



Wild Earth Wines

Glass Bottle

Pinot Noir Rosé 2018

\$12 \$44

Enticing aromas of cherry, wild strawberry, and raspberry are carried long on the palate by the incredible creamy texture.

Riesling 2017

\$11 \$42

A fragrant and lush bouquet of lime, honeysuckle, and a subtle touch of flint with flavours of delicious citrus zest, and ripe lime with brilliant acidity. *Dry/medium dry, sugar 10g/L.*

Chelsea Riesling 2014

\$11 \$42

Intense aromas of lemon and lime with floral notes of orange blossom and peach. *Medium sweet, sugar 38 g/L.*

Pinot Gris 2017

\$12 \$45

Pear, lime zest and stone fruit on the nose with a vibrant fresh fruit palate of crunchy pear, citrus and nectarine.

Chardonnay 2017

\$13 \$52

Beautiful florals and ripe melon with fresh lemon and a touch of vanilla. 100% barrel fermented, 20% new French oak and full malolactic fermentation.

Pinot Noir 2016

\$17 \$69

Aromas of sweet cherry, raspberry, cedar, wild thyme, and mushroom. Powerful yet elegant, this Pinot Noir has red and black berry, wild herb and distinctive earthy flavours complementing a richly textured palate.

Pinot Noir 2010

\$21 \$85

Aromatics of Morello cherry, cassis and dry spice are more prominent with a lingering undercurrent of leather.

Special Edition Pinot Noir 2014

\$24 \$97

Perfumed with red and black cherry fruit, violets, spice and dried herbs with a touch of vanilla and smoke. Champion Pinot Noir at the Royal Easter Wine Show.

Late Harvest Riesling 2014

\$11 \$42

Honey, peach, nectarine, apricot, lemon, ginger and spice. *Sweet, sugar 125g/L*

The Wine Tasting Flight (per person)

Selection of five of our world class Wild Earth Wines totalling 1.5 standard glasses of wine.

5 Wine Tasting \$15.00

Pinot Noir 2016, Pinot Noir 2010, Pinot Gris 2017
Riesling 2017, Pinot Noir Rosé 2018

3 Wine Tasting \$10.00

Pinot Noir 2016, Pinot Gris 2017,
Pinot Noir Rosé 2018



Bistro & Bar

Tap Beer \$10 / \$11

Altitude Mischievous Kea
Ground Up Cru
Ground Up Space Cowboy
Sawmill - Pale Ale
Sawmill - The Doctor \$11

Bottled Beer \$9.00

Cargo IPA
Cargo Pale Ale
Crimson Badger Ginger Beer

Bottled Cider \$9.00

Cargo Apple Cider
Zeffer Apple Cider
Zeffer Apple Crumble

Benjer Juice \$5.00

Apple/Raspberry
Apple/Mango
Boysenberry
Apple/Mango
Nectarine
Orange
Apricot

Sparkling Water \$6.00

Zesty Lemon
Ginger & Turmeric
Tasman Bay Berries
Blackcurrant
Zesty Lemon

Chia Juice \$6.00

Orange & Passionfruit
Fejoa & Pink Guava
Blueberry

Coffees

Short Macchiato	\$4
Long Macchiato	\$4
Long Black	\$4
Espresso	\$4
Americano	\$4
Flat white	\$5
Cappuccino	\$5
Latte	\$5
Mocha	\$5
Hot Chocolate	\$5

Tea – Loose Leaf

Chai	\$4
Earl Grey	\$4
Paris	\$4
Supreme Breakfast	\$4
Citron Green	\$4
Peppermint	\$4
Chamomile	\$4
Raspberry	\$4

Extra \$0.50 soy milk or coconut milk



Wild Earth Riesling Library Stock

Bottle

Riesling 2008

\$42

Pale straw colour, sweet honey fruit, round mouth-filling creamy texture.

Medium dry, sugar 14g/L.

Riesling 2009

\$42

Perfume of white flowers especially jasmine and orange blossom, red apples, and lemon meringue pie. *Medium dry, sugar 13g/L.*

Riesling 2010

\$42

Offers a lifted citrus and floral perfume, marmalade, and honey.

Dry/medium dry, sugar 10.4g/L.

Riesling 2011

\$42

Lemon, grapefruit, citrus, stone fruits and floral nose, nectarine and citrus on the palate. *Dry, sugar 6.8g/L.*

Riesling 2012

\$42

Fresh citrus aromas of lemon, lime, and mandarin on the nose, together with stone fruit and floral notes. *Dry, sugar 6.2 g/L.*

Wild Earth Pinot Noir Library Stock & Reserve Range

Pinot Noir 2009

\$99

Dark garnet colour, red fruit, mushrooms, capsicum, tobacco, cloves and a touch of spice.

Pinot Noir 2008

\$125

Deep ruby colour, blackberry, dark cherry, roses, vanilla, briar and spice.

Earth & Sky Reserve Pinot Noir 2012

\$97

Dark cherry and plum fruit on the nose with spice, leather and chocolate, together with a hint of char.

Earth & Sky Reserve Pinot Noir 2010

\$115

Ripe cherry, dark fruit, leather, cigar, tobacco, mushroom and dried herbs.

Earth & Sky Reserve Pinot Noir 2009

\$200

Aromas of blackberry jam, briar, forest floor notes and an earthy background.