

beverage menu

beers

corona • heineken • steinlager • peroni • guinness • james squires pilsner stella artois	\$7.50
james squires amber ale • crown boags • premium hahn premium • cascade premium	
coopers sparkling • coopers pale ale • coopers dark	\$6.50
blue tongue alcoholic ginger beer • blue tongue lager • pure blond • new	
vb • toohey's extra dry • toohey's old • carlton cold	\$5.50
hahn premium light • cascade premium light • boags premium light • coopers light	\$4.50
strongbow – sweet • dry • draught	\$6.00

malts, cognacs & armagnacs

hennessy cognac vsop & vs • remy martin cognac vsop • chabot armagnac	
talisker scotch whisky • glenfiddich scotch • cardhu malt whisky	\$10.50
hennessy cognac xo	\$24.00

vermouths & aperitifs

cinzano bianco • cinzano rosso • cinzano extra dry • pernod • pimms • campari	\$7.50
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spirits

napoleon brandy • chateau tanunda brandy • seagram's gin • gordon dry gin • bombay sapphire	
bacardi & bundaberg rum • captain morgan dark rum • smirnoff vodka • johnnie walker red	
jameson irish whisky • mcallums scotch whisky • j&b rare scotch whisky • jameson irish whisky	
canadian club • ballantine scotch whisky • jim beam • jim beam choice • jack daniels • malibu	
cougar bourbon • southern comfort • sierra tequila • absolut kurant, vanilla, mandarin, citron	
stoli vodka	\$7.50

premium spirits

wild turkey bourbon • tanqueray gin • tequila cuervo especial • tequila sauza	
johnnie walker black • tullamore dew irish whisky • dimple haig 15yr • bundaberg op rum	\$8.50

liqueurs • schnapps

akropolis ouzo • baileys irish cream • chartreuse yellow • chartreuse green • cointreau	
dom benedictine • drambuie • frangelico • galliano amaretto • galliano liqueur	
galliano sambuca black & white • glayva scotch liqueur • grand marnier • irish mist	
kahlua • lochan ora • sheridan • tia maria	\$8.00
de kuyper butterscotch, peach & apple	\$7.50

cocktails

black russian - vodka, kahlua and finished with coca cola	\$13.00
bloody mary - vodka, worcestershire sauce, tobasco, tomato juice and salt & pepper	\$11.00
cosmopolitan - vodka, grand marnier, cranberry juice with fresh lime juice	\$12.00
daiquiries - mango or strawberries, bacardi & fruit liqueur	\$12.00
illusion - midori, triple sec, malibu and pineapple juice	\$15.00
long island ice tea - bacardi, vodka, gin, triple sec, tequilla, fresh lemon juice and coca cola	\$19.00
martini - gin & cinzano extra dry	\$12.00
margarita - tequila, cointreau & lemon juice	\$13.00

soft drinks

coca-cola • lemonade • lemon squash • diet coke	\$4.00
fruit juice - orange • pineapple • apple • cranberry • tomato	\$4.25
sparkling and still mineral water san benedetto	\$7.50

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wines by the glass

james estate sparkling cuvee	\$8.50
2008 arrowfield sophie's bridge sauvignon blanc	\$9.00
2009 david hook the gorge pinot grigio	\$9.50
2006 briar ridge early harvest semillon	\$9.00
2008 macquariedale chardonnay	\$9.50
2008 oakvale hunter valley shiraz	\$10.00
2005 vinder estate merlot	\$12.00
2006 saddlers creek bluegrass cabernet sauvignon	\$14.00
2008 kelman estate rose	\$9.50

sparkling wines

beyond broke sparkling semillon	\$36.50
james estate sparkling cuvee	\$34.00
janz n/v sparkling cuvee	\$57.00
piper heidsieck cuvée brut	\$135.00
veuve clicquot non vintage / vintage	\$140.00 / \$185.00
morris sparkling shiraz durif	\$44.00
chandon sparkling shiraz pinot	\$59.00
andrew garrett n/v sparkling burgundy	\$36.00

hunter fruit driven whites and blends

2008 mcguigans pinot grigio	\$35.00
rich fruit flavours deliver a warm mouth feel, delicate with hints of passionfruit and pear.	
2009 david hook the gorge sauvignon blanc	\$49.00
intensely flavoured grapes have made a wine which has zesty bouquet, fresh clean flavours and mineral finish	
2008 arrowfield sophie's bridge sauvignon blanc cowra nsw & hunter valley	\$32.00
medium bodied blend of sauvignon blanc with zesty passion fruit aromas & tropical fruit flavors. perfect accompaniment to seafood, antipasto & pasta dishes.	
2008 margan verdelho	\$41.00
aromas of spicy green apple & tropical fruits combine to create this richly textured wine. sensational with spicy tappas, seafood & light pastas.	
2009 oakvale block 37 verdelho	\$38.00
lifted floral aromas with intense tropical fruit flavours blend to create a fleshy texture. try this with our zesty king prawns or our scallops.	
2006 pokolbin estate riesling	\$39.00
the only riesling grown in the hunter valley, it is displaying classic lime & floral aromas with a soft acidity wonderful with seafood and spicy dishes.	
2009 david hook the gorge pinot grigio	\$41.00
lively balance of the fruity sweet aromas of melons & tangerines with a touch of spice & flint this fashionable variety is ideal with spicy dishes.	


hunter semillon

2004 mcwilliams mt pleasant elizabeth semillon	\$42.00
a soft & delicate palate featuring lime fruit & vanilla flavours that match perfectly with scallops, prawns & spicy noodles.	
2006 terrace vale old vine semillon	\$38.00
lemon & lime bouquet followed by a full bodied mouth feel along with a toasty nuttiness developed with age. great with shellfish.	
2006 briar ridge early harvest semillon	\$36.00
lingering aromas & flavours of citrus lemon & tropical fruit with a crisp acidic finish.	
2008 margan semillon	\$41.00
typical citrus & green apple flavours, with lingering delicate acids. enjoy this wine with smoked salmon, antipasto, spicy chicken.	
2007 mistletoe silvereve semillon	\$31.00
with aromas of tropical fruit, green apples & citrus this wine is a lighter variation to the style. wonderful with seafood, spicy dishes including pastas.	
2007 glenguin 'old broke block' semillon	\$33.00
light citrus fruit characters with slight passionfruit aromas low in alcohol. ideal with spicy prawns, scallops & chicken.	
2003 allandale winery semillon	\$62.00
carefully aged for 5 years this wine has retained limey/citrus flavours from its youth, which dominates the palate with toast honey characters.	
2003 tyrrells hvd semillon	\$90.00
a classic hunter valley semillon showing a tightly structured palate with considerable length and breadth of citrus fruit flavours.	

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hunter chardonnay	
2008 rothvale lightly oak chardonnay	\$37.00
ripe banana & tropical fruit aromas are enhanced by the sweet luscious spicy vanilla & coconut flavours from the oak. a fantastic companion to salmon, spicy prawn & scallop dishes.	
2007 briar ridge rockpile chardonnay	\$43.00
soft textured yet rich stone fruit flavours with a delicate oak complexity. enjoy this wine with flavorsome white meats & seafood dishes.	
2006 scarborough yellow label chardonnay	\$44.00
the wine is fermented and matured in both new and aged french oak. showing good melon and butterscotch characters on the nose, with a full round and rich palate.	
2008 macquariedale chardonnay	\$35.00
(organic) the wine shows a crisp, clean and long palate with a well developed tropical fruit bouquet. minimal french oak	
2008 nightingale unwooded chardonnay	\$40.00
tropical fruity flavours dominate this wine which make it perfect to enjoy with light pastas, seafood & light meats.	
2008 arrowfield sophie's bridge chardonnay	\$32.00
lifted tropical fruit, fig & peach aromas with subtle vanillin characters that match perfectly with spicy tapas, smoked salmon, pasta or chicken dishes.	
2006 kelman estate chardonnay	\$39.00
delicate aromas of lychee with hints of nutmeg like oak with a soft but full palate while remaining dry	
hunter shiraz	
2000 wyndham estate regional shiraz	\$59.00
a complex array of berry, spice and earthy characters. full fruit flavours are supported by soft oak tannins. sensational with beef or lamb.	
2004 mcwilliams rosehill shiraz	\$66.00
an excellent balance between oak sweet cherry & black fruit flavours with a persistent savoury finish this is a perfect match for spicy quail & lamb.	
2007 rothvale luke shiraz	\$49.00
sweet mulberry, raspberry & currant fruit aromas followed by savoury peppery cherry & liquorice characters. great with any hearty beef or lamb dish.	
2008 oakvale hunter valley shiraz	\$39.00
peppered spice characters overlaid with elegant black currant & earthy tones. most enjoyable with lamb, beef, spicy pasta & pizza.	
2006 mistletoe shiraz	\$39.00
plummy fruit flavours with hints of vanilla, black pepper & earthy characters. try this shiraz with bbq red meats or tomato based pasta.	
2007 allandale matthew shiraz	\$39.00
rich berry/plum flavours balanced with new coconut/vanillin american oak with a long palate.	
2006 arrowfield sophie's bridge shiraz	\$32.00
dark cherry & plum aromas with hints of spice & leather combine to create soft supple savoury flavours to match	
2006 margan shiraz	\$49.00
rich palate with berries, spice & hint of hunter earth. smooth tannins & great with rare beef.	
2003 polin & polin calf pen shiraz	\$41.00
grapes grown on mistletoe lane. the wine has a rich, fruity palate with a hint of berries and tannin and a soft, smooth finish.	
cabernet sauvignon / merlot	
2006 saddlers creek bluegrass cabernet sauvignon langhorne creek & hunter	\$53.00
scents of cedary oak & vanilla coffee beans round off flavours of ripe plums and dark chocolate. best enjoyed with game and beef although can also be enjoyed with chicken, fish & pastas.	
2007 nightingale cabernet sauvignon hunter	\$42.00
this wine displays a complex bouquet with an elegance of ripe berry characters & a hint of mint. perfect with pork, spicy lamb or bbq beef.	
2006 arrowfield sophie's bridge cabernet merlot	\$32.00
mint, blackcurrant and cinnamon aromas combine with dark cherry, blackberry & soft oak to give this wine its depth of flavour. ideal accompaniment to red meats, tomato pastas & savoury cheeses.	
2003 tintilla estate justine merlot	\$54.00
violets, plums, blackcurrant & spicy french oak characters combine to create this wine that is fantastic with spicy beef, pork & pasta.	
2005 vinden estate merlot	\$49.00
cherry, plum fruit & subtle oak flavours combine to create a typical smooth savoury finish. perfect as a pre-dinner drink or with pastas, pizza & red meat dishes.	

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hunter light reds and blends	
2007 scarborough pinot noir	\$48.00
medium bodied, soft yet firm with lingering sweet berry sensations combine well with spicy lamb and game dishes including duck.	
2008 mistletoe "the rose" rose	\$33.00
(shiraz) red berry flavours follow floral & turkish delight aromas that make this wine perfect as a pre-dinner drink & exceptional with pasta dishes & pizza.	
2007 tintilla rosato di jupiter rose	\$42.00
(sangiovese) berry fruit flavours reminiscent of cranberries with a brilliance in colour to match perfectly with pizza, pastas & bbq meats.	
2004 keith tullocks forres blend hunter	\$49.00
(84%cabernet) blackcurrant & red-berry multi layered flavours combine with a chocolate richness while french oak adds a subtle vanilla & cinnamon spice. this full bodied blend is exceptional with quail, spicy lamb, beef, pastas and best of all chocolate.	
2008 kelman rose	\$38.00
aromatic and fruity, this rose is refreshing and bursting with berry flavours.	
national & international	
2005 brokenwood viognier beechworth	\$42.50
lifted apricot & blossom characters combine with white pear flavours to create a lingering fullness & richness. will accompany seafood, pastas & any chicken or light meat dishes.	
2008 ranui sauvignon blanc marlborough,	\$51.00
classic marlborough region sauvignon blanc.	
2007 trout valley pinot noir – nelson new zealand	\$54.00
good depth of character s. a lighter style of pinot made for enjoyable drinking with a rood mouth feel and a delicate finsh	
2006 tyrrells shiraz mourvedre	\$90.00
dark in colour with a strong perdumed nose and a big rich barossa palate.	
2007 tyrrells heathcote shiraz	\$41.00
medium bodied with soft, vibrant purple hues.. typical white pepper and spice aromas that are characteristic of this region. The palate shows great length of fruit with a great acid structure and minimal oak intervention.	

restaurant

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