

Wines we love

White



2019 Bream Creek Old Vine Reserve Riesling, Tasmania		\$68
2022 Derwent Estate Pinot Gris, Tasmania	\$16	\$62
2022 Seresin Sauvignon Blanc Marlborough, NZ		\$65
2022 Leeuwin Estate Prelude Chardonnay, Margaret River WA	\$17	\$68

Rosé

2023 De Iuliis Rosé, Hunter Valley NSW	\$15	\$58
2022 Domaine de Cala Rosé, Provence, France		\$60

Red

2021 Gathering Field, Pinot Noir, Yarra Valley Vic	\$17	\$68
2022 Coriole Sangiovese, McLaren Vale SA		\$70
2021 Mr Riggs Yacca Paddock Tempranillo, Adelaide Hills SA		\$64
2022 Sons of Eden Marschall Shiraz, Barossa Valley SA	\$16	\$62

Mezcal of the month

30ml served traditionally on a calabash jícara handmade in Oaxaca with agave worm salt and orange wedge.

Mezcal de la casa, Espadin, Lucio Morales, Ocoteppec, Oaxaca 45.5%..... \$18

Profile: lemon zest, caramelised banana, pepper, slightly herbal

Still: Copper

De Leyendas ‘Coyote’ Ancestral, Sola de Vega, Oaxaca 47%.....\$26

Profile: spiced chocolate, prunes, hard candy

Still: Clay Pot

5 Sentidos Arroqueño by Tio Pedro, Santa Catarina Minas 48.3%.....\$28

Profile: sweet plantain, mineral, brown sugar, celery

Still: Clay Pot

Origen Raiz Madrecoixe, Santiago Matatlan, Oaxaca 48%.....\$26

Profile: pear, turnips, earthy, dry hibiscus, smoky finish

Still: Copper

Dixeebe Mezcal Pechuga Edition #3, Santiago Matatlan, Oaxaca 51%.....\$36

Profile: orange, pineapple, dry apple, jalapeño, guava

Still: Copper

Sierra Negra by Alberto Martinez, Santa Catarina A, Oaxaca 47.6%.....\$26

Profile: sweet herbs, floral, cherries, honey, mineral finish

Still: Clay Pot