

WINE LIST & BEVERAGES MENU 2016

Enjoy flexible and competitive pricing on our drinks packages or offer drinks by consumption

Red, White & Champagne

Prices for consumption inc. GST

Skuttlebutt 2014 Sauvignon Blanc Semillon, Margaret River WA \$23.00



90 points - Campbell Mattinson for Winefront



91 points - James Halliday Australian Wine Companion 2016

Lifted aromatics of grapefruit and nashi pear are in harmony with the beautiful stone fruit characters of a warmer vintage. On the palate lime and citrus from the semillon are complemented by distinct passionfruit and rambutan, finishing with great volume and a delicious fruit sweetness.

Rocky Gully 2014 Organic Riesling , Franklin River WA \$25.00

This is an extremely approachable Riesling, with layers of ripe and juicy citrus fruit really jumping out of the glass. The palate builds as it goes, with vibrant lemons and limes balanced by minerals, spice and brisk acidity. Seriously delicious stuff.

The **Rocky Gully** label belongs to **Frankland Estate** - one of the leading producers in the Frankland River region. Family owned and operated since 1988, Frankland Estate put a major emphasis on *organic grown* fruit that reflects its terroir rather than the hand of the winemaker. Their wines are distinctly elegant and 'old world' in style, and their **2014 Riesling** is a great example of what they're all about.

Mount Vernon 2012 Pinot Gris, Marlborough NZ \$25.00

Winner of Air New Zealand's Wine Awards 2012, this is made for summer and an excellent food wine. Medium to dry finish with well rounded textural qualities and aftertaste of tropical fruits, ripe pear, a touch of honeysuckle and spice. Nosing reveals scents of some ripe pear, tropical fruits, a touch of musk and spice.

Monmousseau NV Brut Etoile, Loire Valley FR \$25.00

A real crowd-pleaser! This non-vintage champagne from renowned winemaker Monmousseau, opens with notes of freshly cut apples, driven by slightly toasted honey notes and hazelnuts. Framed by a good line of acidity the palate has depth and character. 100% chenin blanc aged for 3 years on lees.

Lamberti Prosecco NV Veneto IT \$25.00

Floral aromas with peach and tropical fruit notes mark this delicious Prosecco. Lively and effervescent, the palate is clean and crisp with balanced acidity and a lingering finish. The fruit is sourced from the best hillside vineyards across Treviso in the Veneto. Grapes are harvested slightly before full maturation to preserve acidity.

Red Wines

Skuttlebutt 2013 Cabernet Shiraz, Margaret River WA \$23.00



90 points - James Halliday Australian Wine Companion 2016

Dark crimson in colour with enticing scents of soft red fruits, liquorice, mocha and sweet spices. The palate is a bold offering poached dark-fleshed plums, mulberries, redcurrants and blueberries. Fine and chalky fruit tannins impart a gentle grip to finish.

Rob Dolan 2012 True Colours Pinot Noir, Yarra Valley VIC \$25.00

Bright cherry red with aromas of dark berries, plums and spice; dark cherry, silky tannins and a lingering finish.

"...This is the way to make a quaffing pinot noir. Bright-enough fruit, well strung tannin, light in flavour overall and yet not in anyway lacking. It tastes of strawberry, gum leaves, some rubbery reduction/complexity, and spice. More about fruit and feel than tang. Light at first but it builds....90+ points". Campbell Mattinson, Winefront

Magpie Estate 2011 The Schnell Shiraz Grenache, Barossa Valley SA \$25.00

This is the tenth release of 'The Schnell'. The grapes come from 6 different growers in the Barossa Valley. The wine is a juicy, vibrant and hugely appealing style. Aged 10 months in oak, deep in colour with warm berry fruits on a vibrant nose with spice and a touch of oak. It's full bodied with a lovely rich texture. Vibrant berry and cherry fruit with lots of spice and some meaty savoury notes. The liquorice and creamy integrated oak character make this one really voluptuous.

Beers, Cider & Soft Drinks

All prices inc. GST



Asahi \$7.00

Nastro Azzuro Peroni \$7.00

Coopers Pale Ale \$7.00

Sommersby Cider \$7.00

Coopers Mild Ale (mid) \$5.50

Out & About Pale Ale \$7.50

The Mayne Thing Golden Ale \$7.50

Liquidamber Amber Ale \$7.50

3 Quarter Time Session Ale \$6.00

375mL Bundaberg sparkling varieties (lemon lime bitters, ginger beer, blood orange) \$4.00

350mL Golden Circle orange and apple juice \$4.00

600mL Pepsi, Lemonade & Solo \$4.00

350mL Schweppes Sparkling Mineral water \$4.00

600mL Nu Pure spring water \$2.50

Drink Packages or Drinks by Consumption

- 🕒 Minimum booking 30 people
- 🕒 Package prices include GST, glassware, ice & ice buckets, eskys and tables w. linen for standard bar & glassware
- 🕒 Glassware and hire requirements for drinks by consumption will be charged accordingly – prices for alcohol and soft drinks as marked above
- 🕒 Both packages & consumption must be accompanied by Art of Catering food and service staff – charged at \$35.00 per hour or \$38.00 before or after 7am/pm and on weekends

Drink Packages

Standard drinks package

Includes standard beers (\$7.00), wines (\$23.00) and champagne (\$25.00) plus still or sparkling water, orange juice, lemonade, Pepsi & ginger beer

1 hour package	\$16.50
2 hour package	\$24.50
3 hour package	\$32.50

Boutique drinks package

Includes Newstead Brewing Co. beers plus any wines or soft drinks of your choice

1 hour package	\$18.50
2 hour package	\$26.50
3 hour package	\$34.50