

## SPARKLING WINE & CHAMPAGNE

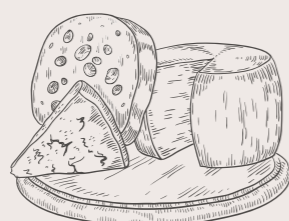
	150ml	250ml	Btl
Selection 23 Cuvee NV, Karadoc VIC	9		33
BTW Prosecco, King Valley VIC	12		35
Chandon Brut NV, Yarra Valley VIC	24		84
Chandon Brut Rose NV, Yarra Valley VIC	24		84
Veuve Clicquot, Champagne FR			155
Pol Roger Champagne NV, Champagne FR			205

## WHITE WINE

	150ml	250ml	Btl
BTW Sauvignon Blanc, Swan Hill VIC	9	16	35
Sondara's Vines Sauvignon Blanc, Stbn Highlands NSW	14	21	41
Momo Sauvignon Blanc, Marlborough NZ	14	21	43
Flame Tree Embers Sem Sav Blanc, Marg River WA	14	21	42
Selection 23 Pinot Grigio, Swan Hill VIC	9	16	34
Artemis Pinot Grigio, Southern Highlands NSW	15	22	49
Beside Broke Road Pinot Gris, King Valley VIC	14	21	41
Trout Valley Pinot Gris, South Island NZ			54
Victoria Park Chardonnay, Barossa SA	9	16	34
Geoff Merrill "Pimpala" Chardonnay, McLaren SA	14	21	42
Cherry Tree Hill Chardonnay, Stbn Highlands NSW	14	21	44
Collector "Tiger Tiger" Chardonnay, NSW / ACT			75
Tyrrell's Vat 47 Chardonnay, Hunter Valley NSW			115
BTW Moscato, Regional VIC	9	16	32
D'Arenberg Dry Dam Riesling, McLaren Vale SA	14	21	49
O'Leary Walker Polish Hill Riesling, Clare Valley SA			55
Tyrrell's HVD Semillon, Hunter Valley NSW			86

## ROSE

	150ml	250ml	Btl
Counterpoint Rose, Barossa SA	9	16	37
La Vielle Ferme Rose, Cotes-du-Ventoux FR	15	22	49
Sondara's Vines Rose, Southern Highlands NSW	15	22	51
Collector Shoreline Rose, Collector NSW / ACT			54



## RED WINE

	150ml	250ml	Btl
Mortar & Pestle Cabernet Merlot, SA	9	16	34
Cherry Tree Hill Cab Merlot, Stbn Highlands NSW	14	21	44
BTW Pinot Noir, VIC	9	16	35
Artemis Pinot Noir, Southern Highlands NSW	15	22	55
Dalrymple Pinot Noir, Pipers River TAS			75
Lock & Key Merlot, Hilltops NSW	9	16	43
Thistledown Grenache, McLaren Vale SA			55
Alamos Malbec, Mendoza ARG	14	21	46
Nova Vita Firebird Sangiovese, Adelaide Hills SA			58
Selection 23 Shiraz, Murray Dowling, VIC	9	16	35
Smokin' Barrels Shiraz, Barossa Valley SA	14	21	42
Cherry Tree Hill Shiraz, Southern Highlands NSW	15	22	54
D'Arenberg Love Grass Shiraz, McLaren SA			61
Mt Pleasant Estate Shiraz, Hunter Valley NSW			63
Parker Coonawarra Cab Sauv, Coonawarra SA	15	22	49
Coriole Cabernet Sauvignon, McLaren Vale SA			73

## BRIARS CELLAR COLLECTION

We have thoughtfully handpicked a range of fine wines from some of Australia & New Zealand's great regions so you can

Ata Rangi Pinot Noir, Marlborough NZ			175
D'Arenberg Ironstones Pressing GSM, McLaren Vale SA			125
Torbreck The Steading GSM, Barossa SA			125
Clonakilla Shiraz Viognier, Murrumbateman NSW			275
Yalumba The Signature Cab Shiraz, Barossa SA			125
Penfolds Bin 389 Cabernet Shiraz, Regional SA			205
Jim Barry McRae Wood Shiraz, Clare Valley SA			110
Henschke Keyneton Estate Shiraz, Barossa / Eden Valley SA			140
Peter Lehmann Stonewell Shiraz, Barossa Valley SA			175
Coriole Lloyd's Reserve Shiraz, Barossa / Coonawarra SA			205
Penfold St Henri Shiraz, Clare Valley SA			265
Langmeil Pure Eden Shiraz, Eden Valley SA			270
Leeuwin Estate Art Series Cab Sauv, Margaret River WA			135
D'Arenberg Coppermine Rd Cab Sauv, McLaren Vale SA			145
Howard Park Abercrombie Cabernet, Margaret River WA			225
Primo Estate Joseph Moda Cab Merlot, McLaren Vale SA			135

## THROSBY CHEESE MENU

All cheeses served as 90gm with a selection of lavoche, dried fruit and quince paste

<b>White Mould</b> ..... 10 <i>Tarago Triple Cream, Victoria</i> Slightly different to a common Brie, the white mould offers a rich buttery core with an intense creamy and earthy flavour.	
<b>Blue Mould</b> ..... 12 <i>Milawa Cheese Co, Victoria</i> Inspired by Gorgonzola Dolce, this mild, creamy, blue cheese has a well-balanced, rich, buttery flavour.	
<b>Semi Hard</b> ..... 12 <i>Monte Mardi, Byron Bay NSW</i> A soft, surface ripened cheese. Best around the 6-8 week mark when the earthy, mushroomy notes are fully established and the cheese is at its gooey best.	
<b>Cheddar</b> ..... 11 <i>Maffra Cloth Aged, Victoria</i> Multi award winning farmhouse cheddar from Tinamba. The cheddar has a soft, crumbly texture with a long smooth palate with grassy flavours.	
<b>Smoked Cheddar</b> ..... 12 <i>Australia</i> This English Oak Smoked Cheddar is naturally smoked cheese following a gentle process that takes many hours to impart a rather special smoke taste; think bonfire night or wood-burning stoves. The taste is incomparable.	
<b>All Five Cheeses</b> ..... 48	

## BRIARS CHARCUTERIE

All cured meats served as 90gm with pickles, sourdough rye and soft butter

<b>Truffle Salami</b> ..... 19 <i>De Palma Salumi, Padstow, NSW</i> Antonio and Robert De Palma's ability to produce the best Salumi in Australia for over 35 years is the result of their passion, dedication and family techniques that have been handed down for seven generations. The focus on slow ageing and fermentation is intensive in time, labour and love but results in a product with no after taste and a sweet smooth clean palate finish. The natural fermentation process ensures that products have no artificial additives – only salt, spices and time.	
<b>Wagyu Bresaola</b> ..... 19 <i>Mayura Station, Limestone Coast, SA</i> Full blood Australian Wagyu Beef since 1845 is what Mayura Station is all about. Award-winning and highly prized, Mayura Station Wagyu are affectionately known as the "chocolate wagyu" because chocolate from a South Australian factory is repurposed into their feed.	
<b>Prosciutto</b> ..... 17 <i>De Palma Salumi, Padstow, NSW</i> Hand made with single focussed passion, this style of prosciutto is called prosciutto crudo in Italian and is distinguished from cooked ham, prosciutto cotto. Commonly associated with Friuli and Emilia, the most renowned and expensive legs of prosciutto come from central and northern Italy, such as those of Parma and San Daniele in Friuli-Venezia Giulia.	
<b>All Three Charcuterie</b> ..... 48	

10% surcharge applies on Sunday's & 15% Public Holiday's