



SETTLEMENT WINES

Table Wines

TAKE AWAY PRICES

SPARKLING WINES

N/V SPARKLING BRUT \$12.00

Dry style Sparkling Pinot Chardonnay, well balanced with aromas of melon and a crisp dry finish.

SPARKLING SHIRAZ \$12.00

Fruit driven style with a soft velvety mouth feel and hints of prune and spice.

WHITE WINES

2008 PINOT GRIGIO \$16.00

A new addition to our wine list!
Pineapple on the nose with honey dew melon and tropical flavours.
Perfect summer drop.

2008 CHARDONNAY \$18.00

A new addition to our wine list!
A fresh crisp Chardonnay, lightly oaked with a buttery mouth feel. Firm acid on the finish.

ROSE

2008 ROSE \$20.00

Fresh, dry style Rose with berry characters on the palate.

RED WINES

2006 MCLAREN VALE SHIRAZ \$22.00

Dark berry fruit characters with soft tannins and a spicy peppery finish.

2004 CABERNET SAUVIGNON \$20.00

Full of Cabernet character. Rich berries and mild tannins with plums on the finish.

2004 CABERNET FRANC \$20.00

Earthy and minty aromas with blackcurrant on the palate, soft tannins and long finish.

SWEET STYLES

LATE PICK \$12.00

A late harvest semi-sweet white with a hint of honey.

RED DINGO \$12.00

A late harvest Cabernet, rich on the palate, semi-sweet, served chilled.



SETTLEMENT WINES

Liqueurs and Fortified Wines

TAKE AWAY PRICES

Available for Regular Tasting

All liqueur bottles are 500ml
unless indicated

2004 VINTAGE PORT \$30.00
Enticing black olive and prunes aromas with a dark chocolate, figs and quince palate. This traditional vintage port is our first for a number of years

CREAM SHERRY 750ml \$15.00
Aromas of quince & honey suckle, with sultana, fig and a hint of spice on the palate. A dry clean finish.

MARSALA da CUCINA \$20.00
(1 litre bottle)
Literally translated "Marsala for the kitchen". A wine made specifically for cooking traditional Italian dishes and for the chef to drink. Spicy and aromatic with a vanilla bean in each bottle.

BULK PORT (2 litre flagon) \$12.00

BULK MUSCAT (2 litre flagon) \$12.00

Special Liqueur Tasting

Includes a sample of all six liqueurs.
Tasting cost refundable upon
any liqueur purchase!
\$5.00 per person

LIQUEUR RED FRONTIGNAC \$30
A rare variety of small berry Muscat used to make a unique red liqueur full of strawberries and cream characters.

LIQUEUR VERDELHO \$30
Subtle earthy aromas, vibrant tawny amber colours, this liqueur finishes with firm acid and honey on the palate.

LIQUEUR PALOMINO \$30
Rich and luscious, this traditional sherry style liqueur has hints of spice and nuts on the finish.

LIQUEUR MUSCAT \$30
Made in its own Australian style, this Muscat has toasted marmalade on the nose and raisins on the palate.

LIQUEUR TINTA NEGRA MOLE \$30
Made using the traditional Madeirisation method used by the Portuguese since the 15th century. Complex aromas of earthy oakiness and melon with fruitcake and tropical characters on the palate.

LIQUEUR BLACK PEDRO \$30.00
Black Sherry made in a Spanish Amoroso style with cigar box aromas and toasted toffee and aniseed on the palate. Made using traditional Pedro Ximenez grapes