

# Cellar



MENANGLE *Country Club*

# Sparkling

		150ML	250ML	BTL
<b>WOLF BLASS RED LABEL</b>	Sparkling Pink Moscato	8.50		32
South Eastern Australia				
<i>Lightly spritzed pink moscato that's bursting with sweet, fruit flavours with a refreshing finish</i>				
<b>SHY PIG</b>	Brut	8		30
South East Australia				
<i>Clean, fresh flavours and aromas leading to a crisp, fresh finish</i>				
<b>TEMPUS TWO VARIETAL</b>	Prosecco	12		50
New South Wales				
<i>Approachable fruit-driven flavours with a structured palate and balanced acidity crafted for everyday drinking</i>				
<b>H LANVIN &amp; FILS</b>	Champagne			80
Epernay, France				
<i>Fresh and approachable with bready complexity and subtle citrus notes. This elegant and smooth Champagne finishes fresh and soft on the palate with a subtle lemon flavour</i>				

# Rosé'

		150ML	250ML	BTL
<b>TEMPUS TWO SILVER SERIES</b>	Rosé	10	15	42
South Eastern Australia				
<i>A modern and contemporary rosé, well balanced with fresh strawberries and hints of citrus and musk.</i>				
<b>ROSABEL</b>	Rosé			65
Languedoc Roussillon, France				
<i>Crisp and fresh with an expressive nose of ripe cherries, strawberries and raspberries.</i>				

# White

	150ML	250ML	BTL
<b>SHY PIG</b> Sauvignon Blanc South East Australia <i>A fresh, clean and deeply flavoured wine with classic green bean characters</i>	8	12	30
<b>WATERFALL BAY</b> Sauvignon Blanc Marlborough, New Zealand <i>The crisp acidity and generous tropical fruit flavours make it a fresh and vibrant accompaniment for the whole menu</i>	10	15	42
<b>SHY PIG</b> Moscato South East Australia <i>Sweet, upfront tropical fruit flavours combine with crisp citrus and gentle spritz to ensure a clean, refreshing finish</i>	8	12	30
<b>TEMPUS TWO SILVER</b> Pinot Gris South East Australia <i>Fresh and vibrant with lifted floral and ripe pear flavours producing a smooth lingering finish</i>	10	15	42
<b>TEMPUS TWO SILVER</b> Chardonnay South Eastern Australia <i>Crisp and refreshing with primary flavours of tropical fruits, melon and vanilla.</i>	10	15	42
<b>TEMPUS TWO COPPER SERIES WILDE</b> Chardonnay Tumbarumba, New South Wales <i>Spice and peach-like aromatics sublimely transition onto the palate to create a concentrated yet refreshing chardonnay</i>			50



	150ML	250ML	BTL
<b>SHY PIG</b> Cabernet Merlot South Eastern Australia <i>Medium bodied wine with beautiful flavours of ripe berries with a spicy, earthy finish.</i>	8	12	30
<b>CASA CARMELA</b> Tempranillo Spain <i>Medium to full bodies with a smooth and juicy palate with generous forest fruits and a dry, savoury finish</i>			60
<b>MCGUIGAN SINGLE BATCH PROJECT</b> Cabernet Sauvignon Limestone Coast & Riverland <i>Sweet dark berry fruits combine with subtle oak and velvety tannins</i>	10	15	42
<b>TEMPUS TWO PEWTER</b> Cabernet Sauvignon Coonawarra, South Australia <i>Mint chocolate and layers of eucalypt flow through to Cabernet nuances of tomato stalk and capsicum</i>			70
<b>MICHEL TORINO</b> Malbec Calchaqui Valley, Argentina <i>Vibrant red berries and sweet plum combine with soft vanilla, rosemary and chocolate on the palate</i>			60
<b>MCGUIGAN HAND MADE</b> Shiraz Langhorne Creek, South Australia <i>Full bodied yet elegant, blackberries and dark cherry flavour held together with soft supple tannins leading to a long lingering finish</i>			75
<b>BAROSSA VALLEY THE RESIDENCE</b> Shiraz Barossa Valley <i>Vibrant plum and blackberry characters with hints of chocolate and earthiness.</i>			55

# Cocktails

## The Classics

**MARGARITA** M 18 | V20

**MOJITO** M 16.20 | V18

**ESPRESSO MARTINI** M 19.80 | V22

**APEROL SPRITZ** M 16.20 | V18

**OLD FASHON** M 18 | V20

**LONG ISLAND** M 19.80 | V22

**COSMOPOLITAN** M 18 | V20

**CAPRIOSKA** M 19.80 | V22

**FRUIT TINGLE** M 18 | V20

**LEMON DROP MARTINI** M 18 | V20

Vodka, Cointreau and lemon, served in a sugar rimmed coupe

**JAPANESE SLIPPER** M 19.80 | V22

Midori, Cointreau, lemon. Garnished with a maraschino cherry

**FRENCH 75** M 18 | V20

Bombay Sapphire gin, lemon and sparkling wine with strawberry garnish

**COCONUT MARGARITA** M 19.80 | V22

1800 Coconut Tequila, Agave and lime

**SPICED PINEAPPLE MOJITO** M 19.80 | V22

Sailor Jerry Rum, Pineapple, lime and mint

**LYCHEE MOJITO** M 19.80 | V22

Bacardi, Paraiso Lychee Liqueur and lime

**AMARETTO SOUR** M 18 | V20

Disaronno, lemon

**SPICY MEZCAL MARGARITA** M 19.80 | V22

Mezcal, Jalapenos, lime and sugar

## Signature Cocktails

**DESSERT ESPRESSO** | 22

Vodka, Baileys, Kahlua, Coffee, Cream and a swirl of Chocolate Syrup

**MCC MINT** | 22

Mint Liqueur, Crème de Cacao, Vodka, Cream

## Mocktails

**Menangle Sunrise** M 9 | V10

Orange and pineapple juice with a splash of grenadine garnished with orange and cherry

**MCC Mule Sunrise** M 9 | V10

Ginger ale, lime and sugar topped with soda garnished with mint and lime

**Virgin pineapple mojito** M 9 | V10

Lime, mint pineapple and soda garnished with lime and mint



Cocktail

## OF THE MONTH

### FRENCH 75

Bombay Sapphire gin,  
lemon and sparkling wine  
with strawberry garnish

\$15