



*Liv Zak*  
**CHARDONNAY**  
12.5% ALC

**\$38.00 RRP**

*“Aromas of citrus, cashew & honeysuckle develops into a dry, zippy acidic wine, medium body that fills out the mid to back palette bringing hints of citrus, stone fruit and nice saline/salty palate and a lasting linear finish.”*



*Liv Zak*  
**ROSÉ**  
13.0% ALC

**\$28.00 RRP**

91 POINTS | Wine Reviewer, Patrick Eckel

*“A blend of Cabernet Sauvignon and Cabernet Franc with a pretty salmon to orange hue in the glass. The nose gives plenty of interest with red cherry and raspberry that has an aniseed and peppery twist. The palate has drive with a crispness to red berry fruits working against a lemon like backdrop.”*



*Liv Zak*  
**BLOCK ONE**  
13.5% ALC

**\$45.00 RRP**

*“The wine showcases aromas of wild strawberry, violets with savoury notes of green peppercorn & sage. The palate of the wine is crunchy with bright acidity, extremely drinkable whilst being young, fun & flirtatious.”*



*Warramunda Estate*  
**VIIGNIER**  
11.8% ALC

**\$45.00 RRP**

91 POINTS | Wine Reviewer, Patrick Eckel

*“A lower alcohol helps to create a Viognier of elegance and subtlety, the nose has floral aromatics of apricot alongside pear and straw. The palate has crunch and texture which is more like a young riesling with a slate like, citrus acidity framing the mid palate and the wine in general. There is a gentle thread of stone fruits and spice with an undertone of lime.....”*



*Warramunda Estate*  
**PINOT NOIR**  
12.0% ALC

**\$55.00 RRP**

95 POINTS | Winepilot, Jeni Port

*“Hugely enticing. That bouquet of pomegranate pearls, cranberry, dried herbs, nettle with a swish of aromatic violet sells itself. The wine that follows is in a similar mould.”*



*Warramunda Estate*  
**CABERNET SAUVIGNON**  
13.8% ALC

**\$55.00 RRP**

95 POINTS | James Halliday 2020 Wine Companion

*“Such length, such purity, such elegance. This is an effortless example of Yarra Valley cabernet, its blackcurrant and bay leaf notes leavened perfectly by violet and redcurrant. Tannin is fine and integrated; acidity is present but not dangerous. Everything here is in fine order.”*



*Warramunda Estate*  
**MARSANNE**  
11.8% ALC

**\$45.00 RRP**

94 POINTS | James Halliday 2020 Wine Companion

*“A mellifluous white wine. It has the fingers of a pianist, the body of a dancer. It’s long, elegant and fluid and while its flavours of pear, apple, spice and honeysuckle are attractive now, they will no doubt continue to blossom over the coming handful of years.”*



*Liv Zak*  
**SYRAH**  
13.5% ALC

**\$38.00 RRP**

93 POINTS | Wine Reviewer, Patrick Eckel

*“.....The palate is built around a drying, earthen core with blackberry and plum fruits given a background lift by oak induced spice and a bitter dark chocolate. This is a wine to contemplate with its intricacy and interest found in its subtle complexity.”*



*Warramunda Estate | Limited Stock*  
**LATE HARVEST VIIGNIER**  
16.5% ALC

**\$60.00 RRP**

96 POINTS | Wine Reviewer, Patrick Eckel

*“A lightly golden yellow in colour with an attractive nose of marmalade and apricot jam with fresh honey. A luscious wine but with impact of fruit and acidity not just fortification spirit, there is almost a clotted cream like richness to the wine that is lifted by just the right amount of residual sugar. The finish has a gentle nuttiness to it and brilliant length of floral apricot. Quite stunning..”*

## PLATTERS

### WINEMAKERS PLATTER

A selection of local & imported charcuterie with your choice of a pâté or terrine. Served with seasonal vegetable antipasto & toasted focaccia.

*(Serves two people)*

\$70.00

### VEGETARIAN PLATTER

Weekly specials of selected vegetarian dishes.

*(Serves two people)*

*Vegan option also available*

\$70.00

*Individual items also available to add on to the other platters.*

### PESCADOS PLATTER

Smoked salmon terrine, your choice of a Spanish Conservas. Served with antipasto, seasonal salad & fresh toasted focaccia.

*(Serves two people)*

\$70.00

### WARRAMUNDA CHEESE BOARD

A range of local and international soft & hard cheeses with quince paste, assorted crackers & accompaniments.

*(Serves two people)*

\$30.00

## CONSERVAS

*We are proud to showcase the finest Spanish canned seafood products. All served with toasted focaccia and accompaniments.*

### CUCA

Calamares En Salsa Americana <i>Squid Pieces in Americana Sauce</i>	\$16.00
Chiporones Rellenos <i>Stuffed baby squid in ink sauce</i>	\$16.00
Mejillones En Escabache <i>Mussels in Galicia (tomato based) sauce</i>	\$16.00
Anchoa <i>Hand filleted anchovies Served from the tin or Spanish style</i>	\$16.00

### Conservas Emilia

Garfish <i>Hand filleted Garfish in Olive Oil Served from the tin or with Tomato &amp; Lemon</i>	\$16.00
Ventresca da Atun <i>Tuna Belly in Olive Oil Verraque teruresturs senimiline peres Caturbiste con videt; nos, quidesc ivigit.</i>	\$16.00

## SMALLER SELECTIONS

Prosciutto Di Parma	\$25.00
Salami	\$25.00
City Larder Terrine	\$20.00
City Larder Pâté	\$20.00
Antipasto Salad	\$10.00
Extra Bread/Crackers	\$5.50

## WARRAMUNDA WINE DEGUSTATION

A selected tasting of 6 wines paired with food matches made to compliment the wine | \$75 PP

**\*\*Please note: 6 wines is equivalent to 2.8 standard drinks**

## WARRAMUNDA CHEESE DEGUSTATION

A selected tasting of 5 wines matched with 5 cheeses | \$35 PP



## WINE SELECTION

*All tastings are \$10 per person and are non refundable*

	Glass	Bottle
Liv Zak Chardonnay	\$12.00	\$38.00
Warramunda Estate Viognier	\$14.00	\$45.00
Warramunda Estate Marsanne	\$14.00	\$45.00
Liv Zak Rosé	\$12.00	\$28.00
Warramunda Estate Pinot Noir	\$16.00	\$55.00
Liv Zak Syrah	\$12.00	\$38.00
Liv Zak Malbec		\$45.00
Liv Zak Block One	\$14.00	\$45.00
Warramunda Estate Cabernet Sauvignon	\$16.00	\$55.00
Warramunda Estate Late Harvest Viognier	\$20.00	\$60.00
Warramunda Estate Museum Release Cabernet Sauvignon		\$120.00

**PUBLIC HOLIDAYS INCUR 10% SURCHARGE**

