

SPARKLING WINE & CHAMPAGNE	150ml	250ml	Btl
Selection 23 Cuvee NV, <i>Karadoc VIC</i>	9		37
BTW Prosecco, <i>King Valley VIC</i>	12		39
Dawning Day Prosecco, <i>Sthn Highlands NSW</i>	16		62
Polka De-Alc Sparkling Cuvee (0% alc), <i>Riverland SA</i>	12		40
Chandon Brut NV, <i>Yarra Valley VIC</i>	25		89
Chandon Brut Rose NV, <i>Yarra Valley VIC</i>	25		89
Veuve Clicquot, <i>Champagne FR</i>			170

WHITE WINE	150ml	250ml	Btl
CHARDONNAY			
Counterpoint Chardonnay, <i>Barossa SA</i>	11	16	39
Geoff Merrill “Pimpala” Chardonnay, <i>McLaren SA</i>	14	21	42
Cherry Tree Hill Chardonnay, <i>Sthn Highlands NSW</i>	15	22	44
Howard Park Flint Rock Chardonnay, <i>Great Southern WA</i>	16	23	65
Dawning Day Chardonnay, <i>Sthn Highlands NSW</i>	22	27	92
SAUVIGNON BLANC			
BTW Sauvignon Blanc, <i>Swan Hill Victoria</i>	11	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

PINOT GRIGIO / PINOT GRIS			
Selection 23 Pinot Grigio, <i>Swan Hill VIC</i>	11	16	35
Main Divide Pinot Gris, <i>North Canterbury NZ</i>	15	22	41
Artemis Pinot Grigio, <i>Southern Highlands NSW</i>	16	23	52

SEMILLON & BLENDS			
BTW Moscato, <i>Regional VIC</i>	11	16	35
Vasse Felix Classic Dry White, <i>Margaret River WA</i>	14	21	42
Brokenwood Semillon, <i>Hunter Valley NSW</i>	16	23	62

RIESLING			
D’Arenberg Dry Dam Riesling, <i>McLaren Vale SA</i>	14	21	52
O’Leary Walker Polish Hill Riesling, <i>Clare Valley SA</i>	16	23	61

ROSE	150ml	250ml	Btl
Counterpoint Rosé, <i>Barossa SA</i>	11	16	39
La Vieille Ferme Rosé, <i>Cotes-du-Ventoux FR</i>	15	22	49
Sondara’s Vines Rosé, <i>Southern Highlands NSW</i>	15	22	51
Trinity Hill ‘Lost Garden’ Rosé (0% alc), <i>Hawkes Bay NZ</i>	15	22	52

RED WINE	150ml	250ml	Btl
PINOT NOIR			
BTW Pinot Noir , <i>VIC</i>	11	16	35
Rabbit Ranch Pinot Noir, <i>Central Otago NZ</i>	16	23	67
Artemis Pinot Noir, <i>Southern Highlands NSW</i>	17	24	65
Dalrymple Pinot Noir, <i>Pipers River TAS</i>	22	27	85
Ata Rangi Pinot Noir, <i>Martinborough NZ</i>			189

GRENACHE & BLENDS			
Thistledown Gorgeous Grenache, <i>McLaren Vale SA</i>	16	23	56
Dawning Day Garage Grenache, <i>Sthn Highlands NSW</i>	16	23	66
Yalumba The Signature Cab Shiraz, <i>Barossa SA</i>			145
Torbreck The Steading GSM, <i>Barossa SA</i>			155
D’Arenberg Ironstones Pressing GSM, <i>McLaren Vale SA</i>			162
Penfolds Bin 389 Cabernet Shiraz, <i>Regional SA</i>			260

SHIRAZ			
Selection 23 Shiraz, <i>Murray Dowling, VIC</i>	11	16	37
Smokin' Barrels Shiraz, <i>Barossa Valley SA</i>	14	21	44
Cherry Tree Hill Shiraz, <i>Southern Highlands NSW</i>	15	22	55
D’Arenberg Love Grass Shiraz, <i>McLaren SA</i>	16	23	61
Jim Barry McRae Wood Shiraz, <i>Clare Valley SA</i>			125
Henschke Keyneton Estate Shiraz, <i>Barossa / Eden Valley SA</i>			148
Penfolds St Henri Shiraz, <i>Clare Valley SA</i>			290

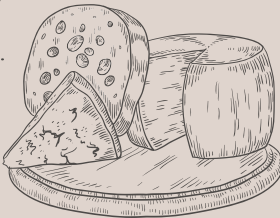
MERLOT & CABERNET MERLOT			
Printhie Mountain Merlot, <i>Orange NSW</i>	15	22	52
Cherry Tree Hill Cab Merlot, <i>Sthn Highlands NSW</i>	15	22	46

CABERNET SAUVIGNON			
Counterpoint Cabernet Sauvignon, <i>Barossa SA</i>	11	16	39
Parker Estate Scarlett Block Cabernet Sauvignon, <i>Coonawarra SA</i>	16	23	56
Coriole Cabernet Sauvignon, <i>McLaren Vale SA</i>			73
D’Arenberg Coppermine Rd Cab Sauv, <i>McLaren Vale SA</i>			158



10% surcharge Saturdays & Sundays, 15% Public Holidays.
(I) imported (A) Australian

THROSBY CHEESE MENU
<i>All cheeses served as 90gm with a selection of lavosh, dried fruit and quince paste.</i>
White Mould 11 <i>Tarago Triple Cream, Victoria</i>
Blue Mould 18 <i>Milawa Cheese Co, Victoria</i>
Semi Hard 14 <i>Monte Nardi, Northern Rivers NSW</i>
Cheddar 12 <i>Maffra Cloth Aged, Victoria</i>
Smoked Cheddar 12 <i>Leicestershire UK</i>
All Five Cheeses 48



BRIARS CHARCUTERIE
<i>All cured meats served as 90gm with pickles, sourdough rye and soft butter.</i>
Truffle Salami 19 <i>De Palma Salumi, Padstow, NSW</i>
Wagyu Bresaola 26 <i>Mayura Station, Limestone Coast, SA</i>
Prosciutto 18 <i>De Palma Salumi, Padstow, NSW</i>
All Three Charcuterie 48

Wood-fired Pizza

Friday, Saturday, Sunday 12pm–8pm.

NAPOLI	22
Italian pizza sauce & Caboolture mozzarella (v)	
CHEESE & GARLIC	24
Crushed garlic oil, rosemary, sea salt, mozzarella (v)	
MARGHERITA	26
Napolitana sauce, buffalo mozzarella, fresh basil (v)	
PUMPKIN	27
Roast pumpkin & puree, baby spinach, feta, toasted pine nuts (v)	
FUNGHI	28
Porcini mushrooms & paste, mozzarella, black truffle oil, parsley, parmesan (v)	
PROSCIUTTO	28
Napolitana sauce, mozzarella, prosciutto, fresh rocket, pecorino	
DELLA CARNE	29
Napolitana sauce, mozzarella, sopressa salami, smoked ham, prosciutto	
GAMBERI CHILLI (I)	29
Napolitana sauce, mozzarella, chilli & garlic prawns, tomatoes	



Gluten free base add \$7.