

## Wine

### **Corang Estate Chardonnay** 11/46

**2018 (13.0%)**  
Classic cool climate citrus and melon intensity of the region, with subtle smoky oak in support. A full flavoured wine with a long, complex finish.

Tumbarumba, Southern Tablelands

### **Corang Estate Sauvignon Blanc** 11/46

**2018 (12.7%)**  
Crisp and refreshing, this delicious cool climate Sauvignon Blanc shows all the hallmark fruit intensity and length of fine Tumbarumba wine.

Tumbarumba, Southern Tablelands

### **Corang Estate Tempranillo** 11/46

**2018 (13.5%)**  
Packed full of rich, spicy red fruit with a savoury undertone. It is ripe and full flavoured with fine tannins and a long fleshy finish.

Hilltops, Southern Tablelands

### **Calabria Shiraz** 10/36

**2016 (14.5%)**  
Nose of cherry plum and blackberry flows through to a generous palate of dark fruits. French oak and succulent fine grained tannins.

Hilltops, Southern Tablelands

## Cider

### **Dry Cider (6%)** 9

A crisp dry cider with a hint of tartness from the hand-picked apples.

Darkest Cider, Darkest Forest

### **Howler Cider (4.5%)** 9

A cider that reflects the personality of the farm's legendary guardian. Just the right amount of sweetness but with a "bit of a bite".

Darkest Cider, Darkest Forest



South Coast Distillery began when two housemates discovered a mutual appreciation of gin. From drinking gin to making gin, it soon went from a hobby to becoming Wollongong's first gin distillery in 2018. Our gin has since won Australian Champion Small Batch Spirit, and taken Silver at San Francisco World Spirits Competition in 2019.

South Coast Distillery is now proud to offer a range of products and a number of experiences from our cellar door, including:

- Serving a selection of spirits, cocktails, beers & wines made on the South Coast and in the Southern Highlands.
- Behind the scene tours of the distillery.
- Personalised gin-making workshops.

If you'd like any further information, please enquire at the bar or through our email below.

We hope to see you again soon.

[southcoastdistillery@gmail.com](mailto:southcoastdistillery@gmail.com)

## Cellar Door Drinks List

### Takeaway Bottles

Sublime Gin	75
Escarpment Vodka	75
Coffee Liqueur	50

## Local Spirits

Gin		
<b>Sublime - Contemporary</b>	8	
South Coast Distillery, Mount Saint Thomas		
<b>Breakwater - Navy Strength (preview)</b>	8	
South Coast Distillery, Mount Saint Thomas		
Vodka		
<b>Escarpment</b>	8	
South Coast Distillery, Mount Saint Thomas		
<b>Seacliff Vodka</b>	8	
Headlands Distillery, North Wollongong		
<b>Axel Vodka</b>	9	
Axel Distillery, Thirroul		
Liqueurs		
<b>Cold Brew Coffee Liqueur</b>	7	
South Coast Distillery, Mount Saint Thomas		
Tasting Flights		
Choose 15ml of any four spirits.	20	
Mixers		
<b>Cascade</b>	2	
Tonic, Soda		
<b>Fever Tree</b>	3	
Tonic, Soda		
Non-Alcoholic		
<b>Darke's Non-Alcoholic Cider</b>	8	
Seasonal Kombucha	7	

## Cocktails

<b>Dry Martini</b>	18	
Breakwater Navy Strength Gin (preview) stirred with a touch of Noilly Pratt vermouth, garnished with your choice of olive or lemon twist.		
<b>Negroni</b>	18	
Sublime Gin, Campari, Punt e Mas and garnished with an orange twist.		
<b>Southside</b>	18	
Sublime Gin, lime and mint, sweetened and shaken.		
<b>Espresso Martini</b>	18	
Cold Brew Coffee Liqueur with espresso, sweetened and shaken.		
<b>Tom Collins</b>	18	
Breakwater Navy Strength Gin (preview), lemon juice, simple syrup topped with soda, garnished with a maraschino cherry and lemon.		
<b>Vodka Mojito</b>	18	
Escarpment Vodka, lime and mint. Topped with soda.		
<b>Caipirovka</b>	18	
Escarpment Vodka, muddled lime and sugar. Served on ice.		
<b>Mead</b>		
<b>In Distress (9.2%)</b>	11/30	
Red Gum honey, brown sugar and ginger. Hunter and the Harp, Shellharbour		
<b>Orange Blossom Bounty (12%)</b>	11/30	
Sweeter, lemon sherbet from honey, acid finish. Hunter and the Harp, Shellharbour		
<b>Turn of the Tide (9.3%)</b>	11/30	
Red Gum honey, aged on peaches and nectarines. Hunter and the Harp, Shellharbour		
<b>Kveik Voss (8%)</b>	11/30	
Citrus presence, light fruit and medium maltiness. Hunter and the Harp, Shellharbour		

## Beer

<b>Southern Highlands Blonde Ale</b>	9	
An easy drinking, refreshing blonde ale. Made with a good whack of wheat and noble hops. Southern Highlands Brewing, Moss Vale		
<b>Golden Ale (4.5%)</b>	9	
A great beer for a warm day, or after a session behind the lawnmower. It is crisp and refreshing with a playful balance between malt and hop. Five Barrels, Wollongong		
<b>Oktoberfest (4.6%)</b>	10	
A traditional style lager brewed for our spring weather. It is light and malty, with a crisp finish. Five Barrels, Wollongong		
<b>Pale Ale (4.8%)</b>	9	
An American style pale ale using NZ and American hop varieties throughout. It has a malty body with a crisp slightly bitter finish. Illawarra Brewing Co, North Wollongong		
<b>XPA (4.5%)</b>	10	
A sweet, full-bodied XPA with a pleasant peach aroma and a lingering fresh zing. Stoic Brewing, Gerringong		
<b>American IPA (7.0%)</b>	12	
Judicious layering of hops provides a complex set of piny, zesty, fruity flavours. The dry body carries the firm bitterness and hop flavours through to finish. Five Barrels, Wollongong		
<b>Pumpkin Spiced Ale (5.0%)</b>	13	
A style originating in the US, particularly prominent around halloween. Cinnamon, nutmeg, ginger, cloves, and allspice are all common inclusions, and this beer has a touch of smoke to round it out. Illawarra Brewing Co, North Wollongong		
<b>Milk Stout (6.0%)</b>	12	
The rich chocolatey flavour is apparent in the aromatics which are followed by a sweet, velvety smooth body, and a subtle bitterness from the roasted grains and hops help balance it out. Five Barrels, Wollongong		