

2026 WINE SELECTION

Sparkling & Rosé

Portarlington Ridge Sparkling

Tasting Note: Fresh and lively with citrus blossom, green apple and crisp pear characters balanced by fine bubbles and refreshing acidity.

Food Match: Pairs well with oysters, seafood platters, light canapés and soft cheeses.

Bellarine Estate Pinot Noir Rosé

Tasting Note: Delicate red berry fruits, Turkish delight and subtle savoury spice with a dry, refreshing finish.

Food Match: Excellent with charcuterie, summer salads and grilled seafood.

Terindah Estate Rosé 2024

Tasting Note: Deep rose gold in colour with cherry, cranberry and spice notes supported by fresh acidity and a savoury dry finish.

Food Match: Perfect with antipasto, seafood and sunny afternoons with friends.

6Ft6 Wines Prosecco

Tasting Note: Light, crisp and clean with citrus lemon curd, pear and honey notes and a fresh sherbet finish.

Food Match: Pairs exceptionally well with antipasto, fried seafood and creamy cheeses.

Scotchmans Hill Moscato NV

Tasting Note: Sweet and vibrant with muscat, dried raisins and summer fruit flavours balanced by a fresh acid finish.

Food Match: Best enjoyed with fruit desserts, cheese platters or spicy cuisine.

White Wines

The Ridge Pinot Gris

Tasting Note: Bright pear, apple and citrus aromas with a soft textured palate and refreshing finish.

Food Match: Ideal with seafood, salads and creamy pasta dishes.

Bellarine Estate Sauvignon Blanc

Tasting Note: Fresh tropical fruits and citrus with herbaceous lift and crisp acidity.

Food Match: A natural pairing with seafood and fresh shellfish.

Terindah Estate Chardonnay 2024

Tasting Note: Stone fruit, lemon and subtle oak aromas with honeydew, citrus and creamy vanilla notes.

Food Match: Pairs beautifully with roast chicken, seafood and creamy pasta.

Scotchmans Hill Riesling 2025

Tasting Note: Elegant citrus blossom, lime and mineral notes with vibrant natural acidity.

Food Match: Excellent with fresh seafood, spicy Asian dishes and sushi.

Scotchmans Hill Chardonnay 2024

Tasting Note: Complex pear, lemon zest and creamy oak influences with a refined mineral finish.

Food Match: Perfect with grilled fish, roast chicken and creamy risotto.

Lethbridge Wines Ooh La La Chardonnay

Tasting Note: Lemon zest, white peach and baked apple aromas with a creamy palate and balanced acidity.

Food Match: Pairs perfectly with lobster, grilled snapper and soft cheeses.

Red Wines

Bellarine Estate Pinot Noir

Tasting Note: Elegant cool-climate Pinot Noir with red berry fruits, subtle spice and silky tannins.

Food Match: Pairs beautifully with duck, mushroom dishes and salmon.

Bellarine Estate Shiraz

Tasting Note: Rich dark fruits and spice with a smooth cool-climate finish.

Food Match: Excellent with grilled meats and slow-cooked beef dishes.

Scotchmans Hill Cabernet Sauvignon 2022

Tasting Note: Blackcurrant, plum and cedar characters with fine tannins and balanced oak.

Food Match: Perfect with steak, roast lamb and hard cheeses.

Lethbridge Wines Hat Rock Pinot Noir

Tasting Note: Dark cherry, savoury spice and earthy complexity with fine-grained tannins.

Food Match: Pairs wonderfully with duck, pork and mushroom risotto.

Austin's Wines Shiraz

Tasting Note: Plum pudding, dark chocolate, white pepper and fennel spice with silky tannins.

Food Match: Ideal with roast lamb, ragu and spiced dishes.

6Ft6 Wines Pinot Noir

Tasting Note: Raspberry, strawberry and plum aromatics with soft supple tannins and vibrant fruit.

Food Match: Pairs well with duck, salmon and earthy mushroom dishes.

Wirruna Park Shiraz 2021

Tasting Note: Rich berry fruits with cedar, pepper, spice and smooth tannins.

Food Match: Excellent with barbecue meats and hearty winter dishes.

Kilgour Cabernet / Merlot 2024

Tasting Note: Smoky tobacco, blackberry and rich plum with soft approachable tannins.

Food Match: Highly versatile with steak, roast meats and **aged cheeses**.