



## TO START

VERMOUTH... **Medicine with NO PRESCRIPTION needed**

			<b>HAPPY HOUR</b>	<b>AFTER 6PM</b>
<i>Classic</i>	<b>CASTAGNA</b>	<i>Beechworth</i>	<b>6.3</b>	<b>75ML</b> 9
<i>Rojo</i>	<b>PRiMiTiVo QUILES</b>	<i>Monovar (Alicante)</i>	<b>6.3</b>	<b>75ML</b> 9
<i>Classic</i>	<b>MAiDENii</b>	<i>Harcourt</i>	<b>7</b>	<b>75ML</b> 10
<i>Unfiltered</i>	<b>MAiDENii Sweet</b>	<i>Harcourt</i>	<b>7</b>	<b>75ML</b> 10
<i>Unfiltered</i>	<b>MAiDENii La Tonique</b>	<i>Harcourt</i>	<b>9.8</b>	<b>75ML</b> 14

BEER... **Drink of all drinks**

<i>Pale Ale</i> <b>4.8% Alc/Vol</b>	<b>BRiDGE ROAD</b>	<i>Beechworth</i> <b>330ml</b>	<b>5.6</b>	<b>8</b>
<i>iPA</i> <b>3.4% Alc/Vol</b>	<b>BRiDGE ROAD Little Bling</b>	<i>Beechworth</i> <b>330ml Can</b>	<b>4.9</b>	<b>7</b>
<i>Dark</i> <b>5.2% Alc/Vol</b>	<b>BRiDGE ROAD Robust Porter</b>	<i>Beechworth</i> <b>330ml</b>	<b>6.3</b>	<b>9</b>
<i>Dark</i> <b>7.5% Alc/Vol</b>	<b>BRiDGE ROAD Thursday</b>	<i>Beechworth</i> <b>330ml</b>	<b>9.1</b>	<b>13</b>
<i>Rossa</i> <b>5.5% Alc/Vol</b>	<b>SAN GABRIEL</b>	<i>Treviso</i> <b>500ml</b>	<b>11.9</b>	<b>17</b>
<i>Lager</i> <b>4.7% Alc/Vol</b>	<b>PERONi ROSSA</b>	<i>Roma</i> <b>330ml Can</b>	<b>5.6</b>	<b>8</b>
<i>Lager</i> <b>4.8% Alc/Vol</b>	<b>CASTELLO</b>	<i>Udine</i> <b>330ml Can</b>	<b>5.6</b>	<b>8</b>

## COCKTAIL

<b>NEGRONI</b>	MGC Gin, CAMPARI, MAiDENii Sweet Unfiltered, and...	<b>14</b>	<b>20</b>
<b>P49 SPRITZER</b>	MAiDENii La Tonique VERMENTiNO, Ginger ale	<b>8.4</b>	<b>12</b>
<b>APEROL SPRITZER</b>	APEROL, PROSECCO, Soda	<b>8.4</b>	<b>12</b>

## APERITIVO DIGESTIVO

				<b>HAPPY HOUR</b>	<b>AFTER 6PM</b>
<b>CAMPARI</b>		<i>italia</i>		<b>8.4</b>	<b>45ML 12</b>
<b>APEROL</b>		<i>italia</i>		<b>7.7</b>	<b>45ML 11</b>
<b>BIO BITTER VENTICINQUE</b>		<i>italia</i>		<b>8.4</b>	<b>45ML 12</b>
<i>Gin</i>	<b>MGC</b>	<i>Melbourne</i>		<b>7.7</b>	<b>30ML 11</b>
<i>Gin</i>	<b>FOUR PILLARS <i>Negroni</i></b>	<i>Yarra Valley</i>		<b>9.8</b>	<b>30ML 14</b>
<i>Gin</i>	<b>FOUR PILLARS</b>	<i>Yarra Valley</i>		<b>9.1</b>	<b>30ML 13</b>
<i>Gin</i>	<b>HARTSHORN <i>Sheep Whey</i></b>	<i>Tasmania</i>		<b>9.8</b>	<b>30ML 14</b>
<i>Vin Amer</i>	<b>MAIDENII <i>Nocturne</i></b>	<i>Harcourt</i>		<b>11.2</b>	<b>30ML 16</b>
<i>Liqueur</i>	<b>LE BIRLOU <i>Apple &amp; Chestnut</i></b>	<i>Nuits-Saint-Georges</i>		<b>8.4</b>	<b>30ML 12</b>
<i>Liqueur</i>	<b>SORTILEGE <i>Maple Cream</i></b>	<i>Montreal</i>		<b>8.4</b>	<b>30ML 12</b>
<i>Cognac VSOP</i>	<b>NORMANDIN MERCIER</b>	<i>Petit Champagne</i>		<b>10.5</b>	<b>30ML 15</b>
<i>Pineau des Charentes</i>	<b>NORMANDIN MERCIER</b>	<i>Charente-Maritime</i>		<b>10.5</b>	<b>30ML 15</b>

## FORTIFIED WINES

				<b>HAPPY HOUR</b>	<b>AFTER 6PM</b>
<b>WHITE PORT <i>by Simão 'Killer' Killeen</i></b>					
<i>Verdejo</i>	<b>SIMÃO &amp; Co</b>	<i>Branca NV Rutherglen</i>		<b>7.7</b>	<b>60ML 11</b>
<b>SHERRY</b>					
<i>Fino</i>	<b>PENNYWEIGHT</b>	<i>Constance NV Beechworth</i>		<b>8.4</b>	<b>60ML 12</b>
<i>Oloroso</i>	<b>PENNYWEIGHT</b>	<i>La Serena NV Beechworth</i>		<b>8.4</b>	<b>60ML 12</b>
<b>MUSCAT</b>					
<i>Classic</i>	<b>CHAMBERS</b>	<i>NV Rutherglen</i>		<b>8.4</b>	<b>60ML 12</b>
<i>Grand</i>	<b>CHAMBERS</b>	<i>NV Rutherglen</i>		<b>17.5</b>	<b>60ML 25</b>
<i>Rare</i>	<b>CAMPBELLS</b>	<i>Merchant Prince NV Rutherglen</i>		<b>28</b>	<b>60ML 40</b>
<b>MUSCADELLE</b>					
<i>Old Vine</i>	<b>CHAMBERS</b>	<i>NV Rutherglen</i>		<b>9.8</b>	<b>60ML 14</b>
<b>VINTAGE PORT <i>by Simão 'Killer' Killeen</i></b>					
<i>Regional Blend</i>	<b>SIMÃO &amp; Co</b>	<i>2014 Alpine Valley &amp; Glenrowan</i>		<b>9.8</b>	<b>60ML 14</b>

## BY THE GLASS

				<b>HAPPY HOUR</b>	<b>AFTER 6PM</b>
<b>CHAMPAGNE</b>					
MEUNIER, Chardonnay, Pinot Noir	<b>CHARLES HEIDSIECK</b> <i>Brut Réserve</i>	NV, Reims	<b>16.8</b>	<b>100ML</b>	<b>24</b>
<b>SPARKLING</b>					
PROSECCO	<i>Frizzante</i> <b>AL FRESCO</b>	2013, Whitfield	<b>7</b>	<b>100ML</b>	<b>10</b>
<b>WHITE</b>					
VERMENTINO	<b>PARRI</b>	2016, Montespertoli	<b>7.7</b>	<b>150ML</b>	<b>11</b>
UGNI BLANC	<b>SIMÃO &amp; Co</b>	2017, Glenrowan	<b>11.90</b>	<b>150ML</b>	<b>17</b>
CORTESE	<b>LA MORELLA</b>	2016, Colli Tortonesi	<b>11.90</b>	<b>150ML</b>	<b>17</b>
CHARDONNAY	<b>PROJECT FORTY NINE</b>	2015, Beechworth	<b>10.5</b>	<b>150ML</b>	<b>15</b>
<b>RED</b>					
PINOT NOIR	<b>GEPPETTO</b>	2016, Dromana	<b>8.4</b>	<b>150ML</b>	<b>12</b>
SANGIOVESE	<b>GIOVANNINO</b> <i>Natural Wine</i>	2017, Colli Val D'Elsa	<b>8.4</b>	<b>150ML</b>	<b>12</b>
NEBBIOLO	<b>VIAGO</b> <i>La Mistura</i>	2013 Beechworth	<b>9.8</b>	<b>150ML</b>	<b>14</b>
REGIONAL BLEND	<b>SALOUZE</b> <i>Cochon</i>	2015 Roussillon	<b>10.5</b>	<b>150ML</b>	<b>15</b>
<b>CHEESY</b>					
SAVAGNIN	<b>CRITTENDEN</b> <i>CRi de COEUR</i>	2013, Dromana	<b>15.4</b>	<b>90ML</b>	<b>22</b>
<b>DESSERT</b>					
PETIT MANSENG	<b>FIGHTING GULLY ROAD</b> <i>Moelleux</i>	2016, Whorouly South	<b>11.2</b>	<b>75ML</b>	<b>16</b>
TREBBIANO, Riesling, Semillon	<b>PENNYWEIGHT</b> <i>Gold</i>	NV, Beechworth	<b>9.8</b>	<b>75ML</b>	<b>14</b>
TRAMINER, Sauvignon	<b>LE PUPILLE</b> <i>Sol'Alto Passito</i>	2008, Maremma	<b>11.2</b>	<b>75ML</b>	<b>16</b>

## SPARKLING

PROSECCO	<i>Frizzante</i> <b>AL FRESCO</b>	NV	Whitfield	<b>40</b>
PiNOT NOiR <i>Rosé</i>	<b>BELLUSSI</b> <i>Belcanto</i>	NV	Valdobbiadene	<b>80</b>
CHARDONNAY, Blend	<b>HATTINGLEY VALLEY</b>	2013	Hampshire	<b>130</b>
CHARDONNAY	<b>PAUL LOUIS</b> <i>Blanc de Blancs</i>	NV	Val de Loire	<b>50</b>

## PÉT-NAT

SYRAH, Nebbiolo, Semillon	<b>BERTRAND BESPOKE</b> <i>Ancestrale</i>	2016	Heathcote	<b>78</b>
SYRAH	<b>CASTAGNA</b> <i>Allegro</i>	2017	Beechworth	<b>102</b>

## CHAMPAGNE

MEUNIER, Chardonnay, Pinot Noir	<b>CHARLES HEIDSIECK</b> <i>Brut Réserve</i>	NV	Reims	<b>150</b>
PiNOT NOiR, Chardonnay	<b>CHARLES HEIDSIECK</b> <i>Brut Millesime</i>	2005	Reims	<b>350</b>
PiNOT NOiR, Chardonnay	<b>CHARLES HEIDSIECK</b> <i>Brut Millesime</i>	2006	Reims	<b>400</b>
CHARDONNAY	<b>CHARLES HEIDSIECK</b> <i>Blanc des Millénaires</i>	1995	Reims	<b>550</b>

## RIESLING

<b>RAVENSWORTH</b>	2017, Murrumbateman <i>Total Acidity 9.3 gr / Residual Sugar 3 gr</i>			<b>60</b>
<b>WAGNER STEMPEL</b>	2015, Siefersheim <i>Total Acidity 9 gr / Residual Sugar 4.75 gr</i>			<b>73</b>
<b>MAC FORBES</b> <i>RS10</i>	2016, Strathbogie Ranges <i>Total Acidity 7.5 gr / Residual Sugar 10 gr</i>			<b>86</b>
<b>DAVID FRANZ</b> <i>Eden Edge</i>	2016, Eden Valley <i>Total Acidity 7.3 gr / Residual Sugar 5 gr</i>			<b>54</b>
<b>JAMSHEED</b> <i>Blanc Blanc</i>	2016, Great Western & King Valley <i>Total Acidity 7.3 gr / Residual Sugar 5 gr</i>			<b>45</b>

## WHITE

### LIGHT

SEMILLON	<b>BROKENWOOD</b>	2016	Hunter Valley	<b>75</b>
SEMILLON	<b>CHARLOTTE DALTON</b> <i>Love Me Love You</i>	2017	Adelaide Hills	<b>77</b>
SAUVIGNON	<b>LÉON VATAN</b> <i>Fleurs Sauvages</i>	2013	Verdigny	<b>50</b>
SAUVIGNON, Chardonnay	<b>XAVIER</b> <i>Halfway to Heaven</i>	2017	Anakie	<b>63</b>
VERMENTINO	<b>PARRI</b>	2016	Montespertoli	<b>45</b>
UGNi BLANC	<b>SIMÃO &amp; Co</b>	2017	Glenrowan	<b>69</b>

### AROMATIC

CORTESE	<b>LA MORELLA</b>	2016	Colli Tortonesi	<b>66</b>
FIANO, Arneis	<b>CRITTENDEN</b> <i>Oggi</i>	2016	Red Hill	<b>76</b>
GEWÜRZTRAMINER	<b>MUSK LANE</b>	2017	Macedon Ranges	<b>68</b>
SYLVANER	<b>BELLUSSI</b> <i>Lido 1932</i>	2016	Valle isarco	<b>90</b>
VERMENTINO	<b>LAMORESCA</b> <i>Natural Wine</i>	2014	Catania	<b>135</b>
PiNOT GRIS	<b>HEART WINES</b>	2016	King Valley	<b>45</b>

### TEXTURAL

CHARDONNAY	<b>SALO</b>	2015	Gladysdale	<b>90</b>
CHARDONNAY	<b>SENTIÒ</b>	2014	Macedon	<b>88</b>
CHENiN BLANC	<b>JEROME LAMBERT</b> <i>Coule de Source</i>	2014	Anjou	<b>160</b>
ViOGNIER	<b>M.CHAPOUTIER</b> <i>Combe Pilate</i>	2015	C. Rhôdaniennes	<b>70</b>
CARRICANTE	<b>CUSUMANO</b> <i>Alta Mora</i>	2015	Mount Etna	<b>90</b>
MARSANNE	<b>MOON</b>	2015	Goulburn Terrace	<b>66</b>
MARSANNE, Grenache Blanc	<b>CARAGUILHES</b> <i>Corbieres</i>	2014	Languedoc	<b>85</b>

## PiNK & ORANGE

PiNOT GRiGiO <b>ORANGE</b>	<b>TERPUiN</b> <i>Quinto Quarto</i>	2016	Venezia Giulia	<b>80</b>
PiNOT GRiGiO <b>ORANGE</b>	<b>RONCO SEVERO</b>	2014	Venezia Giulia	<b>104</b>
GRENACHE, Viognier <b>ORANGE</b>	<b>MiNiM</b> <i>Floyd</i>	2017	Heathcote	<b>60</b>
CABERNET, Pinot <b>PiNK</b>	<b>XAVIER</b> <i>Shirley Rosé</i>	2017	Anakie	<b>63</b>
MALBEC, Chardonnay <b>ORANGE PiNK</b>	<b>JUMPiN' JUICE</b>	2017	Yarra	<b>63</b>
PiNOT NOiR <b>PiNK</b>	<b>PiNK POUND</b>	2017	Yarra	<b>63</b>

**BEECHWORTH****WHITES**

MARSANNE, Roussanne	<b>DOMENICA</b>	2015	<b>115</b>
CHARDONNAY <i>Funky wine alert!!!</i>	<b>BRIDGE ROAD</b> by SENTiÖ <i>330ml</i>	2017	<b>16</b>
CHARDONNAY	<b>PROJECT FORTY NiNE</b>	2015	<b>70</b>
CHARDONNAY	<b>HEART WINES</b> <i>Victor</i>	2015	<b>66</b>
CHARDONNAY	<b>A. RODDA</b>	2016	<b>90</b>
CHARDONNAY	<b>SENTiÖ</b>	2015	<b>105</b>
CHARDONNAY	<b>SAVATERRE</b>	2015	<b>190</b>
CHARDONNAY	<b>SAVATERRE</b>	2004	<b>220</b>
CHARDONNAY	<b>SAVATERRE</b>	2003	<b>190</b>
CHARDONNAY	<b>SORRENBURG</b>	2016	<b>126</b>
CHARDONNAY	<b>GiACONDA</b>	2006	<b>280</b>
CHARDONNAY	<b>GiACONDA</b>	2004	<b>300</b>
CHARDONNAY	<b>GiACONDA</b>	1998	<b>320</b>

**BEECHWORTH****REDS**

CABERNET	<b>A. RODDA</b> <i>Cuveé Chez</i>	2015	<b>80</b>
CABERNET	<b>SORRENBORG</b>	2014	<b>100</b>
CABERNET	<b>GIACONDA</b> <i>Nantua</i>	2014	<b>105</b>
PiNOT NOiR	<b>SAVATERRE</b> <i>Frere Cadet</i>	2014	<b>88</b>
PiNOT NOiR	<b>SAVATERRE</b>	2003	<b>140</b>
PiNOT NOiR	<b>SAVATERRE</b>	2004	<b>180</b>
SHiRAZ, Sangiovese, Pinot Noir	<b>PRET A' ROUGE</b>	2016	<b>60</b>
SHiRAZ	<b>SAVATERRE</b>	2014	<b>150</b>
SYRAH	<b>CASTAGNA</b> <i>Genesis</i>	2014	<b>180</b>
SYRAH	<b>BATTELY</b>	2005	<b>150</b>
SHiRAZ	<b>GIACONDA</b> <i>Estate</i>	2012	<b>170</b>
SHiRAZ	<b>GIACONDA</b> <i>Warner Vineyard</i>	2005	<b>200</b>
SANGiOVESE, Syrah	<b>CASTAGNA</b> <i>Un Segreto</i>	2014	<b>170</b>
SANGiOVESE	<b>CASTAGNA</b> <i>La Chiave</i>	2014	<b>190</b>
SANGiOVESE	<b>CASTAGNA</b> <i>La Chiave</i>	2006	<b>240</b>
SANGiOVESE	<b>CASTAGNA</b> <i>La Chiave</i>	2004	<b>260</b>
NEBBiOLO	<b>ViRAGO</b> <i>La Mistura</i>	2014	<b>65</b>
NEBBiOLO	<b>GIACONDA</b>	2012	<b>160</b>
NEBBiOLO, Syrah	<b>ADAM'S RiB</b> <i>The Red</i>	2014	<b>95</b>



## RED

## PRETTY &amp; JUICY

PiNOT NOiR	<b>XAVIER</b> <i>Pa-Pa</i>	2017	Anakie	<b>63</b>
PiNOT NOiR	<b>GEPPETTO</b>	2016	Dromana	<b>47</b>
PiNOT NOiR	<b>CHARLOTTE DALTON</b> <i>Eliza</i>	2017	Adelaide Hills	<b>73</b>
BEAUJOLAiS Village	<b>CHÂTEAU THiViN</b> <i>Manoir du Pavé</i>	2016	Côte de Brouilly	<b>67</b>
SCIACCARELLO	<b>COMTE PERALDi</b> <i>Ajaccio</i>	2015	Corsica	<b>94</b>
CABERNET FRANC	<b>FLEET</b>	2016	South Gippsland	<b>65</b>
NEBBiOLO	<b>BERTRAND BESPOKE</b> <i>Natural Wine</i>	2017	Heathcote	<b>75</b>
SANGiOVESE Novello	<b>DIRTY BLACK DENiM</b> <i>Natural Wine</i>	2016	Heathcote	<b>60</b>
SHiRAZ	<b>DORMiLONA</b> Tinto	2017	Wollyabrup	<b>49</b>

## SPiCY &amp; ELEGANT

REGiONAL BLEND	<b>DOMAiNE de SALOUZE</b> <i>Cochon</i>	2015	Roussillon	<b>60</b>
PiNOT NOiR, Shiraz	<b>YARRA YERiNG</b> <i>Light Dry Red</i>	2016	Gruyere	<b>100</b>
SANGiOVESE	<b>SALCHETO</b> <i>Chianti Colli Senesi</i>	2015	Chiusi	<b>55</b>
SANGiOVESE, Cannaiolo	<b>LANA</b> <i>Il Nostro Gallo</i>	2014	Whitfield	<b>65</b>
NEBBiOLO	<b>SiMÃO &amp; Co</b>	2015	Myrtleford	<b>57</b>
BARBERA d'Alba	<b>PiO CESARE</b>	2014	Alba	<b>90</b>
CHiAVENNASCA	<b>ARPEPE</b> <i>Rosso di Valtellina</i>	2015	Sondrio	<b>94</b>
CABERNET FRANC	<b>JUMPiN' JUICE</b>	2017	Yarra	<b>63</b>
SYRAH	<b>FAUGiER Saint-Joseph</b> <i>Hauts Châssis</i>	2013	Les Rodets	<b>102</b>
SHiRAZ	<b>PaB</b>	2016	Gippsland	<b>63</b>
CABERNET	<b>DORMiLONA</b>	2016	Willyabrup	<b>79</b>

## ROUND &amp; FLESHY

SANGiOVESE	<b>ROCCA Di MONTEMASSi</b> <i>Le Focaié</i>	2014	Maremma	<b>80</b>
SANGiOVESE	<b>PiZZiNi</b> <i>Rubacuori</i>	2005	Whitfield	<b>220</b>
AGLIANiCO	<b>FIGHTiNG GULLY ROAD</b>	2014	Whorouly South	<b>82</b>
CABERNET SAUViGNON	<b>ARLEWOOD</b>	2014	Willyabrup	<b>95</b>
CABERNET SAUViGNON	<b>MITCHELTON</b>	2014	Negambie	<b>63</b>
DURiF	<b>SCIon</b>	2014	Rutherglen	<b>110</b>
PRiMiTiVO	<b>FATALONE</b> <i>Riserva</i>	2010	Gioia del Colle	<b>70</b>
MALBEC	<b>CASARENA</b> 505	2014	Luján de Cuyo	<b>70</b>
GARNACHA	<b>CASA ROjO</b> <i>Maquinon</i>	2015	Priorat	<b>67</b>
NEBBiOLO	<b>VAJRA</b> <i>Langhe</i>	2015	Barolo & Novello	<b>90</b>

## ALL HAIL THE ALMIGHTY BOURGOGNE

*Champagne makes you think silly things, bordeaux makes you talk about them, Burgundy makes you do them...*

CHABLIS 1er Cru	<b>DOMAINE SERVIŃ</b> <i>Montee de Tonnerre</i>	2015	Rive Droite Serein	<b>150</b>
ALIGOTE'	<b>DOMAINE CORNU</b>	2014	Magny les Villers	<b>76</b>
FIXIN	<b>GÉRARDE SEGUIN</b> <i>La Place</i>	2015	Gevrey-Chambertin	<b>123</b>
MARSANNAY	<b>GÉRARDE SEGUIN</b> <i>En Batayart</i>	2015	Gevrey-Chambertin	<b>123</b>
GEVREY-CHAMBERTIN	<b>GÉRARDE SEGUIN</b> <i>La Justice</i>	2015	Gevrey-Chambertin	<b>183</b>
MOREY-SAINT-DENIS	<b>AMIOT SERVELLE</b>	2014	Chambolle-Musigny	<b>255</b>
CHAMBOLLE-MUSIGNY	<b>DOMAINE FRANÇOIS BERTHEAU</b>	2014	Chambolle-Musigny	<b>311</b>

## THE TRADITIONALIST MASTER BLASTERS OF ITALY'S BEST REDS

SANGIOVESE, Cabernet	<b>ANTINORI</b> <i>Tignanello</i>	2005	Greve & Pesa	<b>400</b>
SANGIOVESE	<b>ISOLE e OLENA</b> <i>Cepparello</i>	1994	Barberino	<b>420</b>
BRUNELLO di MONTALCINO	<b>FRESCOBALDI</b> <i>Castel Giocondo Riserva</i>	1999	Montalcino	<b>500</b>
BRUNELLO di MONTALCINO	<b>FRESCOBALDI</b> <i>Castel Giocondo Riserva</i>	2000	Montalcino	<b>480</b>
BRUNELLO di MONTALCINO	<b>CONTI COSTANTI</b>	2004	Montalcino	<b>450</b>
BRUNELLO di MONTALCINO	<b>BIONDI SANTI</b> <i>Tenuta Greppo</i>	1997	Montalcino	<b>680</b>
BRUNELLO di MONTALCINO	<b>BIONDI SANTI</b> <i>Tenuta Greppo</i>	1998	Montalcino	<b>680</b>
BRUNELLO di MONTALCINO	<b>CASTELLO BANFI</b>	1999	Montalcino	<b>420</b>
BAROLO	<b>MASSOLINO</b> <i>Parafada</i>	2004	Serralunga d'Alba	<b>380</b>
BAROLO	<b>BREZZA</b> <i>Sarmassa</i>	2001	Barolo	<b>420</b>
BAROLO	<b>PALLADINO</b> <i>Parafada</i>	2012	Serralunga d'Alba	<b>250</b>

## SWEET

### CRISPY & STICKY

PETIT MANSENG	<b>FIGHTING GULLY ROAD</b> <i>Moelleoux</i>	2016	Whorouly South	<b>75</b>
TRAMINER, Sauvignon	<b>LE PUPILLE</b> <i>SolAlto Passito</i>	2008	Maremma	<b>75</b>
RIESLING Botrytis	<b>BROWN BROTHERS</b> <i>Patricia</i>	2006	Milawa	<b>80</b>
TREBBIANO, Riesling, Semillon	<b>PENNYWEIGHT</b> <i>Liquid Gold</i>	NV	Beechworth	<b>60</b>

## RUTHERGLEN

"Dig gentleman dig, but no deeper than six inches,  
for there is more gold to be won from the top six inches than from all of the depths below"

*Lindsay Brown – Rutherglen's earliest settler*

### MUSCAT

<i>Classic</i>	<b>CHAMBERS</b>	<i>NV</i>	<b>52</b>
<i>Grand</i>	<b>CHAMBERS</b>	<i>NV</i>	<b>154</b>
<i>Rare</i>	<b>CAMPBELLS</b> <i>Merchant Prince</i>	<i>NV</i>	<b>250</b>

### MUSCADELLE

<i>Old Vine</i>	<b>CHAMBERS</b>	<i>NV</i>	<b>117</b>
-----------------	-----------------	-----------	------------