

SPARKLING WINE & CHAMPAGNE

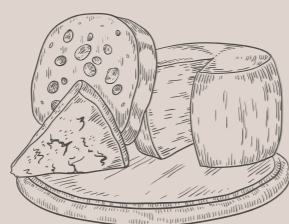
	150ml	250ml	Btl
Selection 23 Cuvee NV, <i>Karadoc VIC</i>	9		35
BTW Prosecco, <i>King Valley VIC</i>	12		38
Chandon Brut NV, <i>Yarra Valley VIC</i>	25		85
Chandon Brut Rose NV, <i>Yarra Valley VIC</i>	25		85
Veuve Clicquot, <i>Champagne FR</i>			160
Pol Roger Champagne NV, <i>Champagne FR</i>			215

WHITE WINE

	150ml	250ml	Btl
Victoria Park Chardonnay, <i>Barossa SA</i>	9	16	35
Geoff Merrill "Pimpala" Chardonnay, <i>McLaren SA</i>	14	21	42
Cherry Tree Hill Chardonnay, <i>Sthn Highlands NSW</i>	14	21	44
Collector "Tiger Tiger" Chardonnay, <i>NSW / ACT</i>			79
Paringa Estate Chardonnay, <i>Mornington Peninsula VIC</i>			99
BTW Sauvignon Blanc, <i>Swan Hill VIC</i>	9	16	35
Sondara's Vines Sauvignon Blanc, <i>Sthn Highlands NSW</i>	14	21	42
Momo Sauvignon Blanc, <i>Marlborough NZ</i>	14	21	45
Vasse Felix Classic Dry White, <i>Margaret River WA</i>			42
BTW Moscato, <i>Regional VIC</i>	9	16	35
Tyrrell's HVD Semillon, <i>Hunter Valley NSW</i>			87
Selection 23 Pinot Grigio, <i>Swan Hill VIC</i>	9	16	35
Artemis Pinot Grigio, <i>Southern Highlands NSW</i>	15	22	49
Beside Broke Road Pinot Gris, <i>King Valley VIC</i>	14	21	41
Trout Valley Pinot Gris, <i>South Island NZ</i>			54
D'Arenberg Dry Dam Riesling, <i>McLaren Vale SA</i>	15	22	52
O'Leary Walker Polish Hill Riesling, <i>Clare Valley SA</i>			61

ROSE

	150ml	250ml	Btl
Counterpoint Rose, <i>Barossa SA</i>	9	16	37
La Vielle Ferme Rose, <i>Cotes-du-Ventoux FR</i>	15	22	49
Sondara's Vines Rose, <i>Southern Highlands NSW</i>	15	22	51
Trinity Hill 'Lost Garden' Rose (0% alc), <i>Hawkes Bay NZ</i>	15	22	52



RED WINE

	150ml	250ml	Btl
Selection 23 Shiraz, <i>Murray Dowling, VIC</i>	9	16	35
Smokin' Barrels Shiraz, <i>Barossa Valley SA</i>	14	21	44
Cherry Tree Hill Shiraz, <i>Southern Highlands NSW</i>	15	22	54
D'Arenberg Love Grass Shiraz, <i>McLaren SA</i>			61
Mt Pleasant Estate Shiraz, <i>Hunter Valley NSW</i>			63
Mortar & Pestle Cabernet Merlot, <i>SA</i>	9	16	35
Cherry Tree Hill Cab Merlot, <i>Sthn Highlands NSW</i>	14	21	45
Thistledown Grenache, <i>McLaren Vale SA</i>			55
Lock & Key Merlot, <i>Hilltops NSW</i>	9	16	45
Parker Coonawarra Cab Sauv, <i>Coonawarra SA</i>	15	22	49
Coriole Cabernet Sauvignon, <i>McLaren Vale SA</i>			73
BTW Pinot Noir, <i>VIC</i>	9	16	35
Artemis Pinot Noir, <i>Southern Highlands NSW</i>	15	22	58
Rabbit Ranch Pinot Noir, <i>Central Otago NZ</i>	16	23	64
Dalrymple Pinot Noir, <i>Pipers River TAS</i>			75

BRIARS CELLAR COLLECTION

Jim Barry McRae Wood Shiraz, <i>Clare Valley SA</i>			110
Henschke Keyneton Estate Shiraz, <i>Barossa / Eden Valley SA</i>			140
Peter Lehmann Stonewell Shiraz, <i>Barossa Valley SA</i>			175
Penfold St Henri Shiraz, <i>Clare Valley SA</i>			275
Langmeil Pure Eden Shiraz, <i>Eden Valley SA</i>			285
Yalumba The Signature Cab Shiraz, <i>Barossa SA</i>			130
Penfolds Bin 389 Cabernet Shiraz, <i>Regional SA</i>			210
D'Arenberg Ironstones Pressing GSM, <i>McLaren Vale SA</i>			155
Torbreck The Steading GSM, <i>Barossa SA</i>			145
D'Arenberg Coppermine Rd Cab Sauv, <i>McLaren Vale SA</i>			155
Primo Estate Joseph Moda Cab Merlot, <i>McLaren Vale SA</i>			145
Ata Rangi Pinot Noir, <i>Marlborough NZ</i>			185

Please see the bar for our complete
Throsby's Bar drinks menu

THROSBY CHEESE MENU

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

White Mould <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.	11
Blue Mould <i>Milawa Cheese Co, Victoria</i> Inspired by Gorgonzola Dolce, this mild, creamy, blue cheese has a well-balanced, rich, buttery flavour.	18
Semi Hard <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.	14
Cheddar <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.	12
Smoked Cheddar <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.	12
All Five Cheeses	48

BRIARS CHARCUTERIE

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

Truffle Salami <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.	19
Wagyu Bresaola <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.	26
Prosciutto <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.	18
All Three Charcuterie	48

10% Sunday and 15% public holiday surcharge