



BALGOWNIE
BENDIGO

DRINKS

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SPARKLING	Glass	Bottle
<p>NV Premium Cuvee, VIC Bright and fresh with a beautiful fine bead. Perfect as an aperitif or for any celebration.</p>	\$14	\$45
<p>2018 Sparkling Pinot Noir Chardonnay, Macedon Ranges VIC Shows excellent length with layers of complexity. Perfectly suited to accompany your favourite meal or celebration. Enjoy with Freshly Shucked Oysters,</p>	\$18	\$70
<p>2018 Sparkling Pinot Noir, Macedon Ranges VIC The fine bead further expresses the elegant light to medium bodied palate.</p>	\$18	\$70
<p>NV Sparkling Shiraz, VIC Spicy blackberries and plums with a fine tannin structure. Delightful served chilled on a warm day.</p>	\$14	\$50
<p>Laherte Freres Translucent and energetic, this classic NV Champagne is a fine blend of Pinot Noir, Chardonnay and Pinot Meuniere. A simply marvellous accompaniment for your very best celebrations</p>		\$130
WHITE	Glass	Bottle
<p>2021 Black Label Pinot Gris, Faraday, VIC Enjoy the delicious flavours of ripe nashi pear and lemon citrus. Matched with the Kingfish or Pork Cutlet is fantastic</p>	\$12	\$45
<p>2017 Maiden Gully Chardonnay, Sauvignon Blanc, VIC Showing creaminess with nutty nuances from an oak influence. Tropical & stone fruit from the Sauv Blanc, & herbaceous on the palate. Try with the Broccoli Orchiette</p>	\$10	\$35
<p>2018 Black Label Chardonnay, Yarra Valley, VIC Crisp and light with flavours of white peach and citrus. Try this with the Sweet Onion & Goat's Cheese Tart or Tempura Cauliflower.</p>	\$12	\$45
<p>2019 Estate Chardonnay, Bendigo, VIC Layers of peach, honey and nougat with creamy mouthfeel. Goes so well with the Market Fish or Lockwood Chicken Breast.</p>	\$16	\$65
<p>2021 Estate Viognier, Bendigo, VIC Finely structured with apricot, cashew nut and herbs all tucked in by bright natural acidity. Works so well with the Harvey Bay Scallops.</p>	\$16	\$58

2020 Granite Hills Riesling, Macedon, VIC \$65
Granny Smith apples on the bouquet with apples and pears on the palate. Finely balanced fruit flavours and gentle acidity.

2017 Ros Ritchie Gewurtztraminer, Mansfield, VIC \$65
Lychee and tea-rose aromas, with ginger, lychee, quince and orange Zest on the palate. Great texture and scintillating acidity.

2020 Scotchmans Hill Sauvignon Blanc, Bellarine, Vic \$65
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.

2017 Lome Roussanne, Harcourt, VIC \$60
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.

ROSE	Glass	Bottle
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2020 Sliver Label Rose, VIC	\$12	\$45
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A bouquet of roses and strawberries with a little ripe watermelon. This Wine matches really well with the Harvey Bay Scallops or San Danielle Prosciutto.

RED	Glass	Bottle
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2020 Black Label Pinot Noir, Yarra Valley, VIC	\$12	\$45
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Subtly oaked with cherries, mushroom and earthy influences. Try this wine with our Grilled Octopus.

2021 Estate Pinot Noir, Yarra Valley, VIC	\$16	\$70
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Spicy red fruits with forest floor influences make for a long and savoury finish with beautifully integrated oak served with the Market Fish works a treat.

2019 Estate Pinot Noir, Macedon Ranges, VIC	\$20	\$75
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Gorgeous lifted aroma of raspberry and dark cherry fruits along with foresty earthy nuances. Finely detailed palate of complexity and concentration whilst remaining delicate and all the while inviting another sip. Goes so well with the Pork Cutlet.

2021 Nouveau Syrah, Bendigo, VIC	\$12	\$45
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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 Sweet Onion & Goat's Cheese Tart, Tempura Cauliflower or San Danielle Prosciutto.

RED	Glass	Bottle
<p>2018 Black Label Sangiovese, Bendigo, VIC Fine grained, grippy tannins tell you that you are in Sangiovese territory. Medium bodied and good with the Broccoli Orchiette.</p>	\$12	\$45
<p>2018 Ros Ritchie Nebbiolo, Mansfield, VIC 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.</p>		\$65
<p>2017 Black Label Cabernet Merlot, Bendigo, VIC Lovely rich red with blackcurrant, blood plum and spicy oak.</p>	\$12	\$45
<p>2019 Estate Merlot, Bendigo, VIC Youthful red/crimson colour. Lifted plum and leafy tones accompanied by spicy hints to the bright, fresh bouquet. Rich and ripe flavours of dark plums, red fruits and toasty oak. Medium bodied showing earthy complexity and excellent fine tannin structure.</p>	\$16	\$65
<p>2019 Black Label Shiraz, Bendigo, VIC Smooth and medium bodied with spicy raspberries and black plums. Classic spicy Shiraz a true all-rounder.</p>	\$12	\$45
<p>2018 Estate Shiraz, Bendigo, VIC Rich, medium to full bodied with great concentration and balance. Matches so well with the Lockwood Chicken Breast.</p>	\$16	\$68
<p>2016 Estate Cabernet Sauvignon, Bendigo, VIC Intensely flavoured showing cassis, and blackberry and gorgeous fine tannins. Enjoy with the Beef Striploin</p>	\$16	\$68
Single Block and Old Vine Red	Glass	Bottle
<p>2017 Centre Block Shiraz, Bendigo, VIC Beautiful full-bodied palate with complex red and black fruits and Ultra-fine tannins. Perfect with the Beef Striploin.</p>	\$19	\$85
<p>2015 Old Vine Shiraz, Bendigo, VIC Super long palate with ultra-fine tannin and complex layers of savoury red and black fruits. Great with Steak or cheese.</p>	\$28	\$145
<p>2015 Old Vine Cabernet Sauvignon, Bendigo, VIC Super long palate displaying layer after layer of savoury red and black fruits with fine ripe tannins.</p>	\$28	\$145

Dessert	Glass	Bottle
NV Estate Tawny Shiraz, Bendigo, VIC Complex flavours of raisins, plums and nuts with intriguing rancio.	\$12	\$50
Disznoko Tokaji – Classic dessert wine from Hungary Late harvested grapes and partially botrytised berries. Aged just a few months in oak, this wine is silky and fruit driven with delightful acidity.		\$80
Balgownie Museum Wines		Bottle
<p>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.</p>		
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

Cocktails

Balgownie Spring Vines Try our very own special creation of St Germain, Chambord, Shiraz Gin, grape Juice Elderflower and cloves.	\$22.00
Balgownie Peach Bellini Balgownie Premium Cuvee topped with peach schnapps and peach puree.	\$20.00
Very Berry Pimm's The fresh taste of spring. Pimm's, Crème de Cassis, fresh mint, berries and lemonade.	\$20.00
Balgownie Espresso Martini Try our own rich, indulgent and creamy blend of finely roasted espresso coffee, vodka, Kahlua and butterscotch schnapps.	\$24.00
French Martini A deliciously fruity martini cocktail that combines vodka, Chambord and pineapple juice with fresh berries.	\$22.00
Cosmo with a twist A truly classic cocktail with vodka, Cointreau, cranberry juice and berry syrup surprise.	\$20.00
Tinkerbals Sweet and gorgeous, with an image of a fairy. White rum, peach liqueur, parfait amour, citrus and garnished with a dazzling mint cherry.	\$22.00
Spring Spritz A refreshing start to spring, botanical and bubbly. Lillet, Animus dry gin, lemon juice and soda water. Finished with fresh mint over ice.	\$20.00
Bendigo's Gold Rush A blend of Bacardi, Liqueur 43 with passionfruit, star anise, cardamon, lime and egg white	\$22.00
Elderflower Aperol Spritz The quintessential aperitif. Aperol, Balgownie Premium Cuvee with elderflower and rosemary.	\$20.00
The Paddington Kick off with a real delight. A blend of Woodford bourbon, rosemary syrup, citrus, locally made orange marmalade and egg white. With shoots of rosemary picked fresh from our garden.	\$24.00
Super Fluffy Duck A modern twist on a traditional, Advocaat, Cointreau, Liqueur 43, lemonade foam dusted with nutmeg.	\$24.00

Sticky Date Martini \$24.00
Have this instead of a dessert. Vodka, Butterscotch Schnapps,
Dates Figs and Ice cream topped with caramel.

Mocktails

Summer Days \$12.00
Grape juice, elderflower and lemonade with rosemary.

Country Road \$12.00
Fresh lemonade with cranberry, honey, lime, and summer berries.

Peach Iced Tea \$12.00
Iced tea with peach puree and topped with fresh strawberries.

Beers

Bendigo Draught \$11.00
Brookes Pale Ale \$11.00
Mountain Goat Organic Steam Ale \$11.00
Peroni \$11.00
Brookvale Union Ginger Beer \$11.00

Draught Beer

Matilda Bay "Owl" \$12.00
Great Northern \$11.00

Cider

Harcourts Apple \$14.00
Harcourts Pear \$14.00

Sherry

Wynns Coonawarra Pedro Ximenez \$18.00

Aperitifs

Campari \$12.00
Aperol \$12.00
Pernod \$12.00
Ricard \$12.00
Ouzo \$12.00
Cinzano Blanco/Rosso \$12.00

Gins

Animus 'Macedon' Dry Gin \$14.00
Animus 'Ambrosian' Gin \$16.00
4 Pillars "Bloody" Shiraz Gin \$16.00
Tanqueray Dry \$12.00

Vodkas

3608 'Ngambie' Vodka	\$15.00
Zubrowka Bison Grass	\$14.00
Ciroc	\$14.00
Grey Goose La Citron	\$14.00
Vox	\$10.00

Rums

Bacardi White Rum	\$12.00
Malibu Caribbean Rum	\$10.00
Bundaberg UP Rum	\$12.00
Appleton Estate Jamaican Rum	\$14.00

Cognacs

St Remy	\$12.00
Courvoisier VSOP	\$14.00
Tesseron Lot 90 XO Cognac	\$22.00
Hennessy XO	\$40.00

Bourbon and Rye Whiskys

Jim Beam Bourbon Whisky	\$12.00
Jack Daniels Bourbon Whisky	\$12.00
Makers Mark Bourbon Whisky	\$13.00
Woodford Reserve Bourbon Whisky	\$14.00
Canadian Club Rye Whisky	\$12.00

Whiskys

Jameson Irish Whiskey	\$12.00
Johnnie Walker Red Label	\$12.00
Ned's Australian Whisky	\$13.00
Chivas Regal	\$13.00
Dimples Whisky	\$14.00
Suntory Toki Japanese Whisky	\$14.00

Single Malt Whiskys

Glenfiddich 12 years old	\$15.00
Laphroaig 10 years old	\$15.00
Talisker 10 years old	\$16.00

Tequila

1800 Reposado Tequila	\$13.00
Patron XO	\$13.00
Patron Silver	\$13.00
Don Julio Blanco	\$14.00

Liqueurs

Baileys	\$12.00
Frangelico	\$12.00
Cointreau	\$12.00
Kahlua	\$12.00
Bilsons Coffee	\$12.00
Peach Schnapps	\$9.00
Apple Schnapps	\$9.00
Butterscotch Schnapps	\$9.00
Midori	\$9.00
Chambord	\$12.00

Digestives

Fernet Branca	\$13.00
Averna Amaro	\$10.00
Amaretto	\$10.00
Drambuie	\$12.00
Grand Marnier	\$14.00
Grappa Stravecchia	\$13.00
Delord 1985 Bas Armignac	\$18.00

Liqueur Coffees

Baileys, Irish, French, Kentucky, Highland	\$14.00
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Waters

Purezza Chilled (per person, bottomless)	\$3.50
Purezza Sparkling (per person, bottomless)	\$3.50

Soft Drinks

Coke, Coke No Sugar, Sprite,	\$5.00
Juice Apple, Orange, Pineapple, Cranberry	\$5.00
Harcourt Sparkling Apple Juice	\$8.00
Hepburn Sparkling Ginger Beer (300ml)	\$8.00
Hepburn Sparkling Lemon (300ml)	\$8.00

Hot Beverages

Merchant Coffee Roasters (Mansfield)	\$5
Latte, Cappuccino, Flat White, Espresso, Long Black, Macchiato, Mocha	\$5
Mad Hatters Hot Chocolate	\$5
Mad Hatters Chai Latte	\$5

Speciality Tea

English Breakfast, Earl Grey, Chamomile, Peppermint	\$5
Chai Masala, Lemongrass, Gunpowder Green	

