

## Whiskey

Teachers Blended Whisky	Scotland	\$10
Bowmore 15yo Single Malt	Scotland	\$19
Bunnahabhain Stiureadair Single Malt	Scotland	\$18
The Gospel Rye	Australia	\$13
Archie Rose Single Malt	Australia	\$20
Maker's Mark	America	\$11
Buffalo Trace	America	\$10
Jim Beam Rye	America	\$12
Suntory Toki	Japan	\$20
Nikka Single Malt Yoichi	Japan	\$30
Akaski Single Malt	Japan	\$10
Writers Tears	Ireland	\$12
Canadian Club	Canada	\$10
Kaski	Japan	\$25

## Vodka

Cloud Distillery Vodka	Woodend	\$10
Moutain	Macedon Ranges	\$12

## Agave

Mountain Agave Blanco	Macedon Ranges	\$15
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## Tequila

El Jimado Blanco	Mexico	\$11
Batanga Blanco	Mexico	\$14
Cenote Reposado	Mexico	\$15

## Vermouth 60ml

Maidenii Classic	Victoria	\$13
Maidenii Dry	Victoria	\$13
Maidenii Sweet	Victoria	\$13
Maidenii Classic Aged 7 years	Victoria	\$23

## Small Plates

House made hummus, carrots and lightly toasted bread (v)	
Olive oil and smoked paprika	\$12
DC Chilli Oil	\$14
Pumpkin arancini (v/gf) 2/3 per serve	\$15/\$21
Atlantic sardines drizzled in DC Cartel chilli oil, lightly toasted bread.	\$16
Chicken and chipotle meatballs (5), coriander, Nomad Jalapeno salsa verde (gf)	\$19
Pulled pork rillettes, toasted sourdough, house made jam	\$19
Cajun spiced potato gems (gf)	\$8
Seasonal vegetables (see staff for daily special)	\$13

## Share Plates

Charcuterie Board	\$35
Istra prosciutto and pecenica, anitpasti, house made jam, mustard and cornichons with Woodend Bakery sourdough	
Fromage du Jour	\$35
Long Paddock Fennel Flower brie and Bluestone blue, house made jam, Woodend Bakery sourdough (v)	
Extra cheese	\$14
Extra deli sliced meat	\$12
Extra crackers	\$4
Extra bread	\$5
Gluten free water crackers	\$5

## Snacks

Olive's Olives, warmed in olive oil, rosemary and thyme (v+/gf)	\$10
House made popcorn (v,gf)	
DC Cartel chilli oil (v+ on req)	\$8
Truffle (v+ on req)	\$10
Blue Cheese and Honey	\$10
Brets Crisps - Jura, Camembert, Goat's Cheese or Chorizo	\$10

gf- Gluten Free v - Vegetarian v+ - Vegan

While all effort is taken to ensure items are made gluten free, traces may still be detected

Woodend Bakery available Thursday to Sunday

## Wines by the Bottle

Bottles of wine can be purchased from the cellar with corkage applied.

Made in the Macedon Ranges	\$10
Champagne (Not Sparkling)	\$30
All other wines	\$18
Upgrade your experience with Plumm Glassware	\$30

We kindly request for a minimum spend of \$30 per bottle before corkage.

## Wines by the Glass

### Sparkling Wine

Macedon Ridge NV	Macedon Ranges	\$14
Cloud Street NV	Victoria	\$12

### White Wine

		<b>150/250ml</b>
23 Paramoor Riesling	Macedon Ranges	\$19/30
22 Cloud Street Pinot Grigio	Victoria	\$12/19
22 D&A 'Elevated Whisper' Ries/Sauv Blanc/Chard	Macedon Ranges / Pyrenees	\$16/25
23 Mount Towrong Vermentino	Heathcote (made locally)	\$17/27
22 Bernard Fouquet	Vouvray, France	\$19/30
21 Cold Acre 'LV' Chardonnay	Macedon Ranges	\$18/29

### Rosé

		<b>150/250ml</b>
NV Bouchard Annie & Fils	IGP Pays D'Oc, France	\$13/21

### Red Wine

		<b>150/250ml</b>
23 KR 'Skipping Rabbit' Pinot Noir	Macedon Ranges	\$17/27
20 L'enchantoir L'ilot des Biches	Saumur, France	\$18/29
23 Zig Zag 'Folk' Mataro	Heathcote (made locally)	\$13/20
21 Cloud Street Shiraz	Victoria	\$12/19
22 By Ben Ranken Shiraz	Heathcote (made locally)	\$15/24
22 ECK 'Pohlman's Creek' Rouge Cab/Merlot/Malbec	Macedon Ranges	\$17/27

## Beer & Cider

Holgate	Pilsner	\$9
Rock and Ranges Festivus	Octoberfest Lager	\$9
Love Shack	Pale Ale	\$9
Holgate Roadtrip	American IPA	\$11
Cornella Annie	NEIPA	\$11
Rock and Ranges	Dark Mild	\$9
Daylesford Vintage Dry Cider	Macedon Ranges	\$11

More beer options available in the cellar just add \$3 to the takeaway price listed.

## Spirits

(add \$1 for mixer)

### Gin

Cloud Distillery Citrus Gin	Woodend	\$10
Cloud Distillery Dry Gin	Woodend	\$12
Cloud Distillery Cherry Gin	Woodend	\$14
Mountain Gin	Macedon Ranges	\$13
Animus Macedon Dry Gin	Macedon Ranges	\$14
Big Tree Distillery Elegant Dry	Macedon Ranges	\$11
Big Tree Distillery Cumquat	Macedon Ranges	\$11
Big Tree Distillery Claude Navy	Macedon Ranges	\$13
Travelling While Standing Still	Macedon Ranges	\$13
Teddy and the Fox	Bellarine	\$14
Never Never	Melbourne	\$15
Roku	Japan	\$11

### Rum

Cruzan Estate 2yo	St Croix	\$10
Flor de Cana 4yo Blanco	Nicaragua	\$12
Ron Abuelo 7yo	Panama	\$12
Flor de Cana 12yo	Nicaragua	\$16
Ron Zacappa	Guatemala	\$18
Ron Abuelo 30yo	Panama	\$45

## Dessert Cocktails

Lemon Meringue Pie (Best Autumn Fest Pie Trail Cocktail 2024) Limoncello, Vanilla Liqueur, Lemon, Aguafaba & Gomme	\$23
Raspberry Delight <i>Cloud Distillery Vodka, Massenez Raspberry Liqueur, Aguafaba, Lemon &amp; Gomme</i>	\$22
Rum & Raisin Flip <i>Dark Matter Spiced Rum, El Candado Pedro Ximenez, Gomme, Whole Egg, Angostura Bitters, Chocolate</i>	\$23

## Soft Drinks

Fever Tree Ginger Beer	\$4.50
Fever Tree Ginger Ale	\$4.50
Fever Tree Tonic	\$4.50
Coke	\$4.50
Coke No Sugar	\$4.50
Lemonade	\$4.50
Lemon, Lime and Bitters	\$4.50

## Water

Little Hampton Sparkling Water 750ml	\$10
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## Mocktails

Mint and Lemon Delight <i>Mint, Lemon Juice, Oleo Saccharum, Topped with Soda</i>	\$12
Apernil Spritz <i>House made Grapefruit and Rosemary Syrup, topped with Clementine Orange Tonic Water</i>	\$12
Lychee and Watermelon Spritz <i>Watermelon, Lemon Juice, Lychee Syrup, topped with Soda Water</i>	\$12
Fruit Punch <i>Orange, Lemon &amp; Lime Juice, Grenadine, Agufaba</i>	\$12

## Wine Flights

Vertical Flight	\$25
2021 Hunter-Gatherer Sangiovese	
2020 Hunter-Gatherer Sangiovese	
2015 Hunter-Gatherer Sangiovese	
Varietal Flight - New Release Chardonnay	\$35
2023 Lyons Will Chardonnay	
2023 Hunter-Gatherer Chardonnay	
2022 Wilimee Chardonnay	

## Dessert Wine

19 Maison Lapalus Vin de Paille 90ml	Harcourt, Vic	\$26
NV Pedro Xenemiz Sherry 60ml	Jerez, Spain	\$14

## Reserve Wines

### White

2004 Granite Hills Riesling	Macedon Ranges	\$90
2018 Rill House Chardonnay	Macedon Ranges	\$165
2019 Rill House Chardonnay	Macedon Ranges	\$165
2019 Mount Mary Chardonnay	Yarra Valley, Vic	\$210
2022 Bindi Quartz Chardonnay	Macedon Ranges	\$240

### Red

2014 Domaine Epis Pinot Noir	Macedon Ranges	\$200
2016 Domaine Epis Pinot Noir	Macedon Ranges	\$200
2019 Bindi Block Darshan Pinot Noir	Macedon Ranges	\$300
2021 Bindi Block 5 Pinot Noir	Macedon Ranges	\$300
2021 Bindi Block 8 Pinot Noir	Macedon Ranges	\$300
2012 Bannockburn Shiraz	Geelong, Vic	\$100
2009 Katnook Prodigy Shiraz	Coonawarra, SA	\$220
2012 Brothers in Arms Cab Sauv	Langhorne Creek, SA	\$180
2014 Brothers in Arms Cab Sauv	Langhorne Creek, SA	\$150
2015 Brothers in Arms Cab Sauv	Langhorne Creek, SA	\$140

## Cocktail List

Aperol Spritz	\$18
<i>Aperol, Prosecco, Soda, Orange</i>	
Spritz Le Fizz	\$18
<i>Sauvignon Blanc, Triple Sec, Passionfruit, Soda</i>	
Vermuttino	\$18
<i>Cinzano 1757, Soda, Orange</i>	
Mezcal Margarita	\$23
<i>Del Maguey Vida Mezcal, Lime, Agave Syrup &amp; Smoke Salt Rim</i>	
New York Sour	\$23
<i>Buffalo Trace, Lemon Juice, Gomme, Aguafaba, topped with red wine</i>	
Bat Bite	\$22
<i>Flor de Cana 4yo, Raspberry Liqueur, Cranberry and Lime Juice</i>	
Accidental Marmalade	\$22
<i>Cloud Distillery Vodka, Maidenii La Tonique, Homemade Citrus Jam, Aguafaba, Gomme, Lemon</i>	
Hot Toddy	\$22
<i>Irish Whiskey, Hot Water, Lemon Juice, Honey.</i>	
French 75	\$20
<i>Cloud Distillery Gin, Lemon Juice, Gomme, Sparkling</i>	
Kir Royale	\$19
<i>Creme de Cassis de Djion, Macedon Ridge Sparkling</i>	
Rock 'n' Rye	\$23
<i>Gospel Rye Whiskey, Orange Juice, Lemon Juice, Cherry Syrup, Gomme</i>	

<i>Claude Aviation</i>	\$24
<i>Big Tree Claude Navy Gin, Maraschino Liqueur, Crème de Violettes, Lemon.</i>	
Negroni Sour	\$22
<i>Cloud Distillery Gin, Campari, Cinzano 1757 Rosso, Lemon, Aguafaba, Gomme</i>	
Maple Old Fashioned	\$22
<i>Buffalo Trace Bourbon, Maple Syrup, Angostura Bitter</i>	
Flor de Cana Espresso Martini	\$23
<i>Flor de Cana 4yo, Flor de Cana Coffee Liqueur, Cold Press</i>	
The Middle Easterner	\$21
<i>Cloud Distillery Vodka, Arak, Gomme, Lime Juice, Mint Leaves, Apple Juice</i>	
Dusty Sunset	\$23
<i>Batanga Tequila, Aperol, Lime, Gomme. Aguafaba</i>	
Perfect Lady	\$22
<i>Cloud Distillery Gin, Creme de Peche Liqueur, Lemon, Aguafaba &amp; Gomme</i>	
Raspberry Sour	\$22
<i>Cloud Distillery Vodka, Massenez Raspberry Liqueur, Aguafaba, Lemon &amp; Gomme</i>	
Earl Grey MarTEAni	\$23
<i>Earl Grey infused Gin, Lemon, Aguafaba &amp; Gomme</i>	
Mayflower Martini	\$23
<i>Cloud Citrus Gin, Big Tree Elderflower Liqueur, Apricot Brandy Apple Juice &amp; Lemon</i>	

*Other Classic Cocktails are available, providing we have the ingredients*

*We use aguafaba as a substitute for egg whites in most of our recipes, please let us know if you would like us to use egg white instead*