

BREAKFAST UNTIL 11:30AM

LOCAL BAKERY TOAST

Your choice of white or seeded sourdough and preserves with cultured butter
+ Nonie's GF 3

13

BURNT HONEY GRANOLA

Local honey, yoghurt, toasted nuts, fresh berries and berry preserve served with milk

22

COCONUT CHIA BOWL

Set coconut chia, fresh mango, passionfruit, mango mousse, toasted coconut crumb and yuzu caramel (GF/DF)

20

EGGS YOUR WAY

2 free-range eggs poached, scrambled or fried with sourdough toast and cultured butter

17

EGGS & ANCHOVY SOLDIERS

Sourdough soldiers, 63° eggs and parsley oil

22

KEDGEREE BOWL

Smoked cod, fragrant curry-spiced rice, 63° egg, fresh coriander, and lime pickle (GF/DF)

28

BRAISED BEEF HASH

Crispy potato, braised beef, slow-cooked onion, fried egg and crème fraîche (GF)

28

BUTTERMILK HOTCAKES

Lemon myrtle cream, maple syrup and saltbush sugar
With ice cream OR maple cured bacon

30

SIDES

FISH & PRAWN SAUSAGE PATTY

2 EGGS

MAPLE CURED BACON

HALLOUMI

ROAST TOMATOES

AVOCADO

WHITE BEANS

HASH BROWN

12

8

8

7

6

6

6

5

CRAB & XO BUTTER CRUMPETS

Our signature dish. Fresh crab, sourdough crumpets, corn, XO butter and maple syrup

34

MUSHROOM & GRUYÈRE CRUMPETS

Roasted mushrooms, melted Gruyère, truffle oil and thyme
+ Poached egg 5

32

BIG MARKET BREAKFAST

Two eggs your way, fish & prawn sausage patty, hash brown, avocado, roast tomato and sourdough (DF)

36

FISH BURGER & FRIES

House made fish and prawn patty, iceberg lettuce, fried egg, cheese, tartare sauce on soft potato bun with a dill pickle

28

FRIED CHICKEN ON TEXAS TOAST

Fried chicken thigh, pickles, slaw, and hot sauce aioli on grilled butter toast Served with fries (DF)

30

KIDS

CHEESE TOASTIE

WAFFLE WITH STRAWBERRIES

10

14



BRUNCH SIPS FROM 10AM

TOUCH WOOD MIMOSA

Elevate your morning with a Parisian twist. Crisp prosecco, fresh OJ and a dash of passionfruit liqueur

19

RED SNAPPER BLOODY MARY

A bold, savoury classic featuring blackwattle Gin. With our signature spiced tomato juice, for the ultimate morning pick-me-up

24

BRUNCH MARTINI

Gin, Cointreau and orange marmalade. The ultimate "morning-after" remedy or a bright start to a long brunch

22

LACOURTE TERROIRS CHAMPAGNE - GLS

29

PLEASE NOTE 10% SURCHARGE APPLIES FOR WEEKENDS AND 15% FOR PUBLIC HOLIDAYS. 1.13% TRANSACTION FEE APPLIES TO ALL CREDIT CARD PAYMENTS. NO SPLIT BILLS. THANK YOU FOR YOUR UNDERSTANDING

ALL OUR DISHES MAY CONTAIN NUTS. FOR DIETARIES OR ALLERGIES PLEASE INFORM YOUR SERVER BEFORE ORDERING.



COFFEE

ESPRESSO

'White Knight Blend' An award-winning espresso blend. This exceptional roast serves as the foundation for all our classic coffees.

ESPRESSO/PICCOLO	5
LONG BLACK/FLAT WHITE/CAPPUCCINO/LATTE/MOCHA	5.5/6.5
EXTRA SHOT/DECAF/ALTERNATE MILKS	1
ICED	1

SINGLE ORIGIN ESPRESSO

Roaster: White Horse
Origin: Papua New Guinea, Barioda Estate
Processing: Natural
Varietal: Arusha
Flavour Notes: Cherry & Grape
Price: 7

Roaster: Headlands
Origin: Rwanda, Huye District
Processing: Washed
Varietal: Red Bourbon
Flavour Notes: Plum & Pomelo
Price: 11

FILTER

Clean, nuanced, and tea-like. This artisanal brewing style uses hot water to gently extract the bean's most delicate characteristics.

BATCH BREW	7.5
COLD BREW	7.5

POUR-OVER

A slow, hand-crafted brew that brings out the purest expression of the bean. Clean, crisp and full of nuanced flavour. Approximately 250ml.

Roaster: Whitehorse
Origin: Colombia
Processing: Natural
Varietal: Laurina
Flavour Notes: Lychee & Nectarine
Price: 16

Roaster: Diggy Doos
Origin: Colombia
Processing: Honey-Strawberry
Varietal: Castillo
Flavour Notes: Mango & Strawberry
Price: 21

NOT COFFEE

ICED MATCHA

CLASSIC	10
MANGO/EARL GREY/STRAWBERRY	11

HOT MATCHA

7/8

TEA

ENGLISH BREAKFAST/MINT/EARL GREY/GREEN	6
LEMON MYRTLE - BY INDIGIEARTH	8

COLD PRESS JUICE

ORANGE	10
GREEN DETOX	11
APPLE, KIWI, CELERY, KALE, LIME AND GINGER	11
RUBY HEALING	11
PINEAPPLE, ORANGE, CARROT AND BEETROOT	11
PINK A COLADA	11
WATERMELON, RASPBERRY, STRAWBERRY, RED GRAPE AND APPLE	11

HOUSE SODAS

PINK GRAPEFRUIT & LIME	7
CHERRY AND POMEGRANATE	7
RASPBERRY LEMONADE/CLASSIC LEMONADE/LEMON, LIME & BITTERS	7

OTHER

SPARKLING WATER 750ML	10
COKE/COKE ZERO	5

LUNCH FROM 11:45AM

FRESH MARKET SELECTION

SYDNEY ROCK OYSTERS (6 or 12)	30/55
With smoked vinegar mignonette (GF/DF)	
OYSTERS KILPATRICK (6 or 12)	40/65
Bacon fat crumb, parsley and parmesan (GF)	
TUNA CRUDO	24
Yuzu & avocado cream, radish and micro herbs (GF/DF)	
MARKET FISH CEVICHE	28
Citrus cured fish, cucumber, crispy corn, avocado, cherry tomatoes, coconut cream, jalapeño and corn chips	
FISH CASSOULET	28
Market white fish, prawn, white beans, kale, chicken broth, preserved lemon and sourdough toast	

GRAND MARKET PLATTER 220

Whole WA rock lobster, king crab leg, natural oysters, oysters kilpatrick, king prawns, prawn cocktail, smoked salmon, salmon caviar, pickles, lemon aioli, and bread (serves 3-4)

MARKET PLATE - BUILD YOUR OWN

Sourdough, butter and pickles	16
Spanner Crab 100g	20
Smoked Salmon 100g	22
Smoked Salmon Caviar 30g	35
King Prawns w/lemon & aioli 500g	38
Half/Whole Rock Lobster	55/100

MAINS

FISH & CHIPS	36
Crispy flathead, green salad, house pickles, tartare and lemon (DF)	
RICE & NORI GREEN BOWL	24
Jasmine rice, cucumber, corn, pickled cabbage and carrot (GF/DF/VEGAN) + fresh tuna or pulled beef 10	
CRAB & XO BUTTER CRUMPETS	34
Fresh crab, sourdough crumpets, corn, XO butter and maple syrup	
FRIED CHICKEN ON TEXAS TOAST	30
Fried chicken thigh, pickles, slaw, hot sauce aioli on grilled thick butter toast. Served with fries (DF)	
SALT & VINEGAR WHITING ROLL	32
Fried whiting, salt & vinegar mayo, iceberg lettuce on a soft white roll. Served with fries (DF)	
FISH BURGER & FRIES	28
House made fish and prawn patty, iceberg lettuce, fried egg, cheese, tartare sauce on soft potato bun	
LOBSTER & MUSHROOM POUTINE	75
Half WA rock lobster, oyster mushrooms, breadcrumbs with bisque gravy, cheese curd and fries	
FLAT IRON STEAK	42
300 gram cut with charred onion, roast peach jus and pickled walnuts. Served with fries (GF/DF)	

PASTA

GARLIC PRAWN SPAGHETTI	36
Creamy garlic king prawns, preserved lemon, shell oil and gremolata	
MALLOREDDUS ARRABBIATA	32
Sardinian ridged pasta shells with San Marzano tomato, garlic, chilli, crispy capers and pecorino	

SALAD

PICKLED SALAD	13/20
Cucumber, daikon, fennel, young celery, mint, avocado and feta (GF)	
CHOP SALAD	14/22
Mixed lettuce, herbs, tomatoes, cucumber, radish, lemon dressing and bagel seasoning (GF/DF/VEGAN)	

SIDES

FRIES	14
Served with lemon and aioli	
BROCCOLINI & WHIPPED FISH	22
Lemon dressing and seed crunch (GF)	

KIDS

KIDS FISH & CHIPS	14
BEEF BURGER & FRIES	14
PASTA NAPOLITANA WITH PARMESAN	14

SWEETS

STRAWBERRY SHORTCAKE	16
Macerated strawberries, cream, shortbread crumb and lime zest	

Plus a selection of cookies, tarts and sweets rotating daily - ask your server

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PINK GRAPEFRUIT & LIME	7
CHERRY AND POMEGRANATE	7
RASPBERRY LEMONADE/CLASSIC LEMONADE/LEMON, LIME & BITTERS	7

OTHER

SPARKLING WATER 750ML	10
COKE/COKE ZERO	5

DINNER FROM 6PM

FRESH MARKET SELECTION

SYDNEY ROCK OYSTERS (6 or 12)	30/55
With smoked vinegar mignonette (GF/DF)	
OYSTERS KILPATRICK (6 or 12)	40/65
Bacon fat crumb, parsley and parmesan (GF)	
TUNA CRUDO	24
Yuzu & avocado cream, radish and micro herbs (GF/DF)	
MARKET FISH CEVICHE	28
Citrus cured fish, cucumber, crispy corn, avocado, cherry tomatoes, coconut cream, jalapeño and corn chips (GF/DF)	

GRAND MARKET PLATTER 220

Whole WA rock lobster, king crab leg, natural oysters, oysters kilpatrick, king prawns, prawn cocktail, smoked salmon, salmon caviar, pickles, lemon aioli, and bread (serves 3-4)

MARKET PLATE - BUILD YOUR OWN

Sourdough, butter and pickles	16
Spanner Crab 100g	20
Smoked Salmon 100g	22
Smoked Salmon Caviar 30g	35
King Prawns w/lemon & aioli 500g	38
Half/Whole Rock Lobster	55/100

STARTERS

PRAWN TOAST RICE CRACKERS	18
XO Butter, sesame, spring onion (GF/DF)	
CRAB & CORN BLINIS	24
Fish roe and cultured cream	

STARTERS

KINGFISH COLLAR	22
Grilled kingfish collar, miso glaze, cucumber pickle and sesame (GF/DF)	
ANCHOVY & POTATO CAKE	24
Crispy crushed potato, sour cream and chives (GF)	
FRIED SCHOOL PRAWNS	22
Served with lemon pepper and aioli (DF)	
HEIRLOOM TOMATO & BURRATA	26
Basil oil, sourdough pangrattato and flaked salt	
FISH SKIN CHICHARRONES	22
Kimchi mayo (GF/DF)	

MAINS

CLAMS & XO BUTTER	80
1kg steamed diamond shell clams, XO butter and bao buns	
FISH & CHIPS	36
Crispy flathead, green salad, house pickles, tartare and lemon (DF)	
FRAGRANT STEAMED FISH	MP
Whole fish seared with hot oil, crispy garlic roe, spicy achar and parsley salsa (GF/DF)	
CHARGRILLED SWORDFISH STEAK	42
Corn purée, crispy capers, charred romaine and herb oil (GF/DF)	
FLAT IRON STEAK	42
300 gram cut with charred onion, roast peach jus and pickled walnuts. Served with fries (GF/DF)	
SLOW-BRAISED LAMB SHOULDER	80
Romesco, roasted kipfler potatoes, pickled green beans and toum (GF/DF) (serves 2-3)	

PASTA

CLAM MAFALDINE	40
Ribbon pasta with Diamond shell clams, white wine, garlic, chilli, capers, dill and olive oil (DF)	
GARLIC PRAWN SPAGHETTI	36
Creamy garlic king prawns, preserved lemon, shell oil and gremolata	
MALLOREDDUS ARRABBIATA	30
Sardinian ridged pasta shells with San Marzano tomato, garlic, chilli, crispy capers and pecorino	
SIDES	
FRIES	14
Served with lemon and aioli (GF/DF)	
GARLIC BREAD & ROE BUTTER	18
Baked sourdough, whipped roe, butter and garlic oil	
CHOP SALAD	14/22
Mixed lettuce, herbs, tomatoes, cucumber, radish, lemon dressing and bagel seasoning (GF/DF/VEGAN)	
BROCCOLINI & WHIPPED FISH	22
Lemon dressing and seed crunch	

KIDS

KIDS FISH & CHIPS	14
BEEF BURGER & FRIES	14
PASTA NAPOLITANA WITH PARMESAN	14

SWEETS

BURNT HONEY PANNA COTTA	16
House honeycomb, rhubarb oil (GF)	
SEMOLINA LEMON CAKE	18
Sour cream, lemon syrup and rosemary	

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T
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SUNDOWNER HAPPY HOUR

DRINKS & SNACKS 3:30PM-6PM (THU-SAT)

YOUNG HENRYS ON TAP

NEWTOWNER PALE ALE 4.8%

LAGER 4.2%

WINE

ADELIA PROSECCO

KING VALLEY, VIC

PIONEER ROAD SAUVIGNON BLANC

LANGHORNE CREEK, SA

MAZI MATARO CINSULT GRENACHE ROSÉ

MCLAREN VALE, SA

TUMBLONG HILLS 'TABLE OF PLENTY' SANGIOVESE

GUNDAGAI, NSW

SPRITZ & COCKTAILS

APEROL SPRITZ

THE ICONIC ITALIAN APERITIVO. A VIBRANT BLEND OF APEROL AND CHILLED PROSECCO, TOPPED WITH A SPLASH OF SODA. SERVED OVER ICE WITH A FRESH ORANGE SLICE. LIGHT, SPARKLING, AND PERFECTLY BITTERSWEET

TOMMY'S MARGARITA

A CRISP, AGAVE-FORWARD RIFF ON THE CLASSIC. CLEANER, BRIGHTER, AND PERFECTLY BALANCED. SERVED ON THE ROCKS WITH A SEA SALT RIM

COFFEE WASHED NEGRONI

BLACKWATTLE DISTILLERY GIN, STEEPED FOR 24 HOURS IN OUR SPENT BATCH BREW COFFEE GROUNDS, CAMPARI & DOLLIN SWEET VERMOUTH.

SNACKS

8

MARINATED MIXED OLIVES

8

8

OYSTERS (6 OR 12)

30/55

natural Sydney Rock

with lemon & smoked vinegar mignonette

+ *sourdough, cultured butter & house pickles*

10

10

COLD CUT PLATE

24

Australian cheese, salumi,

pickles, dried apples & lavosh

10

10

TINNED ANCHOVIES

18

with sourdough & cultured butter

10

WHOLE KING PRAWNS (500G)

30

with lemon & aioli

15

FRIES

10

with lemon & aioli

18

CHAMPAGNE & OYSTERS

75

2 GLASSES OF LACOURTE-GOBBILLON TERROIRS &

½ DOZEN SYDNEY ROCK OYSTERS

20

DRINKS

With over two decades spent refining our craft in coffee, wine, beer, and cocktails, this menu is the culmination of our journey: a hand-curated list featuring Australia's most exceptional roasters, winemakers, brewers, and distillers.

We invite you to explore a range of drinks—from the timeless and familiar to the bold and adventurous—each served with genuine passion and care. Our team is here to act as your guide, keen to share these unique stories and help you find your new favourite pour.



PREMIUM COFFEE

Selected from Australia's finest boutique roasters, we use only the most exceptional beans sourced from across the world. These specialty coffees are best enjoyed black to fully showcase their unique, complex flavour profiles.

ESPRESSO

Roaster: White Horse (Sydney)
Origin: Guatamala
Processing: Washed
Varietal: Bourbon
Flavour Notes: Plumb and Grape
Price: 7/9

Roaster: Leible (Sydney)
Origin: Colombia
Processing: Washed
Varietal: Chirosso
Flavour Notes: Yellow Peach and Hazelnut
Price: 8/10

POUR-OVER

A slow, hand-crafted brew that brings out the purest expression of the bean. Clean, crisp and full of nuanced flavour. Approximately 250ml.

Roaster: Whitehorse
Location: Sydney
Origin: Peru
Processing: Washed
Varietal: Geisha
Flavour Notes: Jasmine, Nectarine and Caramel
Price: 15

Roaster: Diggy Doos
Location: Sydney
Origin: India
Processing: Natural
Varietal: Catuai
Flavour Notes: Cherry and Raspberry
Price: 19

Roaster: Proud Mary
Location: Melbourne
Origin: El Salvador
Processing: Natural
Varietal: SL-28
Flavour Notes: Apple and Blackcurrant
Price: 40 (Premium)

SIGNATURE COFFEE DRINKS

Looking for something different...our unique take on coffee drinks with a twist!

Touch Wood Tonic 12
Signature Nitro Cold Brew infused with fragrant rosemary and bright mandarin.

Cascara Lime Fizz 12
A zesty, refreshing soda crafted from 'Cascara'—the sun-dried skins of coffee cherries—balanced with a hint of lime.

Matcha-tini Sour 13
Premium matcha shaken with lemon and served chilled
+ 78 Degrees Gin 9



CLASSIC COFFEES

Your coffee, just the way you like it! From a classic espresso to a perfect flat white, your daily brew has never tasted better than it does here at Touch Wood.

ESPRESSO

White Horse Coffee 'White Knight Blend' An award-winning espresso blend featuring rich notes of chocolate, caramel, and soft summer fruits. This exceptional roast serves as the foundation for all our classic coffees.

ESPRESSO/PICCOLO

5

LONG BLACK/FLAT WHITE/CAPPUCCINO/LATTE/MOCHA

5.5/6.5

EXTRA SHOT/DECAF/ALTERNATE MILKS

1

FILTER

Clean, nuanced, and tea-like. This artisanal brewing style uses hot water to gently extract the bean's most delicate characteristics. The result is a vibrant, sediment-free cup that beautifully highlights the unique and seasonal tasting notes of our coffees.

BATCH BREW

7.5

NITRO COLD BREW

7.5

ICED

ICED LATTE

7

ICED LONG BLACK

7

ICED MOCHA

7.5



NOT COFFEE

ICED MATCHA

CLASSIC

10.5

MANGO

11.5

EARL GREY

11.5

RASPBERRY

11.5

HOT MATCHA

7/8

CHOCOLATE

HOT CHOCOLATE

5.5/6.5

ICED CHOCOLATE

7

CLASSIC TEA

ENGLISH BREAKFAST

6

MINT

6

EARL GREY

6

GREEN

6

TEA BY INDIGIEARTH

Founded by Sharon Winsor, a Ngemba Weilwan woman from western New South Wales, Indigiearth teas are made from authentic Australian native products, ethically sourced and sustainably harvested.

CORROBOREE

9

DAINTREE BLACK TEA COMBINED WITH ROSELLA, LEMON MYRTLE, ANISEED MYRTLE AND NATIVE RIVER MINT

LEMON MYRTLE TEA

9

LEMON MYRTLE IS THE HIGHEST NATURAL SOURCE OF CITRAL, THE COMPOUND THAT GIVES LEMONS AND LEMON GRASS THEIR DISTINCTIVE SCENT.

JUICE, SODA & SMOOTHIES

COLD PRESS JUICE

ORANGE	10
GREEN DETOX	11
APPLE, KIWI, CELERY, KALE, LIME AND GINGER	
RUBY HEALING	11
PINEAPPLE, ORANGE, CARROT AND BEETROOT	
PINK A COLADA	11
WATERMELON, RASPBERRY, STRAWBERRY, RED GRAPE AND APPLE	

SMOOTHIES

TROPICAL FEAST	12
MANGO, BANANA, ORANGE, CHIA, COYO AND COCONUT MILK	
STRAWBERRY BOMB	12
STRAWBERRY, COYO, COCONUT MILK, VANILLA AND COLLAGEN	

HOUSE SODAS

RASPBERRY LEMONADE	7
PINK GRAPEFRUIT AND LIME	7
CHERRY AND POMEGRANATE	7

OTHER

COKE/COKE ZERO	5.5
ANTIPODES SPARKLING WATER (1L)	14

BEER & CIDER

YOUNG HENRYS ON TAP 357ML

Young Henrys are local legends, brewing in Newtown, Sydney since 2012.

NEWTOWNER PALE ALE 4.8%	12
LAGER 4.2%	10

TINNIES 375mL

MOO BREW SESSION ALE 3.5% (TAS)	11
MOUNTAIN CULTURE CULT IPA 6.2% (NSW)	15
HEAPS NORMAL QUIET XPA <0.5% (VIC)	10
YOUNG HENRYS GINGER BEER 4% (NSW)	13
WILLIE SMITHS ORGANIC CIDER 5.4% (TAS)	12

WILDFLOWER LONG NECKS 750mL

Brewed locally in Marrickville, Wildflower ferment their ales with a diversity of yeasts and bacteria collected from flowers native to NSW.

WILDFLOWER "GOOD AS GOLD" #22 5%	42
50/50 BLEND OF BARREL AGED AND FRESH GOLD THAT HAS JUST COMPLETED PRIMARY FERMENTATION.	
AMBER BLEND #45 5%	48
RICH AND COMPLEX MALT-ACCENTUATED BARREL AGED ALE WHOLLY FERMENTED BY MIXED HOUSE CULTURE.	



COCKTAILS & SPRITZ

COCKTAILS

RED SNAPPER BLOODY MARY

A BOLD, SAVOURY CLASSIC FEATURING LOCAL 78 DEGREES GIN. MIXED WITH OUR SIGNATURE SPICED TOMATO JUICE, WITH ALL THE TRIMMINGS FOR THE ULTIMATE MORNING PICK-ME-UP.

24

MARLO MULE

CRISP AND REFRESHING. ADC VODKA IS SHAKEN WITH FRESH CUCUMBER AND ZINGY LIME, THEN TOPPED WITH SPICY GINGER BEER FOR A CLEAN, BOTANICAL FINISH.

20

WHITEHORSE CARAJILLO

AN INDULGENCE FOR COFFEE LOVERS. A RICH SHOT OF WHITE KNIGHT ESPRESSO WITH VELVETY MADAGASCAN VANILLA, FINISHED WITH CHOCOLATE AND MACADAMIA SHAVINGS.

25

AMBRA LIMONCELLO SOUR

THE PERFECT BALANCE OF SWEET AND TART. VIBRANT AMBRA LIMONCELLO AND 78 DEGREES GIN ARE COMBINED WITH FRESH LEMON JUICE AND A DASH OF BITTERS FOR A BRIGHT, CITRUSY ZING.

23

TOMMY'S MARGARITA (TAP)

A CRISP, AGAVE-FORWARD RIFF ON THE CLASSIC. CLEANER, BRIGHTER, AND PERFECTLY BALANCED. SERVED ON THE ROCKS WITH A SEA SALT RIM.

22

SPRITZ CARAFES

Available by the glass or 1L carafe for the table

APEROL SPRITZ

THE ICONIC ITALIAN APERITIVO. A VIBRANT BLEND OF APEROL AND CHILLED PROSECCO, TOPPED WITH A SPLASH OF SODA. SERVED OVER ICE WITH A FRESH ORANGE SLICE. LIGHT, SPARKLING, AND PERFECTLY BITTERSWEET.

19/58

NEWTOWN SPRITZ

SUNSHINE IN A GLASS THAT TASTES JUST LIKE A FROSTY FRUIT! AUSSIE DRY GIN, VODKA, TRIPLE SEC, AND RUM, FINISHED WITH A VIBRANT TROPICAL JUICE BLEND.

21/65

T
W

WINE



SPARKLING

ADELIA PROSECCO

KING VALLEY, VIC

13/24/60

DALWOOD HUNTER RIVER SPARKLING CHARDONNAY

HUNTER VALLEY, NSW

70

LACOURTE-GOBBILLON TERROIRS D'ECUEIL PREMIER CUVÉE

CHAMPAGNE, FR

180

WHITE

PIONEER ROAD SAUVIGNON BLANC

LANGHORNE CREEK, SA

13/19/52

GREYWACKE SAUVIGNON BLANC

MARLBOROUGH, NZ

80

LE PEZZE PINOT GRIGIO

VENETO, IT

15/23/58

EMMALENE PINOT GRIS

ADELAIDE HILLS, SA

15/23/60

NASHDALE LANE RIESLING

ORANGE, NSW

16/25/62

CAVEDON CHARDONNAY

KING VALLEY VIC

14/21/54

MCHENRY HOHNEN 'LATERITE HILLS' CHARDONNAY

MARGARET RIVER, WA

104

JOSEPH DROUHIN CHABLIS

BURGUNDY, FR

120

T
- W

WINE



ROSE

LOU PARAIS ALPES DE HAUTE
PROVENCE, FR

MAZI MATARO CINSAULT GRENACHE
MCLAREN VALE, SA

15/23/58

14/22/64

RED

INVINITI PINOT NOIR
MARLBOROUGH, NZ

TUMBLONG HILLS 'TABLE OF PLENTY' SANGIOVESE
GUNDAGAI, NSW

WANGOLINA TEMPRANILLO
LIMESTONE COAST, SA

HITHER & YON GRENACHE
MCLAREN VALE, SA

COATES 'THE CABERNET SAUVIGNON'
LANGHORNE CREEK, SA

NAKED RUN 'BWC' SHIRAZ
BAROSSA VALLEY, SA

CASTAGNA 'ADAMS RIB' RED (NEBBIOLO, SYRAH)
BEECHWORTH, VIC

15/25/60

13/20/54

16/25/68

62

19/30/80

15/23/68

105