

SILO



WINE LIST

WINES

CHAMPAGNE & SPARKLING

	glass	bottle
Champagne Taittinger Prestige Rosé NV Champagne, France		249
Champagne Taittinger Cuvee Prestige Brut NV Champagne, France	28	155
Clover Hill Pyrenees Cuvee MV Pyrenees, VIC	16	75
Dal Zotto Pucino Prosecco NV King Valley, VIC	14	65
Veuve Ambal Vin Mousseux Blanc de Blancs Chardonnay NV Burgundy, France		70

AROMATIC WHITE

Shaw + Smith Sauvignon Blanc Adelaide Hills, SA	19	90
Tar & Roses Pinot Grigio Strathbogie Ranges, VIC		85
Black Cottage Sauvignon Blanc Marlborough, NZ	16	76
Monte Tondo 'Mito' Soave DOC Veneto ITALY		72
Nick Spencer Hilltops Pinot Gris Gundagai, NSW	15	69
Robert Stein 'Dry' Riesling Mudgee, NSW		68
Henschke 'Peggy's Hill' Riesling Eden Valley, SA	14	65

TEXTURED WHITES

Te Mata Elson Chardonnay Hawkes Bar, NZ		135
2022 Pools Rock Chardonnay Hunter Valley, NSW		99
Swinging Bridge 'Mrs Payten' Chardonnay Orange, NSW		85
Margan Breaking Ground Albarino 2023 Hunter Valley, NSW		82
Rising Chardonnay Yarra Valley, VIC		78
Abellio Albariño Rias Baixas, SPAIN	16	75
Keith Tulloch Chardonnay Hunter Valley, NSW	15	69

WINES

ROSE

	glass	bottle
2022 Sophie Rose Pinot Noir Margaret River, WA		125
Domaines Ott 'BY.OTT' Rosé Côte de Provence, FRANCE		120
Yangarra Rosé McLaren Vale, SA	17	77
Audrey Wilkinson Rose Hunter Valley, NSW	15	68

LIGHTER REDS

2017 Craggy Range Aroha Pinot Noir Hawkes Bay, NZ		280
Poliziano Chianti Colli Senesi DOCG Tuscany, Italy		110
Minim Colbbinabin Sangiovese 2023 Heathcote, VIC		105
Catalina Sounds Pinot Noir Nelson/Marlborough, NZ		90
Margan Breaking Ground Barbera 2023 Hunter Valley, NSW		88
Lark Hill Dark Horse Vineyard Sangiovese Canberra District, NSW	18	84
2023 Hesketh Regional Selections Gamay Adeleide Hills, SA		80
In Dreams Pinot Noir Yarra Valley, VIC	15	72

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JUICY SAVOURY RED

	glass	bottle
2018 Penfolds Grange SA		1400
2019 Henschke Hill of Grace Barossa Valley, SA		1200
Martin Texier Grenache 2022 Rhone, FRANCE		140
Vincent Paris Crozes Hermitage Rouge 'Selection' Côtes du Rhône, FRANCE		125
Trediberri Nebbiolo Langhe DOC Barolo, Piedmont, ITALY		115
Minim Metcalfe Syrah 2023 Heathcote, VIC		105
Henschke 'Henry's Seven' Shiraz Blend Barossa Valley, SA		95
Oliver's Taranga Grenache McLaren Vale, SA	18	82
Credaro 'Kinship' Cabernet Sauvignon Margaret River, WA		75
Nick O'Leary Shiraz Canberra District, NSW		72
Whistler Wines 'Atypical' Shiraz Barossa Valley, SA	19	85
Robert Stein 'Farm Series' Merlot Mudgee, NSW	14	65
Snake + Herring 'Dirty Boots' Cabernet Sauvignon Margaret River, WA	15	62
Hesketh 'Regional Selection' Cabernet Coonawarra, SA		60

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DESSERT WINE

	glass	bottle
Frogmore Creek Iced Reisling Coal River, TAS	18	82
Whistler Wines "Fruit Tingle" Frizzante Barossa Valley, SA	14	62

ZERO ALCOHOL WINE

Deakin Estate Zero Sav Blanc South Eastern, NSW	9	38
Deakin Estate Zero Shiraz South Eastern, NSW	9	38



A SIP OF EXCELLENCE: CORAVIN COLLECTION

RED WINE

	glass	bottle
2018 Einaudi Barolo Ludo DOCG Barolo, Piedmont, ITALY	51	249
2021 Vietto Langhe Nebbiolo Prebaco Piedmont, ITALY	31	145
2018 Le Ragnaie Brunello di Montalcino Tuscany, ITALY	65	320
2020 Hickinbotham The Peak Cabernet Shiraz McLaren Vale, SA	69	349
2017 Craggy Range Aroha Pinot Noir Hawkes Bay , NZ	58	280
2015 Shaw & Smith Shiraz Adelaide Hills, SA	38	180
2021 Hentley Farm "The Beast" Shiraz Barossa Valley, SA	52	249

Weekly Glass Selection:

Ask our staff about this week's wine available by the glass.

TAPAS

ROASTED & SALTED ALMONDS

\$10

 (V, GF, DF)

Australian Almonds | Murray river pink salt

KANGAROO ISLAND MIXED OLIVES

\$10

 (V, GF, DF)

Frantoio, Leccino, Koroneiki, Kalamata,
Manzanillo & Verdale

BREAD & DIPS

\$15

 (V, GF, DF)

Homemade focaccia | Romesco dip | Lemon ricotta

FRIES

\$10

 (V, GF)

Black pepper & Parmesan cheese

DUO OF ANCHOVIES

\$15

Cantabrian salted anchovies & Boquerones |
Homemade focaccia & Piquillo pepper butter

WOODFIRE TXISTORRA & MORCILLA

\$20

Northern Spanish "chorizo like" sausage & Spanish blood pudding

Fino sherry & apple relish | sourdough

SEASONAL ASPARAGUS

\$20

(DF)

Macadamia Romesco | 18 months cured Serrano Ham

MIXED MUSHROOMS & TRUFFLE

\$15

CROQUETTES

(M)

Chipotle aioli



**CRISPY FRIED HAWKESBURY
CALAMARI** **\$20**

Chili & lime dust | Garlic dip

**CHARGRILLED NSW BLACK ANGUS
FLANK** **\$30**

Served thinly sliced | Chimichurri Sauce |
Sourdough

AUSTRALIAN WAGYU BRESAOLA **\$25**
(DF)

Australian Grass-fed Wagyu beef dry cured, aged for
8 weeks | Piparras | Sourdough "picos" | Smoked
kalamata

DESSERT

**RICE PUDDING & DULCE DE LECHE
FRITTERS** **\$15**

(V)

Served with chocolate sauce

NIMBIN VALLEY SELECTION OF CHEESE **\$30**

Blue Cow - Creamy & mild blue cheese

Monte Nardi - Rich and savoury hard cheese

White Cow - Traditional funky French soft cheese

Piparras - Croutons - Smoked kalamata – Bush honey

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