

# **Wine List**

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## *Spring 2024*



**Cassegrain**  
A taste of tradition

# Sparkling

	Glass	Bottle
NV Stone Circle Sparkling Blanc de Blanc New South Wales   Fresh crisp apple, bouquet of lifted melon & citrus	8	24
NV Stone Circle Sparkling Rosé New South Wales   Vibrant, sweet aroma with a semi-dry palate	8	24

# White Wine

## *Chardonnay*

2023 White Label Chardonnay Central Ranges   Peach, pear, grapefruits, herbaceous	9	28
2023 Edition Noir Chardonnay Central Ranges   Stone fruits, peach with a hint of fresh lemon acidity	11	32
2023 Edition Noir Three Tiers Central Ranges, Hilltops   Tropical, touch of oak, crisp yet savoury	11	32
2018 Reserve Fromenteau Chardonnay Hilltops   Powerful yet elegant, showing minerality, hints of melon	20	60

## *Other Varietals*

2023 Seasons Summer Pinot Gris Murray Darling, Hilltops   Pear, melon, spice, hint of floral perfume	8	24
2024 Edition Noir Piquepoul Blanc (VG) Central Ranges   Bright acidity, refreshing, zesty profile	12	35
2022 Seasons Summer Sauvignon Blanc Hilltops   Passion fruit, crisp acidity with a medium bodied finish	8	24
2023 Edition Noir Semillon Central Ranges   Fresh citrus, honeydew aromas, full flavoured	11	32
2024 White Label Verdelho (VG) Hunter Valley, Central Ranges   Refreshingly perfect, elevated and fruity	9	28
2023 Edition Noir Viognier Central Ranges   Red apple, apricots, hint of lemon, balanced	11	32

## Blush & Rosé

	Glass	Bottle
2024 Seasons Spring Rosé Central Ranges, Hilltops   Rose petal, strawberry, and sweet cherry	8	25
2023 Edition Noir Pinot Vierge Murray Darling, Central Ranges   Delicate blush colour, florals and thyme	12	35

## Red Wine

### *Cabernet Sauvignon & Merlot*

2022 Seasons Winter Cabernet Sauvignon Hilltops   Deep red hue, blueberry, capsicum, and vanilla	8	24
2023 White Label Cabernet Sauvignon Merlot Hilltops, Central Ranges   Medium bodied, blackcurrant & vanilla notes	9	28
2022 Edition Noir Merlot Hilltops   Savoury aromas, rich cherry and plum on the palate	14	40
2019 Edition Noir Petit Verdot Merlot Cabernet Sauvignon Central Ranges   Deep crimson colour, dark fruit, roasted capsicum	14	40
2018 Reserve Falerne (Cabernet Sauvignon, Merlot) Hilltops, Central Ranges   Classic Bordeaux-style, complex, full bodied	27	80

### *Pinot Noir*

2023 Edition Noir Pinot Noir Central Ranges   Vibrant dark cherry, cedar, gentle acidity, silky tannins	15	45
2019 Reserve Pinot Noir Central Ranges   Rich aromas of mocha, dark cherry, savoury finish	30	90

Red Wine continued on next page >

All of our wines are Gluten Free and Vegetarian | VG - Vegan  
10% Sunday Surcharge | 15% Public Holiday Surcharge

# Red Wine

<i>Shiraz &amp; Sangiovese</i>	Glass	Bottle
2023 Seasons Autumn Syrah Sangiovese Hilltops   White pepper, blackberry, touch of red cherry	8	25
2022 White Label Shiraz Tumbarumba, Orange, Hilltops   Dark fruits, white pepper, savoury finish	9	28
2021 Edition Noir Sangiovese Hilltops   Roasted capsicum, thyme, dark cherry, medium bodied	15	45
2018 Reserve Shiraz Central Ranges, Hilltops, Canberra District   Rich, peppery, full bodied	27	80
 <i>Other Varietals</i>		
2023 Edition Noir Cabernet Franc Central Ranges   Raspberry, cherry, herbaceous, touch of chilli, soft tannins	15	45
2023 Edition Noir Chambourcin Hastings River   Red cherry, forest floor, touch of dried spice, subtle oak	14	40
2022 Edition Noir Graciano Hilltops   Black olives, red cherry, pomegranate, savoury tannins, subtle oak	14	40
2021 Edition Noir Nebbiolo Hilltops   Sweet fruits, nutmeg, dark sour cherry, medium bodied	14	40

# Dessert Wine

NV Cassae New South Wales   Butterscotch, caramel and honey	12	35
NV Old Yarras New South Wales   Well matured and very complex Australian tawny	12	35
NV Noble Cuvee New South Wales   Intense apricot, honey-dew, marmalade, fig	8	25

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# Cocktails

<i>Sparkling Base</i>	Glass
“Bellini” Sparkling wine, nectar, grenadine syrup	16
<i>White Wine Base</i>	
“Kir” White wine, creme de cassis	16
“Operator” White wine, ginger beer, lemon, mint	16
<i>Red Wine Base</i>	
“Kitty” Red wine, ginger beer	16

# Beer

<i>Beer on Tap</i>	ABV%	Glass
Bucket Lager Bucket Brewery, Kempsey   Pilsener malt aroma and flavour, full body	4.4	14
Summer Swallow Black Duck Brewery, Port Macquarie   Melon and summer fruit, light body	3.8	10.5
<i>Beer by the Can</i>	ABV%	Can
Bucket Black Bucket Brewery, Kempsey   Moderate malt, roasted malt finish	4.9	11.5
Stayer (Mid Strength Hoppy Lager) Young Henrys, Newtown   Soft, stone fruit and lychee, slight bitter finish	3.5	11.5
Hoppy Ale (Ultra Low Alcohol) Tinnies, Hawthorn   Citrus, fresh pine, big malty backbone, extra hops	0.5	9

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# Hot Drinks

<i>Coffee</i>	M	L
Espresso	5	5.5
Long Black	5	5.5
Cappuccino	5	5.5
Flat White	5	5.5
Latte	5	5.5
Chai Latte	5	5.5
Macchiato	5	5.5
Piccolo	5	5.5
<i>Hot Chocolate</i>	M	L
Babyccino	5	5.5
Hot Chocolate	5	5.5
<i>Tea</i>	Cup	Pot
Chamomile	5	10
Earl Grey	5	10
English Tea	5	10
Green Tea	5	10
Peppermint	5	10

# Cold Drinks

<i>Juice</i>		Glass
Sparkling Grape Juice Cassegrain Wines, Hilltops   Non-Alcoholic Sparkling Sangiovese Rosé		5
Cloudy Apple East Coast, Kulnura		5
Orange East Coast, Kulnura		5
<i>Milkshakes</i>		Glass
Caramel		8
Chocolate		8
Strawberry		8
Vanilla		8
<i>Mineral Water</i>	500ml	750ml
Sparkling Beloka, Snowy Mountains	5	7.5
Still Beloka, Snowy Mountains	5	7.5
<i>Soft Drinks</i>		Bottle
Ginger Beer Bundaberg		5
Lemon, Lime and Bitters Bundaberg		5
Lemonade Bundaberg		5

# Drink Menu

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