

TERRACE

WINE BAR

WHITE WINES

2023 Cricket Pitch White
Sauvignon Blanc/Semillon



- 43

SPARKLING

NV 8 Rows Sparkling
Chardonnay/Pinot Noir

12 45

SEMILLON

2024 Semillon
📍 *Hunter Valley, NSW*

12 48

2023 Tallawanta Vineyard Semillon
📍 *Hunter Valley, NSW*

22 86

2022 Stanleigh Park Vineyard Semillon
📍 *Hunter Valley, NSW*

22 86

2018 Oakey Creek Vineyard Semillon
📍 *Hunter Valley, NSW*

22 86

2018 ILR Reserve Semillon
📍 *Hunter Valley, NSW*

35 140

AROMATICS

2024 Pinot Gris
📍 *Beechworth & Alpine Valley, VIC*

13 50

2024 Belmont Vineyard Riesling
📍 *Orange, NSW*

20 80

CHARDONNAY

2024 Chardonnay
📍 *VIC & NSW*

14 56

2023 Oakey Creek Vineyard Chardonnay
📍 *Hunter Valley, NSW*

22 86

2022 Lillydale Vineyard Chardonnay
📍 *Yarra Valley, VIC*

22 86

2023 Indigo Vineyard Chardonnay
📍 *Beechworth, VIC*

28 110

MAGNUMS (1.5L)



2021 Semillon
📍 *Hunter Valley, NSW*

80

2023 Cricket Pitch White
Sauvignon Blanc/Semillon

66

2021 Pinot Noir
📍 *Beechworth, VIC*

92

2020 Cricket Pitch Red
Cabernet Sauvignon/Shiraz/Merlot

66

2022 Shiraz
📍 *Hunter Valley, NSW*

150

RED WINES



2022 Cricket Pitch Red
Cabernet Sauvignon/Shiraz/Merlot

- 43

ROSATO / ROSÉ

2023 Rosato
📍 *NSW & VIC*

13 50

LIGHT REDS

2024 Pinot Noir
📍 *Beechworth, VIC*

14 56

2024 Sangiovese
📍 *Beechworth, VIC*

14 56

2024 Tempranillo
📍 *Beechworth, VIC*

14 56

2023 Indigo Vineyard Pinot Noir
📍 *Beechworth, VIC*

28 110

SHIRAZ

2022 Area Blend Shiraz
📍 *VIC, NSW & SA*

14 56

2022 Shiraz
📍 *Hunter Valley, NSW*

19 75

2021 Indigo Vineyard Shiraz
📍 *Beechworth, VIC*

24 95

2022 Verona Vineyard Shiraz
📍 *Hunter Valley, NSW*

30 120

2019 Tallawanta Vineyard Shiraz
📍 *Hunter Valley, NSW*

43 170

2022 Clarendon Vineyard Shiraz
📍 *Mclaren Vale, SA*

24 95

2021 Wade Block 2 Vineyard Shiraz
📍 *Mclaren Vale, SA*

24 95

2020 Rayner Vineyard Shiraz
📍 *Mclaren Vale, SA*

33 130

2022 Graveyard Vineyard Shiraz
📍 *Hunter Valley, NSW*

110 440

2011 HBA Shiraz
📍 *Hunter Valley, NSW & Mclaren Vale, SA*

- 520

CABERNET SAUVIGNON, MERLOT

2023 Cabernet Sauvignon, Merlot
📍 *WA & SA*

14 56



TERRACE

WINE BAR

—SUMMER MENU—

SMALL PLATES *from The Wood Restaurant to share, savour, and indulge*

FROM THE SEA

Oysters <i>gf/df</i>	4.5 each
<i>A choice of natural, or finger lime mignonette dressing</i>	
Ceviche of kingfish <i>gf</i>	27
<i>Pinot Gris poached green apples, mint</i>	
Raw Ulladulla tuna <i>gf/df</i>	29
<i>Avocado, fermented chilli, lime</i>	
Applewood smoked salmon rillettes <i>gfo</i>	26
<i>Cucumbers, croûte</i>	
Brandade of blue-eye cod <i>gfo</i>	24
<i>À la Grecia dressing</i>	
Hand-picked spanner crab roll	15 each
<i>Butter lettuce, Marie Rose sauce</i>	

FROM THE GARDEN

Salted zucchini <i>v/gf</i>	14
<i>Local fetta, dill, almonds, cold pressed olive oil, fermented chilli</i>	

CHARCUTERIE

Olives from down the road	3.5
Ciabatta	10 half loaf <i>or</i> 16 full loaf
<i>Olive oil, aged balsamic vinegar</i>	
'MR Charcuterie' classic pork rillettes <i>df/gfo</i>	25
<i>A selection of condiments</i>	
House terrine <i>df/gfo</i>	26
<i>Pickles, croûte</i>	
Salumi Petit Rojo, Saucisson <i>df/gfo</i>	26
<i>Pickles, croûte</i>	
Classic steak tartare <i>df/gfo</i>	30 entrée <i>or</i> 48 main
<i>Hand-cut Manning Valley 3+ Angus tenderloin, egg yolk, croûte</i>	

CHEESE

Burrata <i>v/gf</i>	26
<i>Fennel jam, vincotto</i>	
Barrique cheese board <i>gfo</i>	40
<i>A selection of cheeses, Brokenwood red wine grape chutney, croûte, table grapes</i>	

v = vegetarian | gf = gluten free | gfo = gluten free optional | df = dairy free | dfo = dairy free optional

Please order both drinks and food at the bar | Cashless Venue | A public holiday and Sunday service surcharge of 15% applies
Wine Club members may apply their discount for up to two people