

VINE

DOUBLE BAY

Spring Menu 2016

COCKTAILS

CHAMPAGNE CRUSTA \$18

Applejack brandy, Cointreau, fresh lemon juice & bitters topped with sparkling wine. Vine's own stunning version of a sophisticated French tippie

PINK PANTHER'S CLUB \$19

A textural & beautiful balance of Tanqueray gin, Aperol, lemon juice & fresh raspberries. Fruity & zesty with a touch of cracked pepper for aroma

APPLE ROSE MINT \$19

Ketel One Vodka shaken with freshly pressed apple juice, lime, mint & a touch of rose. An original Vine crowd pleaser

FRIDAY ON MY MIND \$19

Cucumber infused Don Julio Blanco tequila is combined with St.Germain elderflower liqueur, lime juice & agave nectar. A vibrant & refreshing twist on the classic Margarita, guaranteed to leave you wanting more

GINGERVINE \$19

Spiced rum flavoured with Apricot Brandy, agave nectar & fresh lemon juice shaken vigorously to create a textural & silky mouth-feel. Topped with ginger beer for a lasting touch of zingy spice & effervescence

CLASS OCCASION \$20

A delicate & robust balance of winterberry infused Ciroc vodka, chocolate & lillet blanc. Reminiscent of Black Forrest desserts & served over an ice sphere in true old-fashioned style

GOLD MEMBER \$21

Salted caramel old-fashioned using Johnnie Walker Gold Label. An alluring & suave twist on the old-fashioned cocktail we have all come to know & love

BEERS & CIDERS

Asahi	\$9
Pines Kolsch	\$10
The Rocks Hangman Pale Ale	\$10
Sommersby Apple Cider	\$9
Cascade Light	\$7

NON ALCOHOLIC BEVERAGES

S. Pellegrino (750ml)	\$8
Acqua Panna (750ml)	\$8
Schweppes soft drinks	\$4.5
Locale Espresso	\$4
Large \$4.5 / Mods	\$0.5
Chamellia specialty teas and tisanes	\$4.5
French Breakfast, Liquorice/Peppermint/Fennel, Earl Grey, China Sencha, Chamomile	

WINE BY THE GLASS

SPARKLING & CHAMPAGNE

NV Foos Marai Prosecco, Valdobbiadene, Italy	\$12
'15 En Vie, Blanc de Noir, Yarra Valley, VIC	\$13
Laurent-Perrier Brut, Tours-sur-Marne	\$24

WHITE

'12 Ravenna, Columbia Valley, WA	\$13
'14 Rimpere Sauvignon Blanc, Marlborough, NZ	\$12
'15 Keith Tulloch Perdiem Pinot Gris, Hunter Valley NSW	\$12
'15 Flametree Chardonnay, Margaret River, WA	\$13

ROSE

'15 De Beaurepaire 'Le Bourbon' Rylstone, NSW	\$12
'14 Gerard Bertrand Gris Blanc, Languedoc-Roussillon, FR	\$13

RED

'15 Longboard Pinot Noir, Geelong, VIC	\$12
'12 Bodegas Valderiz Roble Tempranillo, SPAIN	\$15
'09 De Beaurepaire 'Victor' Cabernet Sauvignon, Mudgee NSW	\$14
'14 De Beaurepaire Shiraz Viogner, Barossa Valley, SA	\$14

SWEET WINE

'11 Margan Semillon Botrytis, Hunter Valley, NSW	G \$12 B \$62
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WINE BY THE BOTTLE

SPARKLING & CHAMPAGNE

NV Foos Marai Prosecco, Valdobbiadene, Italy	\$60
Laurent-Perrier Brut, Tours-sur-Marne	\$130
'07 Perrier Jouet, Belle Epoque, Epernay, FR	\$390

WHITE

'12 Ravenna, Riesling, Columbia Valley, Washington USA	\$65
'13 McLeish Estate Semillon, Hunter Valley, NSW	\$70
'15 Keith Tulloch Perdiem Pinot Gris , Hunter Valley NSW	\$60
'14 Astrolabe Pinot Gris, Marlborough, NZ	\$65
'14 Rimpere Sauvignon Blanc, Marlborough, NZ	\$60
'15 Flametree Chardonnay, Margaret River, WA	\$65
'13 Frogmore Creek Chardonnay, TAS	\$79
'14 Garnier & Fils Chablis, FR	\$89
'13 Domaine Louis Moreau, Chablis 1er Cru, FR	\$110

ROSE

'15 De Beaurepaire 'Le Bourbon' Rylstone, NSW	\$60
'14 Gerard Bertrand Gris Blanc, Languedoc-Roussillon, FR	\$65

RED

'15 Longboard Pinot Noir, Geelong, VIC	\$60
'12 Seven Canoes Pinot Noir, Central Otago, NZ	\$70
'11 Henri Bourgeois Solissime Gamay/Pinot Noir, Loire Valley, FR	\$80
'11 Geoff Merrill GSM, McLaren Vale, SA	\$65
'14 Hahn, GSM, Central Coast, CA, USA	\$75
'12 Bodegas Valderiz Roble Tempranillo, SPAIN	\$76
'14 Yabby Lake Syrah, Mornington Peninsula, VIC	\$85
'13 Marq, Cut and Dry, Shiraz (Amarone style) Margaret River, WA	\$78
'09 De Beaurepaire 'Victor' Cabernet Sauvignon, Mudgee NSW	\$74
'08 Geoff Merrill Reserve, Cabernet Sauvignon, SA	\$120
'11 Craggy Range 'Te Kahu' Merlot Blend, Hawkes Bay, NZ	\$80
'07 Finca Allende Rioja, SPAIN	\$105