



shoya fully licensed
melbourne nouvelle wafū cuisine

We are delighted to present to you the

Shoya Wine List

Whilst Traditional Japanese Cuisine has not customarily been matched with wine, Master Chef Shigeo Nonaka's innovative *Nouvelle Wafu* cuisine, which explores the culinary boundaries of Japanese and European traditions, requires a selection of wines that compliments the subtlety and intricacy of the dishes created.

The wines chosen display pure and delicate fruit flavour in each varietal spectrum, as well as excellent balance, and particular care has been taken to ensure they match well with the complex cuisine.

In keeping with Shoya's inventive style, our constantly evolving wine list will feature only wines of the highest quality, including iconic as well as boutique wines, all selected for their respective harmony with the various elements of Chef Shigeo's cuisine.

The wines are arranged by grape variety, featuring their most renowned regions. We have included suggestions for each wine style's best-suited dishes.

To further enhance your enjoyment, wines are served in elegant and stylish Riedel 'O' Series Wine Tumblers and Stemware.

Wines and Sakes are on the front or alternatively, located at the back are our other beverages that may inspire; cocktails, beers, whiskies and non-alcoholic drinks are on offer

As with all extensive drink lists, the items, prices and/or vintages may differ, If in doubt or need assistance, please feel free to speak to us



SAKE & SHOCHU

What is SAKE?

SAKE is called as Rice Wine of Japan, going through the process of rice milling, steaming, Koji making, yeast starter, mashing, pressing, filtration, pasteurization, and then aging. The crucial elements involved in brewing sake are water, rice, technical skill, yeast, land and weather. Therefore, the quality of rice and water determines the final quality of SAKE.

Some mill and throw away 40 to 60 % of the quality rice to get very fine core part as the major part of ingredient, others use mountain water and special techniques with homemade Koji and yeast starter to make differences.

The alcoholic content is 14-16%, so it is very similar to the one of wine but without all the preservatives that wine uses during the production process.

We recommend chilled SAKES for Sashimi and our entrees before enjoying warm SAKE for our Tempura, Wagyu and other main dishes.

What is SHOCHU?

SHOCHU is Japan's other indigenous alcoholic beverage, but unlike sake, SHOCHU is distilled. It is also made from one of several raw materials, such as barley, potatoes, corn, and even from chestnuts, raw sugar, citrus fruits, whatever people are willing to try to make with. You can enjoy some of the unique ingredients and flavours at SHOYA.

The alcoholic content is usually 25%, although sometimes it can be as high as 40% or more. Some can be enjoyed best on the rock, others with hot or cold water with a slice of lemon, a sour plum, etc. Find out the suitable way for you to enjoy with or without your meal.

All SAKE and SHOCHU are carefully selected from all over Japan by our owner-master-chef Shigeo Nonaka to amuse and please you with the beautiful match with any of the traditional and creative dishes he presents in SHOYA. Some bottles of our SAKE are hard to get even in Japan and those empty bottles have special value and price to some of the collectors. You can purchase the whole bottle to keep with your name tag on, to enjoy upon your next visit to SHOYA.

If in doubt or if there are any questions please feel free to ask us...

Wines by the Glass *150ml unless specified*

Vintage Glass

WHITES

Jansz Premium Cuvée - Pipers Brook, TAS	100ml	NV	\$12
Moët & Chandon Brut - Épernay, Champagne	100ml	NV	\$25
M.Chapoutier 'Schieferkopf' Riesling - Baden, Germany		2014	\$11
Leeuwin Estate 'Art Series' Riesling - Margaret River, WA		2016	\$12
Heirloom Pinot Grigio - Adelaide Hill, SA		2016	\$10
Nautilus Sauvignon Blanc - Marlborough, New Zealand		2016	\$11
Deviation Road Sauvignon Blanc - Adelaide Hills, SA		2016	\$10
Domaine William Fèvre - Chablis, France		2015	\$15
Bass Phillip Estate Chardonnay - South Gippsland, VIC		2015	\$24
Rockford Alicante Bouchet Rosé - Barossa Valley, SA		2017	\$11
Dunes & Greene Moscato 'Split pick' Sparkling Rosé - Eden Valley, SA	100ml	NV	\$ 9

REDS

Kooyong Massale Pinot Noir - Mornington Peninsula, VIC		2016	\$13
Gérard Bertrand Reserve Speciale Pinot Noir - Languedoc-Roussillon, France		2015	\$17
Dandelion Vineyards 'Lioness of McLaren' Shiraz - McLaren Vale, SA		2014	\$11
Fairbank Syrah - Sutton Grange, VIC		2016	\$11
Penfolds 389 Cabernet Shiraz - Multi-regional, SA		2012	\$36
Bowen Estate Cabernet Sauvignon - Coonawarra, SA		2015	\$12
Rockford 'Moppa Springs' Grenache, Mataro, Shiraz - Barossa Valley, SA		2013	\$15

DESSERT

Margan Botrytis Semillon - Hunter Valley, NSW	60ml	2009	\$12
---	------	------	------

Note- We use the *Le Verre de Vin wine preservation system* to provide optimal serving quality after the wine is opened, for your tasting pleasure there are also many digestives and whiskies on the back pages.

Reserve Wines

We have gathered a selection of some of the finest reserve wines available, for the most special of occasions. Each is a paragon of quality in their respective class and would make for a truly remarkable wine experience.

	Vintage	Bottle
Giaconda Aeolia Roussanne - Beechworth, Vic	2008	\$140
Leeuwin Estate Art Series Chardonnay - Margaret River, WA	2010	\$170
Domaine Roux-Père & Fils Puligny-Montrachet - Côte-d'Or, France	2008	\$185
Bindi 'Original Vineyard' Pinot Noir - Macedon Ranges, VIC	2015	\$166
Domain Guyon 'Les Brûlées' Vosne Romanée 1er Cru - Côte de Nuits, France	2009	\$280
Henschke 'Mount Edelstone' Shiraz - Eden Valley, SA	2012	\$190
Rockford Basket Press Shiraz - Barossa Valley, SA	2012	\$185
Rockford Basket Press Shiraz - Barossa Valley, SA	2011	\$175
Rockford Basket Press Shiraz - Barossa Valley, SA	2008	\$190
Rockford Basket Press Shiraz - Barossa Valley, SA	2005	\$220
Rockford Basket Press Shiraz - Barossa Valley, SA	2002	\$240
Penfolds RWT - Barossa Valley, SA	2008	\$300
Penfolds St. Henri - Barossa Valley, SA	2001	\$240
Penfolds St. Henri - Barossa Valley, SA	1992	\$260
Wolf Blass Black Label Shiraz, Cabernet, Malbec - Barossa Valley, McLaren Vale, SA	2006	\$195
Dalwhinnie 'Eagle' Shiraz - Pyrenees, VIC	2000	\$350
Penfolds 'Bin 389' Cabernet Shiraz - Regional Blend, SA	2012	\$160
Penfolds 'Bin 389' Cabernet Shiraz - Regional Blend, SA	2005	\$175
Penfolds 'Bin 389' Cabernet Shiraz - Regional Blend, SA	2002	\$205
Penfolds 'Bin 389' Cabernet Shiraz - Regional Blend, SA	1998	\$240
Penfolds 'Bin 389' Cabernet Shiraz - Regional Blend, SA	1994	\$225

Dalwhinnie Cabernet Sauvignon- Pyrenees, VIC	2000	\$120
Rockford 'Rifle Range' - Barossa Valley, SA	2005	\$120
Parker 'First Growth' Cabernet Sauvignon - Coonawarra, SA	1998	\$198
Hollick 'Ravenswood' Cabernet Sauvignon - Coonawarra, SA	2000	\$180
Hollick 'Ravenswood' Cabernet Sauvignon - Coonawarra, SA	2010	\$140
Château Pontoise Cabarrus - Haut Merdoc, France	2013	\$100
Château La Graves Figear - St Emilion, France	2007	\$160
Les Tourelles de Longueville - Pauillac, France	2004	\$195
Clos Fourtet - St Emilion, France	2007	\$256
Château de Fargues 'Lur Saluces' - Sauternes, France	1990	\$390

Reserve Wines en Magnum (All 1.5 Lt unless stated)

	Vintage	Bottle
Billecart-Salmon Rosé - Mareuil-sur-Aÿ, France	NV	\$520
Laurent Perrier Rosé - Tours-Sur-Marne, France	NV	\$360
Bannockburn Pinot Noir - Geelong, VIC	1995	\$285
Cornish Point - Central Otago, New Zealand	2009	\$295
Felton Road Estate / Bannockburn - Central Otago, New Zealand	2009	\$275
Leconfield Cabernet Sauvignon - Coonawarra, SA	1995	\$220
D'Arenberg 'The Dead Arm' - McLaren Vale, SA	2007	\$260
Chateau Tanunda 'The Chateau' Shiraz - Barossa Valley, SA	2005	\$185
Charles Melton 'Nine Popes' Grenache Shiraz Mourvedre - Barossa Valley, SA	1999	\$305
Penfolds 'Magill Estate' Shiraz - Barossa Valley, SA	2002	\$445
Chateau Pontet-Canet 5me cru classe - Pauillac, France	2004	\$425
Yalumba 'Menzies' Cabernet Sauvignon - Coonawarra, SA	(Jeroboam 3Lt) 1992	\$280

Champagne

The rich, bready, nutty, and finessed complexity of these champagnes makes them perfect aperitifs, and additionally they would match beautifully with Chef Shigeo's appetizers, sashimi and more delicate seafood dishes.

Its freshness entices us; our ears listen to the whispering bubbles as they rise to the surface of this golden, pink or pale crystal liquid. Bottling precedes its secondary 'spring ferment', which captures the famous effervescence. Celebratory and luxurious, these are wonderful examples of the various styles of France's most famous invention.

	Vintage	Bottle
Moët et Chandon Brut Impérial - Epernay	NV	\$135
Besserat De Bellefon 'Cuvée des Moines' Brut - Epernay	NV	\$130
Krug Grande Cuvée - Reims	MV	\$430
Dom Pérignon Champagne Cuvée - Epernay	2006	\$480
Louis Roederer Cristal Brut - Reims	2009	\$480
Salon 'Blanc de Blancs' Brut - Mesnil-sur-Oger	1996	\$1550
Bollinger 'Vieilles Vignes Françaises' - Aÿ	1990	\$2050
Besserat De Bellefon 'Cuvée des Moines' Brut Rosé - Epernay	NV	\$175
Laurent Perrier Cuvée Rosé - Tours-Sur-Marne	NV	\$195
Veuve Clicquot Rosé - Reims	NV	\$220
Bollinger Grand Année Rosé - Aÿ	2004	\$550
Krug Rosé - Reims	MV	\$880
Billecart-Salmon Rosé - Mareuil-sur-Aÿ	1.5L NV	\$520
Laurent Perrier Cuvée Rosé - Tours-Sur-Marne	1.5L NV	\$360

Sparkling Wine

These wines are delicious as an aperitif, with richness and complexity, and their persistent acid and structure likewise match well with the seafood dishes presented.

The New World has always been fascinated by the sparkling fantasy of Champagne, now producing the elegant, graceful méthode champenoise from the cooler regions of the antipodes. Their attractive spine of acidity supports full fruit and yeasty characters.

Dunes & Greene Moscato 'Split pick' Sparkling Rosé - Eden Valley, SA	NV	\$ 45
Lana Semi-Sparkling white Moscato - King Valley, Vic	NV	\$ 42
Jansz Premium Cuvée - Pipers Brook, TAS	NV	\$ 65
Veuve Ambal 'Crémant De Bourgogne' - Burgundy, France	NV	\$ 60

Sauvignon Blanc and Semillon

Rather than selecting highly acidic examples, we have chosen wines with more depth, dimension and fruit complexity, which match well with delicate white fish, shellfish, sashimi and crustaceans, and handle some spice.

In the Loire Valley, sauvignon blanc produces the famous Sancerre. The grape is sometimes described as exhibiting 'kiwi fruit' because of its fruit-driven herbaceousness, so it is often blended with great success with semillon, whose generosity benefits from its piercing acidity and spice. In New World expressions, its flavour spectrum is dramatic: from the zesty acidity of Marlborough, to the funky vegetal elements of the Adelaide Hills.

	Vintage	Bottle
Shaw and Smith Sauvignon Blanc - Adelaide Hills, SA	2017	\$ 48
Deviation Road Sauvignon Blanc - Adelaide Hills, SA	2016	\$ 42
Xanadu DJL Sauvignon Blanc Semillon - Margaret River, WA	2016	\$ 43
Pierro LTC Semillon Sauvignon Blanc - Margaret River, WA	2016	\$ 58
Catalina Sounds Sauvignon Blanc - Marlborough, New Zealand	2015	\$ 52
Cloudy Bay Sauvignon Blanc - Marlborough, New Zealand	2016	\$ 72
Wither Hills 'Rarangi' Sauvignon Blanc - Marlborough, New Zealand	2016	\$ 48
Nautilus Sauvignon Blanc - Marlborough, New Zealand	2016	\$ 44
Ata Rangi Sauvignon Blanc - Martinborough, New Zealand	2014	\$ 58
Pascal Jolivet Sancerre - Loire Valley, France	2015	\$ 78

Viognier

Highly aromatic, with a luscious palate and some cleansing, citrus acidity, these wines would match best with the richer seafood, grilled and deep fried, and noodle and rice dishes.

Now virtually confined to the tiny Condrieu and Côte Rôtie regions in France, Australian producers number amongst the few champions keeping this wonderful variety alive. Exotic, luscious, seductive, full-flavoured, musk, spice, apricots, peaches; citrus blossoms and lychees are just some of the descriptors of this mysterious and alluring wine.

	Vintage	Bottle
By Farr - Geelong, Vic	2013	\$ 85
Tuners Crossing - Bendigo, Vic	2013	\$ 45

Riesling

Perhaps the most sublime wine match to Japanese cuisine, Riesling expresses racy, aromatic, minerality well suited to vibrant and fresh flavoured dishes. Its freshness and length will companion with delicate sashimi, white fish, sushi and spicy-pepper flavours.

The jewel of Germany's Mosel and France's Alsace, this variety exudes its terroir through its exquisite, bright flavours, luxurious texture and crisp acidity. In the Southern Hemisphere we have made dry Riesling our own, with the finest examples hailing from the cool Clare and Eden Valleys, Adelaide Hills, Tasmania, Great Southern and Central Otago.

	Vintage	Bottle
Mitchell Watervale Riesling - Clare Valley, SA	2016	\$ 45
Rockford 'Museum Release' Riesling - Eden Valley, SA	2005	\$ 80
Leeuwin Estate 'Art Series' Riesling - Margaret River, WA	2016	\$ 52
Escarpment Riesling - Martinborough, NZ	2013	\$ 52
M.Chapoutier 'Schieferkopf' Riesling - Alsace, France	2014	\$ 52
M.Chapoutier 'Schieferkopf' Riesling - Baden, Germany	2014	\$ 48
Dr Loosen 'Dr L' Dry Riesling - Mosel, Germany	2014	\$ 55
Georg Breuer Berg Roseneck Riesling - Rheingau, Germany	2007	\$121

Pinot Gris and Pinot Grigio

The exotic, spicy, floral aromas, ample texture and long, clean finish make these wines particularly well suited to sashimi, dumplings, tofu, fish and crustacean dishes.

Pinot Gris from Alsace is steely and refreshing, and can have a citrus aroma. The Alsatian style has richness with spicy aromatics; spicy, peach kernel and honeysuckle are common descriptions. The same grape in Italy is called Pinot Grigio, though is presented in a much drier style, showing more savoury nuttiness and minerality. New World wines tend to declare their particular style by labelling either in the French or Italian terminology.

	Vintage	Bottle
Pipers Brook Vineyard Pinot Gris - Pipers Brook, Tas	2016	\$ 63
Heirloom Pinot Grigio - Adelaide Hill, SA	2016	\$ 46
Yabby Lake Pinot Gris - Mornington Peninsula, VIC	2016	\$ 75
Mount Vernon Pinot Gris - Marlborough, NZ	2015	\$ 40

Chardonnay

Rather than choosing tropical, buttery chardonnays, this selection tends towards the complex, mineral, nutty spectrum that would best suit crustacean, shellfish and fish dishes, tempura, dumplings, chicken and sashimi.

Perhaps the most famous wine of all, chardonnay expresses a true gamut of flavours and thrives in virtually any climate. Its progeny range in style from exquisite, warm, oak-aged, savoury White Burgundies of Mersault; the lean, flinty wines of Chablis; to the generosity and complexity of the best New World chardonnays.

	Vintage	Bottle
Shaw and Smith 'M3 Vineyard' - Adelaide Hills, SA	2015	\$ 78
Wolf Blass White Label - Eden Valley, SA	2006	\$ 75
Giant Step Tarraford Vineyard - Yarra Valley, VIC	2015	\$ 88
'By Farr' - Geelong, VIC	2013	\$105
Bindi 'Quartz' - Macedon Ranges, VIC	2011	\$155
Kooyong 'Clonale' - Mornington Peninsula, VIC	2015	\$ 65
Yabby Lake Single Block release - Mornington Peninsula, VIC	2012	\$155
Yabby Lake Single Vineyard - Mornington Peninsula, VIC	2014	\$ 85
Bass Phillip Estate - South Gippsland, VIC	2015	\$ 95
Pierro - Margaret river, WA	2012	\$138
Leeuwin Estate Art Series - Margaret River, WA	2013	\$150
Dog Point Vineyards - Marlborough, New Zealand	2013	\$ 68
Ata Rangi 'Petrie'- Martinborough, New Zealand	2014	\$ 68
Assamblage 'Type R' Koshu, Delaware, Chardonnay - Yamanashi, Japan	2012	\$ 75
Domaine Roux-Père & Fils Bourgogne - Saint Aubin, France	2014	\$ 68
Domaine William Fèvre - Chablis, France	2016	\$ 75
William Fèvre Chablis 'Vaillions 1er Cru - Chablis, France	2015	\$135
Domaine Roux-Père & Fils 'Les Macherelles' - Puligny-Montrachet, France	2008	\$185

Other White Wine Varieties

The world of 'other white varieties' offers a range of complementary flavour spectrums and new experiences. We have selected a group from Australia, France, Italy and Spain, all chosen to enhance the complexity and balance of the dining experience. These wines were selected to complement the delicacy of the seafood dishes, sushi and sashimi.

	Vintage	Bottle
Heemskerk 'Abel's Tempest' Traminer - White Hills, TAS	2010	\$ 45
Giaconda Aeolia Roussanne - Beechworth, Vic	2008	\$140
Turkey Flat 'Butcher's Block' Marsanne Viogner Roussanne - Barossa Valley, SA	2009	\$ 45
Rockford White Frontignac - Barossa Valley, SA	2013	\$ 44
Assamblage 'Type R' Koshu, Delaware, Chardonnay - Yamanashi, Japan	2012	\$ 65

Rosé

These examples, which are savoury, dry and clean on the palate, will work well with the highest quality sashimi, sushi, abalone and pork dishes.

Created by the gentle crushing and swift removal of red wine skins or, conversely, the 'bleeding off' (saignée) of blushed juice, these wines make for a delicious transition from white to red. They are warming, with delicate tannins and bountiful, clean flavours suggesting wild strawberry, ripe cherry and forest floor complexities.

	Vintage	Bottle
Rockford Alicante Bouchet Rosé - Barossa Valley, SA	2016	\$ 48
Chandon Pinot Noir Rosé - Yarra Valley, VIC	2016	\$ 45
Port Phillip Estate 'Salasso' Shiraz Rosé - Mornington Peninsula, VIC	2016	\$ 42
Chateau Des Ferrages Roumery - Côte de Provence, France	2016	\$ 45
Gérard Bertrand Pinot Gris Rosé - Languedoc-Roussillon, France	2014	\$ 48

Pinot Noir

The elegance and intensity of pinot noir means that it is a versatile match to food. These wines would work well with more strongly flavoured fish, dumplings, tofu, pork and lamb, and particularly mushroom, miso, seaweed and soy flavours.

Notoriously difficult to grow and make, pinot noir has been dubbed the 'Holy Grail'. The great Red Burgundies of France achieve the cherished aromas and flavours of cherry, mint, raspberry, truffles, subtle leathery oak and the ubiquitous gamey odour in new wines often referred to as 'animalé'. It has been called the iron fist in the velvet glove because of its powerful intensity but silken, fine mouth-feel.

	Vintage	Bottle
42 Degrees South - Campania, TAS	2016	\$ 45
Heirloom - Adelaide Hills, SA	2015	\$ 60
Bindi 'Dixon' - Macedon Ranges, VIC	2015	\$115
Bindi 'Original Vineyard' - Macedon Ranges, VIC	2015	\$165
Bass Phillip 'Crown Prince' - South Gippsland, VIC	2013	\$ 98
Bellvale 'Estate Range' - South Gippsland, VIC	2013	\$ 48
Yabby Lake Single Vineyard - Mornington Peninsula, VIC	2016	\$ 98
Kooyong Massale - Mornington Peninsula, VIC	2016	\$ 60
Prancing Horse Estate 'The Pony' - Mornington Peninsula, VIC	2016	\$ 72
Rob Dolan 'True colours' - Yarra Valley, VIC	2015	\$ 48
Pimpernel Vineyards 'PN Two' - Yarra Valley, VIC	2012	\$ 70
Felton Road Bannockburn - Central Otago, New Zealand	2016	\$150
Hinton Estate - Central Otago, New Zealand	2014	\$ 80
Baden Huber - Baden, Germany	2011	\$ 75
Gérard Bertrand Reserve Speciale - Languedoc-Roussillon, France	2015	\$ 72
Domaine Parent 'Les Epenottes' Beaune 1cru - Côte de Beaune, France	2009	\$185
Domain Guyon 'Les Brûlées' Vosne Romanée 1er Cru - Côte de Nuits, France	2009	\$280

Shiraz

Each of these shirazes has been selected for its elegant complexity, rather than tannic power, and would best suit the dishes that take as their main component beef, pork, lamb or abalone.

This grape produces austere, aromatic, peppered, cool-climate Rhône-styles, and New World expressions of rich, inky, smoky, black fruits. The classic verbosity and potency of our famed Australian shiraz has also begun to give way to more restrained, smoky, spicy, cool climate shiraz, reminiscent of Southern France's Côte-Rôtie.

	Vintage	Bottle
Rockford 'Basket Press' Shiraz - Barossa, SA (375ml)	2012	\$ 80
Yalumba Hand Picked Shiraz Viognier - Eden Valley, SA	2012	\$ 75
Rockford 'Basket Press' Shiraz - Barossa, SA	2013	\$155
Rockford 'Basket Press' Shiraz - Barossa, SA	2012	\$185
Rockford 'Basket Press' Shiraz - Barossa, SA	2011	\$175
Rockford 'Rod & Spur' Shiraz Cabernet - Barossa Valley, SA	2013	\$ 87
Teusner 'The Wark Family' Shiraz - Barossa Valley, SA	2015	\$ 52
Rockbare 'Barossa Babe' - Barossa Valley, SA	2013	\$ 72
Henschke 'Mount Edelstone' Shiraz - Eden Valley, SA	2012	\$190
Mitchell McNicol Shiraz - Clare Valley, SA	2006	\$ 88
Dandelion Vineyards 'Lioness of McLaren' Shiraz - McLaren Vale, SA	2015	\$ 47
Wirra Wirra 'RSW' - McLaren Vale	2011	\$140
'By Farr' - Geelong, VIC	2013	\$125
Domain Terlato & Chapoutier Shiraz Viognier - Central Victoria, VIC	2010	\$ 48
Domain Terlato & Chapoutier Shiraz - Pyrenees, VIC	2009	\$ 70
Carlei Estate 'Sud' Shiraz - Heathcote, VIC	2007	\$ 75
Fairbank Syrah - Sutton Grange, VIC	2016	\$ 45
M.Chapoutier 'La Bernardine' - Châteauneuf-du-Pape, France	2010	\$140
E.Guigal - Crozes-Hermitage, France	2010	\$ 85

Cabernet and Blends

These cabernets have been selected for their long, fine tannin structure and pure fruit and herbal characters. The most difficult companion to Japanese food, this selection would be best suited to lamb, beef or pork dishes.

Cabernet Sauvignon enjoys warmer climates; though in cooler areas, it shows herbaceous, green qualities. The wines paradoxically retain delicacy, whilst showing brambly, smoky flavours and length. It's often blended with the 'orphans': Merlot, Mourvedre, Petit Verdot or Cabernet Franc, which add richness and satisfy its mid-palate.

	Vintage	Bottle
Rockford 'Rifle Range' - Barossa Valley, SA (375ml)	2009	\$ 48
Rockford 'Rifle Range' - Barossa Valley, SA	2014	\$ 95
Rockford 'Rifle Range' - Barossa Valley, SA	2005	\$120
Grant Burge 'Corryton Park' - Barossa Valley, SA	2010	\$ 72
Penfolds 'Bin 389' Cabernet Shiraz - Regional Blend, SA	2012	\$160
Penfolds 'Bin 389' Cabernet Shiraz - Regional Blend, SA	2005	\$175
Hollick 'Ravenswood' Cabernet Sauvignon - Coonawarra, SA	2010	\$140
Hollick 'Ravenswood' Cabernet Sauvignon - Coonawarra, SA	2000	\$180
Bowen Estate - Coonawarra, SA	2015	\$ 46
Yalumba 'The Menzies' - Coonawarra, SA	2012	\$ 85
Parker Estate 'Terra Rossa' Cabernet Sauvignon - Coonawarra, SA	2014	\$ 68
Parker Estate Merlot Coonawarra, SA	2013	\$ 62
Xanadu Premium Cabernet Sauvignon - Margaret River, WA	2013	\$ 62
Cullen ' Diane Madeline' Cabernet Merlot - Margaret River, WA	2011	\$144
Dalwhinnie Cabernet Sauvignon- Pyrenees, VIC	2000	\$120
Château Pontoise Cabarrus - Haut Merdoc, France	2013	\$100
Château La Graves Figear - St Emilion, France	2007	\$160
Les Tourelles de Longueville - Pauillac, France	2004	\$195
Clos Fourtet - St Emilion, France	2007	\$256
Torres Mas La Plana 'Black Label' - Penedes, Spain	2008	\$125

Other Red Wine Varieties

This selection of 'new wave' red wine varieties and blends offer different and interesting food and wine matching possibilities. While varying in style, each has been selected for its purity of flavour, subdued tannins, and soft, seamless palate profile. They are best suited to the richer, soy, mushroom and teriyaki flavours of the pork, lamb and beef dishes.

	Vintage	Bottle
Rusden Chookshed Zinfandel - Barossa Valley, SA (375ml)	2007	\$ 64
Rockford 'Moppa Springs' Grenache, Mataro, Shiraz - Barossa Valley, SA	2013	\$ 62
S.C.Pannell Granache Shiraz Touriga - McLaren Vale, SA	2013	\$ 58
M.Chapoutier 'La Bernardine' - Châteauneuf-du-Pape, France	2010	\$140
Azelia di Luigi Scavino Barolo DOCG - Piedmont, Italy	2004	\$165

Dessert Wine

Often created in the image of the great Sauternes of France affected by the 'Noble Rot' (Botrytis Cinerea), which leaves concentrated, flavoursome and sweet juice. In France, the principal variety used is Semillon, though in Australia, a range of other grape varieties are used to excellent effect. Spain's medium sweet, raisiny, smooth Moscatel is made in a vibrant and fresh style; and wines influenced by the Italian Moscato are sweetly fruity, low alcohol and lightly fizzy.

Wines are presented in 375 millilitre bottles, unless otherwise stated.

Cloudy Bay Late Harvest Riesling - Marlborough, New Zealand	2008	\$ 68
Margan Botrytis Semillon - Hunter Valley, NSW	2009	\$ 52
Château de Cros - Lupiac, France	2010	\$ 65
M.Chapoutier 'Muscat' - Beaumes de Venise, France	2007	\$ 75
Château de Fargues 'Lur Saluces' - Sauternes, France	750ml 1990	\$390
Château Gravas - Sauternes, France	750ml 2007	\$180
Telmo Rodriguez MR Moscatel 'Mountain Wine' - Malaga, Spain	2004	\$105

Fortified Wines

The rich, historic and artisinally-crafted wines make a delicious end to a meal. Iberia's great legacy to the world. In Spain, the common processes of fortification and barrel ageing within a solera system yields many distinct types with subtle variations within each; and from Portugal, we find inspiration for our fine vintage tawny.

60ml Per serve

Galway Pipe Port - Nuriootpa, South Australia	\$12
McWilliams's Hanwood Tawny Port - Hanwood, New South Wales	\$10
Quinata De La Rosa 10yo Tawny - Oporto, Portugal	\$18
Bodegas Barbadillo - Pedro Ximénez, Spain	\$14