

Bistro Wine List

Aperitifs

Pernod, Ricard 12
Traditional French Liqueurs with a distinct Anise flavour.

Lillet Blanc 11
A delicious golden aromatic aperitif made from the Semillon and Sauvignon Blanc from Bordeaux (Alain's home province) mixed with fruity liqueurs.

Lillet Rouge 12
A stronger flavour than the white, with a combination of Bordeaux's Merlot and orange and bitter green apple liqueurs.

Cocktails

Kir Royale 15
A classic Champagne Celebration cocktail made with Crème de Cassis

Espresso Martini 15
Vodka, Crème de Cacao, Espresso

Fruit Tingle 15
Vodka, Blue Curacao, Grenadine topped up with Sprite

Long Island Tea 16
Tequila, Gin, Bacardi, Vodka, Triple Sec topped up with a splash of Coke

Black Russian 16
A delicious blend of Kahlua and Vodka over ice – topped with Coke if desired.

The Rose 17
This delicate pink cocktail was a favourite in 1920's Paris. A delightful combination of Kirsch, Vermouth and raspberry.

Bubbles

Veuve DeVille (FR) 11 42

Yarrabank Cuvee 2012 (Vic) 52

Watershed Blanc de Blanc (methode Champenoise) (WA) 16 69

Alexandre Bonnet Grande Reserve 95

Janisson Fils a Verzenay Champagne Brut (FR) 105

Devaux Champagne NV Brut (FR) 129

White Wine

Carafe (300ml) House White 15

Pierre et Papa Vin Extraordinaire White (FR) 8 35

Chapoutier La Ciboise Blanc Grenache Blanc (FR) 9 38

Ashbrook Estate Semillon (WA) *Vegan friendly 5star winery James Halliday* 38

Bellarmino Dry Riesling (WA) 42

Rosily Vineyard Semillon (WA) 38

Wills Domaine Semillon Sauvignon Blanc 10 42

Miles from Nowhere Chardonnay (WA) 39

Xanadu DJL Chardonnay (WA) 10 45

Watershed Senses Chardonnay (WA) 50

Val de Garrigue La petite Polissone Burgundy (FR) 13 62

Domaine Barraud Pouilly-Fuisse Vieilles Vignes (FR) 90

Potel Aviron Pouilly-Fuisse Vieilles Vignes (FR) 95

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Rosé

Charles Melton Rose of Virginia (SA)		38
Chateau les Crostes Cuvee Traditionelle Rose	15	50

Red Wines

Carafe (300ml) House Red		15
Pierre et Papa Vin Extraordinaire Rouge	10	38
Kalleske Clarry's Red		55
Te Kairanga Estate Pinot Noir, Martinborough (NZ)	14	68
Vaulicheres Bourgogne Pinot Noir (FR)		85
Chateau La Haute Brande Bordeaux Superior (FR)	11	41
Lake Breeze Bernoota Shiraz/Cabernet (SA)	12	50
Bowen Estate Cabernet Sauvignon Coonawarra (SA)	14	66
Bergerie du Capucin Dame Jeanne Rouge (FR)		66
Charles Melton The Kirche Shiraz (SA)		75
Domaine Raspail-Ay 2012 Gigondas, Southern Rhone (FR)		110
Chateau Haut Bages Liberal Pauillac 5éme Cru Classé 2011 (FR)		179

Beer, Cider, Soft drinks

Heineken		10
James Squire 150 Lashes Pale Ale		10
Corona		11
Kronenbourg 1664		10
Little Creatures Rogers		9
Somersby Apple Cider		8
Monteith's Crushed Apple Cider		10
Lemon Lime and Bitters		7
Coke, Diet Coke, Sprite, Fanta, Ginger Beer		5
San Pellegrino Limonata, Aranciata		5

Dessert Wine

Mt Horrocks Cordon Cut Riesling (375ml) 4½ stars Tony Love	10	50
De Bortoli Noble One Botrytis Semillon	16	80
2011 Tim Adams Riesling Clare Valley Botrytis (375ml)		55

After Dinner

Penfolds Grandfather Rare Tawny Port		12
Cognac VSOP		15
Cognac XO		34
Frangelico, Drambuie, Bailey's, Cointreau		14

Dessert Coffees

Irish Coffee		16
Sweetened coffee served on Whiskey and topped with cream		
Affogato with Frangelico		16
Scoop of Vanilla icecream drowned in a shot of Espresso topped with Frangelico Liquor		