

# BIG BOOK OF BOOZE

## SEAN'S KITCHEN

EST.14

S.CONNOLLY & CO.

SA.5000

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#seanskitchen



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## BEER & CIDER

<b>Young Henrys Natural Lager</b>	<b>\$8</b>
<i>NSW 4.2% 300 ml</i>	
<b>Big Shed Brewing Kol Schisel German Pale Ale</b>	<b>\$8</b>
<i>SA 4.2% 300 ml</i>	
<b>Family Secrets Amber Ale</b> <i>SA 5.2% 300 ml</i>	<b>\$8</b>
<b>Hills Apple Cider</b> <i>SA 5% 300 ml</i>	<b>\$8</b>
<b>Prancing Pony Indian Red Ale</b>	<b>\$11.5</b>
<i>SA 7.9% bottle</i>	
<b>Feral 'Hop Hog'</b> <i>WA 5.8% bottle</i>	<b>\$10.5</b>
<b>Peroni Nastro Azzurro</b> <i>Italy 5.1% bottle</i>	<b>\$10</b>
<b>Coopers Pale Ale</b> <i>SA 4.5% bottle</i>	<b>\$9.2</b>
<b>Coopers Light</b> <i>SA 2.9% bottle</i>	<b>\$5.5</b>

## CLASSIC COCKTAILS

### Cocktail of the Week

*Ask your waiter for this week's special!*

<b>Japanese Slipper</b>	<b>\$19</b>
<i>Circa 1984</i> <i>Jean-Paul Bourguignon, Mietta's, Melbourne, Australia</i> <i>Midori, cointreau, fresh lemon juice &amp; maraschino cherry</i>	
<b>Mai Tai</b>	<b>\$19</b>
<i>Circa 1972</i> <i>Victor J Bergeron, Trader Vic, California, USA</i> <i>Light &amp; dark rum, triple sec, orgeat, lime</i>	
<b>Pegu Club</b>	<b>\$19</b>
<i>Circa 1927</i> <i>Harry MacElhone, Harry's New York Bar, Paris, FRANCE</i> <i>Gin, triple sec, lime, sugar, bitters</i>	
<b>Pink Lady</b>	<b>\$19</b>
<i>Circa 1922</i> <i>Harry MacElhone, Harry's New York Bar, Paris, FRANCE</i> <i>Gin, applejack, lemon, sugar, egg, grenadine</i>	
<b>Pisco Sour</b>	<b>\$19</b>
<i>Circa 1920</i> <i>Victor Morris, The Morris Bar, Peru</i> <i>Pisco, lime, sugar, egg white</i>	
<b>Sazerac</b>	<b>\$21</b>
<i>Circa 1838</i> <i>Antoine Amedic Peychaud, New Orleans, USA</i> <i>Cognac, herbsaint, orange &amp; peychaud's</i>	

## CRAFT COCKTAILS

<b>Saffrodite Fizz</b>	<b>\$19</b>
<i>Summer is upon us, so why not indulge in an elegant long drink. Saffron gin, triple sec, lemon &amp; egg white topped with Fever Tree tonic water. It's simplicity is rivaled only by the taste</i>	
<b>Kiwi Smash</b>	<b>\$19</b>
<i>Rustic simplicity sets the tone for this drink. Muddled kiwi is married with Zubrowka, chartreuse &amp; orgeat. Vigorously shaken, dumped into a pilsner glass &amp; charged with apple cider to create a warm weather refresher.</i>	
<b>Brooklyn Heights</b>	<b>\$19</b>
<i>Taking inspiration from the unusual, this number uses fresh basil, pineapple &amp; lime to compliment the spicy nature of Herradura Plata tequila &amp; Green Chartreuse. With traces of cracked pepper &amp; celery bitters, it is stirred over a hand-cut chunk of ice.</i>	
<b>Kingsbridge (Elderflower) Collins</b>	<b>\$14</b>
<i>Germany meets France as we mix Monkey 47 Gin with St Germain. Served long with lychee &amp; citrus notes.</i>	
<b>M3 Sour</b>	<b>\$24</b>
<i>Shaw &amp; Smith chardonnay spirit &amp; lemons are wrapped by egg white, with a hint of quince bitters. You'll laugh, you'll cry, it'll change your life.</i>	
<b>Tappeto Orso</b>	<b>\$19</b>
<i>666 Butter Vodka is shaken with fresh lemon juice &amp; a charming cast of supporting flavours: hazelnut, vanilla, &amp; butterscotch. Using egg white for texture, we consummate the glorious marriage of sweet &amp; sour. Finished with house-made lemon curd.</i>	

## THE NEGRONI

*A third generation cocktail, this drink has a cult following the world over. It's unique combination of gin, campari & rosso vermouth is sweet as a start, herbaceous in the middle & bitter to finish. At Sean's, we are now proud to introduce the fourth generation... and they're twins...His & Her Negroni.*

<b>His</b>	<b>\$18</b>
<i>Campari, dolin bitter, fernet branca, reposado tequila</i>	
<b>Hers</b>	<b>\$18</b>
<i>Gin, sweet vermouth, aperol</i>	
<b>Ours</b>	<b>\$18</b>
<i>House barrel-aged gin, Regal Rogue Rosso &amp; campari</i>	

# \$5

**KITCHEN SOCIAL**  
12PM-1PM &  
5PM-6PM DAILY

**Beer** *our tap selection*  
**Wine** *by Main & Cherry; Sauvignon Blanc, Tempranillo, Shiraz & The Lucas Brut Cuvee Sparkling*  
**Spirits** *first pour*

## WE SPEAKY MARTINI!

The *THREE MARTINI LUNCH* was the standard practice of cosmopolitan executives and businessmen during the 1950's and 60's. We believe it to be *DE RIGUER\** once again!

*\*necessary if you want to be fashionable, popular or socially acceptable*

### "I remember my first Martini" \$18

*In honour of the Martinez - potentially the Martini's predecessor - 1 part London Dry Gin, 2 parts Sweet Vermouth, dash Maraschino Liqueur, dash Orange Bitters & garnished with a lemon.*

### "It's not my first rodeo" \$20

*"Connolly, Sean Connolly" presents  
The Vesper - 2 parts Stolichnaya Vodka, 1 part Gordon's Gin, Lillet Blanc & lemon garnish... shaken, not stirred!*

### "Seasoned drinker" \$20

*Our Australian tribute to the classic dry Martini - West Winds Gin, Maidenii Dry Vermouth & Adelaide Blue Cheese stuffed Barossa Olives.*

### "M3rtini" \$26

*Our tribute to one of SA's finest Chardonnays, M3 - Shaw & Smith Chardonnay Spirit, house-made M3 vermouth served with a snifter of vermouth & a sample of bouquet garni.*

## MOCKTAILS

### Chocomaholic \$10

*A guilt free, zero calorie, milky, nutty, chocolaty, delicious...you get it  
(disclaimer: the first two statements are lies).  
Nutella, milk, cream, hazelnuts*

### Spirito Mexico \$10

*Imagine eating a watermelon in the sun, with a jalapeño inside.  
Watermelon, lime, agave nectar, jalapeño*

### Citrus Burst \$10

*A tart concoction of quintessential sour fruits, balanced with love.  
Passionfruit, grapefruit, lime*

### Anyone for Tea? \$10

*Sitting on the porch, watching the world go by with a cool cup o' tea.  
Elderflower, green tea, lime, cucumber, soda*

### Ol' Rosie \$10

*One word, refreshing.  
Strawberries, mint, rose water, lemonade*

## GIN'TASTIC

### Tanqueray 10 \$11

*Camomile, grapefruit  
& East Imperial Tonic  
London, UK*

### Hendricks \$14

*Cucumber, East Imperial Burma Tonic  
Scotland, UK*

### Monkey 47 \$14

*Marshmallow & East Imperial Burma Tonic  
Schwarzwald, Germany*

### 4 Pillars Rare Dry \$11

*Orange, cardamom  
& Fever Tree Mediterranean Tonic  
Yarra Valley, VIC*

### Settlers \$12

*Thyme, dehydrated lime & East Imperial Tonic  
McLaren Vale, SA*

### Ngintwo Strawberry Gin \$13

*Strawberries, Fever Tree Mediterranean Tonic*

### Brokers \$10

*Dehydrated grapefruit, lemon  
& East Imperial Burma Tonic  
Birmingham, UK*

### Hayman's Old Tom \$10

*Mango, cracked pepper &  
Fever Tree Mediterranean Tonic  
London, UK*

### House-made Barrel-Aged Settlers \$13

*Thyme, orange  
& Fever Tree Mediterranean Tonic  
McLaren Vale, SA*

### Hayman's Sloe \$10

*Juniper berries, dehydrated grapefruit  
& East Imperial Burma Tonic  
London, UK*

### West Winds Sabre \$12

*Lemon, coriander  
& Fever Tree Mediterranean Tonic  
Margaret River, WA*

## APERITIFS (45 ML)

*served chilled either neat or over ice*

### Rinquiquin à la Pêche 10.5

*Provence, FRANCE*

### Dolin Chamberyzette 10.5

*Chambery, FRANCE*

### Kamm & Sons 10.5

*London, ENGLAND*

### Lillet Blanc 10.5

*Podensac, FRANCE*

# WINEMAKER OF THE SEASON



## TARAS OCHOTA OCHOTA BARRELS Basket Ranges, SA

Taras Ochota and his wife Amber established Ochota Barrels eight years ago, fulfilling their dream of creating small batch, holistic wines on their property in Basket Range in the gorgeous Adelaide Hills. Already, it has gained cutting edge status, making some of the most sought after wines in the world. As well as producing the annual wine collaboration 'A Sense of Compression' with Maynard Keenan from US hard rockers 'Tool', and receiving a surprise personal visit from Mick Jagger, OCHOTA BARRELS has received rave reviews from critics across the globe. Their non-conformist, hands-on approach has also won praise from a raft of international heavyweights – from Noma's Rene Redzipi to the internationally acclaimed Fool Magazine. As well as receiving the honor of being named one of the World's Top 100 Wineries (only 5 Australian wineries made the list), OCHOTA BARRELS also took out the #1 Grenache in the World for their Fugazi vineyard with 95 points (also the highest scoring Australian wine).

<b>16 Ochota Barrels +5V0V Chardonnay</b> Adelaide Hills, SA	Nashi Pears, clove, smoke, tinned grapefruit, light tannic finish. <b>Pairs with Cone Bay Barramundi</b>	<b>\$105</b>
<b>13 Ochota Barrels Slint Chardonnay</b> Adelaide Hills, SA	Cream, mild oak, earth, straw, flint. <b>Pairs with Raw Plate</b>	<b>\$75</b>
<b>14 Ochota Barrels Slint Chardonnay</b> Adelaide Hills, SA	Cream, vibrant acid, green apple, white peach, great mouthfeel. <b>Pairs with SA Squid</b>	<b>\$81</b>
<b>16 Ochota Barrels Slint Chardonnay</b> Adelaide Hills, SA	Nectarine, Grapefruit, granny smith apples, lemon rind. <b>Pairs with Beetroot Salmon Gravlax</b>	<b>\$78</b>
<b>13 Ochota Barrels 186 Grenache</b> McLaren Vale, SA	Red fruits, minerals, sarsparilla, balanced acid and tannins. <b>Pairs with Lamb Shoulder</b>	<b>\$165</b>
<b>14 Ochota Barrels 186 Grenache</b> McLaren Vale, SA	Currants, earth, fine tannins, good structure. <b>Pairs with 500g Angus Rib Eye</b>	<b>\$150</b>
<b>13 Ochota Barrels A Sense of Compression Grenache</b> Onkaparinga Hills, SA	Raspberry liqueur, red fruits, white pepper, floral. <b>Pairs with Free-Range Chicken Breast</b>	<b>\$195</b>
<b>14 Ochota Barrels A Sense of Compression Grenache</b> Onkaparinga Hills, SA	Black fruits, roses, tight acid, good tannins. <b>Pairs with 250g Grasslands Tenderloin</b>	<b>\$150</b>
<b>13 Ochota Barrels Fugazi Vineyard Grenache</b> Blewitt Springs, SA	Ripe berries, succulent herbs, asian spices, minerals, silky velvet, silky tannins. <b>Pairs with Heirloom Tomato</b>	<b>\$69</b>
<b>14 Ochota Barrels Fugazi Vineyard Grenache</b> Blewitt Springs, SA	Medium body, very fragrant, wild herbs, fennel seeds, blackberries, forest cherries. <b>Pairs with International Flight of Hams</b>	<b>\$75</b>
<b>16 Ochota Barrels Fugazi Vineyard Grenache</b> Blewitt Springs, SA	Wild herbs, fennel seed, raspberry, violets, asian spice, satsuma plum, red berries, fleshy forest cherries. <b>Pairs with Saltimbocca King Prawns</b>	<b>\$180</b>
<b>16 Ochota Barrels Impeccible Disorder Pinot Noir</b> Adelaide Hills, SA	Spice, stalks, sarsparilla, poached cherry, orange peel, clean and trimming acid, waves of tannin. <b>Pairs with Orgy of Mushrooms</b>	<b>\$135</b>
<b>14 Ochota Barrels Shellac Syrah</b> Barossa Valley, SA	Espresso bean, dark chocolate, spiced leather, dutch liquorice, blackberry and raspberry jus <b>Pairs with 300g Riverine Striploin</b>	<b>\$105</b>

# Wines by the glass, and some of our favourites by the bottle

## FIZZY

<b>NV Ruinart Blanc de Blancs</b> <i>Reims, FRANCE</i>	<b>\$24</b>	<b>\$139</b>
<b>NV Cloudy Bay Pelorus</b> <i>Marlborough, NZ</i>	<b>\$12</b>	<b>\$69</b>
<b>NV Dal Zotto Pucino Prosecco Sparkling</b> <i>King Valley, VIC</i>	<b>\$8</b>	<b>\$45</b>
<b>NV 2 Mates Sparkling Shiraz</b> <i>McLaren Vale, SA</i>	<b>\$9.5</b>	<b>\$55</b>
<b>16 Lucas Brut Cuvee Sparkling</b> <i>Adelaide Hills, SA</i>	<b>\$44</b>	

## WHITE

<b>14 Schild Estate Alma Chardonnay</b> <i>Barossa Valley, SA</i>	<b>\$53</b>	
<b>16 Montevecchio Moscato</b> <i>Heathcote, VIC</i>	<b>\$10</b>	<b>\$48</b>
<b>16 Main and Cherry Sauvignon Blanc</b> <i>Adelaide Hills, SA</i>	<b>\$9</b>	<b>\$44</b>
<b>15 Main Divide NZ Sauvignon</b> <i>Canterbury, New Zealand</i>	<b>\$10</b>	<b>\$49</b>
<b>15 Ladies Who Shoot Their Lunch Wild Ferment Chardonnay</b> <i>Strathbogie Ranges, VIC</i>	<b>\$12.5</b>	<b>\$60</b>
<b>15 Tonic Chardonnay</b> <i>Adelaide Hills, SA</i>	<b>\$74</b>	
<b>16 Lobethal Road Pinot Gris</b> <i>Lobethal, SA</i>	<b>\$10</b>	<b>\$49</b>
<b>16 Not Your Grandma's Riesling</b> <i>Eden Valley, SA</i>	<b>\$10</b>	<b>\$48</b>
<b>16 Shaw + Smith Riesling</b> <i>Adelaide Hills, SA</i>	<b>\$64</b>	
<b>16 La Prova Fiano</b> <i>Adelaide Hills, SA</i>	<b>\$13</b>	<b>\$64</b>
<b>16 Marko's Vineyard Sauvignon Blanc</b> <i>Adelaide Hills, SA</i>	<b>\$49</b>	

## ROSÉ

<b>15 Estandon Rose</b> <i>Provence, France</i>	<b>\$9.5</b>	<b>\$45</b>
<b>16 Skillogalee Rose</b> <i>Clare Valley, SA</i>	<b>\$45</b>	
<b>16 Oliver's Taranga 'Chica' Mencia Rose</b> <i>McLaren Vale, SA</i>	<b>\$11</b>	<b>\$54</b>
<b>16 Cirillo Old Vine Grenache</b> <i>Barossa Valley, SA</i>	<b>\$48</b>	
<b>16 La Prova Anglianico</b> <i>Adelaide Hills, SA</i>	<b>\$60</b>	
<b>16 BK Saignee of Pinot Noir</b> <i>Lenswood, SA</i>	<b>\$64</b>	

## RED

<b>15 Kalleske 'Moppa' Shiraz</b> <i>Barossa Valley, SA</i>		<b>\$68</b>
<b>14 2 Mates Shiraz</b> <i>McLaren Vale, SA</i>	<b>\$12</b>	<b>\$58</b>
<b>15 Down The Rabbit Hole Shiraz</b> <i>McLaren Vale, SA</i>		<b>\$58</b>
<b>15 Main and Cherry Shiraz</b> <i>McLaren Vale, SA</i>		<b>\$44</b>
<b>15 Hentley Farm Shiraz</b> <i>Barossa Valley, SA</i>	<b>\$13</b>	<b>\$64</b>
<b>15 Fowles 'Are You Game' Pinot Noir</b> <i>Strathbogie Ranges, VIC</i>	<b>\$11</b>	<b>\$54</b>
<b>14 Shaw &amp; Smith Pinot Noir</b> <i>Adelaide Hills, SA</i>		<b>\$74</b>
<b>16 The Other Wine Co Grenache</b> <i>McLaren Vale, SA</i>		<b>\$68</b>
<b>15 Kay Brothers Basket Pressed Grenache</b> <i>McLaren Vale, SA</i>	<b>\$11</b>	<b>\$53</b>
<b>15 Tonic Mataro</b> <i>Clare Valley, SA</i>		<b>\$74</b>
<b>15 Norfolk Rise Merlot</b> <i>Mount Benson, SA</i>	<b>\$10</b>	<b>\$48</b>
<b>08 Reschke Bull Trader Cabernet Merlot</b> <i>Coonawarra, SA</i>	<b>\$12</b>	<b>\$58</b>
<b>15 Henschke Henry's Seven Shiraz Grenache Viognier</b> <i>Barossa Valley, SA</i>		<b>\$78</b>
<b>15 Main and Cherry Tempranillo</b> <i>Adelaide Hills, SA</i>		<b>\$44</b>
<b>16 Down The Rabbit Hole Tempranillo</b> <i>McLaren Vale, SA</i>	<b>\$12</b>	<b>\$58</b>
<b>15 Alpha Box &amp; Dice Dolcetto</b> <i>McLaren Vale, SA</i>		<b>\$64</b>
<b>14 Raidis Estate Billy Cabernet Sauvignon</b> <i>Coonawarra, SA</i>		<b>\$58</b>

## BIG, BOLD & BY THE GLASS

*poured by Coravin*

<b>01 Penfold's Grange Bin 95 Shiraz</b> <i>Multi, SA</i>	<b>\$250</b>	<b>\$1200</b>
<b>12 Hentley Farm Clos Otto Shiraz</b> <i>Barossa Valley, SA</i>	<b>\$120</b>	<b>\$548</b>

*Fizz from France*

## CHAMPAGNE

<b>04 Dom Ruinart</b> <i>Reims, FRANCE</i>	<b>\$380</b>
<b>06 Dom Perignon</b> <i>Épernay, FRANCE</i>	<b>\$372</b>
<b>11 Louis Roederer Brut Rosé</b> <i>Reims, FRANCE</i>	<b>\$179</b>
<b>03 Krug Vintage</b> <i>Reims, FRANCE</i>	<b>\$498</b>
<b>NV Bollinger</b> <i>Épernay, FRANCE</i>	<b>\$138</b>
<b>04 Perrier Jouët Belle Époque Rosé</b> <i>Épernay, FRANCE</i>	<b>\$336</b>
<b>NV Moët Brut</b> <i>Épernay, FRANCE</i>	<b>\$132</b>
<b>NV Moët Nectar Demi Sec</b> <i>Épernay, FRANCE</i>	<b>\$132</b>
<b>NV Louis Roederer Brut Premier</b> <i>Reims, FRANCE</i>	<b>\$138</b>

## SPARKLING WINE

<b>15 Myattsfeld Methode Champenoise Rosé</b> <i>Bickley Valley, WA</i>	<b>\$52</b>
<b>09 Deviation Road Beltana Blanc de Blancs</b> <i>Adelaide Hills, SA</i>	<b>\$129</b>
<b>02 Arras Late Disgorged</b> <i>Tasmania</i>	<b>\$237</b>
<b>NV Howard Park Jeté Rosé</b> <i>Mount Barrow, WA</i>	<b>\$68</b>
<b>NV Louis Bouillot Perle de Vigne Grand Reserve</b> <i>Burgundy, FRANCE</i>	<b>\$78</b>
<b>George Jensen Cuvée</b> <i>Coal River Valley, TAS</i>	<b>\$68</b>

*Fizz not from France  
(apart from one)*

*Red Fizz*

## BIG, BOLD & BUBBLY

<b>04 Seppelt Show Sparkling Shiraz</b> <i>Great Western, VIC</i>	<b>\$168</b>
<b>13 Rockford Black Sparkling Shiraz</b> <i>Barossa Valley, SA</i>	<b>\$168</b>
<b>NV D'Arenberg Peppermint Paddock Sparkling Chambourcin</b> <i>McLaren Vale, SA</i>	<b>\$59</b>
<b>NV 2 Mates Sparkling Shiraz</b> <i>McLaren Vale, SA</i>	<b>\$55</b>
<b>08 Charles Melton Sparkling Red</b> <i>Barossa Valley, SA</i>	<b>\$158</b>
<b>15 Hentley Farm Black Beauty Sparkling Shiraz</b> <i>Barossa Valley, SA</i>	<b>\$120</b>
<b>13 Samuel's Gorge Comet Tail Sparkling Shiraz</b> <i>McLaren Vale, SA</i>	<b>\$130</b>

## PET NAT

*What is a 'Pet Nat'? A Petillant Naturel is a very traditional method of making sparkling wine. It's fun, bright, funky & tastes like when you were a kid, but with booze!*

<b>15 Fusée à Bulles Pétillant Naturel</b> <i>Riverland, SA</i>	<b>\$64</b>
<b>16 BK Wines Pétillant Naturel Chardonnay</b> <i>Basket Range, SA</i>	<b>\$64</b>
<b>16 Lino Ramble Ring O Rosie Nero d'Avola Pétillant Naturel</b> <i>McLaren Vale, SA</i>	<b>\$58</b>
<b>16 'Astro Bunny' Pétillant Naturel</b> <i>Riverland, SA</i>	<b>\$64</b>
<b>16 'Dark Side' Nero d'Avola Pétillant Naturel</b> <i>Riverland, SA</i>	<b>\$64</b>

*crazy, fizzy,  
funky, awesome*



Cool, chilled out,  
any occasion

## EASY DRINKING

<b>12 Cullen Vineyard Semillon Sauvignon Blanc</b> <i>Wilyabrup, WA</i>	\$64
<b>16 Jericho Fumé Blanc</b> <i>Adelaide Hills, SA</i>	\$54
<b>15 Paco &amp; Lola Albarino</b> <i>Rias Baixas, SPAIN</i>	\$64
<b>13 Hugel Pinot Gris</b> <i>Alsace, FRANCE</i>	\$68

## AROMATIC

Floral & nose-filling

<b>15 Atlas 172' Riesling</b> <i>Clare Valley, SA</i>	\$74
<b>15 Pieropan Soave</b> <i>Veneto, ITALY</i>	\$68
<b>11 Egon Scharzhofberger Kabinett Riesling</b> <i>Mosel, GERMANY</i>	\$168
<b>09 Bond Road Gewürtztraminer</b> <i>Gisborne, NZ</i>	\$68
<b>16 Muster Riesling</b> <i>Polish Hill River, SA</i>	\$58

## CRISP AND BRIGHT

<b>16 Shaw &amp; Smith Sauvignon Blanc</b> <i>Adelaide Hills, SA</i>	\$64
<b>16 Cloudy Bay Sauvignon Blanc</b> <i>Marlborough, NZ</i>	\$88
<b>15 Jericho Fiano</b> <i>Adelaide Hills, SA</i>	\$66

Thirst-quenching  
& lip smacking

Where we hide our  
chardonnays

## RICH

<b>09 Shaw + Smith M3 Chardonnay (Maturation Release)</b> <i>Adelaide Hills, SA</i>	\$98
<b>14 Tolpuddle Chardonnay</b> <i>Coal River Valley, TAS</i>	\$128
<b>10 Penfolds Yattarna Chardonnay</b> <i>Adelaide Hills, SA</i>	\$214
<b>12 Greywacke Chardonnay</b> <i>Marlborough, NZ</i>	\$88
<b>14 Bogle Chardonnay</b> <i>California, USA</i>	\$68
<b>15 Shaw + Smith M3 Chardonnay</b> <i>Adelaide Hills, SA</i>	\$80

## TEXTURAL

Wines that dare  
to be different

<b>00 Henschke Julius Riesling</b> <i>Eden Valley, SA</i>	\$148
<b>13 Shobbrook Riesling 375 ml</b> <i>Eden Valley, SA</i>	\$46
<b>13 Didi Giallo Sauvignon Blanc (Orange Wine)</b> <i>Adelaide Hills, SA</i>	\$79
<b>14 Pazza by KT, Wild Ferment Riesling</b> <i>Clare Valley, SA</i>	\$68

Laid back reds

## LIGHT & VIBRANT

<b>15 Down the Rabbit Hole Sangiovese Cabernet</b> <i>McLaren Vale, SA</i>	<b>\$58</b>
<b>15 Felton Road Bannockburn Pinot Noir</b> <i>Central Otago, NZ</i>	<b>\$144</b>
<b>13 Terra Sancta Jackson's Block Pinot Noir</b> <i>Central Otago, NZ</i>	<b>\$96</b>
<b>14 Georges Dubœuf Fleurie Beaujolais</b> <i>Beaujolais, FRANCE</i>	<b>\$84</b>
<b>15 Tolpuddle Pinot Noir</b> <i>Coal River Valley, TAS</i>	<b>\$192</b>
<b>13 Tolpuddle Pinot Noir 1500 ml Magnum</b> <i>Coal River Valley, TAS</i>	<b>\$368</b>

## GRACEFUL

<b>15 Artuke Tempranillo</b> <i>Rioja, SPAIN</i>	<b>\$59</b>
<b>14 Poggerino Chianti Classico</b> <i>Chianti, ITALY</i>	<b>\$86</b>
<b>15 Lofty Valley Steeper Pinot Noir</b> <i>Piccadilly Valley, SA</i>	<b>\$84</b>
<b>14 Shobbrook Grenache</b> <i>Barossa Valley, SA</i>	<b>\$64</b>
<b>09 Bowhouse The Piste Merlot</b> <i>Piccadilly Valley, SA</i>	<b>\$55</b>
<b>13 Main Divide Pinot Noir</b> <i>Canterbury, New Zealand</i>	<b>\$68</b>

Dances on the tongue

A mixed bag of earthy & punchy

## MEDIUM & STRUCTURED

<b>16 Yangarra Preservative Free Shiraz</b> <i>McLaren Vale, SA</i>	<b>\$58</b>
<b>11 By Jingo Nero Rosso Grenache, Montepulciano &amp; Zinfandel</b> <i>Adelaide Hills/McLaren Vale, SA</i>	<b>\$78</b>
<b>12 Fraser Gallop Estate Parterre Cabernet Sauvignon</b> <i>Wilyabrup, WA</i>	<b>\$88</b>
<b>08 Jean-Louis Chave Hermitage</b> <i>Northern Rhone, FRANCE</i>	<b>\$467</b>
<b>12 Silver Palm Cabernet Sauvignon</b> <i>Northcoast California, USA</i>	<b>\$86</b>
<b>15 Barossa Muster Shiraz</b> <i>Barossa Valley, SA</i>	<b>\$58</b>
<b>14 Hugh Hamilton Ratbag Merlot</b> <i>McLaren Vale, SA</i>	<b>\$66</b>
<b>15 Black Bishop GSM</b> <i>Adelaide Hills, SA</i>	<b>\$58</b>
<b>13 Jericho Syrah</b> <i>Adelaide Hills, SA</i>	<b>\$60</b>

## FULL-BODIED CLASSIC

<b>13 Schild Estate Ben Schild Shiraz</b> <i>Barossa Valley, SA</i>	<b>\$68</b>
<b>12 Rockfords Basket Press Shiraz</b> <i>Barossa Valley, SA</i>	<b>\$115</b>
<b>04 Rockford's Basket Press Shiraz</b> <i>Barossa Valley, SA</i>	<b>\$198</b>
<b>13 D'Arenberg The Dead Arm Shiraz</b> <i>McLaren Vale, SA</i>	<b>\$110</b>
<b>11 The Good Doctor Tannat Cabernet Sauvignon Shiraz</b> <i>South Australia</i>	<b>\$78</b>
<b>14 Rudderless Shiraz</b> <i>McLaren Vale, SA</i>	<b>\$68</b>

Deep, dark & dangerous





## BIG, BOLD & BACK VINTAGE

<b>08 Penfolds Vintage Collection</b> includes Grange Bin 95, Bin 707, St Henri, RWT <i>Multi, SA</i>	<b>\$2580</b>	<b>13 Kay Brothers Block 6 Shiraz</b> <i>McLaren Vale, SA</i>	<b>\$168</b>
<b>08 Penfolds Grange Bin 95</b> <i>Multi, SA</i>	<b>\$1595</b>	<b>10 Penfolds Bin 170 Kalimna Block 3C Shiraz</b> <i>Barossa Valley, SA</i>	<b>\$2745</b>
<b>08 Penfolds Bin 169 Cabernet Sauvignon</b> <i>Coonawarra, SA</i>	<b>\$645</b>	<b>02 Penfolds Grange Bin 95</b> <i>Multi, SA</i>	<b>\$1440</b>
<b>09 Penfolds Bin 407 Cabernet Sauvignon</b> <i>Multi, SA</i>	<b>\$155</b>	<b>01 Penfolds Grange Bin 95 Shiraz</b> <i>Multi, SA</i>	<b>\$1200</b>
<b>12 Penfolds Bin 407 Cabernet Sauvignon</b> <i>Multi, SA</i>	<b>\$128</b>	<b>07 Penfolds Grange Bin 95 1500 ml Magnum</b> <i>Multi, SA</i>	<b>\$1875</b>
<b>09 Penfolds Bin 707 Cabernet Sauvignon</b> <i>Multi, SA</i>	<b>\$568</b>	<b>11 Penfolds Marananga Bin 150 Shiraz</b> <i>Barossa Valley, SA</i>	<b>\$168</b>
<b>08 Wolf Blass Black Label Cabernet Sauvignon Shiraz Malbec</b> <i>Multi, SA</i>	<b>\$227</b>	<b>05 Irvine Royal Deluxe Merlot</b> <i>Barossa Valley, SA</i>	<b>\$383</b>
<b>08 Penfolds Bin 620 Cabernet Sauvignon Shiraz</b> <i>Coonawarra, SA</i>	<b>\$1935</b>	<b>09 Penfolds RWT Shiraz</b> <i>Barossa Valley, SA</i>	<b>\$354</b>
<b>12 Wolf Blass The Master Cabernet Sauvignon Shiraz</b> <i>Langhorne Creek, SA</i>	<b>\$595</b>	<b>07 Penfolds St Henri Shiraz</b> <i>Multi, SA</i>	<b>\$236</b>
<b>06 Barossa Old Vine Co Shiraz</b> <i>Barossa Valley, SA</i>	<b>\$532</b>	<b>02 St Hallett Old Block Shiraz</b> <i>Barossa Valley, SA</i>	<b>\$335</b>
<b>06 Wolf Blass Black Label Shiraz Cabernet Sauvignon Malbec</b> <i>Multi, SA</i>	<b>\$264</b>	<b>06 Wolf Blass Platinum Label Shiraz</b> <i>Barossa Valley, SA</i>	<b>\$418</b>
<b>01 Wolf Blass Black Label Shiraz Cabernet Sauvignon</b> <i>Multi, SA</i>	<b>\$326</b>	<b>10 Wolf Blass Platinum Medlands Vineyard Shiraz</b> <i>Barossa Valley, SA</i>	<b>\$349</b>
<b>13 Bleasdale The Powder Monkey</b> <i>Langhorne Creek, SA</i>	<b>\$128</b>	<b>08 Wynns Michael Shiraz</b> <i>Coonawarra, SA</i>	<b>\$299</b>
<b>01 Henschke Hill of Grace Shiraz</b> <i>Eden Valley, SA</i>	<b>\$1590</b>	<b>01 St Hallett Old Block Shiraz</b> <i>Barossa Valley, SA</i>	<b>\$344</b>
<b>06 Henschke Hill of Grace Shiraz</b> <i>Eden Valley, SA</i>	<b>\$1419</b>	<b>06 By Jingo Gran Reserva Montepulciano</b> <i>Adelaide Hills, SA</i>	<b>\$338</b>
<b>08 Henschke Hill of Roses Shiraz</b> <i>Eden Valley, SA</i>	<b>\$670</b>	<b>12 Hentley Farm Clos Otto Shiraz</b> <i>Barossa Valley, SA</i>	<b>\$548</b>
		<b>02 Browns of Padthaway Edward Malbec</b> <i>Padthaway, SA</i>	<b>\$138</b>

# SPIRITS

Mastercard & Visa Debit Cards using the Paywave function attract a 0.55% surcharge  
Mastercard and Visa Credit Cards attract a 1.25% surcharge  
Amex and Diners cards attract a 2.0% surcharge  
**Menu subject to change • Vintage subject to change • No separate accounts**

## SINGLE MALT

<b>Starward Single Malt</b> <i>Melbourne, VIC</i>	<b>\$13.5</b>
<b>Ardbeg 10 yr</b> <i>Islay, SCOTLAND</i>	<b>\$12.5</b>
<b>Bruichladdich Islay Barley</b> <i>Islay, SCOTLAND</i>	<b>\$15</b>
<b>Lagavulin 16yr</b> <i>Islay, SCOTLAND</i>	<b>\$16</b>
<b>Laphroaig 10yr</b> <i>Islay, SCOTLAND</i>	<b>\$18</b>
<b>Laphroaig Quarter Cask</b> <i>Islay, SCOTLAND</i>	<b>\$18</b>
<b>Laphroaig Triple Wood</b> <i>Islay, SCOTLAND</i>	<b>\$18</b>
<b>Laphroaig Select Cask</b> <i>Islay, SCOTLAND</i>	<b>\$15</b>
<b>Octomore 5yr</b> <i>Islay, SCOTLAND</i>	<b>\$25</b>
<b>Balvenie Doublewood 12yr</b> <i>Speyside, SCOTLAND</i>	<b>\$13.5</b>
<b>Glenfiddich 12yr</b> <i>Speyside, SCOTLAND</i>	<b>\$10.5</b>
<b>Glenfiddich 15yr</b> <i>Speyside, SCOTLAND</i>	<b>\$15.5</b>
<b>Glenfiddich 18yr</b> <i>Speyside, SCOTLAND</i>	<b>\$22</b>
<b>Glenfiddich 21yr</b> <i>Speyside, SCOTLAND</i>	<b>\$30</b>
<b>Glenfiddich 26yr</b> <i>Speyside, SCOTLAND</i>	<b>\$60</b>
<b>Berrys Longmorn Distillery 1988</b> <i>Speyside, SCOTLAND</i>	<b>\$25</b>
<b>Berrys Longmorn Distillery 1992</b> <i>Speyside, SCOTLAND</i>	<b>\$22</b>
<b>Berrys Linkwood Distillery 1987</b> <i>Speyside, SCOTLAND</i>	<b>\$28</b>
<b>Highland Park 18yr</b> <i>Highlands, SCOTLAND</i>	<b>\$24.5</b>
<b>Old Pulteney 17yr</b> <i>Highlands, SCOTLAND</i>	<b>\$23.5</b>
<b>Tyrconnell</b> <i>IRELAND</i>	<b>\$12.5</b>
<b>Hakushu 12yr</b> <i>JAPAN</i>	<b>\$10.50</b>

## BLENDED

<b>Chivas 18yr</b> <i>Highlands, SCOTLAND</i>	<b>\$15</b>
<b>Johnny Walker Green Label</b> <i>SCOTLAND</i>	<b>\$30</b>
<b>Monkey Shoulder</b> <i>Speyside, SCOTLAND</i>	<b>\$10.5</b>
<b>Jameson</b> <i>IRELAND</i>	<b>\$10.5</b>
<b>Jameson 18yr</b> <i>IRELAND</i>	<b>\$15.5</b>
<b>Gentlemen Jack</b> <i>Tennessee, USA</i>	<b>\$11.5</b>

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## BOURBON

<b>Bakers</b> <i>Kentucky, USA</i>	<b>\$11.5</b>
<b>Bookers</b> <i>Kentucky, USA</i>	<b>\$13.5</b>
<b>Buffalo Trace</b> <i>Kentucky, USA</i>	<b>\$10.5</b>
<b>Hudson Baby Bourbon</b> <i>Kentucky, USA</i>	<b>\$22</b>
<b>Jim Beam Small Batch</b> <i>Kentucky, USA</i>	<b>\$12.5</b>
<b>Maker's Mark</b> <i>Kentucky, USA</i>	<b>\$10.5</b>

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## RYE

<b>Canadian Club</b> <i>CANADA</i>	<b>\$10.5</b>
<b>Sazerac 18yr</b> <i>New Orleans, USA</i>	<b>\$44.5</b>
<b>Sazerac Rye</b> <i>New Orleans, USA</i>	<b>\$15.5</b>
<b>Jim Beam Rye</b> <i>Kentucky, USA</i>	<b>\$10.5</b>
<b>Hudson Manhattan Rye</b> <i>Gardiner, New York, USA</i>	<b>\$24.5</b>

## RUM

<b>Angostura no1</b> <i>Trinidad and Tobago, CARIBBEAN</i>	<b>\$13.5</b>
<b>Angostura Reserva</b> <i>Trinidad and Tobago, CARIBBEAN</i>	<b>\$10.5</b>
<b>Angostura 5yr</b> <i>Trinidad and Tobago, CARIBBEAN</i>	<b>\$10.5</b>
<b>Angostura 7yr</b> <i>Trinidad and Tobago, CARIBBEAN</i>	<b>\$10.5</b>
<b>Appleton Estate 8yr</b> <i>Jamaica, CARIBBEAN</i>	<b>\$10.5</b>
<b>Bacardi Carta Blanca</b> <i>PUERTO RICO</i>	<b>\$10.5</b>
<b>Bacardi No.8</b> <i>PUERTO RICO</i>	<b>\$11</b>
<b>Cubaney 3yr</b> <i>Dominican Republic, CARIBBEAN</i>	<b>\$10.5</b>
<b>Cubaney Spiced Rum</b> <i>Dominican Republic, CARIBBEAN</i>	<b>\$10.5</b>
<b>Cubaney Exquisite 21yr</b> <i>Dominican Republic, CARIBBEAN</i>	<b>\$23</b>
<b>Diplomatico Reserva Exclusiva 12yr</b> <i>Venezuela, SOUTH AMERICA</i>	<b>\$18</b>
<b>Diplomatico Reserva 8yr</b> <i>Venezuela, SOUTH AMERICA</i>	<b>\$15.5</b>
<b>Eldorado 21yr</b> <i>Guyana, SOUTH AMERICA</i>	<b>\$28</b>
<b>Ron Zacapa 23</b> <i>Guatemala, CENTRAL AMERICA</i>	<b>\$14.5</b>
<b>Ron Zacapa Centenario XO</b> <i>Guatemala, CENTRAL AMERICA</i>	<b>\$23</b>

## GIN

<b>23rd Street Signature</b> <i>Renmark, SA</i>	<b>\$10</b>
<b>Applewood Distillery Feijoa</b> <i>Adelaide Hills, SA</i>	<b>\$15</b>
<b>Aviation</b> <i>Portland, Oregon, USA</i>	<b>\$12.5</b>
<b>Brokers</b> <i>Birmingham, UK</i>	<b>\$10.5</b>
<b>Dodds</b> <i>Battersea, London, UK</i>	<b>\$14.5</b>
<b>Elephant Gin</b> <i>GERMANY</i>	<b>\$16.5</b>
<b>Four Pillars Barrel Aged</b> <i>Yarra Valley, VIC</i>	<b>\$12.5</b>
<b>Four Pillars Gunpowder</b> <i>Yarra Valley, VIC</i>	<b>\$18.5</b>
<b>Four Pillars Rare Dry</b> <i>Yarra Valley, VIC</i>	<b>\$11.5</b>
<b>16 Four Pillars Bloody Shiraz</b> <i>Yarra Valley, VIC</i>	<b>\$14</b>
<b>Gordons</b> <i>London, UK</i>	<b>\$12</b>
<b>Greenhook Beach Plum Gin Liqueur</b> <i>New York, USA</i>	<b>\$13.5</b>
<b>Greenhook American Dry</b> <i>New York, USA</i>	<b>\$13</b>
<b>Haymans Sloe</b> <i>London, UK</i>	<b>\$10.5</b>
<b>Haymans Old Tom</b> <i>London, UK</i>	<b>\$10.5</b>
<b>Hendricks</b> <i>SCOTLAND</i>	<b>\$12.5</b>
<b>Japanese Gin</b> <i>Cambridge, UK</i>	<b>\$18.5</b>
<b>Monkey 47</b> <i>Schwarzwald, GERMANY</i>	<b>\$14.5</b>
<b>Ngintwo Strawberry Gin</b> <i>Valencia, SPAIN</i>	<b>\$11</b>
<b>Noble Cut</b> <i>Newtown, NSW</i>	<b>\$13.5</b>
<b>Plymouth</b> <i>Plymouth, UK</i>	<b>\$10.5</b>
<b>Saffron</b> <i>Dijon, FRANCE</i>	<b>\$10.5</b>
<b>Settlers</b> <i>McLaren Vale, SA</i>	<b>\$10.5</b>
<b>Settlers Oak Aged</b> <i>McLaren Vale, SA</i>	<b>\$12</b>
<b>Sipsmith</b> <i>London, UK</i>	<b>\$13.5</b>
<b>Tanqueray 10</b> <i>London, UK</i>	<b>\$12.5</b>
<b>Tarquins Handcrafted Cornish Dry</b> <i>Cornwall, UK</i>	<b>\$13</b>
<b>West Winds Sabre</b> <i>Margaret River, WA</i>	<b>\$12</b>

## VODKA

<b>666</b> <i>TAS</i>	\$10.5
<b>666 Butter Vodka</b> <i>TAS</i>	\$10.5
<b>Absolut Vanilla</b> <i>SWEDEN</i>	\$10.5
<b>Belvedere</b> <i>POLAND</i>	\$12.5
<b>Belvedere Citrus</b> <i>POLAND</i>	\$12.5
<b>Ciroc</b> <i>FRANCE</i>	\$12.5
<b>Grey Goose</b> <i>Picardy, FRANCE</i>	\$13.5
<b>Ketel One</b> <i>HOLLAND</i>	\$10.5
<b>Settlers Vodka</b> <i>Mclaren Vale, SA</i>	\$10.5
<b>Zubrowka</b> <i>POLAND</i>	\$10.5

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## TEQUILA

<b>Herradura Anejo</b> <i>Jalisco, MEXICO</i>	\$12.5
<b>Herradura Resposado</b> <i>Jalisco, MEXICO</i>	\$11.5
<b>Herradura Silver</b> <i>Jalisco, MEXICO</i>	\$10.5
<b>Patron Cafe</b> <i>Jalisco, MEXICO</i>	\$12.5
<b>Gran Patron Platinum</b> <i>Jalisco, MEXICO</i>	\$45
<b>Gran Patron Piedra</b> <i>Jalisco, MEXICO</i>	\$75
<b>Patron Silver</b> <i>Jalisco, MEXICO</i>	\$13.5

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## COGNAC & BRANDY

<b>Hennessy VSOP</b> FRANCE	\$12.5
<b>Hennessy XO</b> FRANCE	\$31
<b>Vecchia Romagna</b> ITALY	\$10.5

## THE BEST OF THE REST

<b>Baileys Irish Cream</b>	\$10.5
<b>Chambord</b>	\$10.5
<b>Cointreau</b>	\$10.5
<b>Disaronno</b>	\$10.5
<b>Dom Benedictine</b>	\$10.5
<b>Drambuie</b>	\$10.5
<b>Frangelico</b>	\$10.5
<b>Grand Marnier</b>	\$10.5
<b>Kahlua</b>	\$10.5
<b>Lairds Applejack</b>	\$10.5
<b>Midori</b>	\$10.5
<b>Molinari Sambucca</b>	\$10.5
<b>Sagatiba Velha Cachaca</b>	\$10.5
<b>Santiago Queirolo Pisco Quebranta</b>	\$10.5
<b>Southern Comfort</b>	\$10.5
<b>St. Germain</b>	\$10.5





S. CONNOLLY & CO. ADELAIDE.

Public holidays attract a 10% surcharge  
AMEX, Diners & Union Pay cards attract a 2% surcharge  
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