

# WOODEND

CELLAR & BAR



Welcome to the Woodend Cellar and Bar, where we strive to give you a unique wine experience and friendly hospitality.

Our Cellar and Bar focuses on what the Macedon Ranges has to offer, plus unique wine and spirits from around Australia and the rest of the world.

We hope you enjoy.



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[www.woodendcellarandbar.com.au](http://www.woodendcellarandbar.com.au)



Thank you to you, our wonderful customers, for choosing to shop locally and for supporting regional Victoria.

Special thanks to our local suppliers:

Mountain View Garlic Farm Shop  
Woodend Sourdough Bakery  
Black Forest Meats  
Harvest & Soul  
Istra Smallgoods  
Olive's Olives

*Stay Classy Woodend!!!*



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## Whiskey

Dewar's 'White Lable' Whisky	Scotland	\$10
Bowmore 15yo Single Malt	Scotland	\$19
The Gospel Rye	Australia	\$13
Old Kempton 'Old Stables' Single Malt	Australia	\$20
Buffalo Trace	America	\$11
Suntory Toki	Japan	\$12
Nikka Single Malt Yoichi	Japan	\$30
Writers Tears	Ireland	\$12
Canadian Club	Canada	\$10
Kaski	Japan	\$25

## Rum

Bacardi yo	Cuba	\$11
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

## Agave

Mountain Agave Blanco	Macedon Ranges	\$15
Mezcal Union	Mexico	\$13

## Tequila

El Jimado Blanco	Mexico	\$11
Cenote Reposado	Mexico	\$16

## Vermouth 60ml

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

## Tapas Plates

House made beetroot hummus, olive oil, Meredith goats' cheese, fresh citrus & mint with lightly toasted bread (v)	\$12
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 (v+,gf)	\$9
Roasted baby carrots, tahini, maple syrup (v+,gf) *	\$13

## Share Plates

Charcuterie Board *	\$35
Selection of deli meats, anitpasti, house made pickle, mustard and cornichons with Woodend Bakery sourdough	
Fromage du Jour	\$35
Daily selection of two cow, goat or sheep artisanal cheese, house made jam, Woodend Bakery sourdough (v)	
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
Bowl of pickled peppers	\$6
Brets Crisps - Jura, Camembert, Goat's Cheese, Porcini, Tartiflette or Chorizo	\$10

- Not Available Monday and Tuesday

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 only available Thursday to Sunday

## Wine Flights

Vertical Flight	\$35
A selection of 3 wines from a single estate or producer, with the same wine making techniques, different vintages	
Varietal Flight	\$35
Like a Horizontal flight without all the restriction.	

## Wines by the Glass

### Sparkling Wine

NV Macedon Ridge	Macedon Ranges	\$14
23 Mount Towrong Prosecco	Macedon Ranges	\$19

### White Wine

24 Stargazer Riesling	Coal River Valley, Tas	\$19/30
24 Patriitti Pinot Grigio	Adelaide Hills, SA	\$13/21
23 Tellurian Vermentino	Heathcote, Vic	\$15/24
24 Passing Clouds Viognier	Bendigo (locoally made)	\$15/24
23 Reed 'Lessons' Semillon	Bellarine Peninsula, Vic	\$16/25
22 Rill House Fume Blanc	Macedon Ranges	\$19/30
21 Cold Acre Chardonnay	Longview Creek, Sunbury	\$19/30

### Rosé 150/250ml

NV Bouchard Annie & Fils	IGP Pays D'Oc, France	\$13/21
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### Red Wine 150/250ml

23 ECK 'Goldie' Pinot Noir	Macedon Ranges	\$18/29
23 Black & Ginger Nero d'Avola, Aglanico, Nero De Troia	Murray Darling & Riverland	\$13/21
23 Kura Shiraz / Pinot Noir	Coal River, Tamar Valley, Tas	\$19/30
21 JP Trysburg Malbec	Central Victoria	\$15/24
22 Allevafe Shiraz	Beechworth, Vic	\$17/27
22 Double Oaks Cabernet Sauv	Macedon Ranges	\$17/27

### Dessert Wine

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

## 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	\$8
Daylesford Vintage Dry Cider	Macedon Ranges	\$11

### Low Alcohol Beer

Bridge Rd 'Free Time'	Pale Ale	\$8
Bach Brewing 'All Day'	Hazy IPA	\$9
Bach Brewing 'All Day'	IPA	\$8

*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

### Vodka

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

## Dessert Cocktails

Lemon Meringue Pie (Best Autumn Fest Pie Trail Cocktail 2024) Limoncello, Vanilla Liqueur, Lemon, Aguafaba & Gomme	\$23
Raspberry Delight (available as a Mocktail) <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
Freshly Squeezed Orange Juice	\$5.50

## 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
No-groni <i>Lyres's London Dry, Lyre's Italian Orange, Lyre's Aperitif Rosso</i>	\$15
Fruit Punch <i>Orange, Lemon &amp; Lime Juice, Grenadine, Agufaba</i>	\$12

## Wines by the Bottle

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

All Macedon Ranges made wines	\$12
Other regions under \$70	\$20
Other regions over \$70	\$30

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

## Reserve Wines

### White

2018 Rill House Chardonnay	Macedon Ranges	\$165
2019 Rill House Chardonnay	Macedon Ranges	\$165
2019 Mount Mary Chardonnay	Yarra Valley, Vic	\$210
2017 Ten Mins by Tractor 'Judd' Chardonnay	Mornington Pen, Vic	\$190
2017 Ten Mins by Tractor 'McCutcheon' Chardonnay	Mornington Pen, Vic	\$190

### Red

2014 Domaine Epis Pinot Noir	Macedon Ranges	\$200
2016 Domaine Epis Pinot Noir	Macedon Ranges	\$200
2017 Bindi Block Darshan Pinot Noir	Macedon Ranges	\$300
2017 Wilimee "Underwater" Pinot Noir	Macedon Ranges	\$290
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 Aperol, Sparkling, Soda, Orange	\$18
Vermuttino Cinzano 1757, Soda, Orange	\$18
Hugo Spritz Elderflower Liquor, Mint, Sparkling Wine, Soda Water	\$20
Mezcal Margarita Mezcal Union, Lime, Agave Syrup & Smoke Salt Rim	\$23
New York Sour Buffalo Trace, Lemon Juice, Gomme, Aguafaba, topped with red wine	\$23
A drop of Islay Buffalo Trace, Aperol, Lemon Juice, Gomme, floated with Islay Scotch Whiskey.	\$22
Accidental Marmalade Cloud Distillery Vodka, Maidenii La Tonique, Homemade Citrus Jam, Aguafaba, Gomme, Lemon	\$22
Blushing Maiden Maidenii Classic, Blood Orange Juice, Lime Juice, Gomm, Soda	\$22
French 75 Cloud Distillery Gin, Lemon Juice, Gomme, Sparkling	\$19
Kir Royale Creme de Cassis de Djion, Macedon Ridge Sparkling	\$19
Up in the Air Canadian Club Whiskey, Aperol, Lemon Juice, Gomme	\$23
Macedon Martini Cloud Distillery 'Macedon Dry' Gin, Maidenii Dry Vermouth, Lemon Twist	\$23

Bitter Italian Aperol, Maraschino Liqueur, Amaro Montenegro, Lemon	\$22
Claude Aviation Big Tree Claude Navy Gin, Maraschino Liqueur, Crème de Violettes, Lemon.	\$24
Negroni Sour Cloud Distillery Gin, Campari, Cinzano 1757 Rosso, Lemon, Aguafaba, Gomme	\$22
Maple Old Fashioned Buffalo Trace Bourbon, Maple Syrup, Angostura Bitter	\$22
Flor de Cana Espresso Martini Flor de Cana 4yo, Flor de Cana Coffee Liqueur, Cold Press	\$22
Dusty Sunset E Jimador Tequila, Aperol, Lime, Gomme. Aguafaba	\$23
Perfect Lady Cloud Distillery Gin, Creme de Peche Liqueur, Lemon, Aguafaba & Gomme	\$22
Raspberry Sour Cloud Distillery Vodka, Massenez Raspberry Liqueur, Aguafaba, Lemon & Gomme	\$22
Earl Grey MarTEAni Earl Grey infused Gin, Lemon, Aguafaba & Gomme	\$23
Olive Martini Travelling While Standing Still Gin, Maidenii Dry Vermouth, Olives	\$24

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

*We use aguafaba as a substitute for egg whites in our recipes, please let us know if you would like us to use egg white instead for \$2 extra*