



Liv Zak

SPARKLING ROSE
13.0% ALC **\$38.00 RRP**

"A traditional method sparkling wine made from freshly pressed Cabernet Franc juice. It was wild fermented in barrel before being tiraged to undergo its secondary fermentation in bottle. Fresh and fun, raspberries and rhubarb abound with a creamy mouthfeel and complex burnt orange spice"



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."



Warramunda Estate

VIIGNIER
11.8% ALC **\$45.00 RRP**

"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...."



Liv Zak

BLANC
13.0% ALC **\$38.00 RRP**

"This is a freshly scented wine of lemon citrus, white florals, apple and subtle garden herbs. The palate also is fresh but with time spent on lees it has built some weight and texture without compromising flavour. The richness of fruit comes through predominantly with the tightness of acidity."



Warramunda Estate

MARSANNE
12.5% ALC **\$45.00 RRP**

94 POINTS | 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

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."



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."



Liv Zak

SYRAH
13.5% ALC **\$37.00 RRP**

93 POINTS | Halliday 2022 Wine Companion

"Fantastic purple/black hue. This is an easy wine to like. Upfront fruit, spicy, juicy, a touch savoury and it feels just right. It has enough complexity and detail to last a few more years hence."



Warramunda Estate

SYRAH
13.5% ALC **\$55.00 RRP**

95 POINTS | Halliday Wine Companion Mini Mag - 2021 Top Red Selection

"Layers of flavour and definitely appealing, starting with its heady aroma. Floral, spicy, earthy and welcoming. The fuller-bodied palate fills out with sweet, dark fruits, pepper and cardamom, and a touch of cedary oak that is otherwise neatly in place. Textural tannins and vibrant acidity complete the picture."



Liv Zak

BLOCK ONE
13.5% ALC **\$45.00 RRP**

95 POINTS | Jeni Port

"Bravo to the people at Liv Zak who have taken the decision to promote this grape and present it in such a fantastic vehicle, eschewing the influence of new oak and going with 15 months in seasoned French barrels. The wine sings."



Warramunda Estate

MUSEUM CABERNET SAUVIGNON
13.8% ALC **\$120.00 RRP**

93 POINTS | Halliday 2019 Wine Companion

"Lovely aromatics, a delicate blend of cassis, musk, violets, boot polish and oak spice that follow through on the medium-bodied palate. Persistent and sweet tannins and a freshness that makes this appealing now."



Warramunda Estate

LATE HARVEST VIIGNIER
16.5% ALC **\$60.00 RRP**

96 POINTS | Wine Reviewer, Patrick Eckel

"... 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."

OPENING HOURS | FRIDAY TO SUNDAY 11AM TO 4PM

TASTING FEE \$10 PER PERSON APPLIES | 6 WINES = 1.6 STANDARD DRINKS

WINEMAKERS SELECTION \$25 PER PERSON | 9 WINES + MYSTERY WINE = 2.6 STANDARD DRINKS

JOIN THE WARRAMUNDA FAMILY

OUR SUBSCRIPTIONS GIVE YOU TOTAL CONTROL OVER WINE SELECTION, PROVIDING A TRULY PERSONALISED EXPERIENCE.



WINTER SELECTIONS

FROM THE SMOKER

16 hour smoked Black Angus Brisket, Dry Rubbed with Warramunda rub, served with Mac n' Cheese, Cornbread, Coleslaw, Pickles and Crisps

\$42 or \$80 for two people

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)

\$75.00

VEGETARIAN PLATTER

Weekly specials of selected vegetarian dishes.

(Serves two people | Vegan option also available |

24 hours notice required)

\$75.00

WARRAMUNDA REUBEN

New York style pastrami with sauerkraut, swiss cheese and Warramunda dressing served on toasted rye bread.

\$25.00

WARRAMUNDA CHEESE BOARD

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

(Serves two people | Additional cheese available for \$10 extra)

\$30.00

Produce on platters subject to change depending on seasonal availability

PUBLIC HOLIDAYS INCUR 10% SURCHARGE

CONSERVAS

We are proud to showcase the finest Spanish canned seafood products.

All served with toasted focaccia and accompaniments.

CUCA

Chipirones Rellenos \$16.00

Stuffed baby squid in ink sauce

Mejillones En Escabache \$16.00

Mussels in Galicia (tomato based) sauce

Anchoa \$16.00

Hand filleted anchovies

Served from the tin or Spanish style

Conservas Emilia

Garfish \$16.00

Hand filleted Garfish in Olive Oil

Served from the tin or with Tomato & Lemon

Ventresca da Atun \$16.00

Tuna Belly in Olive Oil | Verraque teruresturs senimilne peres Caturbiste con videt; nos, quidesc ivigit.

SMALLER SELECTIONS

All served with toasted focaccia.

Prosciutto Di Parma \$30.00

Salami \$25.00

City Larder Terrine (please ask for today's selection) \$25.00

City Larder Pâté (chicken & brandy or duck with cherry) \$25.00

Soup of the Day (please ask for today's selection) \$15.00

Warm mixed marinated Mount Zero Olives \$12.00

Extra Bread/Crackers \$5.50

DESSERTS

Please ask for today's selection \$12.00

WINE SELECTION

	Glass	Bottle
Liv Zak Sparkling Rose	\$12.00	\$38.00
Liv Zak Blanc	\$12.00	\$38.00
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	\$14.00	\$38.00
Warramunda Estate Syrah	\$16.00	\$55.00
Liv Zak Block One	\$14.00	\$45.00
Warramunda Estate Late Harvest Viognier	\$20.00	\$60.00
Warramunda Estate Museum Release Cabernet Sauvignon		\$120.00

BEERS

Please ask for today's offer \$10.00

SOFT DRINKS - \$5.00

Sanpella-grino
Aranciata Rosso
Pomegranate
Clemintina
Chinotto
Sparkling Mineral Water

COFFEE & TEA

Short Black \$4.50
Long Black \$5.00
Macchiato \$5.00
Cappuccino \$5.00
Flat White \$5.00
Hot Chocolate \$7.00
Pot of Tea \$5.00

