

# WINE BY THE GLASS



## white wine

- '09 Mountain Pass Savignon Blanc Semillon  
(Margaret River Vic) \$7
- '10 St. John Road Riesling  
(Barossa Valley SA) \$9.5
- '09 Heart Of Stone Sauvignon Blanc  
(Marlborough NZ) \$10
- '08 Jr. Jones Chardonnay  
(Mornington Peninsula Vic) \$10
- '09 "I" Range Pinot Grigio  
(Mornington Peninsula Vic) \$9
- '10 David Traeger Verdelho  
(Nagambie Lakes Vic) \$9
- '10 Sutton Grange Fairbank Viognier  
(Bendigo Vic) \$11
- '09 Josef Chromy Pinot Gris  
(Relbia Tas) \$12

## sparkling

NV Dunes Brut  
(Eden Valley SA) \$8

## sweet wine

08 Gandia Moscatel Fusta Nova  
(Valencia Spain) \$8

## red wine

- '08 Mountain Pass Pinot Noir  
(Yarra Valley Vic) \$10
- '03 Mountain Pass Cabernet Merlot  
(Coonawarra SA) \$7

## - red wine continued -

- '00 Willespie Cabernets  
(Margaret River WA) \$7
- '08 Fuente de Conde Rosado de Tempranillo  
(Cigales Spain) \$9
- '08 Buckshot The Square Peg Zinfandel  
(Heathcote Vic) \$11
- '08 Stone Dwellers Shiraz  
(Strathbogie Ranges Vic) \$12
- '08 St. Johns Road Motley Bunch GSM  
(Barossa Valley SA Vic) \$11
- '09 Vinaceous 'Raconteur' Cabernet Sauvignon  
(Padthaway SA) \$10
- '08 Xanadu Margaret River Cabernet Sauvignon  
(Margaret River WA) \$15
- '09 Exopto B.B. de Exopto (Garnacha, Tempranillo, Graciano)  
(Rioja Spain) \$12
- '08 Innocent Bystander Sangiovese  
(Yarra Valley Vic) \$8
- '09 Blackbilly Tempranillo  
(McLaren Vale SA) \$11.5

## beer

- St Arnou Premium Light (2.9%) \$5
- St Arnou Pilsner (4.5%) \$7
- Asahi, Dry (5.0%) Japan \$8
- Mountain Goat Steam Ale (4.5%) \$8.0
- Cooper's Pale Ale (4.5%) \$7
- Hoegaarden White (4.9%) \$9
- White Rabbit Brewery Dark Ale (4.9%) \$8
- Craft Microbrewery Red Ale (4.5%) \$7
- Sinha Stout (8.8%) \$9

## COFFEE

Fair trade beans roasted by  
Coffee Supreme 4.00

## TEA

English Breakfast, Earl Grey,  
Peppermint 3.50

## HOT CHOCOLATE

4.00

# COCKTAILS

Your favourites are available upon request or try one of Nova's signature cocktails.

**The Cinema Nova cocktail list** has been arranged by palate weight, starting with sharper and more linear or aperitivo style drinks and working through perfectly balanced styles to fuller, richer expressions.

## CLOVER CLUB ~ \$17

(Old Tom gin, raspberries, lemon and sugar)

Aperitivo style classic with a soft sherbety head. A clean, crisp and wonderful entry of raspberries through to the middle palate with a whisper of gin botanicals and a balanced berry fade. Short, sharp and very refreshing. Served straight up, cocktail style.

## CUMULUS ~ \$14

(Beefeater gin, absinthe, lemon, honey and apples)

As light as the clouds with a texture to match. With notes of baked apple pie, floral and dry to begin, lemon oil and a veritable whisper of fresh anise, finishing long with a gentle sweetness. Served straight up, cocktail style, with fresh apple.

## CORPSE REVIVER NO. 2 ~ \$14

(Beefeater gin, Lillet blanc, Cointreau, absinthe and lemon)

A perfectly balanced aperitivo with a floral, citrus and soft anise nose. Sweet melon on the palate and orange with an herbaceous and drying balance from wormwood infused spirit and orange infused white wine. Served straight up, cocktail style, with a maraschino cherry.

## PRIMAVERA ~ \$16

(Plymouth gin, Aperol, St Germain, orange, lemon and peach)

A beautifully dry fruit based cocktail with notes of sweet fresh orange, stone fruits, elderflower and grapefruit bitterness, finishing with lip smacking acidity and a wonderfully floral fade. Served straight up, cocktail style, with a lavender sprig when in season.

## AVIATION COCKTAIL ~ \$14

(Beefeater gin, crème de violette, lemon and sugar)

Floral, crisp and refreshing with soft, slightly sweet notes of violet, sarsaparilla, soft gin botanicals and lemon. Served straight up, cocktail style, with a maraschino cherry.

## TWENTIETH CENTURY ~ \$13

(Plymouth gin, Lillet blanc, lemon and white crème de cacao)

A drink with a split personality. Mouth filling bright, sweet lemon and perfume notes with refreshing acidity, slowly becoming dryer in the mouth before finally finishing with subtle smooth, round white chocolate notes without ever becoming too cloying. Served straight up, cocktail style.

## AUNT EMILY ~ \$16

(Calvados, gin, apricot liqueur and orange)

A stunning smorgasbord of fruit flavors across the whole palate. With apricot, orange, apple, bubblegum and maraschino cherry fighting for dominance finishing with a subtle almond back bone. Served straight up, cocktail style.

## CASA NOVA MARGARITA ~ \$17

(Herradura Blanco tequila, elderflower, Cointreau, cucumber and lime)

Refreshing, cool and light with fresh cucumber, apple and elderflower on the nose, this mouth filling cocktail balances orange and lime with white pepper and the promise of the nose. Served straight up, cocktail style.

## BUMBLEBEE JULEP ~ \$16

(Rittenhouse rye whiskey, mint, orange, peach, honey and rose)

Aromatic with mint and roses, the body shows spirit warmth with honey, peach, rich spice and oak finishing with great length and a refreshing dryish finish. Served tall over crushed ice.

*(more cocktails next page)*

# COCKTAILS

## BLOOD AND SAND ~ \$14

(Famous Grouse whisky, Cherry heering, martini rosso and orange)

Big, bold, smooth and rich.

This classic cocktail shows sweet orange, dark cherry, chocolate, Christmas pudding spice, soft vanillin oak and wood smoke.

Served straight up, cocktail style.

## MILLIONAIRE COCKTAIL ~ \$17

(Appleton VX rum, Plymouth sloe gin, apricot liqueur and lime)

Marzipan and sour cherry on the front palate with moderately lived sweet orange and apricot middle and a gentle nuttiness with perfectly balanced acidity and great length of flavour.

Served straight up, cocktail style, with a wedge of lime.

## JASPER ~ \$16

(Jack Daniel's, Yellow Chartreuse, Noilly Prat and bitters)

A straight up style of drink for lovers of whiskey.

Big and bold with strong sweet spirit, notes of strong honey, orange, charcoal and spicy oak with a slightly drying effect at the end of the palate.

A classic spirit based drink in the old style, served straight up, cocktail style with an orange twist.

## KNICKERBOCKER ~ \$19

(English harbour rum, Cointreau, raspberry, pineapple and lemon)

Refreshing with an almost creamy mouth feel, full body and balance.

A brilliant marriage of caramel sugarcane, raspberry, orange and oak with great length. Finishes with soft almond and berries.

Served over ice in a wine glass with orange, pineapple and cherry.

## QUEEN STREET ~ \$13

(Johnny Walker Black, Drambuie, orange marmalade and lemon)

Beautifully balanced soft citrus, honey, spice, orange marmalade and rich smoky oak. Full bodied and perfectly balanced this cocktail finishes with lovely acidity and great length.

Served straight up, cocktail style.

## STANDING ROOM ONLY ~ \$19

(White rum, Green Chartreuse,

Luxardo maraschino, rosemary and lime)

A brilliant twist on the *Last Word* cocktail, borrowed from the fabulous Luke Redington of Hugo's Bar and Pizza in Sydney, which is where we go for those two staple food groups (cocktails and pizza) when in the harbour city. Try this cracking drink with one of our cocas at

Cinema Nova Bar and next time you're in Sydney, look Luke up and have him throw you something together with one of theirs. Respect.

## WHITE RABBIT ~ \$14

(Appleton VX rum, Hennessy VSOP, soy milk and Chai tea syrup)

*If I had a world of my own, everything would be nonsense.*

*Nothing would be what it is, because everything would be what it isn't.*

*And contrary wise, what is, it wouldn't be.*

*And what it wouldn't be, it would. You see?*

LEWIS CARROL, ALICE'S ADVENTURES IN WONDERLAND, 1865.

This modern take on the milk punch, created by Mr Lee Potter Cavanagh of the Victoria Room in Sydney, turns tradition into nonsense, with fantastical results and is one of the best hot winter drinks that I have ever had the pleasure of. How do you fix a chai tea latte? You add rum and cognac to it, that's how. Next time you're in Sydney, get up to the Victoria Room and let Lee know we think he's a bloody genius.

Served hot or cold in a tea cup, hot is steamed on a coffee wand, cold is shaken and served over one large iceberg. Garnish with grated nutmeg.

## OATMEAL COOKIE ~ \$11

(Bailey's, Butterscotch, Jagermeister and cream.)

Smooth, sweet and creamy, just like liquid oatmeal cookies and a glass of milk together in a coupette and finished with grated nutmeg.

A perfect after dinner tippie or just one for those who love a creamy cocktail. Dessert anyone?

# FOOD MENU

2 MINUTE MENU ~ ALWAYS AVAILABLE ~ NOON TILL LATE

## ENJOY A SELECTION OF MINIS

*Any 5 for \$10 (or, order singly)*

### TORTILLA MINI

*Potato omelette with  
capsicum & caramelised onion 2.50*

### GILDA MINI

*Sweet chilli, olive, caperberry and  
salted anchovy served on a skewer 2.50*

### BACALAO MINI

*Salt cod on a crisp, topped  
with smoked cod 2.50*

### QUINCE & RICOTTA MINI

*Yuca crisp with ricotta,  
quince, walnut 2.50*

### PEPPER & BEEF MINI

*Grilled Spanish pepper with  
cured beef (cecina) 2.50*

### COUNTRY TORTILLA

*Potato omelette with a side of  
flame-grilled capsicum, & aioli 8.50*

### CAKES

*Prices as marked*

### COFFEE

*Fair trade beans roasted by  
Coffee Supreme 4.00*

### TEA

*English Breakfast, Earl Grey,  
Peppermint 3.50*

### HOT CHOCOLATE

*4.00*

**PLEASE ORDER FOOD & DRINKS AT THE BAR**  
**2 MINUTE MENU ~ ALWAYS AVAILABLE ~ NOON TILL LATE**

# FOOD MENU

## DELICIOUS NOVA BAR FOOD ~ TAPAS, PINTXOS & COCAS

A taste of Spain on Lygon Street. Tapas is Spanish for lids on which Bar food was originally served, Pintxos are the extraordinary Basque version of these, a Coca is the Catalan twin of the Italian pizza.

### PATATAS BRAVAS

*Fried potatoes with tangy tomato & aioli sauces 7.00*

### JAMON CROQUETA

*Crisp croquette of Spanish ham & creamy béchamel 3.00 each*

### MUSHROOM CROQUETA

*Crisp croquette of mushroom & porcini béchamel 3.00 each*

### ZUCCHINI SOUP

*Zucchini & cream cheese with yuca crisps 8.00*

### NOVA SALAD

*Rocket, apple, quince, walnuts and goats cheese 7.00*

### CHORIZO SALAD (SAN CHOI BILBAO)

*Crispy chorizo, roasted tomatoes, ciabatta and iceberg lettuce 8.50*

### LAMB ROAST

*Slow roasted lamb shoulder on crusty bread, served with seasonal baby vegetables and red mojo sauce 11.00*

### SPANISH FISH AND CHIPS

*Lightly floured salt cod fillet, chickpea fries with green mojo and aioli sauces. 12.00*

### SPICED CALAMARI

*Fried, citrus-marinated baby calamari with spiced flour 11.00*

### PAELLA

*Traditional Spanish seafood and chicken rice served in its own pan 12.00*

### CHICKEN ROLL

*Grilled chicken bocadillo with Spanish potato salad \$7.00 /\$4.00 half*

### SPICED VEGETARIAN ROLL

*Oven roasted eggplant, pumpkin and Manchego cheese bocadillo \$7.00 /\$4.00 half*

### JAMON ROLL

*Spanish ham and caramelised garlic bocadillo. (Full size served with a gazpacho cleanser) \$7.00 /\$4.00 half*

## TWO SEASONAL SPECIALS

**BRAISED BEEF CHEEK** *with red wine sauce and winter vegetables* \$14

**CRISPY PORK BELLY** *with cauliflower puree, scallops and king brown mushroom* \$15

**AVAILABLE ~ NOON TO 9.45PM FRIDAY TO MONDAY  
6PM TO 9.45PM TUESDAY TO THURSDAY**

**PLEASE ORDER FOOD & DRINKS AT THE BAR**

## WHITE WINE

09 **Mountain Pass Sauvignon Blanc Semillon**  
(Margaret River WA) 375ml **\$16**

Pale straw with slight green tinge. Medium bodied, the palate displays spicy tropical fruits, a subtle confectionary tone and racy citrus flavours. An easy drinking 'Classic' wine style – clean and fruit driven, with a crisp acidity and a refreshing dry finish.

10 **St. Johns Road Riesling**  
(Barossa Valley SA) 375ml **\$22**

Brilliant very pale straw colour with slight greenish tinge and water like hue. The nose is quite aromatic with lifted notes of lime, orange rind and citrus followed by a hint of spice. The palate follows on from the nose with mouthfilling flavours of lemon, lime and a touch of talc with good underlying minerality. Clean crisp acid finish with long aftertaste of lime, citrus and spice. An excellent, vibrant and very flavoursome Riesling. Fine by itself if you don't mind.

09 **Heart Of Stone Sauvignon Blanc**  
(Marlborough NZ) 375ml **\$22.5**

100% grown in the famous Wairau Valley of Marlborough. Here, in ancient riverbed stones and gravels the vines struggle to survive, producing only a handful of ripe, intensely flavoured grapes with appetisingly crisp acidity. The 2008 Heart of Stone Sauvignon Blanc is a vibrant wine with the flavours of gooseberry, blackcurrant and passion fruit; it is aromatic and appealing with a refreshing finish – everything great Marlborough Savvy should be! Drink it with friends on the balcony.

08 **Jr. Jones Chardonnay**  
(Mornington Peninsular Vic) 375ml **\$22.5**

An approachable, soft chardonnay that's big on fruit and low on oak. Plenty of ripe stone fruits and tropicals, mango, pear, peach and fragrant ripe melons. The palate has smooth, mellow texture and finishes with a sweep of toasted cashew nut flavour.

09 **Sutton Grange Fairbank Viognier**  
(Bendigo Vic) 375ml **\$22**

Pale yellow-grey, with very bright green hint, very good brilliance. Intensity good to very good. The first impression is very floral (honeysuckle), followed by fresh almond kernel. The wine then develops towards more fruit flavours (citrus). After aeration the second nose is more complex, with some yeasty characters, mineral notes, and then back to fruits with lime and pear. The nose keeps evolving between all these fragrance. The first impression is soft and fluid, slightly fizzy and then very creamy and round. The aromatics invade the mouth with a stronger emphasis on pear and the yeasty character, followed by a touch of minerality, and some fresh citrus leaves aromas. The mouth feel is quite rich, but well balanced by a refreshing acidity. The length is very aromatic. 2009 was a challenging vintage, and the Fairbank Viognier maintains the style of preceding vintages with a little bit more richness in the mouth feel, which will make the wine more adapted to food matching. The 6 months bottle maturation has revealed a great complexity of aromas, and this bottle will drink very well for another 1-2 years, and then could be rediscovered in 5 or 6 years.

## WHITE WINE

### white wine (continued)

09 **Josef Chromy Pinot Gris**

(Relbia Tas) 375ml

\$24

Pale straw green in the glass. Fresh pear juice and ripe citrus. Crisp, zesty flavours of ripe pear with hints of blood orange and cinnamon. The palate is generous and full with the rich weight and texture beautifully balanced by a lingering zesty finish.

09 **“I” Range Pinot Grigio**

(Mornington Peninsula Vic) 375ml

\$20

Texture is the cornerstone of this wine. Lovely and fresh, with some delicate mineral notes this is a fine example of great Pinot Grigio. The fruit for this wine was sourced from 100% estate grown fruit in the Mornington Peninsula. A premium cool climate region, the Peninsula is conducive to creating white wines with structure and intensity.

10 **David Traeger Verdelho**

(Nagambie Lakes Vic) 375ml

\$20

This is a delicate fruit driven wine, with bright juicy citrus characteristics and without the sharp acidity of a Riesling. A softer, easier drinking style wine, this is an absolute stonking wine match with the spicy calamari from Cinema Nova kitchen.

08 **Gilbert Picq Chablis** (Chardonnay)

(Chablis France) 375ml

\$45

Out of the white soils of Chablis, the wines do not see even a scrap of oak. They have citrus and orchard fruit vibrancy, balanced with salty iodine intensity which displays itself in a wine which clean, dry and delicious.

08 **Yering Station ‘Late Harvest’ Riesling**

(Yarra Valley Vic) 375ml

\$38

Hand Picked sun ripened fruit, pressed straight into tank to enhance freshness, this wine is simply delicious, both viscous and acidic, it displays honey suckle, nashi pear and finishes with lemon curd.

08 **Herve Seguin ‘Pouilly Fume’** (Sauvignon Blanc)

(Yarra Valley Vic) 375ml

\$40

With vines up to 60 years old, and grown out of both limestone and flint, these wines are complex and clean. The use of oak gives another layer of complexity and this is a lovely alternative to dealing with any tragic situation as a teetotaler.

# SPARKLING WINE



## sparkling and champagne

### NV Dunes Brut

(Eden Valley SA) 200ml

\$12

Dunes has a lifted delicate nose with fresh lemon zest and strawberries and cream. The palate is fruit driven and fresh, with added layers of cream and softness from the secondary fermentation and time on tirage lees. This wine is fresh and balanced, with lingering flavours and great mouthfeel.

### NV Laurent Perrier L-P

(Tours Sur Marne, Champagne, France) 200ml

\$50

We love Laurent Perrier! The name of this wonderful champagne house is derived from its original cellar master Eugene Laurent and his wife Mathilde Perrier. Through the turn of the century and into the 1900's Laurent Perrier under Mathilde's guidance affirms itself as one the premier champagne houses. Through the mid 1900's Laurent Perrier pioneers the use of stainless steel tanks for fermentation, creates the first ever prestige multi vintage cuvee and creates the first sparkling roses using the Saignee (skin contact) method. A truly remarkable house making truly remarkable wines.

## RED WINE

### red wine

- 08 **Fuente de Conde Rosado de Tempranillo**  
(Cigales Spain) 375ml **\$18**

From old-vine Tempranillo, Grenache and Verdejo grapes, crushed, macerated and pressed together to obtain a ruby like colour. A full bodied, richly flavoured, dry rose with a soft, full, warm palate that demands food.

- 03 **Mountain Pass Cabernet Merlot**  
(Coonawarra SA) 375ml **\$16**

A fine red sourced from one of Coonawarra's finest vineyards. This is full of blackcurrent and cherry flavours with a hint of vanillan oak. The colour is a dark red with purple tinge. Complex nose, charry vanillan French Oak, with dark berry fruit, mineral characters and some complex leather and spice notes. Tightly knit and youthful. The palate is fine and sinewy with complex dark fruit flavours and a firm tannin backbone with very good length.

- 08 **Mountain Pass Pinot Noir**  
(Yarra Valley Vic) 375ml **\$22.5**

This is a fine example of Yarra Valley Pinot. Bright cherries with subtle vanillan oak and fine elegant tannins make this a perfect wine to drink with or without a meal.

- 00 **Willespie Cabernets**  
(Margaret River WA) 375ml **\$16**

Cabernets franc and sauvignon are carefully blended together for this incredibly easy to drink red with soft, dark berry, fruit richness coupled with neatly balance oak that gives the wine good balance and structure. This blend of cabernets franc & sauvignon has produced a lighter style of wine that has lifted aromatics and softer tannins.

- 08 **Stone Dwellers Shiraz**  
(Strathbogie Ranges Vic) 375ml **\$27.5**

Not all cellar mistakes end this well. 2008 was a challenging vintage and our vintage crew was really stretched - five weeks without a day off, and plenty of long days. Somewhere along the line Logan (Kiwi) and Elmar (German) found the energy to be competitive. They wanted to set a new winery record for emptying our biggest red fermenter. It looked like they had smashed the record with a 4 hour turnaround from draining to hitting the 'go' button on the press. But the weary travellers put the wine into the wrong tank! A load of Shiraz from Upton Run was accidently pressed into a tank of Whitegate Shiraz. It could have been a disaster pressing a red wine into a tank of white, but by good fortune it was Shiraz into Shiraz and the blend is magnificent! A more spicy, savoury Shiraz, although the medium bodied palate has ample black cherry and blackberry fruit to carry those components.

Rating 92 points. James Haliday Wine Companion 2011

- 09 **Vinaceous Raconteur Cabernet Sauvignon**  
(Padthaway SA) 375ml **\$22.5**

While the labels' focus is on fun and provocative imagery, the wines are sourced from hand picked single vineyards and are made with love. The 07 Raconteur is no exception displaying juicy black forest fruits, with gravely spice and leather.

- 08 **Innocent Bystander Sangiovese**  
(Yarra Valley Vic) 375ml **\$18**

Blended with 10% merlot from the Sexton vineyard at giant steps, this Sangiovese is hand picked in small parcels destemmed into vat without crushing, and aged for 22 months in french oak, 5% new. This wine displays dark cherries, cinnamon sticks and cloves, this is the ultimate pizza/coca wine!

## RED WINE

### red wine (continued)

08 **Buckshot The Square Peg Zinfandel**  
(Heathcote Vic) 375ml **\$22**

Dark brownish colour; rich and heavy. Dried fruit, spices, pepper and a whiff of port on the nose. Fresh and round tasting in the mouth with ripe mulberries, spice and a long finish. A big wine that hides its heat well. Zinfandel is a grape that can also be easily overdone in the wrong hands. Needless to say, this wine was made with the right hands.

08 **St. Johns Road Motley Bunch GSM**  
(Barossa Valley SA) 375ml **\$22**

Bright and ruby coloured in the glass. Perfumed, with ripe strawberry and redcurrant predominating. Secondary notes of fennel seed, juniper berry, cinnamon and dried thyme. Medium-bodied, plump and fleshy with a ripe acidity and a fresh, dry finish. Sandalwood and dried herbs linger with fine, lightly drying tannins.

09 **Exopto B.B. de Exopto**  
(Rioja Spain) 375ml **\$24**

50% Garnacha, 30% Tempranillo, 20% Graciano. Old vines. The wine was fermented and aged in small temperature controlled tanks and the Tempranillo and Graciano were aged in barrel for nine months. B.B. is full of bright red berries, spice pepper and dark cherry. There are some lovely floral notes, it's silky on the palate, and it finishes with a zesty mineral tang.

08 **Xanadu Margaret River Cabernet Sauvignon**  
(Margaret River WA) 375ml **\$30**

Opaque, almost black colour. Lifted aromas of violets and cedar. Medium to full bodied with flavours of ripe blackcurrant and mulberry and a long, luxurious finish on the back of the palate. Margaret River experienced near perfect conditions during the early summer of 2008, providing optimal conditions for superlative Cabernet.

09 **Blackbilly Tempranillo**  
(McLaren Vale SA) 375ml **\$29**

Deep, bright purple with a magenta hue. The nose shows complex dark berry aromas, cedar oak and pot-pourri aromatics with a layer of grainy, slightly powdery oak tannin. Lively acidity complements a savoury note reminiscent of olive tapenade. Originally from Spain, Tempranillo is relatively new to Australia and has been found to be ideally suited to McLaren Vale's temperate Mediterranean climate.

06 **Chateau Mont Redon Chateaufneuf du Pape Rouge**  
(Rhône Valley France) 375ml **\$60**

The style of Chateau Mont-Redon Cotes-du-Rhône is one expressive of its 'terroir,' and vinified to exhibit deep, clean, intense fruit, soft, balanced tannins and early approachability. Deep violet in colour, the wine shows aromas of dark berries and raspberries which are confirmed on the full, succulent palate. These are offset by slight grilled notes and nuances of licorice, which carry into the persistent finish.

**red wine** (continued)

- 06 **Henschke Keyneton Estate ‘Euphonium’**  
(Barossa Valley/Eden Valley SA) 375ml **\$50**

The Euphonium, named after a large brass wind instrument used in the ‘Henschke big brass band’ is blended from Shiraz, Merlot, Cabernet Sauvignon and Cabernet Franc. The wine displays cassis and blackcurrant with nuances of tar and cooked meats. Sweet, lush and ripe, the fine grain tannins combine for a palate which is full, velvety and extraordinarily long.

- 06 **St Hallet ‘Blackwell’ Shiraz**  
(Barossa Valley SA) 375ml **\$45**

Awarded 96 points by James Halliday, this wine speaks for itself. From the wonderful ’06 vintage this wine displays fruitcake, dark chocolate, plum, cherries and mocha YUM! It is opulent and refined all at once...

- 08 **Bass Phillip ‘Estate’ Pinot Noir**  
(Leongatha Vic) 375ml **\$65**

Bass Phillip is renowned for producing some of the best pinot noir in Australia. Established by Phillip Jones in 1979, the vineyards are located at Leongatha in the most southern part of Victoria, Australia, not far from Phillip Island and Wilson’s Promontary. Robert Parker, describing Bass Phillip Pinots, says: *“Make no mistake about it... these are brilliant Pinot Noirs, undoubtedly the finest being produced in Australia.”*

# BEER AND CIDER



## ST ARNOU PREMIUM LIGHT ( 2.9%) \$5

The full flavour of this beer is truly a miracle, achieved by the combination of Saaz Hops and extended maturation period. This lager is bold in character and distinctive and displays all the character of a full strength beer.

Bronze Medal Australian International Beer Awards 2008  
Silver Medal Australian International Beer Awards 2006  
Silver Medal Australian International Beer Awards 2005  
Silver Medal Australian International Beer Awards 2005

## ST ARNOU PILSNER ( 4.5%) \$7

The miracle of Czech Saaz hops and their citrusy flavours define this Pilsner. With triple filtering for purity, the hop aroma is balanced by just the right bitterness to deliver a naturally crisp and full flavoured beer.

Silver Medal Australian International Beers Awards 2008  
Bronze Medal Australian International Beers Awards 2006  
Bronze Medal Australian International Beers Awards 2006  
Gold Medal Australian International Beers Awards 2003  
Gold Medal Australian National Festival of Beers 2002  
Gold Medal NZ International Beer Awards 2000  
Bronze Medal Australian International Beer Awards 2000

## ASAHI, DRY ( 5.0%) Japan \$8

Made using maize and rice, this is brewed in the UK for Japan's Asahi. It is a lager-style beer, with a bright gold colour and white head. The nose is malty and does have a distinctive note from the rice, and the palate is clean and crisp, with lemony fruit, a touch of oatmeal richness and a good level of herbal, hoppy bite.

A very nicely made, crisp and refreshing beer.

## MOUNTAIN GOAT STEAM ALE ( 4.5%) \$8

This is a brand new beer from the boys at Mountain Goat and is replacing the Pale Ale. The Steam is a crisp, certified organic ale with an addition of some wheat malt in the grist make up and a cool fermentation. Bitterness comes by way of Hallertau hops, along with a light dose of Galaxy flowers at the end. This is a conservatively hopped beer that comes in at about 20 IBU's. Great on warm days.

## COOPER'S PALE ALE ( 4.5%) \$7

Coopers Pale Ale is not a low alcohol beer - instead it sits in the middle ground, retaining a full fruit "ale" flavour. Naturally fermented in the "Burton-on-Trent" style, its secondary fermentation creates a cloudy, fine residue in the finished product, which can be stirred through the beer by tipping the bottle before drinking.

## HOEGAARDEN WHITE (4.9%) \$9

Subtly flavoured with Coriander and Curaçao, it pours in a swirling cloud of yeast with a pale yellow, almost putty colour and strong white head. It is intensely aromatic, with lots of lemony fruit, spices and a hint of white chocolate. There is plenty of yeasty aroma, that's quite high and floral. On the palate it is very easy-drinking, with not a lot of hop flavour, but plenty of spicebox nuances, a vaguely medicinal hint and a crisp, fruity, refreshing style.

## WHITE RABBIT BREWERY

### DARK ALE ( 4.9%) \$8

White Rabbit is a labour of love from some pretty passionate brewers keen on taking age old principles and stirring them up with a new way of thinking. An ale with a dark edge, White Rabbit's star is in open fermenters and a fairly whacky process that comes with them, it's a way of brewing that gives a beer lover a whole lot of warm and fuzzies all over.

## CRAFT MICROBREWERY RED ALE (4.9%) Greece \$7

Pours a transparent copper amber with a thin, stringy-lacing white head. Aroma of toasty grainy light caramel and pale malts with a touch of light fruits. Starts with pretty good fullness and toasty caramel maltiness with a touch of graininess and earthy bittering hops before a drier smooth finish.  
A great red ale.

## SINHA STOUT (8.8%) Greece \$9

This beer pours an opaque dark brown with a moderate golden brown head that receded to leave faint lacing and a ring of foam clinging to the glass. Dark roasted or near burnt malts that carry espresso and dark syrup notes. There are definite roasted nuts and aromas of dark chocolate. This beer has a subtle yet complex aroma profile. The initial flavors that I taste are black coffee and dark chocolate. There are certainly some bready flavors of squaw bread and sweet molasses. This Stout has a silky smooth, rich mouthfeel that is both very full in flavour and in body. The carbonation is ever so slight after the pour, though the beer is bottle conditioned and poured rather lively. This is a delicious dark and rich stout with great roasted, rich, malty flavors that are supplemented by the faintest dark chocolate bitterness.

## NAPOLEON AND CO. CIDER ( 5.5%) \$8

This is the second batch of cider from Yarra Valley orchards established in 1948 by the Napoleone family, owners of Punt Road Winery. It combines several varieties – including granny smith, pink lady and Johnny gold. It's pale coloured and fresh with a zesty, refreshing acidic bite in the finish.

# VODKA

## FINLANDIA (Finland, Wheat and Barley, since 1970) ~ \$8

Finlandia is made from tundra grown grains (select barley) and natural spring water filtered through glacial moraine rock. The liquor apparently requires no chemical filtration and does not use chemically treated water. The result is a well-balanced and blended vodka that is deeply flavoured. It is semi-sweet with creamy, biscuity flavours, with a hint of corn. *Kindred Spirits* gives Finlandia a 4-star (highly recommended) rating. Finlandia was the winning vodka in *Russian Life's* 1999 International Vodka Taste Off.

## LUKSUSOWA (Poland, Potato, since 1928) ~ \$8

Clear. Gentle aromas of potato bread, custard, and talc follow through on a soft, satiny entry to an off-dry, glycerous medium-to-full body superb smoothness and subtle spiciness. Finishes with a lively mineral, powdered sugar, and a dusty, dried potato skin accented fade. A smooth, elegant, highly polished vodka that is a sensational value.

## ZUBRÓWKA BISON GRASS VODKA

(Poland, Rye, since 1926) ~ \$8

Pale silvery straw green colour. Aromas of wet hay, rye flour, dried white flowers and white pepper follow on round, supple entry to dryish medium body with mint leaf, honey, and green peppercorn notes. Finishes with powdered sugar, cream, gravel dust, grassy dried mint leaf and stem, and pepper fade.

Nice dry grain and grass character

## KETEL ONE (Holland, Wheat, since 1983) ~ \$9

This smooth Dutch vodka has a pleasing bouquet with hints of charcoal and anise. It is mildly spicy and slightly sweet with a rich texture and a long citrusy finish. *Kindred Spirits* says it is one of the 'most complex and multilayered unflavoured vodkas in the marketplace,' and gave the vodka a 4-star rating (highly recommended). *Wine Enthusiast* gives it 87 points. Ketel One was the winning vodka in *Russian Life* magazine's 1998 International Vodka Taste Off.

## BELVEDERE (Poland, Rye, since 1996) ~ \$10

Belvedere is made from 100% Polish rye, distilled 4 times and charcoal filtered. It is made in a tradition that dates back over 500 years. The bottle is finished with a cork and features the Belvedere House, which is the Polish equivalent to the American White House. It has a distinct flavour of rye, nuts and vanilla, is creamy smooth and has a clean finish.

## CIROC

(France, Mauzac Blanc & Ugni Blanc (Trebiano) Grapes since 2003) ~ \$11

The nose is fresh, with a wisp of citrus. A very light, fresh, lemon character is evident during the first sip with hints of green grape carrying through the middle of the mouth. A crisp and fresh finish, with lovely viscosity and rich texture, a delicate vapour of citrus serves to balance the alcohol almost immediately. Exceptionally fresh and elegantly smooth. While using labour intensive and expensive techniques, the vineyard manager and the master distiller can ensure that the delicate character of Ciroc will be preserved, from the selection of grapes in the vineyard to the vodka in the glass.

## IMPERIA (Russia, Wheat) ~ \$17

Clear. Very neutral nose with faint hints of custard and powdered milk. A delicate, round entry leads to a silky, dryish medium body with honeyed nut toast, dried citrus, and pepper spicy flavors. Finishes with a snappy pepper and lemon custard pastry snap. A refreshing, clean, and lively vodka

## CRYSTAL HEAD (Canada, Wheat) ~ \$18

A vodka made by Ghostbuster Dan Aykroyd and partners. Clear. Mineral, powdered milk, shredded wheat, and white pepper aromas follow through on a silky entry to a slightly off-dry light-to-medium body with sweet cream notes. Finishes with a warming peppery spice and mineral ore accented fade.

# VODKA

## vodka (continued)

### U'LUVKA (Poland, Rye, Wheat & Barley) ~ \$20

U'Luvka is distilled in small batches, by craftsmen, from the finest Polish rye, wheat and barley. It is fresh clean and elegant on the nose, with distinct floral notes. The palate shows creamy and lightly buttery characteristics with sweet, savoury and spicy notes, aniseed freshness and a long vibrant grain finish.

### STOLICHNAYA ELIT (Russia, Wheat & Rye) ~ \$25

Clear. Extremely neutral nose with faint hints of bread and custard. Supple and satiny with a dryish medium-full body and a very long, dried citrus, meringue, anise, talc, and powdered sugar accented finish. Amazingly clean, smooth, lively and elegant.

A truly world-class vodka.

## LONDON GIN

### BEEFEATER LONDON DRY GIN (since 1820) ~ \$8

Clear with a nickel cast. Complex, layered aromas of fresh lemon cream pie, subtle floral juniper, and honeyed herbs and spices follow super smooth and round entry leads to a fruity medium-full body with excellent depth and balance. Finishes with creamy vanilla bean, brown spice, and pink peppercorn fade. A delicious, vibrant and instantly appealing gin for all occasions

### PLYMOUTH GIN ORIGINAL (since 1793) ~ \$8.5

A great depth of flavour, with a wonderfully fresh juniper, lemony bite with deeper earthy notes. It has a slight sweetness with extraordinary concentration and complexity.

No single botanical dominates the overall flavour.

No. 17 - Top 100 distilled spirits, *F. Paul Paculi's the Spirit Journal* 2004

Voted Best Gin, *BBC Good Food Magazine* 2002

Best White Spirit, International Wine & Spirit Competition 2000

### PLYMOUTH SLOE GIN (since 1793) ~ \$9

Plymouth Gin and soft Dartmoor water. The result is a smooth liqueur taste with a beautiful balance between sweet and bitter fruit flavours, and a hint of almonds from the stone of the fruit. Origins - the sloe berry is from the Prunus family and is a hard, small, purple-black fruit of the Blackthorn, which traditionally grows in English hedgerows. Most of the sloes in Plymouth Sloe Gin grow wild in nearby Sloe. The gin has a rich red color, which is the result of steeping the finest sloe berries in high strength Dartmoor National Park. The making of fruit gins is a long tradition in the British countryside near Plymouth

### HAYMAN'S OLD TOM GIN (since 2009) ~ \$9

Clear with a silvery cast. Interesting aromas of graham cracker, almond, creamy lemon frosting, sweet spices, and delicate herbal juniper follow through on a soft, round entry to a sweet medium body with candied ginger and rose water accents. Finishes with a delicate spice cake with frosting-like fade with a touch of spun honey.

Very confected and brilliantly so; used for vintage cocktails and other exotica.

### MARTIN MILLER'S GIN (since 1999) ~ \$10

Clear. Complex, sweet aromas of violets, orange blossom honey, cucumber, herbal juniper, and spice aromas. Round, satiny entry leads to a fruity medium-to-full body with lovely smoothness, balance and depth. Finishes with long, violet gum and sweet spice fade. A beautifully floral gin for to enjoy on the rocks, martinis, or fizzes.

### HENDRICK'S GIN (Scotland, since 2002) ~ \$10

Clear. Polished aromas of fresh citrus, herbal juniper, flower petal and cucumber follow through on bright, silky entry to a dry-yet-fruity medium-to-full body with violet, lavender, and pink peppercorn notes resonating brightly. Finishes with a delicate sweet citrus custard pastry, spice, potpourri, and mineral fade all in fine balance. A delightfully fruity, floral nouveau gin for artisan cocktails.

### TANQUERAY No. TEN GIN (since 2002) ~ \$12

As you swirl Tanqueray No. TEN, note the fresh aroma of the various citrus fruits, herbs and spices. Upon sipping Tanqueray No. TEN, a bright core of citrus and subtle presence of juniper is accented with soothing notes of camomile.

Each subsequent sip reveals an even greater complexity of flavour, as well as an exquisite balance and elegance. With an abv of 47.3%, the flavour is guaranteed to be locked in. As the spirit lingers in your mouth, its refreshingly smooth finish is enlivened with hints of grapefruit, orange and lime.

# TEQUILA

## EL JIMADOR REPOSADO (Central Lowlands) ~ \$8

The el Jimador reposado is the color of golden straw with a pleasant scent of buttery, cooked agave, accented with notes of almond, vanilla, and spices. There's a slightly oily texture as it washes over the tongue and, like a great bourbon, it is satisfyingly smooth from start to finish. Rested for only 2 months, it still manages to pack a punch. The taste evokes mowing the lawn on a sunny day; a lawn that's next to a garden of fresh agave roasting in the arid sun. An authentic and satisfying tequila that doesn't disappoint.

## HERRADURA BLANCO (Central Lowlands) ~ \$9

This colorless tequila has a wow! and pungent attack. Light to moderate agave intensity is overwhelmed by other complex aromas, such as the moderate earthy aroma, slight amounts of spice, citrus, and floral scents, and loads of distilled aromas like ethyl acetate. It has a nice, full feel on the tongue with slight sweetness, followed by an astringent drying of the palate. Moderate earth and pepper with slight floral flavours are dominated by the heavy distilled flavours. Aftertaste is surprisingly short, with no single flavour at the forefront.

## HERRADURA REPOSADO (Central Lowlands) ~ \$9.5

Light yellow colour, and strong on the attack. Pungent with sharp ripe apple aromas and hints of acetone. Also highly caramelized, with moderate smoke, floral and agave aromas. Sweet on the entry with rich, earthy agave flavour and some dry doughy flavours. The finish is long with smoky agave and a bourbon-like aftertaste.

## HERRADURA AÑEJO (Central Lowlands) ~ \$10

Golden in color, this tequila is strong on attack and slightly pungent. Moderate agave intensity is overwhelmed by wood aging character. Moderate earthy aromas, slightly spicy, fruity, and floral, with loads of oaky, caramelized aromas, and a prominent heavy, ripe apple aroma. Medium body in the mouth, full but not sweet. Slight to moderate earthy agave flavours, with slight pepper and *¡ay caramba!* levels of oak and caramel flavour. Long oaky finish, reminiscent of a good bourbon whisky.

## PARTIDA REPOSADO (Highlands) ~ \$12

Partida Reposado is smooth and rich with Partida's signature touch of sweetness. Aged for six months, it delivers nuances of flavour tequila drinkers may not have thought possible, without the overbearing smoky flavour common to so many Reposados. Beautiful light amber color with golden tones, transparent and clean, brilliant and full bodied. Aromas of chocolate and vanilla, hazelnut and almond, give way to a palate of caramelized pineapple and clove with a deep, rich finish.

## DON JULIO 1942 (Highlands) ~ \$15

This limited-edition tequila is best appreciated when served in a snifter. Adding even more to its exclusivity, Tequila Don Julio 1942 undergoes a second distillation in a special still known as Pot Still 6, which refines the flavours even further. Brilliant golden hue with rich, sweet aromas of caramel and toffee layered with a fresh vanilla fragrance and hints of red fruits like cherry mixed with caramel and almonds. Chocolate tones along with cinnamon and a light touch of wood. A silky, smooth character that coats the palate with roasted agave and vanilla flavours, sun-ripened tropical fruits and spiced undertones to create a wonderfully unique tequila experience. The finish is beautiful, sweet agave-laced finish with lingering hints of oak and rich vanilla essence

# RUM

## HAVANA CLUB AÑEJO BLANCO (Cuba, since 1878) ~ \$8

Produced since 1878, this authentic Cuban Rum has been made using only the best dark molasses derived from Cuban sugar cane. The aguardientes of this 'Añejo Blanco' (aged white) are aged in oak barrels giving it delicate straw coloured shades and a fresh fruity flavour. This classic, drier style rum is an ideal mixer and the bar standard for making up any of the famous cocktails of Cuba including the Mojito, Daiquiri and Cuba Libre.

## MOUNT GAY ECLIPSE RUM (Barbados, since 1703) ~ \$8

Golden amber color. Sweet, buttery, warm caramel and dried autumn fruit aromas. A round entry leads to a dry, glycerous medium-bodied palate with subtle toffee, cocoa powder, spice pepper flavours.

Finishes gracefully with a nice impression of sherried oak, caramelized nuts and spice. A classic gold rum that is tasting better than ever. Won Bronze Medal at 2003 International Spirits Challenge.

## APPLETON ESTATE VX (Jamaica, since 1749) ~ \$8

Coppery/tawny appearance. The alluring aroma is floral (think violets) at first, then it turns bean-like and pleasantly nutty after about five minutes. The palate entry is keenly astringent while at the midpalate point a baked nuttiness comes on strongly in bitter tastes of molasses and oak. Aftertaste is long, sap-like, sugary and dry. Superb.

## ENGLISH HARBOUR FIVE YO (Antigua) ~ \$9

This rum's polished copper hue prepares the drinker for the initial impression of cherry, oak and a wisp of smoke. The first sip of ripe apple, coconut and hints of cinnamon fill the palate. Then the slightly sweet coconut, spice and smoke finish complements the body of the mature spirit. Mixology possibilities are endless. This delightful rum can be consumed straight, on the rocks, with water, in making rum espresso martinis or with any of the world's popular mixers.

## PUSSER'S BRITISH NAVY RUM

(Guyana, Trinidad & British Virgin Islands, since 1979) ~ \$9

Deep amber colour. Rubber sap, marinated vinegar, caramel taffy, and brown spice aromas. A round entry leads to a glycerous off-dry medium-to-full bodied palate with sherried brown spices, mineral spirits, roasted Brazil nuts, cedar, and toffee. Finishes with a touch of shellac, exotic peppercorn, and very spicy heat.

A very hearty, traditional navy rum.

## BACARDI 8 YEAR OLD (Cuba, since 1862) ~ \$9

Medium amber colour. Dark caramel, charred cedar, smoky ash, mocha, chocolate and iodine aromas. A brisk entry leads to a fairly sweet medium body of sweet toffee, condensed milk, and varnish flavours. Finishes with a long, brown sugar and varnished wood fade.

Reserved and well balanced a fine choice for cigars.

## MATUSELUM GRAN RESERVA

(Dominican Republic) ~ \$10

The beautiful brown-amber pour is as classic as its bottle and label. Rich aromas of vanilla, smoky caramel, and alcohol. The first sip is a velvet-gloved jab to the tongue and teeth - piercing yet smooth all at the same time. And the first sip is merely gentle foreplay for the second and third. But once the soft bite from the alcohol and spice settles, the tastes are pure rum: wood, molasses, vanilla, smoke, caramel, alcohol. I feel its rich and somewhat buttery, sweet-but-not-too-sweet flavours are more signature Dominican than Cuban, though certainly this is as close to the real thing without being the real thing as I've yet had. Bottom line, Ron Matusalem Gran Reserva is among our personal favorites; it's classically delicious and a treat for special occasions. Highly recommended.

## FLOR DE CAÑA 12 YEAR OLD CENTENARIO RUM (Nicaragua, since 1937) ~ \$12

Copper colour. Toffee, roasted nut, creme anglaise, and mild brown spice aromas. A round, supple entry leads to a smooth dry medium-to full-bodied palate with caramel leche, pie spice, white pepper, and dried fruit flavours. Finishes with a peppery spice, dark caramel, and charred oak fade.

# SINGLE MALT WHISKY

## ARDBEG 10 YO

(Ardbeg distillery, Islay, 1815, 46.0%) ~ \$9.5

Overtly peaty, sweeter than the Young series, lime marmalade, oak, floral, peat fire smoldering on the beach. With water, light soot and a balancing creaminess. Sweet start. Phenols come in middle and towards the back, adding weight to the middle palate. Smoke moving into medicinal flavours. Oatcake, smoke, lingering. The feeling is of better integration and balance.

## AUCHENTOSHAN 10 YO

(Auchentoshan distillery, Lowland, 1823, 40%) ~ \$9

Lively and enticing: soft peppers, citrus and oak. Surprisingly oily for a triple-distilled malt. Mouthwateringly fresh barley and a superb crisp, slightly sweet malt-chocolate interplay like a Malteser candy. A sweet malt glow. A highly sophisticated dram. Intensely malty. Has improved enormously over the last few years.

## BOWMORE 10 YO

(Bowmore distillery, Islay, 1779, 40%) ~ \$9

Attractive, perfumed fairly intense maritime nose: dark chocolate, orange peel, quite buttery with dry lavender-tinged smoke. Rounded, and soft, then it dries half-way as the peaty notes (hessian, smoke) take over, then comes flowers, parma violet, rose and always those soft fruits. Nut and fragrant smoke. Light touch of buttered kippers (a breakfast dram?)  
Great balance between dry smoke and soft fruits.

## BRUICHLADDICH 12 YO

(Bruichladdich distillery, Islay, 1881, 46%) ~ \$11

Fresh, clean, flowery. Primroses.

Lightly creamy. Peaches. Summer fruits. Passion fruit. Zesty, almost effervescent. The flavours meld, with a touch of sharpness. Not only the liveliness of youth but also the least wood influence. The use of second-fill casks leaves the fruity flavours of Bruichladdich to express themselves more freely.

## CRAGGANMORE 12 YO

(Cragganmore distillery, Speyside, 1862, 40%) ~ \$9.5

Complex, rich mix of flowers, fruit (dried and caramelised), plum, baked apple, currant, honey, roast chestnut, meat and toffee. Phew. A soft start, then dark fruits mixed with light honey and cooked peach. A rich, elegant, silky texture that fills the mouth. Highly complex.

Soft with a gentle hint of smoke.

Balances richness and fragrance superbly.  
single malt whisky

## HIGHLAND PARK 12YO

(Highland Park distillery, Islands, 1862, 40%) ~ \$9

One of the world's most subtle and teasing noses: delicate wafts of smoke mingle effortlessly with sweet malt, a hint of oaky salt, apples, old polished leather and trademark heather.

Intensely malty and fresh at first, and then a lingering smoky depth adds weight. Fabulous bitter-sweet balance which pans out on the sweet side with a gentle build-up of honey. Long, smoky with a heathers dryness and spice. This malt changes shape slightly from vatting to vatting, with the smokiness, honey, malt and heather each having turns at domination.

A 12 Years Old classic.

## OBAN 14 YO

(Oban distillery, Highland, 1794, 43%) ~ \$11

Refreshing and gentle. Summer fruit. Melon. Vanilla pod. Touch of new leather. Developing on cooked fruit notes. Pear pie. Stewed peaches. Yeasty. Delivers nose promises. Smooth and silky. Fruity, gentle and slightly nutty. Classic, gentle and pleasing. A consensual malt. Good match with the chorizo salad.

## SPRINGBANK 10 YO

(Springbank distillery, Campbeltown, 1828, 40%) ~ \$15.5

Straw/gold. A good mix of spume, sweet fruit, leather, dried grass and light toffee. A smooth sweet start then a blast of flavour dried herb, salt spray, smoke, moss, toffee apple. Very long, some coconut. A worthy replacement for the previous cask vatting, another complex Campbeltown beauty.

# SINGLE MALT WHISKY



## single malt whisky (continued)

### TALISKER 10 YO

(Talisker distillery, Islands, 1830, 45.8%) ~ \$9.5

A razor-sharp spiciness lances through Demerara sweetness and rich peat. Absolutely magnificent. The enormous build up of spice adds to the multi-layered peat. The sweetness is almost like freshly crushed grist. Wave upon wave, layer upon layer of complexity. Massively warming and still spicy. The peat lingers while the spice bristles. A dram to be savoured and celebrated.

# WORLD WHISKEYS



## FAMOUS GROUSE SCOTCH WHISKY

(Scotland) ~ \$8

Brilliant golden amber color. Roasted nut, caramel, dried heather, and delicate sherried oak aromas follow through to a very round, smooth and dry medium body of dry caramel, delicate peat, and nut shell flavors. Finishes with nicely warming toffee and mellow white pepper fade with a touch of river stones. A very solid and mild blended Scotch containing both Macallan and Highland Park single malts.

## JIM BEAM'S CHOICE BOURBON

(Clemont, Kentucky, since 1795) ~ \$8

Pure amber colour. Aromas of peanut brittle, honey, hay and delicate baking spices follow through on a round, smooth, vibrant entry to a dryish medium-full body with rich toffee, dried fruit and grain notes. Finishes with a long, warming wet stone, caramelized nut, and spice fade. Delicious, balanced, and a great value.

## JAMESON

(Ireland, since 1780, 40%) ~ \$8

A meeting of oloroso and crisp pot still character. Malty, too. Lovely fruitcake richness, though not as sweet as in recent years. Very firm, oily, intense and mouthfilling. A hint of spice counters an increasing oaky bitterness though the barley and sherry last to the very end. A superb Irish for everyday drinking. We love this.

## JACK DANIELS TENNESSEE WHISKEY

(Lynchburg, since 1866, 40%) ~ \$8

Amber colour. Jumbled charred nut and burnt sugar aromas have a muddy edge and follow through on a soft, thin entry to an off-dry medium body with caramel corn and white pepper notes. Finishes with a hot, burning ember, dirt, tin foil, and caramel water fade.

## CANADIAN CLUB

(Canada, since 1858, 37%) ~ \$8

Medium intensity, slightly leafy with a hint of caraway. In time a youthful edgy note is added. Green with water, quite hard. Green garden twine. Plant like. Soft start only getting some grip in the centre and then builds in intensity to the finish. Better neat than diluted.

## JOHNNIE WALKER BLACK LABEL

(12 YO, Scotland, since 1820, 40%) ~ \$9

The salty thumbprint of Talisker is identifiable from the moment of pouring. Mature, moderately oaked and oily in a nutty manner. A lovely and textured bouquet. Medium-to-full bodied. Leaps far past the Red Label in terms of grip on the tongue as grainy flavours start out dry at entry, then go pedal-to-the-metal at mid-palate with tangy, vivid tastes of peat, tobacco leaf, malt, and ripe apple. The malt becomes sweet and zesty in the aftertaste.

## MAKER'S MARK KENTUCKY

STRAIGHT BOURBON (Loretto, since 1958, 43%) ~ \$9

Aroma with delightful strands of exotic fruit and honey. Fruit cake. Oak adds to feeling of class. Lush, pleasingly deep and malty. A firm nuttiness adds extra oily, chewability to the toffee. Drier than of old.

Caramel toffee with the oak guarantees a bittersweet edge.

An old faithful of a bourbon. Never lets you down and being from the wheaty school always shows good oak balance. Nose is to die for.

## RITTENHOUSE STRAIGHT RYE

(Pennsylvania, since 1935, 50%) ~ \$10

Rich dried fruits. Chocolate. Sweet peppers. Clean, rich. Cocoa.

Candied orange peels. Cinnamon. Nutmeg. Very spicy.

Soothing. Lingering dry spiciness. A hundred American proof makes for a powerful whisky, but this is big and bold in flavour, too.

## HENNESSY PRIVILEGE VSOP

(Cognac, France, 40%) ~ \$10

In 1817, the future King George IV of England asked Hennessy to supply him with a “very superior, old and pale cognac”. By the end of the 19th century, V.S.O.P, as it had become known, had firmly established its reputation among the nobility. The product of a gradual blend of over 60 eaux de vie taken from the four leading vineyards in the Cognac region, V.S.O.P is slowly matured in old barrels from which most of the tannin has been extracted.

This is an outstanding cognac. A full round style, complex and distinctively French. The nose shows a delicate blend of wood notes and spices, punctuated by the scent of cloves and cinnamon.

Intense palate, with buttery undertones and a long lingering warm spirit finish.

## BOULARD PAYS D’AUGE D’ÂGE CALVADOS

(Calvados, France 40%) ~ \$10

Shiny amber/copper colour. Offers a great deal of harmony between the fruit (apple) and the delicate hint of vanilla (wood) and dried fruit. Hints of tannin from the Le Tronçay oak (with slow extraction of tannin). Powerful, intense, displaying a great deal of harmony.

Hints of apple tart and dried fruit, in particular prune.

Aftertaste: Exceptional persistence for all taste components. Calvados varieties of 10 to 20 years of age and above (average around 15 years) and combined. The official regulations stipulate a minimum of 6 years. At Calvados Boulard, the minimum is 10 years. The Boulard Hors d’Âge Calvados is produced exclusively from blends of various Pays d’Auge Calvados vintages, the age of which varies from 10 to over 20 years.

## THE PLAYERS

### Food powered by

# COMIDA BEBE

Comida Bebe is all about unforgettable food and wine experiences.

*Food* by Andreas

*Drink* by Raul

*Creative* by Zoltan

Ideas by us all

The talents of three very passionate, very creative, very European food and wine tragics combined in the pursuit of gastronomic theatre, fabulous feasting and fun.

Food and Wine Consulting

Gastronomic Discovery

Pop-Up, Gastro Theatre

*Creative Rockstar Gastronomy*

*Andreas Papadakis* - chef by trade, food enthusiast by habit, culinary dreamer by birth, gastronomic maverick by nature.

*Zoltan Klein* - writer, creator, communicator extraordinaire, essayist, poet, ideas man, storyteller.

*Raúl Moreno Yagüe* - vinous dreamer, wine aficionado and then some, grape lover, Bacchus acolyte, Dionysian kowtowner, has been known to genuflect to Epicurus .

The chef, the writer and the sommelier - always tantalising, always delighting, always popping up somewhere soon...

### Who makes those great cocktails?

That would be Tim Wastell, or one his team.

Tim's quite a character. After falling into his father's home brew kit at age four, and going unnoticed for three days, he has developed, well, let's just say a passion for the alcoholic beverage. After honing his craft at *Acqua e Vino*, (Australian Wine Bar of the year in 2007) and placing in the top ten at



the Australian Bartender of the Year competition for four years running, Tim took out the prestigious Australian Bar Manager of the year title at the Australian Bar Awards in 2009 for his work at Melbourne's *Blue Diamond*.

Tim Wastell brings a wealth of knowledge and passion to his position at the Nova bar and highly suggests that you pull up a bar stool and enjoy a cracking cocktail or three. "I am absolutely stonked at the opportunity to expand the Cinema Nova experience for our guests and regulars who have made Nova the arthouse institution that it is today." Tim is now Food and Beverage Manager for Nova.

### Where does the coffee come from?

We proudly serve Coffee Supreme's Fair Trade Organic blend. Sourced from East Africa and the Pacific Rim this blend is held aloft by two stunning coffees from the Ethiopian Oromia Co-Op. The FTO has a bright creamy body, rich earthy notes and a lingering spiced chocolate finish. The dedicated team at Supreme carefully blend and roast fresh each day of the week to tease out the beans' best characteristics and offer up a unique palate and profile. Unlike European coffees which spend weeks on a boat, our coffee is delivered within days of being roasted - *fresh as!*

