



WINE MENU



WINES



RED

GLASS BOTTLE

Brockenshack Shiraz Eden Valley, VIC	12	55
Yarran Shiraz Bendigo,	9	
Hilltops & Heathcote blend Best paired with Beef, Less Spicy, Creamy Dishes.		
Terra Felix Cabernet Sauvignon 	11	50
Coonawarra, SA Best Paired with Beef, Less Spicy, Creamy Dishes.		
Yarrowood Pinot Noir Yarra Valley, VIC	11	
Best Paired with Spicy Curries.		
The Hedonist GSM McLaren Vale, SA	12	55
Best Paired with Medium Spicy, Seafood, Creamy Curries		

WHITE WINE

Pear Tree Sauv Blanc Marlborough, NZ	12	55
Cooter & Cooter Riesling Clare Valley, SA	12	
Best Paired with Spicy Veg, Chicken, Fish Curries.		
Wills Domain Chardonnay 	14	65
Margaret River, WA Best Paired with Chicken, Coconut based curries, Biryani, Buttery Dishes, Creamy Veg/Seafood.		
The Hedonist Fiano McLaren Vale, SA	12	
Good Overall wine for Indian Food.		

ROSE

The Hedonist Rose McLaren Vale, SA	10	
Best Paired with Spicy Curries and Heavy flavoured Dishes.		

SPARKLING WINE

Wood Park Prosecco King Valley, VIC	12	55
Yarran Cuvee Blanc NV Yenda, NSW	9	45
Best Paired with starters and Veg Dishes.		

