

Inkstone





Welcome to Inkstone Kitchen & Bar.

Breakfast

6.30AM — 10.00AM

Lunch

11.30AM — 2.30PM

Dinner

7.30PM — 9.00PM



Welcome to Inkstone Kitchen & Bar.

Breakfast

6.30AM — 10.00AM



Rise & Shine

Breakfast

Guests staying in our standard and deluxe rooms wanting to experience Inkstone breakfast may upgrade for \$15 per person by reservation only.

Please make your choice from the bakery, fresh fruits and yoghurt selections plus choose one dish from the hot selection and advise your host.

Please note that our premium breakfast also includes unlimited juice, smoothies, espresso coffee and tea.

All items are prepared fresh to order in our Kitchen and will be delivered to your table.

6.30 AM — 10.00 AM



Good Morning Sunshine

Fruits & Yoghurt



Fresh Fruit Selection

Seasonal local berry and acai bowl

Fresh fruit platter for one

Grilled fresh pineapple, granola, minted lime granita

Yoghurt Selection

Natural Greek yogurt honey baked granola, field berries

From the Bakery



Toast

2 slices of either white, American rye, whole meal or multigrain

Croissant

Plain or with smoked ham and Gruyere cheese

Spreads

Butter, margarine, olive oil spread

Preserves

Apricot, raspberry, strawberry, orange marmalade, honey

Bakers Mixed Danish Plate

Double chocolate, sweet apricot, apple



Tossed salads & scrambled eggs

Hot Selection



Eggs Benedict

Poached eggs, ham, toasted english muffin, hollandaise, roma tomato

Two Eggs, Any Style

Bacon, hash brown, sausage, roasted tomato, sautéed mushrooms

Grilled Haloumi

Roasted pumpkin tomato relish, poached eggs, toasted sourdough

Slow Braised Chili Beef Cheeks

Chorizo, cannelloni beans, Artisan baguette, poached egg

Potato, Beetroot and Feta Hash

Smoked bacon, Australian bush tomatoes, fried eggs, toasted Turkish bread

Inkstone Breakfast

Cumberland sausage, smoked bacon, mushrooms, Rosti potato, baked tomato, two fried eggs, thick toast

Poached Egg Cocotte

Asparagus, spinach, ham and stewed tomatoes

Artisan Thick Cut French Toast

Wild flower honey egg dip, candied field berries, toasted pecans

Three Pancake Stack

Bananas, strawberries, warm Maple syrup, crushed chocolate

Belgian Waffles

Fruit compote, whipped butter, warm maple syrup



Beverages

Coffee



Plunger
Ristretto
Espresso
Piccolo
Latte
Flat white
Cappuccino
Chai latte
Turmeric latte
Mocha

Tea



English breakfast
Irish breakfast
Chamomile
Green tea
Peppermint
Lemon and ginger plunger
Bubble tea
Red tea

Juices



Orange
Pineapple
Tomato
Apple
Carrot, kiwifruit and ginger
Watermelon, orange and chia
Rock melon, rhubarb and mint

Smoothies



Banana and coconut
Papaya and mango
Mixed wild berry



Munch & Lunch

As our all-day Dining Outlet, we offer both à la carte breakfast, lunch and dinner menus and a range of street foods varying from traditional Spanish Tapas through to Japanese Izakaya for those looking for a lighter and Innovative dining option.

Inkstone is one of our two restaurants where resort guests under the age of 12 (kids) eat free.

Inkstone also features a range of stone-ground pizzas prepared to order and cooked in the wood-fired oven.

For those with dietary requirements we have designed our menus with multiple offerings for our guests requiring gluten-free, vegetarian and vegan options.

Our menus are combined with a wine and beverage list featuring both old and new world wines, premium Australian and international beers, designer cocktails and a bespoke range of bourbons, rums and tequilas.



Stoneground Bread

~

Classic Baguette

14

Trio of house made dips, balsamic olive oil

Garlic Flatbread (gf and vegan option)

15.5

House-smoked and confit Tolga Estate black garlic, flash-fried native saltbush, lemon myrtle aioli

Cob Loaf

14.5

Served warm with your choice of the following butters: truffled parmesan, seaweed, chili coriander, bush tomato or native pepper

Stoneground Pizza (9-inch)

~

Margherita

21.5

House-made napoli sauce, heirloom tomatoes, basil, Atherton Tablelands fresh mozzarella

Capricciosa

23.5

Prosciutto, artichoke hearts, mushrooms, black olives, anchovies, mild salami

Seafood Special (gf option)

29.5

Whitsunday passage prawns, reef fish, onions, spinach, Atherton tablelands mozzarella, lemon aioli

Vegetarian (gf and vegan option)

22.5

Wood-fired eggplant, garlic confit, zucchini, baby tomato, sweet potato, charred onion, crushed avocado

Wagyu Beef

27.5

Davidson plum rubbed wagyu beef, charred onions, mushrooms, baby spinach, bush tomato aioli

Tandoori Lamb

25.5

Tandoori lamb, glazed onions, feta cheese, salt bush, raita



Guilt-free Choices

Light meals & salads

~

Oysters (6)	32
Your choice of Sydney Rock or local Bowen oysters <i>Choice of sauces: Natural with tabasco and finger lime or Kilpatrick</i>	
Beer Battered Fish of the Day	24.5
Local reef fish, duck fat kipfler potatoes, Heirloom tomato salad, lime caper aioli	
Inkstone Club	21.5
Char grilled chicken, marinated eye fillet, bacon, avocado, fried egg, tomato, lettuce, cheddar, aioli, duck fat Kipfler potatoes	
Brunch Quiche	18
Spinach, fetta and field mushroom, balsamic glazed onions, sweet potato, native green salad, wild rosella vinaigrette	
Wood-fired Vegetables and Bocconcini	19
Wood fired zucchini, eggplant, paprika scented pimentos, queen olive tapenade, bocconcini, wattle seed and Davidson plum oil	
Native Pepper Berry and King Prawn Salad (gf)	26.5
Whitsundays king prawns, native green salad, avocado, Heirloom tomatoes, wild rosella dressing	
Inkstone Caesar Salad	20.5
Prosciutto, slow poached egg, stoneground bread croutons, shaved parmesan, Inkstone Caesar dressing	



Inkstone's tantalising signature dishes

Inkstone grill



Grill items are cooked to your liking and served with a choice of two sides and one sauce

Beef Eye Fillet 250 gram	49
Beef Striploin 300 gram	45
Beef Scotch 300 gram	48
Chicken Breast Supreme	39
Pork Loin Chop	43
Barramundi	42

Sides *(Please note additional sides are available at a cost of \$9.00 per side)*

Kipfler potato

Potato mash

Beans, broccolini, bacon, lemon butter

Sautéed mushrooms, caramelised onions, baby spinach

Native green salad, wild rosella vinaigrette

Market garden salad, white wine mustard vinaigrette

Sauces

Three pepper jus, mushroom jus, red wine jus, sauce béarnaise, garlic white wine cream, tomato and chilli salsa, lemon oregano and caper butter

Inkstone signature seafood



Seafood Tower for Two

168

Prawns, crabs, bugs, oysters natural, oysters Kilpatrick, reef fish, salt and pepper calamari, 500gram mussel pot, native salad, chips, bush tomato relish, garlic aioli



Something for the kids

Kids eat free

~

Under 12's who are registered resort guests eat free when dining with an accompanying adult and receive a complimentary soft drink or popper.

For our day guests our children's meal selection is \$15 and comes with a complimentary soft drink or popper with ice cream and topping.

All children's meals are available with a choice of fries, salad or vegetables.

Bangers and Mash
Mini Cheeseburgers
Tempura Chicken Nuggets
Mini Steak
Grilled Fish
Kids' Pizza



Save room for dessert

Finishing plates

~

Coconut, Native Apple, Granny Smith Apple Flatbread Cinnamon myrtle sugar, wild rosella parfait	13.5
Mango Cheesecake Macadamia nut and red pepper praline, native passion fruit coulis	15.5
Chocolate and Wild Raspberry Fondant Chocolate marquise, maple crème fraiche, bitter chocolate	14.5
Buderim Ginger Pudding Apricot butterscotch, sugared field berries, vanilla bean cream	13.5
Plum Pannacotta Vanilla syrup bananas, sugar crystal tuille, finger lime curd	14.5
Cheese Board Australian cheeses, fruit, toasted nuts, selection of breads and crackers	29.5

Wine & Dine

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Stoneground pizzas made to order in the woodfired oven—

Stoneground Bread



Classic Baguette

Trio of house made dips, balsamic olive oil

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Garlic Flatbread (gf and vegan option)

House-smoked and confit Tolga Estate black garlic,
flash-fried native saltbush, lemon myrtle aioli

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Cob Loaf

Served warm with your choice of the following butters:

truffled parmesan, seaweed, chili coriander, bush tomato or native pepper

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Atherton Tablelands fresh mozzarella

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baby spinach, bush tomato aioli

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Tandoori Lamb

Tandoori lamb, glazed onions, feta cheese, salt bush, raita

25.5



Small plates



Oysters (6) 32

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Natural with tabasco and finger lime Kilpatrick

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Inkstone Caesar Salad 22.5

Prosciutto, slow poached egg, stoneground bread croutons, shaved parmesan, Inkstone Caesar dressing

Wood-fired Vegetables and Bocconcini 23

Wood fired zucchini, eggplant, paprika scented pimentos, queen olive tapenade, bocconcini, wattle seed and Davidson plum oil

Scampi (gf option) 31.5

Wild Australian scampi, potato blinis, crustacean crème, sea asparagus, scampi caviar, bush lemon oil

Local Charcutiere (gf option) 29

Shaved Parma ham, veal sausage, myrtle cured Proserpine beef, goats cheese, charred brioche, seeded mustard

North Queensland Seafood Terrine (gf option) 29.5

Local prawns, squid, reef fish, baby spinach, fresh dill, bouillabaisse gel, baby cornichons, capper berry relish

Inkstone Vegetable Trio (gf option) 24.5

Pumpkin and native pepper berry pannacotta, torched tomato, bocconcini, macadamia nut, lemon aspen native basil pesto

Main plates



Breast of Duck 41

Char-grilled duck breast, woodfired potato, roasted heirloom carrots, pea puree, port wine jus

Proserpine Beefalo 42.5

Braised beefalo cheek, beefalo fillet, artichoke pave, carrot and Kakadu plum puree, steamed kale, native tomato and pepper berry jus

Vegetable Cassoulet 37.5

Native pepper leaf scented sautéed corn and pearl barley, heirloom potato, tomato ragout, karkalla leaf, stoneground flat bread, truffle parmesan butter

Inkstone Lamb 42

Pepper berry crusted lamb rack, braised lamb belly, white beans, baby spinach, bush apple compote

Sweet Potato Wellington 36

Roasted field mushroom, Warrigal greens, Persian fetta, sweet potato, aspen scented pearl cous cous, roasted parsnip puree, native basil oil

Ink and Stone 43

Crispy skin Bowen coral trout, squid ink linguine, smoked crocodile, Australian bush herb salad, lemon myrtle oil, heirloom tomato, capper berries



Grilled items cooked to your liking with choice of sides

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- Beans, broccolini, bacon, lemon butter
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Mini Steak
Grilled Fish
Kids' Pizza

The art of dining

Tapeo is a Way of Life in Spain, it is a Style of Dining that allows you to Indulge in the Different Flavors and Textures of Food that is ingrained in this native cuisine of Spain.

In pre-19th century Spain tapas were served by posadas, albergues, or bodegas, offering meals and rooms for travelers. Since few innkeepers could write and few travelers read, inns offered their guests a sample of the dishes available, on a “tapa” (the word for pot cover in Spanish).



Taste of authentic Spanish cuisine

Tapas



Tortilla Espanola - <i>Two pieces (gf)</i> Potato and onion omelet	13
Pulpo A La Plancha - <i>120 grams (gf)</i> Barbequed octopus, roasted red pepper sauce	14
Croquetas De Champignon - <i>Three pieces</i> Mushroom croquettes, lemon caper aioli	13
Gambas Al Ajillo - <i>Four pieces</i> Sautéed prawns, confit garlic butter	18.5
Chorizo A La Sidra Con Manzana - <i>Three pieces</i> Cider-glazed chorizo, apple	13.5
Jamón Serrano - <i>80 grams</i> Spanish cured ham, chili rock melon salsa	13.9
Huevos A La Flamenca <i>(gf)</i> Baked eggs, homemade tomato sauce, spanish ham and sausage	12.5
Calamares Fritos - <i>120 grams</i> Salt and pepper calamari, pimento aioli	15.5



ALL DAY

Drinks

EVERY DAY

Wines



ALL DAY

Drinks



Inkflower	16
<i>Ink Gin, elderflower liqueur, cucumber, lime, soda</i>	
Smokey Pineapple	17
<i>Mezcal, bitters, spiced pineapple syrup, triple sec, pineapple juice</i>	
Tim Tam Dreaming	19
<i>Baileys, kahlua, frangelico, cream, honey, nutella, chocolate tim tam</i>	
Vibrant Sunrise	18
<i>Gin, blood orange, agave, lemon, lime, cayenne, thyme</i>	
Simple Dimple	16
<i>Dimple scotch whisky, bitters, lime juice, simple syrup, mint</i>	
Raspberry Delight	16
<i>Vodka, raspberry liqueur, raspberry juice, pink sugar crystals</i>	
Bloody Mary's Mate	18
<i>Tequila, vodka, tomato juice, garden salad, lemon juice, tabasco</i>	
St.Ali Espresso Martini	19
<i>St.Ali espresso vodka, kahlua, crème de cacao, coffee, butterscotch</i>	
Great Barrier Reef	16
<i>Vodka, peach schnapps, blue curacao, gummy shark, seaweed</i>	
Sloe Summer Dayz	17
<i>Mchenry's sloe gin, lychee liqueur, lime, pineapple, fever tree tonic</i>	



Cinderella

10

*apple, pineapple, orange,
grenadine, club soda*

Fruity Mojito

12

raspberries, mint, sugar, soda water, lime

Ocean Blue

10

*blue gummy shark, blue curacao,
lemonade, cranberry juice*

**Tequila
Sunrises
are more
than just
a drink**



Vodka 50ml

Smirnoff <i>Russia</i>	8.5
Beenleigh Cane Cutter <i>Australia - QLD</i>	9
Absolut Elyx <i>Sweden</i>	9
Wild Wombat <i>Australia - NSW</i>	10
Outer Space <i>USA</i>	10
Belvedere <i>Poland</i>	11
Grey Goose <i>France</i>	13
Lawrenny <i>Australia - TAS</i>	13

ALL DAY



Rum 50ml

Bundaberg 8.5
Australia - QLD

Bacardi 8.5
Puerto Rico

Captain Morgan Spiced 9
Jamaica

Appleton Estate 9
Jamaica

Dead Man's Drop Spiced 9
Australia - NSW

Sailor Jerry 9
Caribbean

Kraken Spiced 10
US

Mt.Gay Eclipse 11
Barbados

Ron Zacapa 23yr Old 15
Guatemala

ALL DAY



Gin 50ml

Gordons 8.5
United Kingdom

Tanqueray 9.5
United Kingdom

Bombay 10
United Kingdom

West Winds Cutlass 11
Australia- WA

Ink 11
Australia - NSW

Poltergeist A True Spirit 12
Australia- TAS

Poltergeist Unfiltered 12
Australia- TAS

Hendricks 13
Scotland

Green Ant 14
Australia- SA

Four Pillars Navy Strength 14
Australia - VIC

ALL DAY EVERY DAY



Whiskety 30ml

Jim Beam <i>Kentucky</i>	8.5
Jack Daniels <i>Tennessee</i>	9
Makers Mark <i>Kentucky</i>	9
Wild Turkey <i>Kentucky</i>	10
Jim Beam Signature Blend <i>Kentucky</i>	11

North American Whiskeys

ALL DAY



Whiskety 30ml

Canadian Club 8.5
Canada

Johnnie Walker Red 8.5
Scotland

Jameson 9
Ireland

Crown Royal 10
Canada

Johnnie Walker Black 10
Scotland

Glenfiddich 11
Speyside, UK

Glenmorangie 12
Highland, UK

Glenmorangie 12
Highland, UK

Cragganmore 13
Speyside, UK

Laphroaig 14
Islay, UK

Hibiki Harmony 16
Japan

Dalwhinnie 16
Highland, UK

Lagavulin 18
Islay, UK

ALL DAY



Tequila & Mezcal 50ml

Jose Cuervo Gold	8.5
La Penca Mezcal	8.5
Scorpion Mezcal Reposado	9
Café Patron XO	10
Casamigos Mezcal	12
Eterno Mezcal Anejo	12
Avion Silver	14
Don Julio Blanc	14
Don Julio Repas	16
Don Julio Anjeo	18

**Tequila
& Mezcal
originating
from Mexico**

ALL DAY



Cognac & Brandy 50ml

St Agnes Vs Brandy <i>Australia</i>	8.5
Martell VS <i>France</i>	20
Martell VSOP <i>France</i>	12
St Remy VSOP Brandy <i>France</i>	13
Hennessy VSOP <i>France</i>	15
Courvoisier VSOP <i>France</i>	15
Hennessy XO <i>France</i>	26
Courvoisier XO <i>France</i>	26



Port, Fortified & Sherries 50ml

Tio Pepe Fino Sherry <i>Spain</i>	8
Penfolds Club <i>Australia - NSW</i>	9
Ramos Pinot Late Bottled Vintage Port <i>Portugal</i>	10
Campbells Classic Rutherglen Muscat <i>Australia - NSW</i>	10
Galway Pipe <i>Australia - NSW</i>	12
Campbells "Liquid Gold" Rutherglen Topaque <i>Australia - NSW</i>	12
Penfolds Grandfather <i>Australia - NSW</i>	14



Absinthe

France

12

Agwa

Bolivia

10

\$9
~

Galliano Liquore

Italy

Amaretto

Italy

Aperol

Italy

Grand Marnier

France

Baileys

Ireland

Kahlua

Mexico

Campari

Italy

Malibu

Barbados

Chambord

France

Ouzo

Greece

Cointreau

France

Sambuca

Italy

D.O.M Benedictine

France

Southern Comfort

USA

Drambuie

Scotland

Tia Maria

Italy

Frangelico

Italy

Digestifs & Liqueurs 30ml

ALL DAY



Bottled Beer & Cider

Cascade Light <i>Australia</i>	6.5
XXXX Gold <i>Australia</i>	7.5
Great Northern <i>Australia</i>	8
Carlton Draught <i>Australia</i>	8.5
Pure Blonde <i>Australia</i>	8.5
Corona <i>Mexico</i>	9.5
Peroni <i>Italy</i>	9.5
Budweiser <i>USA</i>	9.5
Asahi <i>Japan</i>	9.5
Sam Adams <i>USA</i>	9.5

ALL DAY



Bottled Beer & Cider

Stone & Wood Pacific Ale 9.5
Australia

Fat Yak Pale Ale 9.5
Australia

Young Henry's Newtowner Pale Ale 10
Australia

Little Creatures Pale Ale 10
Australia

4 Pines Stout 10
Australia

Sleeping Giant IPA 10
Australia

Goose Island IPA 10
USA

Bonamy Apple Cider 9.5
Australia

Fog City Cloudy Cider (500ml) 16
Australia

Bulmers Pear Cider 10
United Kingdom



Water, Soft Drinks & Juice

Mount Franklin Still Water <i>750ml</i>	7.5
Mount Franklin Sparkling Water <i>750ml</i>	8.5
Zico Coconut Water <i>330ml</i>	5
Sparkling Apple Juice <i>275ml</i>	4.5
Postmix <i>Coke, Coke Zero, Diet Coke, Sprite, Lift, Tonic</i>	4
Juice <i>Apple, Pineapple, Orange, Cranberry</i>	4.5
Monster Energy Drink <i>500ml</i>	8

ALL DAY





White



Tai Nui Sauvignon Blanc, <i>Marlborough, New Zealand</i>	9
Shaw + Smith Sauvignon Blanc, <i>Adelaide Hills, South Australia</i>	13
Tar & Roses Pinot Grigio, <i>Strathbogie Ranges, Victoria</i>	11
Thorn-Clarke "Sandpiper" Riesling, <i>Eden Valley, South Australia</i>	10
Snake + Herring "Tough Love" Chardonnay, <i>Margaret River, Western Australia</i>	11.5



Red

~

First Drop "Mother's Milk" Shiraz, <i>Barossa Valley, South Australia</i>	10.5
Two Hands "Gnarly Dudes" Shiraz, <i>Barossa Valley, South Australia</i>	13.5
Amelia Park Cabernet Merlot, <i>Margaret River, Western Australia</i>	9
Mitchell "Sevenhill" Cabernet Sauvignon, <i>Clare Valley, South Australia</i>	13.5
The Pawn Wine Co Pinot Noir, <i>Adelaide Hills, South Australia</i>	11
Bodegas Patrocinio Zinio 200 Tempranillo/Graciano, <i>Rioja, Spain</i>	10.5
Nannup Estate Rolling Hills Malbec, <i>Nannup, Western Australia</i>	11.5



Dessert



The Noble Mud Pie, <i>McLaren Vale, South Australia</i>	10.5
Henschke Noble Rot Gewurztraminer, <i>Lenswood, South Australia</i>	15.5

Varietal



Gotas de Mar Albarino, <i>Rias Baixas, Spain</i>	12.5
Montevecchio Moscato, <i>Heathcote, Victoria</i>	10.5
Whistler "Dry as a Bone" Rose, <i>Barossa Valley, South Australia</i>	11

Sparkling



Thorn-Clarke Brut Cuvee, <i>Eden Valley, South Australia</i>	9.5
Ninth Island Sparkling Rose, <i>NV, Tasmania</i>	11.5
Pipers Brook Vintage, <i>Pipers River, Tasmania</i>	15.5



Vintage Sparkling

2015 Pipers Brook, <i>Pipers River, Tasmania</i>	73
2013 Quartz Reef Methode Traditionnelle, <i>Central Otago, New Zealand</i>	120
2013 Jansz Cuvee, <i>Pipers Brook, Tasmania</i>	92

Non Vintage Sparkling

42 Degrees South Premier Cuvee, <i>Coal River Valley Tasmania</i>	69
Thorn-Clarke Brut Cuvee, <i>Eden Valley, South Australia</i>	50
Ninth Island Sparkling Rose, <i>Pipers Brook, Tasmania</i>	55
Veuve Ambal Vin Mousseaux Blanc de Blancs Brut, <i>Burgundy, France</i>	50
Barringwood Tasmanian Cuvee Methode Traditionnelle, <i>Tasmania</i>	63



Champagne

~

NV Louis Roederer Brut Premier, <i>Reim's, France</i>	165
NV Bollinger Special Cuvee, <i>Ay, France</i>	190
NV Veuve Clicquot, <i>Reim's, France</i>	154
NV Mumm Cordon Rouge, <i>Reim's, France</i>	125

Riesling

~

2017 Thorn-Clarke "Sandpiper", <i>Eden Valley, South Australia</i>	46
2017 Robert Stein Dry, <i>Mudgee, NSW</i>	68
2017 Tamar Ridge, <i>Tamar Valley, Tasmania</i>	60
2017 Mitchell "Watervale", <i>Clare Valley, South Australia</i>	64
2017 Henschke "Peggy's Hills" Riesling, <i>Eden Valley, South Australia</i>	56



Pinot Gris / Grigio

2018 Ninth Island Pinot Grigio, <i>Tamar Valley, Tasmania</i>	60
2017 Mountadam Pinot Gris, <i>Eden Valley, South Australia</i>	58
2017 Dal Zotto Pinot Grigio, <i>King Valley, Victoria</i>	53
2017 Kris Pinot Grigio, <i>Della Venezie Indicazione Geografica Tipica, Italy</i>	62
2017 Tar & Roses Pinot Grigio, <i>Strathbogie Ranges, Victoria</i>	52
2017 Peter Lehmann Hill & Valley Pinot Gris, <i>Eden Valley, South Australia</i>	59



Sauvignon Blanc

2017 Tai Nui Sauvignon Blanc, <i>Hawkes Bay, New Zealand</i>	42
2017 Alta, <i>Adelaide Hills, South Australia</i>	54
2016 Totara, <i>Marlborough, New Zealand</i>	48
2017 Shaw + Smith, <i>Adelaide Hills, South Australia</i>	64
2017 Dog Point Vineyard, <i>Marlborough, New Zealand</i>	72
2016 Leeuwin Estate "Art Series", <i>Margaret River, Western Australia</i>	69



Chardonnay

2017 Snake + Herring "Tough Love", <i>Margaret River, Western Australia</i>	54
2017 Pipers Brook Estate, <i>Pipers River, Tasmania</i>	84
2016 Penny's Hill "The Minimalist", <i>Adelaide Hills, South Australia</i>	78
2016 In Dreams, <i>Yarra Valley, Victoria</i>	62
2016 Rockbare, <i>McLaren Vale, South Australia</i>	59
2016 Silkman, <i>Hunter Valley, New South Wales</i>	74



White Varietal

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2016 Gotas de Mar Albarino, <i>Rias Baixas, Spain</i>	60
2017 Montevecchio Moscato, <i>Heathcote, Victoria</i>	48
2014 Torres Verdeo, <i>Rueda, Spain</i>	55

Pinot Noir

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2017 The Pawn Wine Co Pinot Noir, <i>Adelaide Hills, South Australia</i>	52
2016 Fat Bastard, <i>Languedoc-Roussillon, France</i>	42
2017 Holm Oak, <i>Rowella, Tasmania</i>	75
2017 House of Plantagenet, <i>Mount Barker, Western Australia</i>	69
2017 Sticks, <i>Yarra Valley, Victoria</i>	63



Shiraz



2016 First Drop "Mother's Milk" Shiraz, <i>Barossa Valley, South Australia</i>	52
2017 Two Hands "Gnarly Dudes" Shiraz, <i>Barossa Valley, South Australia</i>	65
2015 Dead Arm, <i>McLaren Vale, South Australia</i>	125
2017 De Bortoli Woodfired, <i>Heathcote, Victoria</i>	58
2017 Best's Great Western Bin 1 Shiraz, <i>Grampians, Victoria</i>	68
2015 The Other Wine Co, <i>McLaren Vale, South Australia</i>	69



Merlot



2016 Villa Maria Private Bin Organic, <i>Hawkes Bay, New Zealand</i>	54
2016 Giant Steps, <i>Yarra Valley, Victoria</i>	69

Cabernet Sauvignon



2012 Brothers in Arms “No 6”, <i>Langhorne Creek, South Australia</i>	59
2015 Rockbare, <i>Coonawarra, South Australia</i>	55
2016 Credaro “Kinship”, <i>Margaret River, Western Australia</i>	64
2016 Thorn-Clarke “Sandpiper”, <i>Barossa Valley, South Australia</i>	45
2010 Mitchell “Sevenhill”, <i>Cabernet Sauvignon. Clare Valley, South Australia</i>	65



Dessert



2017 The Noble Mud Pie, <i>McLaren Vale, South Australia</i>	52
2016 Henschke Noble Rot Gewurztraminer, Lenswood, South Australia	69

Rosé



2017 Whistler "Dry as a Bone" Rose, <i>Barossa Valley, South Australia</i>	54
2017 Peter Lehmann Grenache Rose, <i>Barossa Valley, South Australia</i>	56
2016 Reverie Rose, <i>Pays d'Oc, France</i>	49
2018 Cake Wines, <i>Adelaide Hills, South Australia</i>	56



Red Blends & Varietals

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2014 Bodegas Patrocinio Zinio 200 Tempranillo/Graciano, <i>Rioja, Spain</i>	50
2016 Nannup Estate Rolling Hills Malbec, <i>Nannup, Western Australia</i>	55
2016 Amelia Park Cabernet Merlot, <i>Margaret River, Western Australia</i>	45
2017 Lopez Cristobel Ribera del Duero Roble D.O., <i>Riberia del Duero, Spain</i>	72
2017 La Linea Mencia, <i>Adelaide Hills, South Australia</i>	70
2015 Henschke "Stone Jar" Tempranillo, <i>Eden Valley, South Australia</i>	97
2011 Torres Gran Coronas, <i>Penedes, Spain</i>	68
2010 Conde de Valdemar Rioja Reserva, <i>Rioja, Spain</i>	85
2017 Rising Gamay, <i>Yarra Valley, Victoria</i>	78