

TERRACE

WINE BAR

WHITE WINES

2023 Cricket Pitch White
Sauvignon Blanc/Semillon



- 43

SPARKLING

NV 8 Rows Sparkling
Chardonnay/Pinot Noir

12 45

SEMILLON

2023 Semillon
Hunter Valley, NSW

12 48

2022 1899 Old Vines 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

PINOT GRIS

2024 Pinot Gris
Beechworth & Alpine Valley, VIC

13 50

CHARDONNAY

2023 Chardonnay
Beechworth & Yarra Valley, VIC

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

RED WINES



2022 Cricket Pitch Red
Cabernet Sauvignon/Shiraz/Merlot

- 43

ROSATO / ROSÉ

2023 Rosato
NSW & VIC

13 50

LIGHT REDS

2024 Sangiovese
Beechworth, VIC

14 56

2024 Tempranillo
Beechworth, VIC

14 56

2023 Indigo Vineyard Pinot Noir
Beechworth, VIC

28 110

SHIRAZ

2021 Area Blend Shiraz
SA, NSW & VIC

14 56

2022 Shiraz
Hunter Valley, NSW

19 75

2021 Indigo Vineyard Shiraz
Beechworth, VIC

24 95

2021 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

2023 Cabernet Sauvignon, Merlot
WA & SA

14 56

2022 Wildwood Road Cabernet Sauvignon
Margaret River, WA

30 120



TERRACE

WINE BAR

— SPRING MENU —

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

FROM THE SEA

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

FROM THE GARDEN

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

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

CHEESE

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

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

Wine Club members may apply their discount for up to two people | A public holiday and Sunday service surcharge of 15% applies | Cashless venue