



Liv Zak

CHARDONNAY

13.0% ALC

\$38.00 RRP

92 POINTS | Australian Wine Review

“The 2019 Liv Zak Chardonnay delivers attractive flavours of stone fruit, white peach and nectarine, as well as green apple. The flavours are light and the texture is smooth. This is a dry, well balanced Chardonnay.”



Liv Zak

ROSÉ

12.0% ALC

\$28.00 RRP

92 POINTS | Wine Reviewer, Patrick Eckel

“.....This pinot noir rosé is intensely varietal with undergrowth, cherry stone and strawberry aromas underpinned by savoury whole-bunch complexities. The texture is wildly rich with beautiful pinot acidity and crisp, red fruit tannins. Almost like biting into a fresh, slightly underripe cherry.”



Liv Zak

MALBEC

13.5% ALC

\$45.00 RRP

92 POINTS | Wine Reviewer, Patrick Eckel

“A deep red with youthful purple hues and a nose that is brimming with plum, black cherry and milk chocolate. The palate is dense and rich, flowing with dark berry fruit and tannins that are laced with chocolate and faint earth. Spice adds another layer to the mid palate before drying dark cherry and vibrant acidity give length to finish.”



Warramunda Estate

VIIGNIER

12.5% ALC

\$45.00 RRP

92 POINTS | The Real Review, Bob Campbell

96 POINTS | The Real Review, Huon Hooke

“.....The palate is lively and fresh with crisp acidity cutting through the rich flavour. Lemon and honey to close. Lovely wine. Very refreshing. It's a very refined, complex, stylish wine. Superb! It shows viognier can deliver great flavour without high ripeness and alcohol.”



Warramunda Estate

PINOT NOIR

13.2% ALC

\$55.00 RRP

95 POINTS | Wine Reviewer, Patrick Eckel

94 POINTS | James Halliday 2020 Wine Companion

“A cool, spicy style where breadth of flavour is afforded equal or greater priority to volume. It can be a fine line between pleasure and pain, but this steps most persuasively onto the positive side as it fans through the finish; the aftertaste is where it's at its most ebullient.”



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

WARRAMUNDA CHEESE BOARD

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

(Serves two people)

\$30.00

PESCADOS PLATTER

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

(Serves two people)

\$65.00

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)

\$65.00

VEGETARIAN PLATTER

Selection of cheeses, vegetable terrine and accompaniments.

(Serves two people)

Vegan option also available

\$65.00

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

CONSERVAS

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

CUCA

Calamares En Salsa Americana \$16.00
Squid Pieces in Americana Sauce

Chiporones Rellenos \$16.00
Stuffed baby squid in ink sauce

Mejillones En Escabach \$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

WARRAMUNDA WINE DEGUSTATION

\$70 for two | Selected Wine Tasting (6) and Platter for two people - please choose from the platters listed
\$35 per person for additional people on top of this

SMALLER SELECTIONS

Served with house toasted focaccia and accompaniments.

Prosciutto Di Parma	\$25.00
Salami <i>(plain or spicy)</i>	\$20.00
City Larder Terrine	\$20.00
City Larder Pâté	\$20.00

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	\$14.00	\$45.00
Liv Zak Cabernet Sauvignon Museum	\$14.00	\$45.00
Warramunda Estate Cabernet Sauvignon	\$16.00	\$55.00
Warramunda Estate Late Harvest Viognier	\$20.00	\$60.00

