

wines

We buy all of our wines directly from the smaller wineries around regional NSW. Many of the wines are only available from the cellar door. If you have any questions please don't hesitate to ask our chef Brian for any details or information.

sparkling

glass bottle

leopardwood reserve NV cuvee

6 26

A sparkling white from **Yarran** in the Riverina district of southern NSW. A fresh & clean bubbly with hints of melon & peach. Great as a pre dinner drink, or with our grapevine graze plates.

Cassegrain NV Chardonnay Pinot Noir

34

from an award winning **Port Macquarie** vineyard, using traditional method bottle fermentation. Fresh lemon, lime & citrus aromas and a refreshing palate of lemon & apple fruit flavours with light bubbles that fill the mouth. A premium sparkling white for any occasion.

peterson house 'pink blush' piccolo (200ml)

9.5

The wine has an enchanting pale pink colour with fresh fruity aromas. It displays sweetness on the mid palate and clean fresh finish. Share it with a friend or keep it to yourself for a generous pre dinner drink.

rose

frog rock `09 rosé

6 30

A Mudgee wine made from 100% merlot grapes, with an attractive salmon pink colour, 'cherry lolly' aroma and a clean flavour with a residual hint of sweetness. Enjoy as a pre dinner drink, with grapevine graze plates or pizzas to share.

white wine

Glass	Bottle
180ml	750ml

Frog Rock semillion sauvignon blanc `09

7	26
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From **Mudgee**. This is vibrant wine with characteristics of citrus lemon sorbet , a generous mid palate flavour, leading to a crisp lively finish. Great with our seafood dishes or chicken breast.

Richfield Estate Chardonnay `08

7	27.5
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From Tenterfield, grown in granite rich soil at 740m elevation. Tropical peach flavours with a lingering soft creamy finish. Enjoy this Premium chardonnay with our Linguine with prawns, or any of our seafood dishes, especially the stronger varieties of fish such as Salmon or Swordfish.

Melville Hill verdellho '09

7	28.5
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From **Tamworth**, an approachable Verdelho with subtle melon flavours with tropical hints, and a lingering finish. A great partner to white fish, including snapper or barramundi, or tomato dishes such as gnocchi with salami, onion & chilli.

Printhe sauvignon blanc `10

7	29
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From **orange**. This wine has lifted passionfruit, gooseberry and lychee aromas and a complex palate of tropical flavours with herbaceous undertones. An ideal accompaniment to our graze plates, garlic prawns or gnocchi with blue cheese & walnuts.

Logan 'weemala' pinot gris `09

30

'Weemala' is the name of the logan vineyard in **Mudgee**, and is the aboriginal word for 'good view'. White gold in colour, with aromas of fresh pear, mandarin & nuts, with spicy quince & peach flavours before a long, lemony finish. A fresh, palate cleansing wine to accompany some of our rich Italian flavours such as mushroom risotto & blue cheese gnocchi.

Glenhoya reisling `06

34

This vineyard is only a 5 minute drive from the restaurant, and this wine is something that **Armidale** can be proud of. Medium bodied, with jammy hints of strawberry and a mild but lingering finish. A great food wine, particularly with spicier foods such as our gnocchi with salami or risotto with prawns.

Merilba estate chardonnay `05

31

Another **New England** wine, showing fresh citrus, peach & lychee characters on the nose. It is matched by a rich consistent palate showing well integrated acidity. Great before dinner, but equally good with our chicken breast or stronger varieties of fish.

Mihi Creek sauvignon blanc `10

34

This wine is from a 4.5 acre boutique vineyard in New England that was planted in 2003. A fine example of their wine, showing lovely pineapple and fresh citrus characters with a hint of herbaceousness.

David Hook pinot grigio `09

36

This Italian version of pinot gris, this wine is green with yellow & gold tinges. It has a sweet aroma of melon & tangerines with a touch of spice & flint. The wine is well balanced between fruitness & acidity. The flavour is complex, crisp & lively.

Cassagrain 'edition noir' three tier `08

33

An exciting blend of Verdelho, chardonnay & viognier made in Port Macquarie using fruit from **Orange, Tumbarumba & the Hunter Valley** respectively. A complex blend of fruit characters, with a rich & full mouth feel balanced with clean crisp acidity. A unique and interesting premium blend. Great with white fish, or any delicate flavours.

red

	Glass 180ml	Bottle 750ml
Cassegrain 'Q' cabernet merlot `08	7	26

This wine has aromas of berries and blackcurrants but it has spicy characters and a soft elegant palate. From **Port Macquarie**, Cassegrain have an excellent reputation for wine making and for both growing and sourcing quality grapes from around our region. Drink this with tomato based pasta or red meats, especially lamb.

Frog Rock shiraz `09	7	28.5
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From Mudgee, this wine displays varietal characters of pepper & spice, lifted berry fruit with fine tannin structure and length of flavour. A wine made to drink now with your favourite meat or pasta dish.

Logan 'Apple Tree Flat' Merlot `10	7	28
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Apple tree flat is a little town nestled along side the Cudgegong River, it's not actually named after apple trees but native apple gums. Perfect for growing grapes. Vines of merlot have given this wine a dusty cherry aroma and flavours of raspberry, blackcurrant & chocolate. We drink this with pizza and pasta, or with our graze plates, or veal scallopine.

Printhie 'mountain range' cabernet sauvignon `09	7	28
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An approachable cool climate cabernet from this award winning vineyard in **Orange**, dubbed 'wines with altitude' With a well balanced fruit structure & medium finish, a wine to suit most foods.

Little's shiraz cabernet merlot `03		30
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From **Pokolbin**, a distinctive three way blend from this excellent Hunter Valley Vineyard. A medium bodied style with some lifted cherry & mulberry flavours with some spice. The Merlot adds some velvety texture to a palate which finishes with dry fine tannins. Great with pasta, or with subtle red meat dishes such as our veal scallopine or lamb sausages.

Thunder Ridge merlot `09

33

From just outside Armidale near blue hole, this wine has aromas of ripe black cherries and plum. The palate delivers concentrated flavours of mulberry, spices and subtle oak with a smooth lingering fruity finish.

Cassegrain 'edition noir' Pinot Noir `08

32

Wines released under the 'edition noir' label are selected for their individual characteristics and quality. They must be full flavoured, yet soft and elegant in their structure. This pinot has complex aromas of raspberries & blackberries with a hint of vanilla from the French Oak. A classic example of the winery from a great winemaker.

Topper's Mountain Temperanillo `09

38

This famous Spanish grape has produced an approachable, easy drinking wine from Tenterfield that is full of class! aromas of blackcurrant are entwined with mouth-watering cloves & spice which linger on a long, smooth but firm tannin palate.

david hook 'hunter valley' barbera `09

38

If you've never had barbera before, this should be the first one you try. From a multi award winning wine maker using **hunter valley** fruit, a delectably smooth yet medium bodied savoury wine. A superb match for much of our food, and one of the finest wines we've come across.

Glenhoya shiraz `05

35

The grapes were grown in the cool climate of **Armidale**. The fruit has been hand tendered and hand picked producing a lovely wine with great structure & length. The palate displays a wonderful combination of berries, red summer fruits & aniseed with a nose showing intense mocha and sweet black forest fruits. Perfect with New England Beef or Lamb.

Merilba Estate Cabernet Sauvignon '07

35

Merilba Estate in **Kingstown** normally produce the New England Australia region's flagship cabernet each year, and this vintage was no exception. Deep purple in colour, with a very approachable, but highly complex palate. A versatile wine for most foods, but exceptional with our homemade lamb sausages.