess with nutty nuances from an oak influence. Tropical & stone fruit from the Sauv Blanc, & herbaceous on the palate. Try with the spice fried Chicken wings.

### **2018 Black Label Chardonnay, Yarra Valley, VIC**

**\$12 \$45**

Crisp and light with flavours of white peach and citrus. Try this with the Chicken Thighs

### **2019 Estate Viognier, Bendigo, VIC**

**\$16 \$55**

Finely structured with apricot, cashew nut and herbs all tucked in by bright natural acidity. This wine is great with the Hiromasa Kingfish and Katsu Cauliflower.

### **2017 Estate Chardonnay, Bendigo, VIC**

**\$16 \$65**

Layers of peach, honey and nougat with creamy mouthfeel. Goes so well with the Barbeque Chicken Thighs, Honey Bugs and white fish

## White Continued

### 2020 Granite Hills Riesling, Macedon, VIC

Granny Smith apples on the bouquet with apples and pears on the palate. Finely balanced fruit flavours and gentle acidity.

Glass Bottle

\$65

### 2017 Ros Ritchie Gewurtztraminer, Mansfield, VIC

Lychee and tea-rose aromas, with ginger, lychee, quince and orange Zest on the palate. Great texture and scintillating acidity

\$65

### 2020 Scotchmans Hill Sauvignon Blanc, Bellarine, Vic

The nose is lifted and fresh with guava, lychee, grapefruit and gooseberry. The palate is intense and lively with tropical fruits, gooseberry with savoury notes on the mid-palate. Tangy acidity rounds out the wine.

\$65

### 2017 Lome Roussanne, Harcourt, VIC

A blende of Marsanne bringing flavours of honeysuckle and lime, Viognier with white stone fruits, floral and spicy characters and Roussanne with Floral notes and hint of pear.

\$60

## Rose

### 2020 Sliver Label Rose, VIC

A bouquet of roses and strawberries with a little ripe watermelon. This wine matches really well with the Zucchini Blossom

Glass Bottle

\$12 \$45

## Red

### 2019 Black Label Pinot Noir, Yarra Valley, VIC

Subtly oaked with cherries, mushroom and earthy influences. Try this wine with a pink fish of the day.

Glass Bottle

\$12 \$45

### 2019 Estate Pinot Noir, Yarra Valley, VIC

Spicy red fruits with forest floor influences make for a long and savoury finish with beautifully integrated oak served with the Duck Breast works a treat.

\$16 \$70

### 2019 Nouveau Syrah, Bendigo, VIC

Light and fruity with lifted red fruits and fine tannin. A glass of sunshine to start the meal or anytime at all. Matches well with the Ricotta Cheese.

\$12 \$45

### 2018 Black Label Sangiovese, Bendigo, VIC

Fine grained, grippy tannins tell you that you are in Sangiovese territory. Medium bodied and good with the Heirloom Tomatoes and Sticky Pork Belly.

\$12 \$45

## Red Continued

Glass Bottle

### 2018 Ros Ritchie Nebbiolo

\$65

Typically brick red in colour, with floral characters of tea-rose, sour cherry, plums, dried raisin and spice, overlaid with the savoury notes of tobacco leaf and leather; fine pronounced grape tannins and a good acidity frame the fruit.

### 2017 Black Label Cabernet Merlot, Bendigo, VIC

\$12 \$45

Lovely rich red with blackcurrant, blood plum and spicy oak.

### 2018 Estate Merlot Cabernet Franc, Bendigo, VIC

\$16 \$65

Lifted red fruits showing raspberry and cassis, dark chocolate and spice box.

### 2019 Black Label Shiraz, Bendigo, VIC

\$12 \$45

Smooth and medium bodied with spicy raspberries and black plums. Classic spicy Shiraz a true all-rounder.

### 2018 Estate Shiraz, Bendigo, VIC

\$16 \$68

Rich, medium to full bodied with great concentration and balance. Matches so well with the vintage beef striploin

### 2017 Estate Cabernet Sauvignon, Bendigo, VIC

\$16 \$68

Intensely flavoured showing cassis, and blackberry and gorgeous fine tannins.

## Single Block & Old Vine Red

Glass Bottle

### 2017 Centre Block Shiraz, Bendigo, VIC

\$19 \$85

Beautiful full-bodied palate with complex red and black fruits and ultra-fine tannins. Slow Cooked Lamb is a great combination

### 2015 Old Vine Shiraz, Bendigo, VIC

\$28 \$145

Super long palate with ultra-fine tannin and complex layers of savoury red and black fruits. Order up the steak and continue with the cheese

### 2015 Old Vine Cabernet Sauvignon, Bendigo, VIC

\$28 \$145

Super long palate displaying layer after layer of savoury red and black fruits with fine ripe tannins.

## Dessert

Glass Bottle

### NV Estate Tawny Shiraz, Bendigo, VIC

\$12 \$50

Complex flavours of raisins, plums and nuts with intriguing rancio.

### Dísznoko Tokaji – Classic dessert wine from Hungary

\$80

Late harvested grapes and partially botrytised berries. Aged just a few months in oak, this wine is silky and fruit driven with delightful acidity.

## Balgownie Museum Wines

Bottle

These wines have been chosen from our limited cellar collection and are only available by the bottle. Some of the older ones are best served decanted, please ask your waiter for advice if unsure

2013 Estate Chardonnay, Bendigo, VIC	\$75
2012 Estate Chardonnay, Bendigo, VIC	\$80
2011 Estate Chardonnay, Bendigo, VIC	\$85
2009 Estate Merlot, Bendigo, VIC	\$95
2008 Estate Merlot, Bendigo, VIC	\$100
2010 Estate Cabernet Sauvignon, Bendigo, VIC	\$105
2006 Estate Cabernet Sauvignon, Bendigo, VIC	\$125
2015 Rock Block Shiraz, Bendigo, VIC	\$90
2014 Old Vine Shiraz, Bendigo, VIC	\$125
2013 Estate Shiraz, Bendigo, VIC	\$95
2008 Estate Shiraz, Bendigo, VIC	\$115
2005 Estate Shiraz, Bendigo, VIC	\$130
1998 Estate Shiraz, Bendigo, VIC	\$160