



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

VIOGNIER

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...."



Warramunda Estate

MARSANNE

12.5% 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

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

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 | James 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 | Limited Stock

LATE HARVEST VIOGNIER

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

PESCADOS PLATTER

Selection of fish & Seafood, Your choice of Spanish Conservas, prawns, marinated octopus served with 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 | 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

Calamares En Salsa Americana \$16.00

Squid Pieces in Americana 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 senimiline peres Caturbiste con videt; nos, quidesc ivigit.

SMALLER SELECTIONS

Prosciutto Di Parma \$25.00

Salami \$25.00

City Larder Terrine \$20.00

City Larder Pâté \$20.00

Caprese salad \$15.00

Beef Carpaccio Salad \$15.00

Warm mixed marinated Mount Zero Olives \$10.00

Antipasto Salad \$10.00

Extra Bread/Crackers \$5.50

FRESHLY SHUCKED OYSTERS & SEAFOOD

Freshly shucked Oysters | *prices per Oyster*

• Natural served with Fresh Lemon \$4.00

• Kilpatrick (min. 6 oysters) \$4.00

• Lemon, Yuzu & Dill (min. 6 oysters) \$4.00

• Miso & Togarashi (min. 6 oysters) \$4.00

Bucket of Prawns with Marie Rose Sauce \$18.00

Please ask for weekly specials!

WINE SELECTION

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

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

