

# Cocktails

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<b>Garage Bellini</b> italian sparkling and peach nectar	15.00
<b>Mojito</b> fresh squeezed lime, fresh mint and bacardi rum	17.00
<b>Martini</b> Vodka, Gin or Espresso	18.00
<b>Caprioska</b> muddle fresh lime, sugar and vodka	17.00
<b>Negroni</b> campari, sweet vermouth, gin	17.00
<b>Cosmopolitan</b> vodka, cointreau, lime, cranberry	17.00
<b>Margarita</b> tequila, cointreau, lime juice	17.00
<b>Bloody Mary</b> vodka, tomato juice, rosemary	17.00
<b>Aperol Spritz</b> aperol, prosecco, orange slice and soda	17.00

# Affogatos

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<b>Classic</b> frangelico	16.00
<b>Hard</b> grappa	16.00
<b>Soft</b> amarula creme	16.00
<b>Gold</b> baileys	16.00
<b>Black</b> sambuca	16.00
<b>Neat</b> double shot of coffee	12.00

# Spirits

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<b>Vodka</b> absolut	10.00
<b>Vodka</b> stone pine wild lime	11.00
<b>Vodka</b> grey goose	12.00
<b>Gin</b> bombay sapphire	11.00
<b>Gin</b> stone pine	12.00
<b>Rum</b> bacardi	9.00
<b>Rum</b> stone pine spiced rum	12.00
<b>Tequila</b> el jimador	9.00
<b>Tequila</b> patron XO coffee	14.00
<b>Tequila</b> don julio anejo	14.00
<b>Bourbon</b> jack daniels	10.00
<b>Bourbon</b> makers mark	11.00
<b>Bourbon</b> woodford reserve	13.00
<b>Whisky</b> ballantines finest	9.00
<b>Whisky</b> canadian club	10.00
<b>Whisky</b> glenfiddich 15y single malt	18.00
<b>Cognac</b> courvoisier vsop	14.00



Original Car Hoist  
put to Better Use



# Local Wines



Featuring cool climate wines from Orange, Mudgee and the Central Ranges.

The local wines, grown at elevation are characterised by balance, elegance and intensity that perfectly match our style of food.

Let our wine mechanics put you onto a good drop.

“wonderful dining experience, it was so delicious. Staff were super friendly and attentive, and it was a nice relaxed atmosphere inside.” - Tige (Zomato.com)

# Champagne and Sparkling Wine



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<b>Bunnamagoo "Mount Lawson" Cuvee (2016)</b> Mudgee, NSW <i>Fresh citrus with hints of french oak</i>	9	40
<b>Mascareni Prosecco (NV) Veneto, Italy</b> <i>Pure stone fruit, baked apple, dry finish</i>	10	48
<b>Rosnay Sparkling Rose (2018) Canowindra, NSW</b> <i>Organic, hint of rose petals and strawberries</i>	11	52
<b>Madame Coco Methode Traditionelle Brut (2015) Loire Valley, France</b> <i>Apple and citrus flavours, mineral finish</i>		50
<b>Pol Roger Brut Vintage (NV) Epernay, France</b> <i>Impressive, rich, dry, well balanced champagne</i>		120

# Rose Wine



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<b>Apple Tree Flat Rose (2017) Orange, NSW</b> <i>Dry, crisp and slight tart fruitness</i>	9	38
<b>Bertaine Syrah Rose (2017) Pyrenees, France</b> <i>Dry, slight cherry notes, classic french style</i>		48
<b>De Beaupaire Cabernet Merlot Rose (2016)</b> Rylstone, NSW <i>Subtle redberry sweetness with dry finish</i>		64
<b>Colmar Pinot Noir Rose (2017) Orange, NSW</b> <i>Dry style with floral nose and crisp finish</i>		74
<b>Bloodwood "Big Men In Tights" Cabernet Franc, Malbec Rose (2017) Orange, NSW</b> <i>Sweeter style rose with rich berries</i>		76

## Award Winners Legend

<b>OWS</b> Orange Wine Show	● Gold Medal
<b>NCC</b> National Cool Climate Wine Show	● Silver Medal
<b>ACC</b> Australian Cool Climate Wine Show	● Bronze Medal



# White Wine

## Riesling



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<b>Fritz</b> Riesling (2017) Rheinhessen, Germany <i>Off dry style with lingering finish</i>	12	55
<b>Weemala</b> Riesling (2017) Orange, NSW <i>Full fruit well bodied</i>		55 OWS ●
<b>Angullong Fossil Hill</b> Riesling (2017) Orange, NSW <i>Straw and oak nose, earthy sweetness with a dry finish</i>		60 OWS ●

## Savoury Whites



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<b>Ross Hill "Shed No.8"</b> Sauvignon Blanc (2018) Orange, NSW <i>Crisp and dry with a tart finish</i>	10	45
<b>Zinga</b> Sauvignon Blanc (2017) Orange, NSW <i>Subtle passionfruit and lime with a crisp finish</i>		52
<b>Rosnay</b> Semillon (2012) Canowindra, NSW <i>Hints of buttery oak and straw with a crisp citrus finish</i>		52
<b>Renzaglia</b> Sauvignon Blanc (2018) Bathurst, NSW <i>Well balanced, pineapple sweetness with a citrus finish</i>		60
<b>Panthers Patch</b> Sauvignon Blanc (2017) Borenore, NSW <i>Passionfruit nose, subtle sweetness and a citrus finish</i>		60 OWS ●
<b>Renzaglia</b> Sauvignon Blanc (2017) Bathurst, NSW <i>Well balanced, pineapple sweetness with a citrus finish</i>		60
<b>Pascal Jolivet</b> Sancerre (2016) Loire Valley, France <i>Tropical nose with a smooth mouth feel</i>		116

## Pinot Gris



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<b>Rocca Ventosa</b> Pinot Grigio (2017) Abruzzo, Italy <i>Well balanced fruity style</i>	10	45
<b>Villawolf</b> Pinot Gris (2016) Pfalz, Germany <i>Crisp acidity with subtle fruit</i>		55
<b>Carillon</b> Pinot Gris (2018) Orange, NSW <i>Smooth citrus and unripe pineapple, tart skins finish</i>		60
<b>Colmar</b> Pinot Gris (2016) Orange, NSW <i>White nectarine with a little sweetness and dry finish</i>		72 OWS ●



# White Wine

## Chardonnay



<b>Tamburlaine</b> Organic Chardonnay (2018) Orange, NSW <i>Crisp with a nice subtle oak</i>	11	50
<b>Logan</b> Chardonnay (2016) Orange, NSW <i>Slight sweetness, well balanced dryness</i>		58
<b>De Beaurepaire</b> Chardonnay (2016) Rylstone, NSW <i>Peach and white nectarine with a slight oakiness</i>		64
<b>Matthew Atallah Block a2</b> Chardonnay (2016) Orange, NSW <i>Buttery and smooth with very little oak</i>		90
<b>William Fevre</b> Petit Chablis (2016) Burgundy, France <i>Minerality, flowers with subtle spice and honey</i>		100

## Exotic Whites from Near and Far



<b>Bunnamagoo "Mount Lawson"</b> Moscato (2018) Mudgee, NSW <i>Sweet apples, pears, candied fruits and turkish delight</i>	9	42
<b>Strawhouse The Naked Pig</b> Semillon Chardonnay (2017) Orange, NSW <i>Wet straw nose, crisp citrus balanced with smooth buttery oak</i>	11	52
<b>Celler Pinol Portal</b> Granache Blanc, Savignon Blanc, Viognier (2016) Cataloina, Spain <i>Crisp pineapple, banana and lychee</i>		54
<b>Sensi</b> Vernaccia (2015) Tuscany, Italy <i>Fresh and fruity with a crisp dry finish</i>		56
<b>Domane Wachau</b> Gruner Veltliner (2017) Kaiserberg, Austria <i>Golden delicious apple and pear, lingering finish, well balanced</i>		70
<b>Di Lusso</b> Arneis (2017) Mudgee, NSW <i>Zesty citrus with a touch of apricot</i>		72
<b>Colmar Estate</b> Gewurztraminer (2016) Orange, NSW <i>Floral sweetness and a crisp green apple finish</i>		72

ACC ●



# Red Wine

## Pinot Noir



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<b>Gooree Park</b> Pinot Noir (2018) Mudgee, NSW <i>raspberry, cherry and sweet candy with soft tannins</i>	11	49
<b>Rowlee by Rowlee</b> Pinot Noir (2018) Orange, NSW <i>Dark stone fruits, medium body with a dry finish</i> OWS ●		70
<b>Joseph Faiveley</b> Pinot Noir (2016) Bourgogne, France <i>Dry and earthy with subtle tart fruits</i>		90
<b>Colmar Estate Block 3</b> Pinot Noir (2015) Orange, NSW <i>Ripe red fruit balanced with toasty oak, long finish</i> OWS ●		100

## Shiraz and Blends



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<b>Renzaglia</b> Shiraz (2016) Bathurst, NSW <i>Blackcurrants and jammy plums</i>	11	52
<b>Windowrie "Pig in the House"</b> Organic Shiraz (2016) Canowindra, NSW <i>Soft, smooth with an earthy finish</i>		56
<b>Darragh</b> Shiraz (2011) Orange, NSW <i>Pepper and dark plums, well balanced</i>		68
<b>Carillion</b> Shiraz (2013) Orange, NSW <i>Smooth plum with a subtle oak finish</i>		76
<b>Ross Hill Pinnacle</b> Shiraz (2016) Orange, NSW <i>Big, bold and full bodied with smooth finish</i> OWS ●		88



# Red Wine

## Cabernet, Merlot, and Blends



<b>Ross Hill Shed 8</b> Cabernet Sauvignon (2017) Orange, NSW <i>Full bodied, smooth with a slight spice</i>	10	45
<b>Windowrie 'The Mill'</b> Merlot (2016) Canowindra, NSW <i>Sweet blackberry, smooth middle and a nice dry finish</i>	10	45
<b>Chateau L'Eglise</b> Cabernet Sauvignon, Cabernet Franc, Merlot (2016) Bordeaux, France <i>Dry style with mulberry and dark cherry</i>		54
<b>Panthers Patch</b> Cabernet Sauvignon (2015) Borenore, NSW <i>Subtle dark stone fruits and a dry oak finish</i> NCC / OWS ●		60
<b>Bloodwood</b> Cabernet Sauvignon (2013) Orange, NSW <i>Rich red fruit, full bodied, french oak tannins</i>		72
<b>Tamburlaine Single Vineyard</b> Cabernet Franc (2017) Orange, NSW <i>Rich red fruit, smooth oak and tannins finish</i> NCC ●		80
<b>Tamburlaine Reserve</b> Organic Cabernet Sauvignon (2017) Orange, NSW <i>Dark cherries, spice and well balanced</i> OWS ●		90

### Award Winners Legend

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<b>ACC</b> Australian Cool Climate Wine Show	● <b>Bronze Medal</b>





## Exotic Reds from Near and Far



<b>Sensi</b> Sangiovese (2016) Tuscany, Italy <i>Smooth velvet with subtle vanilla, great for red meat</i>	9	40
<b>Rocca Ventosa</b> Montepulciano (2017), Abruzzo, Italy <i>Dark red cherries, earthy with a bit of spice</i>	9	40
<b>Alamos</b> Malbec (2017) Mendoza, Argentina <i>Blackberries and fruit cake, smooth</i>		52
<b>Canonbah Bridge</b> Shiraz, Grenache, Mourvedre (2013) Warren, NSW <i>Plum, cherries and little cinnamon</i>		56
<b>Delas Cote Du Rhone</b> Syrah, Grenache (2017) Rhône, France <i>Dry with medium body, plum and subtle spice</i>		60
<b>Ricatto</b> Chianti (2015) Tuscany, Italy <i>Medium body with ripe red fruits, slight aniseed</i>		60
<b>Angullong</b> Sagrantino (2016) Orange, NSW <i>Rich, big and bold with dark fruits and robust tannins</i>	OWS ●	60
<b>Manners</b> Tempranillo (2016) Mudgee, NSW <i>Full bodied, jammy dark fruits</i>		65
<b>Pala</b> Cannonau (2017) Sardinia, Italy <i>Granache, rich, berries, well balanced</i>		65
<b>Prunotto</b> Dolcetto d'Alba (2016) Piedmont, Italy <i>Dark plums great food wine</i>		65
<b>Renzaglia Stone Wall</b> Tempranillo (2016) Bathurst, NSW <i>Classic dry style, well balanced and earthy notes</i>		80
<b>Badia a Passignano</b> Sangiovese (2013) Tuscany, Italy <i>Iconic, elegant, well bodied, smooth black cherries</i>		110
<b>Piedlong</b> Chateauneuf-du-Pape (2013) Grenache Mourvedre Chateauneuf-du-Pape, France <i>Plum, blackberry, bold and well rounded</i>		140





# Dessert and Fortifieds



<b>Panther's Patch</b> Cool Climate Tawny (2017) Orange, NSW <i>Rich sweet dark cherries and plum</i>	9	48
<b>Patina</b> Sticky Tea Riesling (2011) Mudgee, NSW <i>Zingy Tea, lemon and succulent fruit</i>	10	40
<b>Tamburlaine Reserve</b> Noble Chardonnay (2013) Orange, NSW <i>Bright pear and melon, subtle oak finish</i>	12	48
<b>Di Lusso</b> Aleatico (2017) Mudgee, NSW <i>Turkish delight, lychee and musk</i>	13	65
<b>Le Tertre Du Lys D'or</b> Sauternes (2014) France <i>Sweet honey and subtle lime</i>	13	52

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