Wines by the Glass

Sparkling

NV     Bianca Vigna, Prosecco, Italy  15
NV     Chandon Brut, Yarra Valley Victoria  17
NV     Ruinart R de Ruinart, Champagne, France  36

White

2018  Gewurztraminer, Apis, Henty, Victoria  16
2019  Riesling, Reed Wines White Heart, Geelong Victoria  17
2017  Grüner Veltliner, Rainer Wess, Kremstal Austria  17
2017  Albariño, Granbazán, Rías Baixas Spain  20
2017  Pinot Blanc, Elderslie Hills Blend #1, Adelaide Hills SA  20
2019  Chardonnay, Giant Steps, Yarra Valley Victoria  21

Rosé

2018  Domaine Triennes, IGP Méditerranée, Provence, France  16

Red

2016  Cabernet Blend, Voyager Estate, Western Australia  15
2017  Tempranillo, Señorío P. Peciña, Cosecha, Rioja Spain  17
2018  Mataro, An Approach to Relaxation, Barossa SA  18
2018  Pinot Noir, Dalrymple, Pipers River Tasmania  19
2018  Grenache, Bondar Rayner Vineyard McLaren Vale SA  19
2018  Pinot Noir, Craggy Range, Martinborough New Zealand  22
2016  Shiraz, St. Hugo Signature, Barossa South Australia  28
2016  Cabernet Sauvignon, St. Hugo Signature, Barossa SA  29

Chef Neil Perry’s provincial Chinese menu is full of fragrant and exotic flavours. This can make a wine selection seem tricky, but we are excited about the possibilities. We have selected wines that will seamlessly match your meal.

Wines offered by the bottle are featured according to which flavours we think they work best with. Rather than arranging these wines by their grape or country, they are listed according to body and flavour.

Enjoy!

All Credit Card payments will incur a processing fee of 1.0% to 1.5%, whilst all debit cards incur a processing fee of 0.5% to 1.0%. All EFTPOS no charge.

15% surcharge applies to all public holidays
Sparkling Wines  Light on its feet, sparkling wine can refresh a palate that has been bombarded with spice. The wines of Champagne are perfect with salty, crispy matches, and with tangy pickled flavours too! You can’t go wrong here.

Half Bottles of Champagne
Duval Leroy Brut Reserve  95
Pol Roger Cuvée Réserve, Brut  105
Billecart-Salmon Brut Rosé  170

Full Bottles from Around the World
All Saints Estate Moscato, Rutherglen Vic 2018  50
Prosecco, Terre di Sant’Alberto Tenet, Veneto Italy  75
Bianca Vigna, Prosecco, Italy  75
Quartz Reef Methode Traditionnelle Brut, Central Otago NZ  85
Chandon Brut, Yarra Valley Victoria  95
Deviaton Road Loftia Brut, Adelaide Hills SA 2017  110
Mac Forbes, Miss Moss, Blanc de Blancs, Yarra Valley Vic 2008  135

Full Bottles from Champagne, France
Jacquesson Cuvée 741, Brut  180
Ruinart R de Ruinart, Champagne, France  215
Gosset Grand Rosé  245
Duval Leroy Brut Reserve  250
Pol Roger Extra Brut  250
Billecart-Salmon Brut Réserve  275
Apollonis Authentic Meunier Blanc de Noir Brut  195
- Magnum (1500ml)  390
Billecart-Salmon Brut Rosé  345
Moët & Chandon Brut Imperial Gold Magnum (1500ml)  399
Dom Pérignon, Brut 2008  560

Duck Sauce!  Nothing pairs better with our Dry-Aged, Whole Roasted Ducks than Red Burgundy, so we’ve added some!
2014 Benjamin Leroux, Savigny Les Beaune France  190
2015 Bouchard La Vignee Bourgogne Rouge Magnum (1500ml)  195
2007 Domaine de la Pousse d’Or Clos Tavannes Santenay 1er Cru  275
2015 Armand Rousseau Charmes Chambertin Grand Cru  980
2012 Domaine Ponsot Griotte-Chambertin Grand Cru  1900
White Wines

Light Bodied and Bone Dry  *Crisp and zesty, this category is for the pickled items, cold and raw section of the menu, and the seafood items that are not spicy. They also work beautifully with crispy items like the chicken wings or dumplings as well as noodle dishes. However, they won’t rescue you from spice.*

2019  Semillon, De Iulis, Hunter Valley NSW      55
2019  Riesling, Jim Barry The Lodge Hill, Clare Valley SA    70
2014  Riesling, Dom. Schlumberger Saering, Alsace France (375ml)  70
2015  Dry Moscato Giallo, Erste+Neue, Alto Adige Italy       75
2016  Welschriesling, Alois Kracher Trocken, Burgenland Austria 75
2019  Sauvignon Blanc, Nautilus Estate, Marlborough NZ       80
2019  Riesling, Lark Hill, Canberra District NSW              80
2017  Sauvignon Blanc, Gembrook Hill, Yarra Valley Vic       85
2018  Riesling, Christmann, *QbA*, Pfalz Germany             95
2019  Sauvignon Blanc, Babich *Black Label*, Marlborough NZ  95
2017  Albariño, Granbazán, Rías Baixas Spain                 100
2014  Semillon, Thomas Wines Braemore Reserve, Hunter NSW   110
2018  Sauvignon Blanc, Gerard Boulay, Sancerre France       130

Light Bodied With Just a Kiss of Sugar  *While these wines finish dry, their gentle fruitiness and sprinkling of sugar makes them perfect for almost every aroma and flavour on the menu. The lighter bodied wines at the top of the list love delicate foods with some spice, and the slightly heavier ones at the bottom can match white meats with spice.*

2019  Riesling, Pewsey Vale *Prima*, Eden Valley, South Australia 70
2017  Riesling, Jean-Luc Mader, Alsace France                 75
2017  Chenin Blanc, Marc Bredif, Loire Valley France         75
2018  Riesling, Crawford River Young Vines, Henty Vic         80
2018  Gewürztraminer, Apis, Henty Vic                         80
2019  Riesling, Mac Forbes RS25, Strathbogie Ranges Vic      85
2019  Riesling, Reed Wines White Heart, Geelong Vic           85
2018  Riesling, Dr Loosen W.Sonnenuhr Kabinett, Mosel Germany 95
            -2016 Magnum (1500ml)       180
2018  Gewürztraminer, Rippon, Central Otago NZ                105
2017  Riesling, Frankland Estate Smith Cullam, Frankland River WA 120
### Dry With More Body and Texture
*A great match for aromatic dishes can be a wine with more weight. They even turn a bit salty when paired with the buzz of the Sichuan peppercorn. This is the most diverse section of the list, with something here for almost everything.*

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2018</td>
<td>Chardonnay, Flametree</td>
<td>Margaret River WA</td>
<td>65</td>
</tr>
<tr>
<td>2017</td>
<td>White Blend, Sentio Blanc</td>
<td>Beechworth Vic</td>
<td>75</td>
</tr>
<tr>
<td>2018</td>
<td>Garganega, Inama Soave Classico</td>
<td>Veneto Italy</td>
<td>80</td>
</tr>
<tr>
<td>2019</td>
<td>Semillon/Sauvignon, Fraser Gallop</td>
<td>Margaret River</td>
<td>80</td>
</tr>
<tr>
<td>2017</td>
<td>Grüner Veltliner</td>
<td>Kremstal Austria</td>
<td>85</td>
</tr>
<tr>
<td>2018</td>
<td>Carricante/Catarratto</td>
<td>Mount Etna Ital</td>
<td>95</td>
</tr>
<tr>
<td>2017</td>
<td>Semillon, An Approach To Relaxation</td>
<td>Barossa SA</td>
<td>95</td>
</tr>
<tr>
<td>2013</td>
<td>Riesling, Pewsey Vale The Contours</td>
<td>Eden Valley, SA</td>
<td>95</td>
</tr>
<tr>
<td>2016</td>
<td>Pinot Bianco</td>
<td>Girlan Plattenriegl, Alto Adige Italy</td>
<td>95</td>
</tr>
<tr>
<td>2017</td>
<td>Pinot Blanc, Elderslie Hills Blend #1, Adelaide Hills SA</td>
<td>100</td>
<td></td>
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<tr>
<td>2016</td>
<td>Semillon/Sauvignon, R de Rieussec</td>
<td>Bordeaux Sec FR</td>
<td>120</td>
</tr>
<tr>
<td>2018</td>
<td>Riesling, Frankland Estate Isolation Ridge, WA</td>
<td>120</td>
<td></td>
</tr>
<tr>
<td>2017</td>
<td>Pinot Grigio, Vie di Romans Dessimis, Friuli Italy</td>
<td>135</td>
<td></td>
</tr>
<tr>
<td>2017</td>
<td>Chardonnay, Mac Forbes, Woori Yallock</td>
<td>Yarra Valley Vic</td>
<td>145</td>
</tr>
<tr>
<td>2016</td>
<td>Chardonnay, Garnier &amp; Fils 1er Cru Beauroy, Chablis France</td>
<td>150</td>
<td></td>
</tr>
<tr>
<td>2012</td>
<td>Field Blend, Terroir al Limit Terra de Cuques, Priorat Spain</td>
<td>160</td>
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</tbody>
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### Rich and Full Bodied
*A small collection of great classics that traditionally spend a bit of time aging in oak. These aren’t necessarily our go-to for something spicy, but they match beautifully with the richer seafood and poultry dishes on the menu.*

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2018</td>
<td>Chardonnay, Craiglee</td>
<td>Sunbury Vic</td>
<td>90</td>
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<tr>
<td>2019</td>
<td>Chardonnay, Giant Steps</td>
<td>Yarra Valley Vic</td>
<td>100</td>
</tr>
<tr>
<td>2018</td>
<td>Chardonnay, Vasse Felix</td>
<td>Premier, Margaret River WA</td>
<td>100</td>
</tr>
<tr>
<td>2018</td>
<td>Chardonnay, St Hugo Signature</td>
<td>Eden Valley SA</td>
<td>100</td>
</tr>
<tr>
<td>2017</td>
<td>Chardonnay, Te Mata Elston</td>
<td>Hawkes Bay NZ</td>
<td>110</td>
</tr>
<tr>
<td>2013</td>
<td>Chardonnay, Forest Hill</td>
<td>Block 8, Mount Barker WA</td>
<td>120</td>
</tr>
<tr>
<td>2018</td>
<td>Chardonnay, Patrick Sullivan</td>
<td>Baw Baw Shire, Gippsland Vic</td>
<td>130</td>
</tr>
<tr>
<td>2018</td>
<td>Chardonnay, Bannockburn</td>
<td>Geelong Vic</td>
<td>135</td>
</tr>
<tr>
<td>2018</td>
<td>Chardonnay, Giant Steps Sexton Vineyard</td>
<td>Yarra Valley Vic</td>
<td>135</td>
</tr>
<tr>
<td>2018</td>
<td>Chardonnay, By Farr</td>
<td>Geelong Vic</td>
<td>195</td>
</tr>
</tbody>
</table>
**Refreshingly Sweet**  *This selection of medium-sweet wines are best paired with savory food and not dessert. These are the most versatile, and can handle every single dish on the menu. This is what you want in your glass if you plan to play with fire.*

2017  Riesling, Heroes Vineyard, Geelong, Victoria  90  
2016  Riesling, Wagner-Stempel *Heerkretz Spätlesse* Rheinhessen 125  
2007  Riesling, Reinhold Haart *P Domherr Spätlesse* Mosel Germany 140  
2016  Riesling, Dr Loosen *W Sonnenuhr Auslese* Germany (375ml) 145  
2016  Riesling, Von Hovel Hütte Spätlesse Mosel Germany 145  
2017  Riesling, Wagner-Stempel *Hollberg Auslese* Germany (500ml) 150  
2018  Riesling, Mac Forbes RS89, Strathbogie, Vic Magnum (1500ml) 210  
2007  Riesling, JJ Prum *W Sonnenuhr* Spätlesse, Mosel Germany 250  
2010  Riesling, JJ Prum *W Sonnenuhr* Spätlesse Mosel Germany 275  
2017  Riesling, Von Hovel *Scharzhofberger Auslese* Saar Germany 295  
2004  Riesling, JJ Prum *W Sonnenuhr* Auslese Mosel Germany 325  

**Pink(ish)**  *Relying on some skin contact, these wines range from pale orange to rose. Some are a bit fruitier, and others are a bit more savoury. They are all dry, and work well with the cold dishes and pickled items along with the not-so spicy seafood and lighter meats.*

2019  Orange, Smallfry Wines *Tangerine Dream*, Barossa SA  75  
2018  Rosé, Paradigm Hill *Transition*, Mornington Peninsula Vic  85  
2018  Rosé, Cobaw Ridge *il Pinko*, Macedon Ranges Vic  85  
2018  Rosé(ish), Patrick Sullivan *Rain*, Gippsland Vic  130  

**Red Wines**

**Light and Fruitful**  *Bright and vibrant like the aromatic food on the menu, these wines work well with the entrée section of the menu, and the lighter meats. They also play nice with a touch of spice.*

2017  Pinot Noir, Delta Vineyards, Marlborough NZ  65  
2019  Cinsault, Micro Wines, Barossa Valley SA  80  
2018  Grenache, Reed Wines Alexia, Barossa Valley SA  85  
2018  Pinot Noir, Ten Minutes by Tractor *Ten X*, Mornington Vic  85  
2018  Pinot Noir, Dalrymple, Pipers River Tas  90  
2018  Pinot Noir, Ata Rangi *Crimson*, Martinborough NZ  95  
2018  Gamay, Desvignes, Jaunvières, Morgon, Beaujolais, France  95  
2018  Pinot Noir, Polperro, Mornington Peninsula, Vic  115  
2018  Pinot Noir, Mac Forbes *Yarra Junction*, Yarra Valley Vic  145  
2018  Pinot Noir, Giant Steps *Applejack Vineyard*, Yarra Valley Vic  150
**Mid-Weight Delights**  *Here we begin to see the presence of tannin, and it allows for these wines to excel with red meat while being restrained enough to still play with lighter foods.*

- **2019** Shiraz/Cinsault, Smallfry Stella Luna, Barossa SA  
- **2017** Tempranillo, Señorío P. Peciña *Cosecha*, Rioja Spain  
- **2017** Blaufrankish, Moric, Burgenland Austria  
- **2017** Barbera d’Asti, La Morandia *5 Vignés*, Piedmont Italy  
- **2014** Syrah, Cobaw Ridge, Macedon Ranges Vic  
- **2018** Pinot Noir, Craggy Range, Martinborough New Zealand  
- **2016** Mencia, DJP Petalos, Bierzo Spain  
- **2017** Gamay, Reed Wines Papa, Fleurie France  
- **2018** Grenache, Bondar Rayner Vineyard, McLaren Vale SA  
- **2018** Mataro, An Approach to Relaxation, Barossa SA  
- **2018** Shiraz, Pyrette, Heathcote Vic  
- **2016** GSM, St Hugo Signature, Barossa Valley SA  
- **2009** Tempranillo, Señorío P. Peciña Reserva, Rioja Alta Spain  
- **2016** Shiraz, St Hugo *Signature*, Barossa Valley SA  
- **2016** GSM, Château Mont Redon, Châteauneuf du Pape France  
- **2015** Half bottle (375ml)  
- **2016** Shiraz, Yeringberg, Yarra Valley Vic  
- **2017** GSM, Domaine de Marcoux, Châteauneuf du Pape France  
- **2010** Shiraz, Torbreck, The Factor, Barossa SA (1500ml)

**Ripe and Juicy**  *An abundance of fruit works wonders with an abundance of spice. Some of these bring their own compliment of spice to the table too. These wines are our go to for the spicy and aromatic main courses.*

- **2018** GSM, Torbreck *Juveniles*, Barossa Valley SA  
- **2017** Shiraz, Nick O’Leary, Canberra District ACT  
- **2017** Shiraz/Cabernet, Grosset Rockpool, Clare Valley SA  
- **2018** Grenache, Bondar Rayner Vineyard, McLaren Vale SA  
- **2018** Mataro, An Approach to Relaxation, Barossa SA  
- **2018** Shiraz, Pyrette, Heathcote Vic  
- **2016** GSM, St Hugo Signature, Barossa Valley SA  
- **2009** Tempranillo, Señorío P. Peciña Reserva, Rioja Alta Spain  
- **2016** Shiraz, St Hugo *Signature*, Barossa Valley SA  
- **2016** GSM, Château Mont Redon, Châteauneuf du Pape France  
- **2015** Half bottle (375ml)  
- **2016** Shiraz, Yeringberg, Yarra Valley Vic  
- **2017** GSM, Domaine de Marcoux, Châteauneuf du Pape France  
- **2010** Shiraz, Torbreck, The Factor, Barossa SA (1500ml)

**Savoury and Robust**  *The end of a wine list is usually where you would find the fuller bodied more structured wines, and this is no different. Some are a bit more fruitful than others, but in general we like these with richer foods that aren’t so spicy.*

- **2016** Cabernet Blend, Voyager Estate, Western Australia  
- **2014** Cabernet Sauvignon, Yalumba, The Menzies, Coonawarra SA  
- **2016** Cabernet Sauvignon, St. Hugo Signature, Barossa SA  
- **2017** Cabernet Sauvignon, Oakridge 864, Yarra Valley Vic  
- **2016** Cabernet Blend, Mount Mary Quintet, Yarra Valley Vic