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**THE  
NEILSON  
HOTEL**

{ G . Glass }  
{ L/G . Glass }  
{ P . Piccolo }  
{ B . Bottle }

# WINE

## CHAMPAGNE & SPARKLING WINE

### **Bandini Prosecco 'Extra Dry' DOC**

**G \$10 . B \$50**

*gala apple, lemon zest and acacia ~ Veneto, Italy*

### **Pete's Pure Prosecco . B \$40**

*green apple, apricot and nectarine ~ Riverland, SA*

### **Clover Hill Tasmanian Cuvée Brut NV . B \$65**

*wild strawberry, custard apple and brioche ~ TAS*

### **De Perrière Crémant de Bourgogne AOC . B \$75**

*lemon zest, orange blossom and vanilla ~ Burgundy, France*

### **Laurent-Perrier 'La Cuvée' Brut NV**

**Champagne AOC . B \$120**

*fresh citrus, white flowers and biscuit ~ Tours-sur-Marne, France*

### **Louis Roederer Brut NV 'Selection 242'**

**Premier Champagne AOC . B \$130**

*spiced apple, almond and brioche ~ Reims, France*

### **2015 Pol Roger Vintage Brut Champagne**

**AOC . B \$220**

*dried flowers, crème pâtissière and gingerbread ~ Épernay, France*

### **2011 Taittinger 'Comtes de Champagne'**

**Blanc de Blancs AOC . B \$500**

*white blossom, golden raisins and salted butter ~ Reims, France*



## FORTIFIED WINE

### **Chambers Tawny Port . Sml G \$8 . B \$45**

*forest fruits, rum n raisin and caramel ~ Rutherglen, VIC*

## WHITE WINE

### CRISP + FRUIT DRIVEN

#### **Secret Garden Pinot Grigio**

**G \$8.5 . L/G \$13.5 . B \$40**

*ripe pear, red apple and peach ~ Riverina, NSW*

#### **Tai Nui Sauvignon Blanc**

**G \$10 . L/G \$16.5 . B \$46**

*grapefruit, passionfruit and gooseberry ~ Marlborough, NZ*

#### **Snake + Herring "Tough Love" Chardonnay**

**G \$12.5 . L/G \$18.5 . B \$56**

*fresh cut grass, White tropical fruits with a touch of oak ~ Margaret River WA*

#### **Nick Spencer Pinot Gris . B \$54**

*white flowers, nashi pear and lemon sorbet ~ Hilltops, NSW*

#### **Shaw and Smith Sauvignon Blanc . B \$60**

*lime zest, guava and mango ~ Adelaide Hills, SA*

### FINE + MINERAL

#### **Banfi 'Le Rime' Pinot Grigio IGT . B \$48**

*citrus, green grapes and mixed nuts ~ Tuscany, Italy*

#### **Rosenthal Dry Riesling . B \$50**

*lemon zest, white florals and musk ~ Mount Barker, WA*

#### **Kaesler 'Old Vine' Semillon . B \$55**

*lemon zest, melon and honeysuckle ~ Barossa Valley, SA*

#### **Mitchell 'Museum Release' Dry Riesling . B \$65**

*citrus, lychee and kerosene ~ Clare Valley, SA*

#### **Domaine Gutherson Chablis Premier Cru**

**'Les Fourneaux' . B \$100**

*white flowers, sea spray and lemon butter ~ Burgundy, France*



## RICH + TEXTURED

**Red Claw Chardonnay 375ml** . ½ B \$30

*stone fruits, flint and spicy oak* ~ Mornington Peninsula, VIC

**Xanadu ‘Circa 77’ Chardonnay** . B \$50

*white stone fruits, ginger and light oak* ~ Margaret River, WA

**Gilbert by Simon Gilbert Chardonnay** . B \$65

*citrus, vanilla and lightly buttered toast* ~ Orange, NSW

**Wild Duck Creek Barrel Ferment Roussanne** . B \$70

*ripe stone fruit, vanilla and toasted nuts* ~ Heathcote, VIC

**Polperro Estate Chardonnay** . B \$85

*white peach, grapefruit and caramel* ~ Mornington Peninsula, VIC

**Tarrawarra Reserve Aged Release Chardonnay**  
B \$115

*ripe stone fruit, buttered bread and cashew* ~ Yarra Valley, VIC



## DRY ROSÉ & ORANGE WINE

**Domaine La Grand Destré IGP Rosé**

G \$10.5 . L/G \$17 . B \$48

*pink grapefruit, strawberries and cream* ~ Southern France

**Oakridge Pinot Rosé** . B \$58

*citrus florals, pink grapefruit and turkish delight* ~ Yarra Valley, VIC

**Mirabeau ‘Pure’ Provence Rosé AOC** . B \$65

*wild strawberries, watermelon and herbs* ~ Côtes de Provence, France

**Cullen ‘Amber’ Semillon Sauvignon Blanc**

*orange wine / organic* . B \$70

*orange peel, ginger and saline minerals* ~ Margaret River, WA

## RED WINE

### JUICY + BRIGHT

**Hesketh Shiraz** . *vegan* . G \$8.5 . L/G \$13.5 . B \$40

*dark berries, spice and soft tannins* ~ Limestone Coast, SA

**Yarrawood Pinot Noir** . G \$10.5 . L/G \$17 . B \$48

*candied cherry, cranberry and spice* ~ Yarra Valley, VIC

**Domaine de Chatillon Gamay Vin de Savoie AOC**  
B \$48

*strawberry, rose petal and musk* ~ Savoie, France

**Black Cottage Pinot Noir** . B \$58

*strawberry, red cherry and savoury spice* ~ Marlborough, NZ

**Paringa Estate ‘Coronella’ Pinot Noir** . B \$65

*forest berries, mocha and savoury tannins* ~ Mornington Peninsula, VIC

**Dalrymple Single Sites ‘Coal River’ Pinot Noir** . B \$89

*Sour cherries, blood plum and five-spice* ~ Coal River Valley, TAS

**Nanny Goat ‘The Super Nanny’ Pinot Noir** . B \$95

*dark berries, forest floor and dark chocolate* ~ Central Otago, NZ

**Château de Marsannay Village Pinot Noir AOC**  
B \$120

*crunchy red berries, damson, violet and spice* ~ Burgundy, France

### SAVOURY + TEXTURED

**Poggio Anima ‘Belial’ Sangiovese IGT** . B \$48

*red berries, cherry-cola and spice* ~ Tuscany, Italy

**Bouchard Aîné & Fils Grenache Shiraz Mataro**

*Côtes du Rhône AOC* . B \$55

*red plum, spice and bacon* ~ Southern Rhône, France

**Louis Jadot Beaujolais Village Combe aux Jacques AOC** . B \$68

*tart cherry, plum and smoked earth* ~ Beaujolais, France

**Yangarra Old Vine Grenache** . *organic /*

*biodynamic / vegan* . B \$70

*red fruits, smoked meat and anise* ~ McLaren Vale, SA

**Dei ‘Rosso di Montepulciano’ Sangiovese DOC**  
B \$80

*plum, tobacco and red earth* ~ Tuscany, Italy

### DARK + OPULENT

**The Black Chook Shiraz** . *vegan*

G \$12 . L/G \$18.5 . B \$50

*blackberries, mocha and cinnamon* ~ McLaren Vale, SA

**Flametree ‘Embers’ Cabernet Sauvignon**

G \$13 . L/G \$19 . B \$52

*plum, blackberry and a touch of oak* ~ Margaret River, WA

**Rosby Cabernet Sauvignon** . B \$40

*blackberry, mulberry and cedary oak* ~ Mudgee, NSW

**Jack Estate Aged Release Cabernet Sauvignon** . B \$48

*choc mint, tobacco and cedar* ~ Coonawarra, SA

**Yeates ‘Jack Roth’ Shiraz** . B \$56

*blackberry, black pepper and silky oak* ~ Mudgee, NSW

**Santa Ana Reserve Malbec** . B \$58

*oak with black fruit, touch earthy* ~ Mendoza, Argentina

**Bethany ‘First Village’ Shiraz** . B \$60

*dark raspberry, red plum and black pepper* ~ Barossa Valley, SA

**Mountadam Estate Cabernet Sauvignon** . B \$65

*violets, bramble and anise* ~ Eden Valley, SA

**Wild Duck Creek ‘Yellow Hammer’ Shiraz Malbec** . B \$75

*boysenberry, scorched earth and cut meats* ~ Heathcote, VIC

**Hamelin Bay ‘Five Ashes Vineyard’ Cabernet Sauvignon** . B \$78

*mint slice, blackberries and vanilla* ~ Margaret River, WA

**Henschke ‘Five Shillings’ Shiraz Mataro** . B \$80

*satsuma plum, liquorice and baking spice* ~ Barossa, SA

**Oliver’s Taranga ‘HJ Reserve’ Shiraz** . *vegan*  
B \$100

*blackberries, rum n’ raisin, sage and mocha* ~ McLaren Vale, SA

**Mitchell McNicol Aged Release Shiraz** . B \$140

*mulberry, leather, spice and baked earth* ~ Clare Valley, SA

**Kaesler ‘Old Vine’ Shiraz** . B \$200

*lavender, kirsch, plum and vanilla* ~ Barossa Valley, SA

**Xanadu ‘Stevens Road’ Cabernet Sauvignon** . B \$200

*bay leaf, cassis, all-spice and cigar box* ~ Margaret River, WA