

# Special of the day

## 紅茶館推薦

|                                                                                                                                                               |                   |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------|
| Lamb Spring Rolls (2pcs)<br>羊肉春卷                                                                                                                              | \$12              |
| Deep Fried Stuffed Garfish with Mushroom Sauce (in batter)<br>酥炸釀針魚 (配冬菇汁)                                                                                    | \$14              |
| Seafood Egg Custard<br>(Silky Steamed Egg With Finely Diced Seafood)<br>海鮮炖蛋                                                                                  | \$15              |
| Sliced Quail's Meat with Szechuan Dry Chilli<br>川椒鵪鶉片                                                                                                         | \$15              |
| Steamed Half Shell Scallops<br>(Three Fresh Half Shell Scallops Steamed with One Each of XO Chilli&Vermicelli,<br>Ginger&Spring Onion and Blackbean)<br>三式蒸帶子 | \$18              |
| Lobster Omelette<br>龙虾炒鮮奶                                                                                                                                     | \$18              |
| Baked Crab Shell<br>(Fresh Crab Meats Baked with Finely Diced Onions in Portuguese Sauce Served<br>in Crab Shell)<br>焗蟹盖                                      | \$26              |
| Double Cooked Pork Belly Served with Finely Sliced Fresh Apple<br>風雷骨                                                                                         | \$40              |
| Braised Wagyu Beef Cheek<br>焖和牛脸                                                                                                                              | \$48              |
| Patagonian Tooth Fish<br>(Pan Fried with Seasoned Soy Sauce & Spring Onion)<br>香煎銀鱈魚                                                                          | Seasonal<br>Price |
| Eight Treasure Duck<br>八宝鴨                                                                                                                                    | Seasonal<br>Price |
| *Advance order required 須提早預訂                                                                                                                                 |                   |

If you have food allergies or dietary requirements, please advise our staff for assistance with menu choices.  
如閣下有任何食物敏感或飲食限制,請直接與本餐廳職員聯絡。

Minimum charge \$30 per person  
最低消費每位 \$30

# Appetizers 前菜

|                                                                                        |      |
|----------------------------------------------------------------------------------------|------|
| Chinese Sausage (2pcs)<br>腊肠                                                           | \$8  |
| Pan-Fried Shanghai Pork Dumplings (2 pcs)<br>香煎上海窩貼                                    | \$8  |
| Steamed Shanghai Chicken Dumplings (2 pcs)<br>上海小籠包                                    | \$8  |
| Egg Rolls (Spring rolls) (2 pcs)<br>香脆春卷                                               | \$9  |
| Fried Won-Ton (served with sweet & sour sauce)<br>甜酸炸雲吞                                | \$9  |
| Barbecued Pork Tenderloin<br>蜜汁叉燒                                                      | \$10 |
| Chicken San Choi Bao (Option: Quail or Seafood with extra cost)<br>生菜包                 | \$10 |
| Steamed Dim Sum<br>(Three varieties of chef made Dim Sum from a steam basket)<br>三式蒸點心 | \$11 |
| Stuffed Crab Claw<br>(Deep fried crab claw wrapped with minced prawn meat)<br>百花釀蟹鉗    | \$15 |
| Sesame Prawns Toast (2 pcs)<br>芝麻蝦                                                     | \$16 |
| Deep Fried Calamari Tossed with Spicy Salt & Pepper (in batter)<br>椒鹽鮮魷                | \$16 |
| Saute Crab's Meat with Egg White & Fresh Cream<br>大良蟹肉炒鮮奶                              | \$16 |

# Soup 湯羹

Chicken & Sweet Corn Soup \$10

Popular with fresh shredded chicken

滑雞絲粟米羹

Won-Ton Soup \$10

Chicken & prawn won ton in clear chicken broth

鮮蝦雲吞湯

Shredded Duck Soup \$13

Tender shredded of roasted duck with mushroom & bamboo shoot

廣東鴨絲羹

Hot & Sour Soup \$13

A famous spicy soup of Szechuan

四川酸辣湯

Long Soup with Barbecued Pork \$13

Noodles & tender sliced BBQ pork in clear broth

叉燒麵湯

Spinach & Seafood Soup \$15

Spinach puree with mixed seafood

菠菜茸海鮮羹

Fish & Bean Curd with Coriander Soup \$15

Silky bean curd & fresh fish in clear chicken broth

香茜魚片豆腐清湯

Combination Soup \$16

A clear soup with chicken, prawns, scallops & vegetables

雜會清湯

Double Boiled Soup Seasonal Price

A traditional classic Cantonese soup.

Please consult our staff for the soup of the day.

家鄉燉湯

# Seafood 海鮮

## Crayfish (Live) 龍蝦

Advance order required 須提早預訂

Sauté Fresh Crayfish with Ginger & Spring Onion Sauce

Seasonal Price

薑蔥焗龍蝦

時價

Sauté Fresh Crayfish with Garlic & Butter Sauce

Seasonal Price

蒜茸牛油焗龍蝦

時價

Sauté Fresh Crayfish with Singapore Chilli Sauce

Seasonal Price

星洲辣椒龍蝦

時價

Typhoon Shelter Crayfish (Fried with Garlic & Chilli Flakes)

Seasonal Price

避風塘龍蝦

時價

## Crab (Live) 螃蟹

Advance order required 須提早預訂

Steamed Crab with Vermicelli & Chinese Rice Wine

Seasonal Price

紹酒粉絲蒸蟹

時價

Sauté Crab in Ginger & Spring Onion Sauce

Seasonal Price

薑蔥炒蟹

時價

Chilli Crab

Seasonal Price

辣椒炒蟹

時價

Sauté Crab in Foie Gras

Seasonal Price

鵝肝醬雪花蟹

時價

## Abalone

Advance order required 須提早預訂

Green Lip (Live)

Seasonal Price

油泡青邊鮑

時價

Braised Green Lip

Seasonal Price

紅燒原只青邊鮑

時價

## Scallops 帶子

|                                                                        |      |
|------------------------------------------------------------------------|------|
| Sauté Fresh Scallops in Ginger & Spring Onion Sauce<br>薑蔥炒帶子           | \$40 |
| Fresh Scallops Wok Tossed with Spicy Salt & Pepper (in batter)<br>椒鹽帶子 | \$40 |
| Steamed Scallops on Bean Curd with Black Bean Sauce<br>豉汁帶子蒸豆腐         | \$40 |

## Calamari 鮮魷

|                                                                        |      |
|------------------------------------------------------------------------|------|
| Fresh Calamari Wok Tossed with Spicy Salt & Pepper (in batter)<br>椒鹽鮮魷 | \$38 |
| Sauté Fresh Calamari in Chilli Sauce<br>辣椒鮮魷                           | \$38 |
| Char-Grilled Whole Squid<br>炭燒鮮魷                                       | \$60 |

## Fish 鮮魚

\*We only serve the fresh fish of the day

|                                                                                     |                      |
|-------------------------------------------------------------------------------------|----------------------|
| Fish (Live) 游水魚<br>*Advance order required 須提早預訂                                    | Seasonal Price<br>時價 |
| Steamed Fish Fillet with Light Soy Sauce<br>清蒸是日鮮魚                                  | Seasonal Price<br>時價 |
| Sauté Sliced Fish of the day in Ginger Sauce<br>薑蔥炒魚球                               | \$40                 |
| Sweet & Sour Fish Fillets (in batter)<br>甜酸魚球                                       | \$40                 |
| Braised Fish Fillets with Garlic & Bean Curd<br>蒜子豆腐燜魚球煲                            | \$48                 |
| King George Whiting Fillets Wok Tossed with Spicy Salt & Pepper (in batter)<br>椒鹽威亭 | \$48                 |

## Prawns 蝦類

|                                                                            |      |
|----------------------------------------------------------------------------|------|
| Sauté Prawns Stir fried with Seasonal Vegetables<br>時菜炒蝦球                  | \$40 |
| Sauté Prawns with Ginger & Spring Onion Sauce<br>薑蔥蝦球                      | \$40 |
| Sauté Prawns in Garlic Sauce<br>蒜汁炒蝦球                                      | \$40 |
| Chilli Prawns<br>辣椒蝦球                                                      | \$40 |
| Fresh Prawns Wok Tossed with Spicy Salt & Pepper (in light batter)<br>椒鹽蝦球 | \$40 |
| Honey Prawns (in batter)<br>香脆蜜糖蝦                                          | \$40 |
| Fresh Prawns in Mandarin Sauce (in batter)<br>京都蝦球                         | \$40 |
| Fresh Prawns with Eggplant in Fish Sauce Served in Claypots<br>魚香茄子蝦球      | \$40 |
| Panfried Minced Prawn with Chinese Broccoli<br>芥蘭炒蝦餅                       | \$40 |
| Typhoon Shelter Prawn (Fried with Garlic & Chilli Flakes)<br>避風塘蝦球         | \$42 |
| Sauté Fresh Prawns in XO Chilli Sauce<br>秘製XO醬爆蝦球                          | \$42 |
| Wasabi King Prawns (in light batter)<br>日式芥末蝦                              | \$42 |
| Golden Prawns (Fried with Salted Egg Yolk)<br>咸蛋黃蝦球                        | \$44 |

# Poultry & Meats 家禽

## Duck 鴨類

Roasted Crispy Skin Duck (Half Duck) \$38  
廣東脆皮燒鴨

Peking Duck Half (8pcs) \$48  
Fillet of duck wrapped in pancake with spring onion,  
Whole (16pcs) \$90  
strips of sliced cucumber & special plum sauce  
北京填鴨

## Chicken 雞類

Golden Fried Crispy Skin Chicken \$33  
脆皮炸子雞

Lemon Chicken \$33  
檸汁脆皮雞

Sauté Chicken Fillets in Curry Sauce \$32  
香滑咖哩雞球

Honey Chicken Fillets (in batter) \$32  
香脆蜜糖雞球

Saute Chicken Fillets with Seasonal Chinese Vegetables \$32  
時菜炒雞球

Chicken Fillets in Mandarin Sauce (in batter) \$32  
京都雞球

Sauté Chicken Fillets with Szechuan Dry Chilli \$35  
川椒雞球

Sauté Fillets with Sun Dry Shallot in Claypot \$38  
乾蔥雞煲

## Squab 鴿子

Advance order is required 須提早預訂

Barbecued Squab

紅燒乳鴿

Seasonal Price

時價

Drunken Squab

Cold-dish, prepared with Chinese rice wine

紹酒醉乳鴿

Seasonal Price

時價

## Beef 牛肉類

Sauté Sliced Beef in Traditional Black Bean Sauce

豉汁牛肉片

\$33

Deep Fried Shredded Beef in Peking Sauce (in batter)

京都牛柳絲

\$33

Sauté Sliced Beef in Satay Sauce

沙爹牛肉片

\$33

Sauté Beef with Fragrant Curry Sauce

香滑咖哩牛肉片

\$33

Eye Fillet Beef (200g) Served with Chinese vegetable

-in Szechuan Sauce (Hot & Spicy)

川汁牛柳

-in Cantonese Sauce

中式牛柳

\$38

Barbecued Eye Fillet Beef in Black Pepper Sauce (300g)

馳名火烤牛柳

\$54

## Pork 豬肉類

Sweet & Sour Pork Fillets (in batter)

咕嚕肉

\$33

Pork Chops in Mandarin Sauce (in batter)

京都肉排

\$33

Pork Chops Wok Tossed with Spicy Salt & Pepper (in batter)

椒盐肉排

\$33

# Vegetarian Selections 素菜

## Appetizers 前菜

|                                                                                       |      |
|---------------------------------------------------------------------------------------|------|
| Steamed Vegetarian Dumplings (2pcs)<br>羅漢蒸素餃                                          | \$8  |
| Vegetarian Spring Rolls (2pcs)<br>香脆素春卷                                               | \$9  |
| Sang Choi Bao<br>(Finely Diced Mushroom & Vegetables Served in Crisp Lettuce)<br>素生菜包 | \$10 |
| Fried Sliced Eggplant Tossed with Spicy Salt & Pepper (in batter)<br>椒盐茄子             | \$10 |

## Main Course 主菜

|                                                                                                         |      |
|---------------------------------------------------------------------------------------------------------|------|
| Vegetarian Fried Rice (with egg)<br>如意素炒飯                                                               | \$20 |
| Vegetarian Singapore Noodles (Hot & Spicy)<br>星洲炒米粉                                                     | \$24 |
| Fried Noodles with Chinese Vegetables & Mushroom<br>時菜冬菇炒麵                                              | \$28 |
| Wok-fried Selected Seasonal Chinese Green Vegetables<br>清炒時菜                                            | \$28 |
| Mapo Tofu (option: with mince pork or chicken with extra cost )<br>麻婆豆腐                                 | \$30 |
| Stir Fried Green Beans (option: with mince pork or chicken with extra cost)<br>干煸四季豆                    | \$30 |
| Braised Eggplant Claypot with Mild Chilli (option: with minced pork or prawns with extra cost)<br>鱼香茄子煲 | \$30 |
| Spinach in Superior Broth<br>上汤菠菜苗                                                                      | \$30 |
| Braised Bean Curd with Vegetables & Mushrooms<br>素燒北菇豆腐                                                 | \$32 |
| Clay Pot Vegetables & Mushroom with Vermicelli<br>時菜北菇粉絲煲                                               | \$32 |

# Rice & Noodles

# 飯及粉麵

|                                                                                                            |                          |
|------------------------------------------------------------------------------------------------------------|--------------------------|
| Steamed Rice<br>絲苗白飯                                                                                       | \$4                      |
| Special Fried Rice<br>(Egg Fried Rice with Diced BBQ Pork & Prawns)<br>楊州炒飯                                | Small \$16<br>Large \$20 |
| Salty Fish with Diced Chicken Fried Rice<br>咸鱼鸡粒炒飯                                                         | \$32                     |
| Hokkien Fried Rice<br>Egg Fried Rice Top with a Sauce of Seafood, Duck & Mushrooms<br>福建炒飯                 | \$35                     |
| Fried Rice with Dry Scallops & Egg White<br>瑤柱蛋白炒飯                                                         | \$36                     |
| Seafood Fried Rice with Black Truffle<br>黑松露海鮮炒飯                                                           | Small \$36<br>Large \$48 |
| E-fu Noodles (Long-life Noodles)<br>(Wok-tossed Egg Noodles with Shredded Mushroom & Bean Sprouts)<br>乾燒伊麵 | \$25                     |
| Singapore Noodles<br>(Hot Spicy Rice Noodles Fried with Egg, Bean Sprouts & Shredded Capsicum)<br>星洲炒米粉    | \$26                     |
| Fresh Soft Noodles Braised with Ginger, Spring Onion & BBQ Pork<br>薑蔥叉燒燜生麵                                 | \$30                     |
| Wok-fried Noodles with Chicken & Seasonal Vegetables<br>時菜雞球炒麵                                             | \$30                     |
| Combination Fried Noodles<br>(Egg Noodles Fried with a Combination of Meats & Seasonal Vegetables)<br>雜會炒麵 | \$33                     |
| Seafood Fried Noodles<br>海鮮炒麵                                                                              | \$42                     |

# Desserts

# 甜品

|                                                                                                               |         |
|---------------------------------------------------------------------------------------------------------------|---------|
| Chinese Traditional Sweet Soup<br>(Please consult our waiting staff for the sweet soup of the day)<br>家鄉糖水    | \$6.00  |
| Lychee with Ice-cream<br>荔枝雪糕                                                                                 | \$9.00  |
| Deep Fried Ice-cream<br>炸雪糕                                                                                   | \$9.00  |
| Banana/Pineapple Fritter with Ice-cream<br>炸香蕉/菠蘿雪糕                                                           | \$9.50  |
| Toffee Apples or Bananas with Ice-cream<br>拔絲蘋果或香蕉雪糕                                                          | \$11.00 |
| Chinese Sweet Pancake (2 Persons)<br>(Choice of red bean paste and sliced bananas or sweet taro)<br>香蕉豆沙或芋茸窩餅 | \$16.00 |

## Beverages 飲料

|                                                                                                                                                                           |        |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| Chinese Tea<br>Choice of Jasmine, Oolong, Po Lai or Dragon Well.<br>For more information about our special Chinese Tea,<br>please consult our waiting staff.<br>各款「紅茶館」茗茶 | \$3.80 |
| Herbal Tea<br>Choice of Chamomile, Pepper Mint, Lemon Twist,<br>Lemongrass & Ginger, Chinese Rose Bud, and Chrysanthemum                                                  | \$4.80 |
| Grounded Espresso Coffee                                                                                                                                                  | \$5.00 |
| Cappuccino, Flat White, Café Latte *                                                                                                                                      | \$5.00 |
| Hot Chocolate *                                                                                                                                                           | \$6.00 |

\* available with soy milk or oat milk

Extra \$0.80

**Aperitif****30ml**

|             |               |       |
|-------------|---------------|-------|
| Dubonnet    | France        | 10.50 |
| Pimm's NO.1 | Great Britain | 10.50 |
| Campari     | Italy         | 10.50 |
| Pernod      | France        | 10.50 |

**Local Beer**

|                            |          |       |
|----------------------------|----------|-------|
| James Boag's Premium Light | Tasmania | 10.00 |
| Victoria Bitter            | Victoria | 10.00 |
| Crown Lager                | Victoria | 10.00 |
| James Boag's Premium Lager | Tasmania | 10.00 |

**Imported Beer**

|                   |             |       |
|-------------------|-------------|-------|
| Tsing Tao         | China       | 11.00 |
| Asahi 'Super Dry' | Japan       | 11.00 |
| Stella Artois     | Belgium     | 11.00 |
| Corona            | Mexico      | 12.00 |
| Heineken Zero     | Netherlands | 11.00 |

**Gin**

|                            |       |
|----------------------------|-------|
| Gordon's                   | 11.50 |
| Bombay Sapphire, Tanqueray | 12.50 |

**Vodka**

|                       |       |
|-----------------------|-------|
| Smirnoff              | 11.50 |
| Absolut               | 12.50 |
| Belvedere, Grey Goose | 13.50 |

**Rum**

|                    |       |
|--------------------|-------|
| Bacardi, Bundaberg | 11.50 |
|--------------------|-------|

**Brandy**

|          |       |
|----------|-------|
| St. Remy | 11.50 |
|----------|-------|

**Scotch Whisky & Bourbon**

|                                                                                                                           |       |
|---------------------------------------------------------------------------------------------------------------------------|-------|
| Johnnie Walker Red Label, Canadian Club,<br>Jameson Irish Whiskey, Jim Beam White Label,<br>Southern Comfort, Wild Turkey | 12.00 |
| Jack Daniel's Black Label                                                                                                 | 13.00 |
| Glenfiddich Single Malt, Johnnie Walker Black Label,<br>Dimple, Chivas Regal 12YO                                         | 15.50 |
| Hibiki Harmony Whisky                                                                                                     | 32.00 |

## -Wine by the Bottle-

### **Sparkling & Champagne**

*Sparkling wine or Champagne can be light and fresh, toasty to yeasty, dry to sweet and acts as the perfect aperitif compliment your starters with a glass of fizz.*

#### **120ml/750ml**

|                                                  |                    |       |
|--------------------------------------------------|--------------------|-------|
| NV Airlie Bank Yarra Cuvée Sparkling             | Yarra Valley, VIC  | 13/60 |
| Bodegas Faustino Cava Brut Reserva Rosado        | Cava, Spain        | 60    |
| NV Chandon Brut                                  | Yarra Valley, VIC  | 65    |
| NV Biancavigna Prosecco Brut                     | Veneto, Italy      | 65    |
| 2016 Château Yaldara 1847 Sparkling Petit Verdot |                    |       |
|                                                  | Adelaide Hills, SA | 75    |
| NV MUMM                                          | Reims, France      | 118   |
| NV Moët & Chandon Brut Imperial                  | Epernay, France    | 138   |

### **Riesling**

*This fresh, often limey style of wine is well suited to many food styles. A great choice with scallops, prawns & shellfish.*

#### **150ml/750ml**

|                                                 |                    |       |
|-------------------------------------------------|--------------------|-------|
| Tim McNeil Watervale Riesling                   | Clare Valley, SA   | 12/48 |
| Vickery Watervale Riesling                      | Watervale, SA      | 50    |
| Leeuwin Estate Art Series Riesling              | Margaret River, WA | 55    |
| Petaluma Hanlin Hill Riesling                   | Clare Valley, SA   | 65    |
| Dr. Loosen Wehlener Sonnenuhr Riesling Kabinett |                    |       |
|                                                 | Mosel, Germany     | 72    |
| Felton Road Bannockburn Riesling                | Central Otago, NZ  | 75    |
| Grosset Springvale Riesling                     | Clare Valley, SA   | 96    |
| Grosset Polish Hill Riesling                    | Clare Valley, SA   | 120   |

### **Rose**

*Rose is a delicate and fresh wine, which means there are few occasions when it isn't welcome. These Vibrant wines are usually known for fruity and floral aromas and pleasant dry finish.*

#### **150ml/750ml**

|               |                 |       |
|---------------|-----------------|-------|
| Gilberts Rose | Mount Baker, WA | 12/55 |
|---------------|-----------------|-------|

## **Sauvignon Blanc**

*Sauvignon Blanc is recognised for its zesty, fruity style that has a crisp, dry finish. Well suited to seafood, chicken and vegetarian dishes.*

### **150ml/750ml**

|                                           |                    |       |
|-------------------------------------------|--------------------|-------|
| Babich Black Label Sauvignon Blanc        | Marlborough, NZ    | 13/58 |
| Pierro Semillon Sauvignon Blanc LTC       | Margaret River, WA | 55    |
| Shaw & Smith Sauvignon Blanc              | Adelaide Hills, SA | 60    |
| Domaine Christian Salmon Sancerre         | France             | 60    |
| Leeuwin Estate Art Series Sauvignon Blanc | Margaret River, WA | 65    |
| Cloudy Bay Sauvignon Blanc                | Marlborough, NZ    | 70    |

## **Chardonnay**

*Chardonnay - ranging in style from light through to full-bodied & complex, suits an array of dishes from seafood to pork & chicken.*

### **150ml/750ml**

|                                            |                           |       |
|--------------------------------------------|---------------------------|-------|
| Punt Road Chardonnay                       | Yarra Valley, VIC         | 13/58 |
| Coldstream Hills Chardonnay                | Yarra Valley, VIC         | 60    |
| Moorooduc Estate Chardonnay                | Mornington Peninsula, VIC | 65    |
| Leeuwin Estate Prelude Vineyard Chardonnay | Margaret River, WA        | 68    |
| Stefano Lubiana Primavera Chardonnay       | Derwent Valley, TAS       | 75    |
| Yabby Lake Chardonnay                      | Mornington Peninsula, VIC | 85    |
| Shaw & Smith M3 Vineyard Chardonnay        | Adelaide Hills, SA        | 88    |
| Pascal Bouchard Chablis AOC                | Bourgogne, France         | 110   |
| Levantine Hill Chardonnay                  | Yarra Valley, VIC         | 125   |
| Felton Road Chardonnay Block 6             | Central Otago, NZ         | 135   |
| Tolpuddle Chardonnay                       | Coal River Valley, TAS    | 145   |
| Sorrenberg Chardonnay                      | Beechworth, VIC           | 158   |
| Pierro Chardonnay                          | Margaret River, WA        | 170   |
| By Farr Chardonnay                         | Geelong, VIC              | 190   |
| Mount Mary Chardonnay                      | Yarra Valley, VIC         | 250   |

## **Pinot Gris/Grigio**

### **150ml/750ml**

|                           |                   |       |
|---------------------------|-------------------|-------|
| Red Feet Pinot Grigio     | King Valley, VIC  | 13/50 |
| Villa Wolf                | Pfalz, Germany    | 60    |
| Livon Pinot Grigio        | Italy             | 65    |
| Prophet's Rock Pinot Gris | Central Otago, NZ | 80    |

*Corkage \$15 per bottle  
Decant \$18 per bottle  
All prices include GST*

## **Pinot Noir & Burgundy**

*Pinot Noir - Elegance & delicate flavours of dark cherries and subtle oak. Surely there is no better match with duck.*

### **150ml/750ml**

|                                                                                              |                           |       |
|----------------------------------------------------------------------------------------------|---------------------------|-------|
| 2023 Rob Hall Pinot Noir                                                                     | Yarra Valley, VIC         | 13/62 |
| 2021 Scorpo 'Noirien' Pinot Noir                                                             | Mornington Peninsula, VIC | 60    |
| 2022 Coldstream Hills Pinot Noir                                                             | Yarra Valley, VIC         | 60    |
| 2023 Stefano Lubiana Primavera Pinot Noir                                                    | Derwent Valley, TAS       | 75    |
| 2022 Craggy Range Single Vineyard Te Muna Pinot Noir                                         | Martinborough, NZ         | 88    |
| 2021 Amisfield Pinot Noir                                                                    | Central Otago, NZ         | 95    |
| 2022 Yabby Lake Single Vineyard Pinot Noir                                                   | Mornington Peninsula, VIC | 98    |
| 2022 Bannockburn Pinot Noir                                                                  | Geelong, VIC              | 105   |
| 2021 Sorrenberg Gamay                                                                        | Beechworth, VIC           | 108   |
| 2020 Curly Flat Pinot Noir                                                                   | Macedon Ranges, VIC       | 120   |
| 2020 Levantine Hill Pinot Noir                                                               | Yarra Valley, VIC         | 125   |
| 2021 Felton Road Bannockburn Pinot Noir                                                      | Central Otago, NZ         | 140   |
| 2022 Tolpuddle Pinot Noir                                                                    | Coal River Valley, TAS    | 155   |
| 2021 By Farr Farrside Pinot Noir                                                             | Geelong, VIC              | 170   |
| 2020 Jane Eyre Cote de Nuits Villages                                                        | Burgundy, France          | 175   |
| <i>first Australian to win the Negociant of the Year award by the Revue du Vin de France</i> |                           |       |
| 2021 By Farr Sangreal Pinot Noir                                                             | Geelong, VIC              | 200   |
| 2022 Felton Road Block 3 Pinot Noir                                                          | Central Otago, NZ         | 225   |
| 2021 Mount Mary Pinot Noir                                                                   | Yarra Valley, VIC         | 280   |
| 2016 Bass Phillip Premium Pinot Noir                                                         | Gippsland, VIC            | 650   |

## ***Shiraz***

*Shiraz - pepper & spicy raspberry fruit makes this a variety well suited to most red meat dishes.*

### ***150ml/750ml***

|                                                 |                    |       |
|-------------------------------------------------|--------------------|-------|
| 2021 She-Oak Hill Shiraz Single Vineyard Shiraz | Heathcote, VIC     | 13/50 |
| 2014 Domaine Clarendon Syrah                    | McLaren Vale, SA   | 60    |
| 2020 Wild Duck Creek Estate Yellow Hammer Hill  | Heathcote, VIC     | 60    |
| 2018 Fox Creek Short Row Shiraz                 | McLaren Vale, SA   | 65    |
| 2022 Torbreck 'The Struie' Shiraz               | Barossa Valley, SA | 85    |
| 2021 Heathcote Estate Shiraz                    | Heathcote, VIC     | 88    |
| 2021 Hentley Farm The Beauty Shiraz             | Barossa Valley, SA | 98    |
| 2021 Wild Duck Creek Estate Springflat Shiraz   | Heathcote, VIC     | 125   |
| 2019 Best's Bin No 0 Shiraz                     | Great Western, VIC | 138   |
| 2019 Katnook Estate Prodigy Shiraz              | Coonawarra, SA     | 175   |
| 2018 Wild Duck Creek Reserve Shiraz             | Heathcote, VIC     | 195   |
| 2013 Clarendon Hills Astralis                   | McLaren Vale, SA   | 600   |
| 2017 Wild Duck Creek Duck Muck Shiraz           | Heathcote, VIC     | 650   |
| 2007 Penfolds Grange Shiraz                     | South Australia    | 1380  |

## ***Shiraz***

### ***Half Bottle 375ml***

|                                        |                |    |
|----------------------------------------|----------------|----|
| 2021 Wild Duck Creek Springflat Shiraz | Heathcote, VIC | 68 |
|----------------------------------------|----------------|----|

*Corkage \$15 per bottle  
Decant \$18 per bottle  
All prices include GST*

## **Cabernet Sauvignon & Cabernet Blends**

*Cabernet Sauvignon - Blackcurrant fruit flavors and fine tannins make this a style well suited to full flavored red meat dishes.*

### **150ml/750ml**

|                                                             |                        |       |
|-------------------------------------------------------------|------------------------|-------|
| 2018 Paracombe Cabernet Sauvignon                           | Adelaide Hills, SA     | 13/55 |
| 2019 Bodega Elias Mora Vinas                                | Toro, Spain            | 55    |
| 2021 Parker Estate Terra Rossa Cabernet Sauvignon           | Coonawarra, SA         | 75    |
| 2023 Cullen Cabernet Sauvignon Merlot                       | Margaret River, WA     | 85    |
| 2015 Wild Duck Creek Alan's Cabernets                       | Heathcote, VIC         | 118   |
| 2021 Sorrenberg Cabernet Sauvignon                          | Beechworth, VIC        | 125   |
| 2018 Leeuwin Estate Art Series Cabernet Sauvignon           | Margaret River, WA     | 128   |
| 2019 Grosset 'Gaia' Cabernet Sauvignon Cabernet Franc       | Clare Valley, SA       | 145   |
| 2019 Penfolds BIN 389 Cabernet Sauvignon                    | South Australia        | 180   |
| 2021 Lake's Folly Cabernets                                 | Hunter Valley          | 185   |
| 2019 Penfolds BIN 407 Cabernet Sauvignon                    | South Australia        | 190   |
| 2015 Katnook Estate Odyssey Cabernet Sauvignon              | Coonawarra, SA         | 195   |
| 2015 Geoff Merrill Parham Cabernet Sauvignon                | McLaren Vale, SA       | 198   |
| 2006 Domaine A Cabernet Sauvignon                           | Coal River Valley, TAS | 218   |
| 2021 Te Mata Coleraine Cabernet Merlot                      | Hawke's Bay, NZ        | 235   |
| 2020 Mount Mary Quintet                                     | Yarra Valley, VIC      | 298   |
| 2012 Levantine Hill Samantha's Paddock Melange Traditionnel | Yarra Valley, VIC      | 320   |

## **Merlot**

|                       |                  |    |
|-----------------------|------------------|----|
| 2021 Fox Creek Merlot | McLaren Vale, SA | 65 |
|-----------------------|------------------|----|

## **-Dessert Wine-**

### **Dessert**

### **Half Bottle 375ml**

|                                             |                   |       |
|---------------------------------------------|-------------------|-------|
| 2010 John Kosovich Semillon Verdelho        | Western Australia | 55.00 |
| 2013 Turners Crossing Picolit               | Bendigo Australia | 62.00 |
| 2017 De Bortoli Noble One Botrytis Semillon | Griffith, NSW     | 65.00 |
| 2017 1835 Iced Riesling                     | Gippsland, VIC    | 72.00 |

### **Fortified**

### **60ml**

|                                 |                 |       |
|---------------------------------|-----------------|-------|
| Morris Liquer Muscat            | Rutherglen, VIC | 10.50 |
| Hanwood Fine Tawny Port         | South Australia | 10.50 |
| Galway Pipe Fine Old Tawny Port | South Australia | 14.00 |
| Penfolds Father Port            | South Australia | 16.00 |

### **Cognac & Armagnac**

### **45ml**

|                  |                  |       |
|------------------|------------------|-------|
| Hennessy VSOP    | Cognac, France   | 18.00 |
| Courvoisier VSOP | Cognac, France   | 18.00 |
| Janneau Grand    | Armagnac, France | 18.00 |
| Hennessy XO      | Cognac, France   | 40.00 |

### **Liqueurs**

### **30ml**

|                                                                                                                                                                        |       |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| Amaretto, Baileys, Cointreau, Drambuie,<br>Frangelico, Grand Marnier, Glayva, Kahlua,<br>Midori, Sambuca (White/Black),<br>Tia Maria, Sierra Tequila, Benedictine DOM, | 11.50 |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|

*Corkage \$15 per bottle*

*Decant \$18 per bottle*

*All prices include GST*

## **-Classic Cocktails-**

\$21.00

### ***Champagne Cocktail***

Champagne, Brandy, Angostura Bitters & Cube Sugar

### ***Piña Colada***

Bacardi, Malibu, Cream, Pineapple Juice

### ***Espresso Martini***

Vodka, Espresso, Coffee Liqueur

## **-Premium Cocktails-**

\$24.00

### ***Cosmopolitan***

Vodka, Cointreau, Lime Juice and Cranberry Juice

### ***Dirty Banana***

Rum, Kahlua, Baileys, Banana & Cream

### ***Japanese Slipper***

Midori, Cointreau & Lemon Juice

### ***Margarita***

Tequila, Lemon Juice & Cointreau

### ***Negroni***

Gin, Vermouth Rosso, Campari

### ***Dry Martini***

Gin & Dry Vermouth