

*the*  
C W  


M E N U



## SHARE PLATES

### **BREAD 18**

Toasted flatbread w/ beetroot hummus, Persian feta & dukka **(GFO)**

### **WARM MARINATED OLIVES 8 (GF,V)**

### **CORN CHIPS 13**

w Guacamole & Pico de Gallo **(V,GF)**

### **GARLIC PRAWN SKILLET 24**

Local trawler prawns in Chilli & garlic butter oven roasted in our woodfire oven served w/ a side of baguette

### **SALMON RILLETTES 20**

House made Salmon Rillettes w/ side of Burleigh Baker baguette & fresh lemon **(GFO)**

### **BAKED CAMEMBERT 23**

Oven baked camembert topped w/ local honey, confit garlic, chilli flakes & fresh rosemary served w/ a side of fresh baguette **(GFO)**

### **BRUSCHETTA 14 (serves two)**

Vine ripened heirloom tomatoes, fresh garden basil & confit garlic on toasted Turkish bread topped w/ EVOO, goat feta & balsamic glaze **(GFO)**

### **ARANCINI 18 (3)**

Mushroom arancini w/ truffle mayo (V)

### **SARDINES 20**

Ortiz sardines served w/ semi dried tomatoes, sweet n spicy pickles & toasted baguette **(GFO)**

### **MEATBALLS 23**

Italian style meatballs w/ pomodoro sauce topped w/ parmesan & chives served w/ side of baguette **(GFO)**

### **NACHOS**

#### **Mexi Beef Brisket 22 or Veggie Chilli 20 (Medium Heat)**

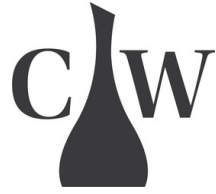
w Pico De Gallo, Salsa, Sour Cream, Guacamole, Jalapeño & Queso **(GF)**

### **CARAFE SIGNATURE CHARCUTERIE BOARDS**

**Small - serves two \$40**

**Large - serves 4 \$70**

Chefs selection of Cheeses (2) Charcuterie meats, cornichons, pickled balsamic onions, fresh fruit, lavosh & fresh local honey



# WOODFIRE PIZZA

AVAILABLE FRIDAY & SATURDAY  
EVENINGS ONLY

## **THE ARCHIE SPECIAL 25**

Garlic tomato base, Italian pork sausage, truffle & red wine salami, fresh chilli & mozzarella **(GFO)**

## **PEPPERONI 23**

Pepperoni, onion, spices & mozzarella **(GFO)**

## **VEGGIE DELIGHT 23**

Tomato, garlic, basil, roasted pumpkin, artichoke, goat feta & bocconcini **(V,GFO)**

## **PRAWN 25**

Prawn, confit garlic, parsley, chilli, mozzarella **(GFO)**

**Gluten Free Pizza Bases Available 3 extra**

## DESSERT

## **BROWNIE SUNDAE 13**

Warm gooey chocolate brownie topped w/ vanilla ice cream, caramel sauce, whipped cream & brownie soil **(GF)**

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ALL CREDIT & DEBIT CARDS 1.5% SURCHARGE  
15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS  
NO BYO

**GF** Gluten Free **V** Vegetarian **GFO** Gluten Free option available upon request

\*Please advise our friendly team of any food intolerances when ordering

\*Menu may vary according to produce availability

# W H I T E



## Land of the Sun

### Sauvignon Blanc - Adelaide Hills SA

**G 12 Carafe 32**

Tropical aromas of guava and pink grapefruit with crisp flavours of nettle and lime. Refreshing with a beautiful balance that is generous with a mid palette roundness **Vegan**

## Land of the Sun

### Pinot Gris - Yarra Valley VIC.

**G 12 Carafe 32**

With a touch of blush and an aroma of apple blossom, pear and lemon pith. Medium bodied, floral with hints of honey. This one is the perfect all rounder and the best starter for all palates

### CW Roussanne Marsanne - Yarra Valley VIC

**G 12 Carafe 32**

The aromas of musk stick, honey suckle and orange blossom. A lingering of chamomile and saffron maintained with crisp acid. Full bodied and beautifully balanced

## Land of the Sun

### Chardonnay - Griffith NSW

**G 12 Carafe 32**

A bouquet of floral notes, yellow peach, fresh spice and almond oak. The palate opens with fleshy stone fruit richness, then reveals vanillin oak and lees contact complexity with some hints of beeswax. It finishes with clean, crisp citrus acidity **Vegan**

# R O S É

## Land of the Sun

### Rosé - Yarra Valley VIC

**G 12 Carafe 32**

Dry and elegant with balanced acidity. With a touch of blush elegance, an aroma of apple blossom, pear and lemon pith. She is fresh bodied, floral with hints of honey. Land of the Sun is our best seller. It is a Rosé all day blend

# R E D

## Playroom to Pinot

### Pinot Noir - Yarra Valley VIC

**G 14 Carafe 39**

With notes of Campari, red liquorice and boysenberry on the palate it is bright fresh and bursting with juvenile charm

## All Torn Down

### Shiraz - Yarra Valley VIC

**G 14 Carafe 39**

Cherry red with a touch of purple in colour. Upon the palate is redcurrant liquorice, chocolate and vanilla with fine grained tannins. It is medium bodied with a soft spice finish and a fine lined acidity

### CW Sangiovese - Yarra Valley VIC

**G 14 Carafe 39**

The bright vibrant juicy fruit flavours flow right through the palate. The acidity and fine chalky tannins are well balanced with a savoury herbal finish

## All Torn Down

### Merlot - Yarra Valley VIC

**G 14 Carafe 39**

An inviting nose of baked plum, clove, blackcurrant and roast chestnuts. The palate features similar fruits with liquorice, black olive and crunchy tannins

## All Torn Down

### Cabernet Sauvignon - Yarra Valley VIC

**G 14 Carafe 39**

Dark plum with a purple hue this cool climate cabernet is medium bodied with blackberry, dark cherry, mocha and fine tannins. It maintains a richness, depth and varietal intensity. Whole berry and French Oak aged **Vegan**

# SPARKLING



## **True Colours Cuvee Brut Yarra Valley VIC**

**Glass \$12**

Made with delicate fruit sourced from select vineyards in the Yea Valley and Gruyere in the Yarra Valley; the coolness of these vineyards ensures freshness and acidity. This sparkling wine made from 100% chardonnay grapes heroes orchard fruits and citrus, with soft brioche notes and a creamy mouthfeel. It lingers upon green apple, lemon, honeysuckle and brioche

# CHAMPAGNE

## **Pommery Rose**

**Flute \$25/ \$145**

A festive salmon pink, with a subtle tinge of rust. Fruity and fleshy, elegantly robust with a perfect balance of freshness. Making it the champagne of romantic evenings, par excellence

## **Veuve Clicquot NV**

**Flute \$25/ \$130 Bottle**

The iconic anchor and yellow label is highly sort after. Upon the nose it is yellow and white fruit with later brioche. It maintains a fine balance of fruit aromas with a symphony of pear, lemon and almond. VC manages to reconcile to opposing factors strength and silkiness

## **Pommery Brut Royal**

**Flute \$20/ \$115**

The elegance is a crowd favourite as it is lively with small assertive notes of red fruit. A clean taste with nil dryness and very smooth upon the palate. It remains cheerful and delicate from beginning to finish

## **Moet Vintage 2016**

**Flute \$20/ \$115**

The elegance is a crowd favourite as it is lively with small assertive notes of red fruit. A clean taste with nil dryness and very smooth upon the palate. It remains cheerful and delicate from beginning to finish

# WINE FLIGHT

Unsure of what to choose? **Try a wine flight.**

Our Carafe Wine team will help you take a flight through some of our wines. We want to help you to learn about wine and also explore tips of how it can be experienced properly through the palette and nose.

Simply choose a flight of white, red or mixed

INCLUDES 4 X 50ML GLASSES

WINE FLIGHTS CAN ONLY BE SERVED MIDDAY - 6PM

AS OUR STAFF NEED TIME TO HELP YOU IMMERSE IN THE CARAFE WINE EXPERIENCE AND WINE TASTING.

## **White Flights \$20**

Sauvignon Blanc, Pinot Gris, Chardonnay and Roussanne Marsanne

## **Red Flights \$20**

Pinot Noir, Merlot, Cabernet and Shiraz

## **Mixed Flights \$20**

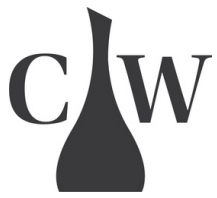
Choice of White, Red or Rosé

Wine Glass 150ml = 1 x standard drink  
Carafe 500ml = 3.33 standard drinks

## TAP BEERS

Precinct Session Ale **3.5%** **12**

Young Henry's Cold XPA **4%** **12**



## BOTTLED BEER/CIDER

Peroni Azzuro Zero Alcohol **8**

Madocke Ginger Cider 3.5% **11**

XXXX GOLD TINNIES 3.5% **6**

## COCKTAILS

### **TOMMY'S MARGARITA 22**

Tequila, agave nectar fresh lime juice, salt rim

### **SPICY TOMMY'S 22**

Jalapeño infused tequila, agave nectar, fresh lime juice, chili salt rim

### **PURPLE HAZE MARGARITA 18**

Tequila, triple sec, lime juice, pea flower tea, sugar syrup

### **ESPRESSO MARTINI \$22**

Double shot espresso, Premium Buffalo Vodka, Tia Maria & simple syrup

### **PORNSTAR MARTINI 22**

Absolut Vanilla Vodka, Passoa Passionfruit Liqueur, Passionfruit Puree, Lime Juice, Sparkling wine

### **STRAWBERRY FIELDS CAIPIROSKA 18**

Strawberry infused vodka, lime juice, hibiscus tea, sugar syrup

### **KILLER QUEEN PASSIONFRUIT DAIQUIRI 18**

Passionfruit infused white rum, sugar syrup, lime juice

## SPRITZ

### **APEROL SPRITZ 20**

Aperol, prosecco, soda, orange

### **CAMPARI SPRITZ 20**

Campari, sparkling cute, soda, lemon

### **PINK GIN SPRITZ 20**

White Oat pink gin, Prosecco, tonic & fresh berries

## SPIRITS

Vodka, Rum, Gin, Whisky **12**

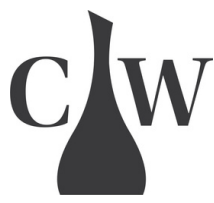
## NON ALCOHOLIC

Coke, Sprite, Soda **4** Long Rays Dark Soda, Tonic **5**

Lemon Lime Bitters **5**



# THE BLENDING ROOM



## **Champagne Master Class (1.5 hours)**

\$100 pp

12 people maximum

- Includes 4 differing Champagnes
- Featuring Pommery Champagne
- The History of Champagne and their houses

## **Rosé Blending Class (1hour)**

\$50 pp

12 people maximum

- Blend your own Rosé with our master blender
- Includes wine education and history of wine
- Learn about the Australia wine industry

*Talk to our friendly team to book your wine education experience with us*

*Perfect for your next interactive event, 2 guests to 30 guests*





# WHY DO WE LOVE POMMERY CHAMPAGNE?

## **The Iconic Story of Pommery Champagne - the most famous Champagne Widow**

Champagne, France, 1860. Madame Pommery, an etiquette teacher and orphanage founder, loses her husband and is forced to support her family. With no experience, the forty-year-old widow decides to make champagne. Her unique vision is to change it from a sweet dessert beverage to a dry, crisp wine to be enjoyed anytime. When champagne makers refuse to teach her their craft, she forges ahead on her own and secretly begins the excavation of champagne caves under the Reims city dump.

Soon after, her son and her entire crew are conscripted to fight the Franco-Prussian war, leaving Madame Pommery alone to struggle with her champagne dreams. After Napoleon and a hundred thousand French troops are captured, the Prussians invaded France, and Prussian General Frederick Franz occupies Madame Pommery's house as his army headquarters. Undaunted, Pommery uses her secret wine caves to hide the Francs-Tireurs, resistance fighters for France, while she plans to build a spectacular castle winery above the caves.

But when her former lover, a Scottish Baron, unexpectedly proposes marriage, Madame Pommery must choose between nobility and her passionate quest for fine champagne and the most beautiful winery in the world.

Based on a true story, Madame Pommery is a heroic novel about a mother and widow who fights the Prussians, the social class system, champagne patriarchs, and champagne tastes to create a champagne legacy. harvest of a single remarkable year.

It is unique, complexed, mature and charismatic. With notes of elderflower, jasmine and upon the palate floral aniseed with a supple structure of cotton flower with fresh almond delicate bitterness to finish.

WE AT CARAFE WINE  
ARE PROUD  
PARTNERS OF  
THE HOUSE OF  
POMMERY CHAMPAGNE

ASK OUR FRIENDLY STAFF FOR MORE DETAILS.





# HAPPY HOUR APERITIVO MENU

JOIN US 4PM-5PM  
THURSDAY, FRIDAY & SATURDAY'S

## FOOD

### **BREAD & DIPS 10**

Toasted flatbread w/ beetroot hummus **(GFO)**

### **WARM MARINATED OLIVES 8 (GF,V)**

### **CORN CHIPS 9**

w Guacamole & Pico de Gallo **(V,GF)**

### **BRUSCHETTA 14**

Vine ripened heirloom tomatoes, fresh garden basil on toasted baguette topped w/ EVOO, goat feta & balsamic glaze **(GFO)**

## DRINKS

**TAP BEERS 8**

**TAP WHITE WINES 7**

**TAP RED WINES 7**

**HOUSE BASIC 8**

**APEROL SPRITZ 15**

**CAMPARI SPRITZ 15**

**ESPRESSO MARTINI 15**

*Aperitivo Hour is traditionally enjoyed with loved ones before dinner, 'L'heure de l'apéro', translating to 'the hour of aperitif', is a cherished ritual that entails indulging in a drink – often wine, liqueurs, spirits, or cocktails – accompanied by light bites just prior to the main meal*