

*Life's Too Short*<sup>TM</sup>  
... TO BE THIRSTY

*Bespoke Cocktails, Fine Wines  
& Craft Brews*

*Our cocktails have been crafted by our Chef & Mixologist,  
Sigrid de Castella, in conjunction with Master Mixologist, Kieran Ferris.*

*Our Wine List is curated by our Sommelier  
Antony (Tony) Anderson, the Wine Matchmaker (WSET3, WSET4 pending).*

*Tony just loves to talk wine and is available for home cellar consults  
and educational events, so please have a chat if he's around!*

*From time to time we open unique bottles or  
special finds. Please feel free to ask if there's anything "special" open.*

*Our Craft Brews have been sourced from the best across Australia  
and have made it onto our list only after lengthy and rigorous tasting sessions.*

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## SIGNATURE COCKTAILS

<b>HOT BUTTERED MULLED CIDER</b>	\$15
<i>Sig's secret recipe of herbs and spices blended with cultured butter and pure apple cider, topped with a nip of brandy in a giant goblet to wrap your hands around on that cold winter's night - available during the cooler months</i>	
<b>AUSSIE 74</b>	\$24
<i>a twist on a french 75 crafted for our friend amanda, with melbourne's own patient wolf original gin featuring australian botanicals, with fresh lime juice, pink grapefruit syrup and sparkling wine</i>	
<b>DARKEST STORM</b>	\$26
<i>If you're looking for something spicy then this is it - bacardi spiced rum, strangelove fiery hot beer, angostura bitters and lime juice - need we say more?</i>	
<b>ESPRESSO MARTINI "ROYALE"</b>	\$26
<i>often hailed as the best espresso martini in melbourne, our take on this 1980's 'wake me up' classic uses eristoff vodka, code black 3056 blend espresso coffee, kahlua, sugar syrup and two secret ingredients ... shhhh!</i>	
<b>FALLEN ANGEL</b>	\$27
<i>the boozy version of our heaven can wait mocktail is jam packed with lip schmacking passionfruit and elderflower combined with fresh lemon juice and a double shot of efistoff vodka</i>	
<b>GIN, IT AND A BIT</b>	\$26
<i>available until sold out: it's a little bit orange, a little bit chocolate and a whole lotta delicious with bombay dry gin, cinzano white, unico mando, orange juice, aztec chocolate bitters</i>	
<b>ITALIAN 76</b>	\$28
<i>a twist on a french 75 featuring bombay's lemon presse gin, fresh lemon juice, sugar syrup and a maraschino cherry</i>	

<b>LIFE'S BITTER SWEET</b>	\$29
<i>Bitter but sweet, fizzy but not, is how you'd describe the delicious blend of 8-year-old ocho rum, maraschino liqueur, triple sec, fresh lemon juice and strangelove bitter lemon over ice</i>	
<b>MEXICAN CHIMPANZEE</b>	\$26
<i>you'll go ape over our blend of home-made chilli tequila, eristoff vodka, lime juice and banana and gingerbread syrups ... seriously good</i>	
<b>ONE DAY MY QUINCE WILL COME</b>	\$27
<i>available until sold out: featuring organic produce from one day estate, bellarine, this perfectly spiced cocktail contains house-made spiced cabernet quince syrup made, lime juice, eristoff vodka, and cinnamon syrup.</i>	
<b>PASCALL'S MARSHMALLOW ROSE-BERRY MARTINI</b>	\$27
<i>sig's boozy (and deliciously sweet) take on the pink marshmallow with eristoff vodka, rose wine, house berry syrup, fresh lemon juice, toasted marshmallow and rose syrups and wonderfoam, dusted with rose petals</i>	
<b>SPANISH 77</b>	\$26
<i>a twist on a french 75 featuring bombay's orange sunset gin, triple sec, fresh orange juice, and sparkling wine it's like being in Seville</i>	
<b>SALTED CARAMEL &amp; RUM ESPRESSO MARTINI</b>	\$28
<i>seriously the best reinvention around with bacardi ocho 8yo rum, code black 3056 blend espresso coffee, kahlua coffee liqueur, a pinch of pink himalayan salt, and salted caramel syrup</i>	
<b>SMOKE ON THE WATER</b>	\$28
<i>even if you've never heard of Deep Purple, you'll love this combination of johnnie walker black, honey syrup, fresh lemon juice, blanco vermouth rinse and laphroaig mist</i>	
<b>SPICE OF LIFE</b>	\$29
<i>enjoy the variety of jimador reposado tequila, vida mezcal, apple juice, jalapeño bitters, fresh lime juice and sugar syrup</i>	

**SWEET POTATO PIE** \$29

*our unique blend of hellfire's potato vodka, wild turkey bourbon, fresh lime juice, cinnamon syrup and strangelove hot ginger beer it's a u.s.a. classic*

**THE IMPATIENT WOLF** \$29

*a howling good mix for those who want a gin cocktail that's a little more refined try this mix of patient wolf slow gin, chambord and fresh lemon juice, with a touch of sugar syrup over ice*

**WILD FLOWER** \$27

*take a walk on the wild side with bombay dry gin, lychees, and violette liqueur and a splash of, lemon juice: pretty, fragrant and totally yum bunnies*

## **SIGNATURE SHOTS**

**LIQUID LAMINGTON SHOT** \$13

*coconut rum, raspberry rum and crème de cacao in a coconut-rimmed shot glass*

## **BARTENDERS CHOICE**

*when she's at the bar, let sig craft a bespoke cocktail or mocktail to suit your mood - after all, life's too short to play it safe!*

## **CULT CLASSICS, DONE DIFFERENTLY**

<b>AMARETTO SOUR</b> <i>revisit the 16th-century love affair between a widow, who created disarrano, and a painter in sarrano, italy - amaretto, lemon juice, sugar syrup and vegan foaming agent</i>	\$25
<b>APEROL SPRITZ</b> <i>it doesn't get more Italian than this refreshing classic - prosecco, aperol and soda water</i>	\$22
<b>APPLETINI</b> <i>our version of the 1996 hollywood creation with eristoff vodka, apple schnapps, sour apple pucker liquor, apple juice, lemon juice and apple syrup</i>	\$28
<b>AVIATION</b> <i>our take on the classic. early in 20th century new york, hugo ensslin, crafted this mix of bombay dry gin, luxardo cherry liqueur, crème de violette, and lemon juice</i>	\$27
<b>CHOCLATINI</b> <i>our truly delicious take on the 1955 creation by hollywood's rock hudson and elizabeth taylor with eristoff vodka, baileys and crème de cocoa</i>	\$26
<b>COSMOPOLITAN</b> <i>get your sex in the city on with neal murray's 1975 minneapolis creation of eristoff vodka, vok triple sec, cranberry juice and fresh lime juice</i>	\$26
<b>FRENCH 75</b> <i>our take on the classic created in 1915 at Harry's New York Bar in Paris it's a war-time 'kick' of bombay dry gin, sparkling wine, lemon juice, and sugar syrup</i>	\$23
<b>GANGS OF NEW YORK</b> <i>can't decide between a cocktail or wine then this one is for you - wild turkey bourbon, disaronno amaretto, fresh lemon juice, sugar syrup, shiraz wine and vegan foaming agent</i>	\$28

<b>HELLFIRE LEMON GINTINI</b>	\$29
<i>the ultimate in lemon dreams - hold the vodka, this all gin shaken martini comes with a mist of lemon oil over bombay dry and hellfire piquant gins, dolin vermouth and lemon bitters</i>	
<b>JALAPEÑO MARGARITA</b>	\$29
<i>if you like it hot, try our in-house infused chilli reposado tequila, jalapeño bitters, fresh lime juice, agave syrup and a smoked salt rim</i>	
<b>MARGARITA</b>	\$26
<i>ola! we're told we make one of Melbourne's best! daniel "danny" negrete's 1936 creation from puebla, mexico using jimador reposado tequila, triple sec and lime juice with a salt rim</i>	
<b>MELBOURNE'S BEST SUNSET NEGRONI</b>	\$25
<i>our award-winning take on the negroni, invented in 1919 by count camillo negroni in florence, italy it's our classic combination of bombay sunset, dolin vermouth, Campari, orange oil and a slice of fresh orange.</i>	
<b>OL' SMOKY NEGRONI</b>	\$27
<i>hand-smoked with tennessee whiskey chips, this is a bolder take on the classic negroni, think smoky, bitter, orange, and delicious</i>	
<b>OLD FASHIONED</b>	\$25
<i>invented in the 1880's in louisville, kentucky, in honour of colonel james e. pepper with bulleit rye, wild turkey bourbon, bitters and sugar</i>	
<b>PISCO SOUR</b>	\$28
<i>made the peruvian way this is no ordinary pisco sour - journey to lima, peru with this traditional version of pancho fierro pisco, fresh lime juice, sugar syrup and vegan foaming agent</i>	
<b>WHISKY SOUR</b>	\$26
<i>join the navy with this seafaring combination from the 1700's of dewars white label, fresh lemon juice, sugar syrup and vegan foaming agent</i>	

## NON-ALCOHOLIC

<b>UPFLOW CLASSIC PALE ALE</b> (<0.5%, 375ml) <i>This does NOT taste like a zero-alcohol beer, with layers of Munich malt (depth &amp; complexity, caramel &amp; cookie) and Halletauer &amp; Saaz noble hops from Europe. Awarded Bronze medal at the 2022 Australian International Beer Awards.</i>	\$8
<b>ESPRESSO FAXTINI</b> <i>code black 3056 blend espresso coffee, monin white chocolate syrup and two secret ingredients</i>	\$16
<b>HEAVEN CAN WAIT</b> <i>Seriously good, our most popular mocktail featuring the perfect combination of elderflower, passionfruit and lemon in a coupe</i>	\$16
<b>N'APEROL SPRITZ</b> (250ml) <i>lyre's amalfi spritz with fresh orange - bittersweet orange and rich peach flavours, fine bubble with complex rhubarb and elderflower, finishing deliciously dry and refreshing</i>	\$14
<b>N'AMARETTO SOUR</b> <i>just like the boozy version without a lick of alcohol because we use lyre's amaretti, lemon juice, sugar syrup and vegan foaming agent</i>	\$16

## CIDER

**DARRAWEIT VALLEY FULLY ST'OAKED FRENCH CIDER (6% ABV)** \$13

*Region: near Wallan, Victoria*

*aged in french oak barrels, this is medium-dry craft cider is cultural collision reminiscent of a classic french-style cider. Our current pick of one of the best ciders on the market (and vegan friendly)*

**KOPPARBERG ROSE CIDER (8.3% ABV)** \$11

*Region: Sweden*

*pretty in pink, with floral notes and a fruit sweetness that's not overly sweet, but deliciously refreshing for a hard cider (vegan friendly)*

## GLUTEN-FREE BEER

**WILDE PALE ALE\* (3.5% ABV)** \$12

*an easy-drinking beer with tropical fruit flavours. It is made from ancient grains using gluten free sorghum. low-carb, vegan-friendly, preservative-free and endorsed by coeliac australia*

## LIGHT/MID STRENGTH

**LITTLE RIVERS PALE ALE (4.8% ABV)** \$12

*Region: Scottsdale, North East Tasmania*

*an American style hop forward ale, pale straw-like appearance balanced with a bright hop aroma, restrained bitterness and tropical citrus fruit flavours*

**HARGREAVES HILL PALE ALE (4.9% ABV)** \$12

*Region: Lilydale, Melbourne, Victoria*

*a distinct bright, citrusy and floral hop styled pale with a nicely balanced thirst-quenching bitterness - available once the Little Rivers runs out*

## IPA

**HARGREAVES HILL IPA (6.2% ABV)** \$12

*Region: Lilydale, Melbourne, Victoria*

*using a blend of 3 hops & 3 malts this IPA is a classy example of marrying the acids and oils in hops, and sweetness in malt to produce a harmonious drop*

## **LAGER**

### **HARGREAVES HILL LAGER (4.2% ABV)**

\$12

*Region: Lilydale, Melbourne, Victoria*

*A Dortmund style lager, subtle fruity notes and crisp mouth-feel make a super refreshing stand out beer. It's a fresh and crisp and a good way to start your afternoon or evening*

## **BROWN / STOUT**

### **HARGREAVES HILL STOUT (6.2% ABV)**

\$12

*Region: Lilydale, Melbourne, Victoria*

*With roasted barley and chocolate malt, this stout has a deep and complex palate with hints of espresso and cigar box*

### **HARD ROAD CHESTNUT BROWN ALE (5.2% ABV)**

\$12

*Region: Bayswater, Melbourne, Victoria*

*Our favourite beer on the list - chocolate, biscuit and nutty malt notes with a faint vanilla nose and taste. Why not give it a try?*

## SOFT DRINKS & JUICES

### STRANGELOVE 180ML

Light Tonic	\$4
No.8 Tonic	\$4
Dirty Tonic	\$4

Fancy Lemonade	\$4
Dry Ginger Ale	\$4
Hot Ginger Beer	\$4

### STRANGELOVE 300ML

Double Ginger Beer	\$6
Holy Grapefruit	\$6
Lemon Squash	\$6

### FEVER TREE

Elderflower Tonic	\$4
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### SODASMITH

Tasmanian Finger Lime Soda	\$4
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### SAN PELLEGRINO 500ML

Lightly Sparkling Mineral Water	\$6
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### SODAS

Coca-Cola	\$4
Coke Zero	\$4
Sprite	\$4

### JUICE

Apple Juice	\$6
Cranberry Juice	\$6
Orange Juice	\$6
Ruby Red Grapefruit Juice	\$6

## SPARKLINGS

110ml Pour

- NV MASCHIO PROSECCO DOC \*** (Pro-sekko) 12 / 60  
*Region: Treviso, North of Venice, Italy*  
*delicious ripe pear, citrus and candied fruit, refreshing bubbles and cleansing acid*
- 2018 OAKRIDGE SPARKLING MEUNIÈR \*** (Mun-nyeh) 17 / 85  
*Region: Yarra Valley, Victoria*  
*a pure delight, off-dry with luscious rose characteristics, and a fantastic mousse*
- NV POMMERY BRUT ROYAL CHAMPAGNE \*** (Sham-pein) 28 / 140  
*Region: Champagne, France*  
*citrus and green apple with yeast notes of brioche and toast, with a long clean finish*
- NV BOTTEGA PETALO SPARKLING ROSE MOSCATO** (Mohs-kaa-toh) 200ml / 16  
*Region: Veneto, Northern Italy*  
*one for the girls, this is pink bubbles at its best – think rose petals, wild flowers, peach and apricot, with a subtle citrus-balanced sweetness*

## AROMATIC WHITES

130ml Pour

- 2019 ALTOPIANO TREBBIANO D'ABRUZZO DOP** (Treb-bee-ah-no) 14 / 55  
*Region: Abruzzo, Italy*  
*like a pinot grigio, only better with light floral notes, retrained exotic fruits and a classic citrus backbone that's really refreshing*
- 2015 TOURNON MATHILDA VIOGNIER MARSANNE** (Vee-o-nyei Maa-san) 15 / 60  
*Region: Pyrenees & Heathcote, Victoria*  
*easy drinking with complexity and depth, fresh and fruity without being OTT*
- 2020 RUTHERGLEN ESTATES ARNEIS** (Ahr-Nayz) 15 / 60  
*Region: Rutherglen, VIC*  
*Italian grape originating from Piedmont. Think peach, pear, honeysuckle and a hint of grapefruit infused with lemony acid.*

- 2018 FRAMINGHAM SAUVIGNON BLANC** (Sow-vuh-nyon-blongk) 16 / 65  
*Region: Marlborough, New Zealand*  
*everyone drinks sauvignon blanc far too young. classic gooseberry and passionfruit with some nice bottle age wrapped in a glass ... yum!*
- 2017 REUDA VERDEJO BLANC** (Ver-day-oh Bl-onk) 16 / 65  
*Region: Reuda, Spain*  
*more elegant and complex than a pinot griggio but not chardonnay heavy, this is the wine you want when you're not sure what you want. some great bottle age makes this classic spanish varietal a delicious anytime drink*
- 2020 CONTEMPLATION TORRONTES** (To-rron-tez) 17 / 75  
*Region: Avoca, VIC*  
*The only australian grower of this argentinian grape that epitomises summer in a glass with flavours of white peach, lemon zest and a huge whack of pineapple*
- 2020 BILA-HAUT CÔTES DU ROUSSILLON VILLAGES WHITE** (Coat-do-Rew-si-on) 16 / 65  
*Region: Cotes du Rousillon, France*  
*a delightful blend of grenache blanc (60%), roussanne (20%) grenache gris (10%) and macabeu (10%) which is all about that apricot and peach with great textural volume. On pour once the Arneis runs out*
- 2021 MONTE TONDO SOAVE CLASSICO DOC** (Sew-ah-vay) 18 / 75  
*Region: Soave, Italy*  
*a great example of a true soave from delightful winemakers Luca and Marta (yep, we know them). who knew gargenega could taste so good? On pour from when the Trebbiano runs out.*

## **RIESLING**

*130ml Pour*

### **2015 ROS RITCHIE RIESLING (Ree-sling)**

17 / 70

*Region: Mansfield, Victoria*

*96 points: delicious acid palate with lemon curd, grapefruit, and white blossom. Delicate minerality, slightly aged characteristics and pm pour when then Framingham runs out.*

## **CHARDONNAY**

*130ml Pour*

### **2018 MALCOLM CREEK CHARDONNAY \* (Shaa-duh-nei)**

17 / 65

*Region: Adelaide Hills, South Australia*

*a chablis-esquestyle wine from a small producer who uses good fruit and 35% old french oak on short ferment lends itself to a classically crisp drop with citrus, lemon peel and apricot - on pour after the sew & Sew and Balgownie run out.*

## ROSE

130ml Pour

- |  |         |
|--|---------|
| <b>2020 LEFTFIELD ROSE *</b> (Ro-say)<br><i>Region: Hawke's Bay, New Zealand</i><br><i>An unusual mix of Merlot, Pinot Noir and Arneis that really works, with cranberry and juicy raspberry with a soft finish. Summery and smashable.</i>    | 13/55   |
| <b>2018 TOURNON MATHILDA GRENACHE ROSE</b> (Gruh-naash Ro-say)<br><i>Region: Pyrenees &amp; Heathcote, Victoria</i><br><i>easy drinking with scents of rose petals and fresh flavours of strawberry - on pour after the Leftfield runs out</i> | 15 / 60 |
| <b>2018 SUMMERTIME ROSE *</b> (Ro-say)<br><i>Region: Provence, Southern France</i><br><i>classic strawberries and cream with refreshing acid, a perfect match for our french-inspired platters</i>   | 16 / 65 |

## PINOT NOIR

130ml Pour

- |  |         |
|--|---------|
| <b>2020 MATAHIWI PINOT NOIR *</b> (Pee-no nwär)<br><i>Region: Wairarapa, New Zealand</i><br><i>a peatier forest floor style, plenty of red berry, dark plum and cherry flavours to satisfy the palate</i>  | 17 / 70 |
| <b>2020 BANKS ROAD PINOT NOIR *</b> (Pee-no-nwär)<br><i>Region: Bellarine, Victoria</i><br><i>both vintages are classic cherry-berry pinot, in the more feminine style. elegant wild ferment with restrained oak and a gentle spice backbone</i> | 20 / 80 |

## **GRENACHE & FULL- BODIED REDS**

*130ml Pour*

- |   |         |
|---|---------|
| <b>2017 LANDBOROUGH GRENACHE</b> ( <i>Gruh-naash</i> )<br><i>Region: Pyrenees, Victoria</i><br><i>a delicious, well-balanced wine of cherry and plum, spice (think nutmeg, cinnamon, ginger) and fine tannins</i>   | 20 / 80 |
| <b>2020 SEW &amp; SEW SASHIKO GSM *</b> ( <i>Gruh-naash Shee-raz Mohr-ved-dra</i> )<br><i>70 Grenache / 20 Shiraz / 10 Mourvedre</i><br><i>Region: McLaren Vale, South Australia</i><br><i>a delicious, well-balanced wine of cherry and plum, spice (think nutmeg, cinnamon, ginger) and fine tannins</i>  | 18 / 75 |
| <b>2019 BUCKSHOT PIMITIVO</b> ( <i>Pri-mi-ti-vo</i> )<br><i>Region: Heathcote, Victoria</i><br><i>zinfandel by another name, think inky black dark cherry, cheery and more cherry loaded with silky spices and a hint of mint ... brooding and brilliant!</i>   | 19 / 80 |
| <b>2022 VILLAIN &amp; VIXEN MATARO</b> ( <i>Muh-taa-row</i> )<br><i>Region: Barossa valley, South Australia</i><br><i>the only wine that's broken our "back vintage" rule - single vineyard, old vines, vibrant wild blackberries, violets, plums, minerals and spice with a hint of liquorice</i>  | 17 / 70 |
| <b>2017 PARKER CABERNET MALBEC</b> ( <i>Ka-buh-nay Mal-bek</i> )<br><i>Region: Coonawarra, South Australia</i><br><i>our rare find from the legends at Parker - aromatic luscious dark fruits of Malbec marry with the spicy structure and backbone of Cabernet, it's a delicious pair indeed - on pour once the Primitivo &amp; Mataro run out</i> | 18 / 75 |

## AROMATIC REDS

130ml Pour

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|---|---------|
| <b>2020 LECONFIELD MERLOT</b> (Muh-low)<br><i>Region: Coonawarra, South Australia</i><br><i>good merlots are few and far between but this one has the perfect acidity and fine tannin balance with loads of ripe plums, violet and a hint of tomato leaf.</i> | 18 / 75 |
| <b>2020 FONT DE JOUBERT CÔTES-DU-RHÔNE</b> (Coat-doo-rone)<br><i>Region: RHONE Valley, France</i><br><i>a great value full-bodied, complex drop with lovely black fruits, pepper and herbs, expertly crafted in the Châteauneuf-du-Pape region</i>            | 16 / 65 |
| <b>2017 ELEIVERA DOS LUSIADAS TOURIGA NACIONAL*</b><br>(To-Riga Nash-y-an-arl)<br><i>Region: Douro, Northern Portugal</i><br><i>originally a grape used for port wine, this is one of Tony's favourites with very generous fruit and firm tannins</i>         | 17 / 70 |
| <b>2020 BODEGA GARZÓN RESERVA TANNAT</b> (Tan-at)<br><i>Region: Maldonado, Uruguay</i><br><i>a great wine for cabernet drinkers: plum and blackberry on the palate, with leathery oak, chocolate and vanilla</i>  | 20 / 80 |

## **CABERNET**

*130ml Pour*

- 2020 PERMISSION TO PIVOT CABERNET SAUVIGNON \*** 18 / 75  
(Ka-buh-nay Sow-vuh-nyon)  
*Region: Mount Barker, Western Australia*  
*aromas of blackcurrant and dark fruit lead to a rich chocolatey palate with beautiful velvety tannins, and spicy oak. balanced, long and flavoursome*
- 2016 THE GEORGE CABERNET SAUVIGNON \*** (Ka-buh-nay Sow-vuh-nyon) 20 / 80  
*Region: Yarra Valley, Victoria*  
*elegant fruit, old vines, and single estate - sweet berries, and subtle, earthy tones, give way to a long, velvety finish*
- 2017 CONTEMPLATION RESERVE CABERNET \*** (Ka-buh-nay) 20 / 80  
*Region: Avoca, Victoria*  
*95 point gold medal -elegant, slightly savoury but a delight to drink with toffee, toasted almond, and spice with luscious layers of dark fruits and velvety tannins - on pour once The George runs out.*

## **SHIRAZ**

*130ml Pour*

- 2016 MR TURNER SHIRAZ** (Shee-raz) 14 / 55  
*Region: Bendigo*  
*If you like your shiraz fruity and friendly then this one is definitely "it" - well made with boatloads of rich berry fruits, gentle spice and low tannins*
- 2015 TOURNON SHAY'S FLAT SHIRAZ \*** (Shee-raz) 14 / 55  
*Region: Pyrenees, Victoria*  
*this single vineyard wine is a fantastically flavourful and very solid shiraz that won't disappoint*
- 2018 CONTEMPLATION RESERVE SHIRAZ \*** (She-razz) 19 / 80  
*Region: Avoca, Victoria*  
*omg we love this one ... cool climate and drinking seriously well, it's a beautiful balance of chocolate, fruit and spice with silky tannins*

## **DESSERT WINES**

*60ml Pour*

**2016 DE BORTOLI FLORENCE BOTRYTIS SEMILLON** (Bo-try-tis Sem-ee-yon)

10 / 50

*Region: Riverina, New South Wales*

*Baby sister to the Noble One, a completely delightful not sickly sweet wine. Think fresh citrus intertwined with spicy apricot and peach flavours - the perfect sweet ending*

*NOTE: We also have a large number of ports and fortifieds available.*

## **OLD & RARE WHITES**

*Subject to availability*

### **CHAMPAGNE**

NV Vranken 'Diamant' Brut	Reims, France	\$235
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### **RIESLING**

2017 Domaine Schieferkopf Riesling	Baden, Germany	\$65
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2008 Hugel Riesling Jubilee	Alsace, France	\$165
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### **AROMATIC WHITES**

2011 Yeringberg Viognier	Yarra Valley, Victoria	\$120
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### **CHARDONNAY**

2018 Louis Peré et Fils Petit Chablis	Bourgogne, France	\$90
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2013 Coldstream Hills Estate	Yarra Valley, Victoria	\$140
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2010 Yeringberg Chardonnay	Yarra Valley, Victoria	\$160
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2012 Bowen Estate Chardonnay	Coonawarra, South Australia	\$172
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## **OLD & RARE REDS**

*Subject to availability*

### **PINOT NOIR**

2016 Derwent Estate Pinot Noir	Southern Tasmania	\$105
2016 Ostler Carolina Pinot Noir (v)	North Otago, New Zealand	\$135

### **MERLOT**

2012 Punt Road Merlot	Yarra Valley, Victoria	\$130
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### **AROMATIC REDS**

2020 Alain Jaune CDR Grand Veneur	Rhone, France	\$80
2019 GD Vajra Dolcetto d'Alba	Piedmont, Italy	\$100
2017 Hentley Farm Old Legend Grenache	Barossa Valley, South Australia	\$275

### **RED BLENDS**

2017 Clarendon Hills Domain BDX	McLarenVale, SA	\$115
2016 La Bernadine Châteauneuf-du-Pape	CDP AOC, France	\$160
2019 Parker S.W.B. Simpatico Shiraz Cab	Coonawarra, South Australia	\$195
2009 Yalumba FDR1A Cabernet Shiraz	Eden Valley, South Australia	\$220

**SHIRAZ**

2018 Hentley Farm The Beast 375ml	Barossa Valley, South Australia	\$90
2014 Rojomoma Red Art	Barossa Valley, South Australia	\$120
2017 Hentley Farm The Beauty Shiraz	Barossa Valley, South Australia	\$245

**CABERNET SAUVIGNON**

2010 Richmond Grove Limited Release	Coonawarra, South Australia	\$88
2011 Mitolo Jester	McLaren Vale, South Australia	\$96
2015 Rojomoma Red Art	Barossa Valley, South Australia	\$120
2017 Hentley Farm Von Kasper	Barossa Valley, South Australia	\$300

**OLD & RARE SWEET WINES 375ML**

2013 Punt Road Nehme Botrytis Sémillon	Yarra Valley	\$96
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## **VEGAN FRIENDLY**

All of our cocktail are vegan friendly except those with cream-based ingredients (e.g. Cholatini which contains Bayleys). We use vegan-friendly wonderfoam in all our cocktails instead of egg whites.

Wines below are vegan-friendly:

**NV MASCHIO PROSECCO DOC \*** (Pro-sekko)

**2017 OAKRIDGE SPARKLING MEUNIÈR \*** (Mun-nyeh)

**NV POMMERY BRUT ROYAL CHAMPAGNE \*** (Sham-pein)

**2017 DOMAINE SCHIEFERKOPF RIESLING \*** (Ree-sling) - Bottle only

**2020 ST IGNATIUS TORRONTES\*** (To-rron-tez)

**2020 RUTHERGLEN ESTATE ARNEIS\*** (Ahr-Nayz)

**2017 SEW & SEW CONTOUR CHARDONNAY \*** (Shaa-duh-nei)

**2020 LEFTFIELD ROSE \*** (Ro-say)

**2018 SUMMERTIME ROSE \*** (Ro-say)

**2020 MATAHIWI PINOT NOIR \*** (Pee-no nwär)

**2020 BANKS ROAD PINOT NOIR \*** (Pee-no-nwär)

**2020 SEW & SEW SASHIKO GSM \*** (Gruh-naash Shee-raz Mohr-ved-dra)

**2015 TOURNON SHAY'S FLAT SHIRAZ \*** (Shee-raz)

**2018 CONTEMPLATION RESERVE SHIRAZ \*** (Shee-raz)

**2013 PETER LEHMANN FUTURES SHIRAZ \*** (Shee-raz) - Bottle only

**2016 THE GEORGE CABERNET SAUVIGNON \*** (Ka-buh-nay Sow-vuh-nyon)

**2017 CONTEMPLATION RESERVE CABERNET \*** (Ka-buh-nay Sow-vuh-nyon)

**2020 PERMISSION TO PIVOT CABERNET SAUVIGNON \*** (Ka-buh-nay Sow-vuh-nyon)

## **SPIRITS, LIQUEURS & FORTIFIEDS**

<i>Gins</i>	25
<i>Tequila &amp; Mezcal</i>	26
<i>Pisco</i>	26
<i>Vodka</i>	26
<i>Rum &amp; Cachaça</i>	26
<i>Whisky &amp; Bourbon</i>	27
<i>Brandy, Cognac &amp; Schnapps</i>	27
<i>Vermouth</i>	28
<i>Mixers</i>	28
<i>Liqueurs</i>	29
<i>Aperitifs &amp; Digestives</i>	30
<i>Fortified Wines</i>	30

## **GINS – LONDON DRY**

	30ML nip
Bombay Dry (England)	\$11
Bombay East (England)	\$14
Bombay Sapphire (England)	\$13
Bombay Sunset (England)	\$14
Bombay Cru Murcian Lemon (England)	\$18
Brookies Dry Gin (Bryon Bay, NSW)	\$16
Hellfire Piquant (Boomer Bay, TAS)	\$18
The Botanist (Islay)	\$16

## **GINS – NEW WORLD**

Applewood Original (Gumeracha, SA)	\$17
Archie Rose Autumn's Gin (Rosebery, NSW)	\$17
Karven (Riverhead, NZ)	\$15
Mountain Barrel Aged (New Gisborne, VIC)	\$23
Ophir Spiced Gin (London)	\$14
Patient Wolf Dry Gin (Southbank, VIC)	\$16
Tanglin Orchid Gin (Singapore)	\$21
Teddy & The Fox (Bellarine, VIC)	\$17
Tiny Bear – Doctor (Bayswater, VIC)	\$14
Tiny Bear – Gingerbear (Bayswater, VIC)	\$14

## **GINS – NAVY STRENGTH**

Tiny Bear – Sailor (Bayswater, VIC)	\$16
Applewood Navy Gin Dessert Lime (Gumeracha, SA)	\$20

## **GINS – OLD TOM / SIPPERS**

Applewood Macadamia Gin (Gumeracha, SA)	\$19
Bombay Bramble (England)	\$14
Bombay Pressé Mediterranean Lemon	\$13
Brookies Slow Gin (Byron Bay, NSW)	\$15
GinFusion – Apple with Brazilian Lime (Mornington, VIC)	\$15
GinFusion – Blood Orange with Japanese Yuzu (Mornington, VIC)	\$15
GinFusion –Lemon Myrtle with Elderflower (Mornington, VIC)	\$15
GinFusion – Pink Grapefruit with Pomegranate (Mornington, VIC)	\$15
Patient Wolf Blackthorn (Southbank, VIC)	\$19
Spirit Lab Gewürztraminer Gin (Bright, VIC)	\$13

## TEQUILA & MEZCAL

	30ML nip
1800 Añejo (Mexico)	\$17
Espolon Reposado (Mexico)	\$14
el Jimador Reposado (Mexico)	\$12
La Catrina Reposado (Tequila, Mexico)	\$17
La Confradia Añejo (Tequila, Mexico)	\$26
Patron Silver Blanco (Mexico)	\$16
Patron Reposado (Mexico)	\$17
Del Maquey Vida Mezcal (Mexico)	\$19
Artesanal Mezcal Joven Espadin (100% Wild, Guerrero, Mexico)	\$18
Artesanal Mezcal Cupreata Botanico (100% Wild, Guerrero, Mexico)	\$22

## PISCO

Pisco Pancho Fierro (Ica Valley, Peru)	\$15
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## VODKA

Eristoff (France)	\$11
Zubrowka (Poland)	\$12
Hellfire Potato Vodka (Boomer Bay, TAS)	\$15
Grey Goose (France)	\$17

## RUM & CACHAÇA

Bacardi Coconut (Puerto Rico)	\$11
Bacardi Raspberry (Puerto Rico)	\$11
Bacardi Carta Oro (Puerto Rico)	\$12
Bacardi Carta Blanca (Puerto Rico)	\$12
Bacardi Ocho 8yo (Puerto Rico)	\$14
Bacardi Spiced (Puerto Rico)	\$12
Diplomatico Reserva Exclusiva (Venezuela)	\$20
Don Pap Small Batch 7yo (Negros)	\$20
Havana 15yo (Cuba)	\$35
Kraken Black Spiced (Trinidad)	\$14
Matusalem Gran Reserva 15 Year Old Solera Rum (Dominican Republic)	\$18
Mount Gay XO Triple Cask (Barbados)	\$19
Plantation Barbados 5yo (Barbados)	\$17
Sagatiba Cristalina Cachaça Pure (Brazil)	\$14
Zacapa Centenario XO Solera Gran Reserva Especial Rum (Guatemala)	\$45

## WHISKY

	30ML nip
Aberfeldy 12yo (Scotland)	\$17
Auchentoshan Single Malt 12yo (Scotland)	\$18
Bell's Extra Special 8yo (Scotland)	\$19
Bushmills Black Bush (Northern Ireland)	\$13
Bushmills 10yo Single Malt (Northern Ireland)	\$16
Bushmills 16yo Single Malt (Northern Ireland)	\$35
Dewars White Label (Scotland)	\$11
Glen Grant 10yo Single Malt (Scotland)	\$18
Jameson (Southern Ireland)	\$13
Jim Beam White (Kentucky)	\$15
Johnnie Black (Scotland)	\$14
Johnnie Double Black (Scotland)	\$18
Johnnie Green (Scotland)	\$18
Laphroig 10yo (Islay)	\$23
Teeling Small Batch (Dublin)	\$15

## BOURBON

Bulleit Rye (Kentucky)	\$16
Canadian Club (Ontario)	\$10
Jack Daniels (Tennessee)	\$12
Southern Comfort	\$12
Wild Turkey (Kentucky)	\$12

## BRANDY & COGNAC

Napoleon 1875 VSOP (France)	\$9
St Remy VSOP (France)	\$10
De Kuyper Apricot Brandy (Rotterdam)	\$10
2008 Victor Gontier Calvados Domfrontias (France)	\$23
Martell VSOP (France)	\$20

## SCHNAPPS

Specht Obstwasser Pear & Apple (Germany)	\$15
Specht Slivovitz Plum (Germany)	\$15
Oldesloer Krautertropfen Herbal (Germany)	\$15

## **VERMOUTH**

Dolin Rouge (France)	\$9
Dolin Blanc (France)	\$9
1757 Vermouth Extra Dry White Cinzano (Italy)	\$9
1757 Vermouth Rosso Cinzano (Italy)	\$9

## **MIXERS**

Strangelove Tonic - Light	\$4
Strangelove Tonic - No8	\$4
Strangelove Tonic - Dirty	\$4
Fever Tree Elderflower Tonic (UK)	\$4
Sodasmith Tasmanian Finger Lime	\$4
Strangelove Fancy Lemonade	\$4
Strangelove Ginger Ale	\$4
Strangelove Hot Ginger Beer	\$4
Strangelove Double Ginger Beer	\$6
Strangelove Holy Grapefruit	\$6
Strangelove Lemon Squash	\$6
Coke	\$2
Coke Zero	\$2
Sprite	\$2
Soda Water	\$2

## LIQUEURS

	30ML nip
Amareula Fruit Cream (South Africa)	\$10
Aperol (Italy)	\$9
Baileys (Ireland)	\$9
Blue Curacao (SA)	\$9
Butterscotch Schnapps (SA)	\$10
Campari (Italy)	\$10
Chambord (France)	\$13
Chartreuse Green (France)	\$22
Code Black Coffee Liqueur (Brunswick, VIC)	\$12
Cointreau (France)	\$13
Crème de Cacao (SA)	\$10
Crème de Menthe (SA)	\$10
Crème de Muere Massenez (France)	\$13
Disaronno Italy)	\$12
Dolin Aperitif Chamberyzette a la Fraise	\$9
Drambuie (Scotland)	\$16
Frangelico (Italy)	\$11
Garand Marnier (France)	\$16
Heering Cherry Liqueur (Denmark)	\$11
Kahlua (Veracruz, Mexico)	\$10
La Fee NV Absinthe (France)	\$16
La Fee Absinthe Parisienne (France)	\$30
Lillet Blanc (France)	\$11
Limoncello Limonce (Italy)	\$13
Limoncello Unico Zelo (SA)	\$11
Luxardo Maraschino (Italy)	\$15
Mandarincello Unico Zelo (SA)	\$10
Marasaka Cherry Liqueur (Croatia)	\$12
Marrionette Peach Liqueur (Collingwood, VIC)	\$16
Midori (Mexico)	\$11
Okar Tropikar (SA)	\$7
Pama Pomegranate Liqueur (USA)	\$13
Passoa (Brazil)	\$11
Pimms No1 Cup (England)	\$11
Plomari Ouzo (Greece)	\$13
Soho Lychee Liqueur (France)	\$10
Southern Comfort (Louisiana, USA)	\$10
St Germain Elderflower (France)	\$14
Tekirdag Rakisi (Turkey)	\$16
Violette Massenez (France)	\$13

## APERITIFS & DIGESTIVES

60ML Pour

Barbadillo Manzanilla Solear	\$10
Branca Menthe (Italy)	\$15 / \$30
Fernet Branca (Italy)	\$16 / \$32
Rosso Antico Aperitivo (Italy)	\$10

## FORTIFIEDS

60ML

Brown Brothers Reserve Port (Miliwa, VIC)	\$13
Baileys of Glenrowan Classic Topaque 15yo (VIC)	\$15
Chambers Dry Flor Apera (Rutherglen, VIC)	\$15
Chambers Old Tawny (Rutherglen, VIC)	\$15
Chambers Sweet Amber Apera (Rutherglen, VIC)	\$15
Red Edge LBV Fortified 2009 (Heathcote, VIC)	\$16
Chambers Old Cellar Vintage 2004 VP (Rutherglen, VIC)	\$16
Original Spirit Co Spiced Tawny (Mornington, VIC)	\$16
Herbal Lore Midnight Desire Liqueur (Daylesford, VIC)	\$16
Red Edge LBV Fortified 2009 (Heathcote)	\$16
Rutherglen Estate Classic Muscat (Rutherglen, VIC)	\$16
Barbadillo Pedro Ximénez (Andalucia, Spain)	\$16
Penfolds Father 10yo Tawny (Australia)	\$17
Grant Burge 10yo Muscat (Barossa, SA)	\$17
Chambers Mount Carmel (Rutherglen, VIC)	\$18
Chambers Old Cellar WP White Tawney (Rutherglen, VIC)	\$18
Vinecrest Lightning Ridge 2006 (Barossa, SA)	\$19
Porto Rozes LBV Extremely Fine Old Port (Portugal)	\$21
Seppeltsfield DP38 Rich Rare Apera (Barossa, SA)	\$23
Wynns Sue Hodder Coonawarra Pedro Ximenez (SA)	\$30

## WHY LIFE'S TOO SHORT?

In 1853 Charles Hubert de Castella immigrated to Australia from the Neuchâtel in Switzerland at the invitation of Joseph La Trobe, the first lieutenant-governor of Victoria. Joining his brother Paul in the Yarra Valley, they expanded Yering Station and built St Hubert's, running cattle and establishing Victoria's first commercial vineyard with vines imported from Château Lafite in France. They completed their operations with a distillery, housing Victoria's primary wine processing plant, as well as a wine store in Collins St.

Hubert, as he was known, was not only passionate about his beloved new country, but he fast became an exceptional winemaker, winning many international awards - including the German Emperor's Grand Prize for the Best Australian Wine Exhibitor in the Great Melbourne Exhibition in 1880, and a Grand Prix Award at the 1889 Paris Exposition - both quite phenomenal achievements for Australian wine.

In his pursuit to prove that 'new world' wines were just as good (if not better) than French wines, he read (and wrote) widely on the subject of winemaking. Developing his skills, he shared his knowledge with other winemakers throughout Victoria, developing a strong wine community. In the evenings, after a hard day's toil on the land, he would relish a glass of his finest, some good food and, most importantly, exceptional company, languishing over long conversations, laughter, friendship, and the odd cigar.

One hundred seventeen years later, Hubert's great-granddaughter, Sigrid de Castella, met ex-biochemist, Antony Anderson. Uniting their passions for wine and science, together they journeyed the world, exploring their love affair with wine and gaining an expansive wine cellar.

Their shared love of hosting gastronomic degustation wine dinners for friends soon saw Antony's study with London's coveted Wine & Spirit Education Trust (WSET3, WSET4 pending) while Sigrid focussed on her love of artisan food and the 'slow food' movement. With a passion for wines that will improve with age, Sigrid and Antony ended up with more wine than they could drink, slowly aging in climate-controlled storage. As a solution Antony suggested that they find a way to share their back vintages with others who might enjoy the experience, and Life's Too Short™ back-vintage wine bar was born.

*Life's Too Short* pays homage to Hubert, Paul, and all the pioneering winemakers who paved the way for us to drink the fantastic wines we enjoy today. We remember them (and those who have come since) in the stories behind each region, vineyard, and bottle - stories that add to the richness of our experience. It is in the same tradition that we invite you to join us at the end of your day to relish in a glass of our finest, partake in delicious artisan food, and languish over long conversations, laughter, friendship, and perhaps even the odd cigar.