

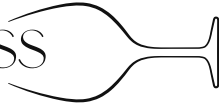


LENNOX
WINE

MENU

WINE BY THE GLASS

WHITE



Paracombe Gruner V5 2021

13/49

Variety: Grüner Veltliner 77%, Gewürztraminer 10%, Riesling 8%, Pinot Gris 3%, Pinot Blanc 2%

Adelaide Hills, SA

11.5% ABV

Winemaker: Paul Drogemuller

Mermerus Chardonnay 2022

14/50

Bellarine Peninsula, VIC

13% ABV

Winemaker: Paul Champion

Ministry Of Clouds Riesling 2022

15/55

Clare Valley, SA

12.3% ABV

Winemakers: Julian Forwood and Bernice Ong

Weathercraft Pinot Gris 2023

15/58

Alpine Valley, VIC

13% ABV

Winemaker: Raquel Jones

Fighting Gully Road Chardonnay 2022

22/75

Beechworth, VIC

13% ABV

Winemaker: Mark Walpole

WINE BY THE GLASS

SPARKLING



Alpha Box & Dice Tarot Prosecco 2022

Variety: Glera

Murray Darling, SA

10.6% ABV

Winemaker: Sam Berketa



12/46

Delamere NV Cuvée

Variety: 68% Chardonnay and 32% Pinot Noir with 27% reserve wine blended into the 2021 base.

Region: Pipers Brook, TAS

12.9% ABV

Winemakers: Shane Holloway & Fran Austin

18/65

ROSÉ

Varney Rosé 2023

Variety: Grenache

Blewitt Springs, SA

13.2% ABV

Winemaker: Alan Varney

13/47

CHILLED RED

Unico Zelo 'Tropo' - Little Red Field Blend 2022

Variety: Pinot Gris, Syrah, Merlot, Chardonnay

Adelaide Hills, SA

12.5% ABV

Winemakers: Brendan and Laura Carter

12/46

WINE BY THE GLASS



RED

MULLINE PINOT NOIR 2023

Geelong, VIC

12.5% ABV

Winemaker: Ben Mullen



15/55

UNICO ZELO 'TRUFFLE HOUND' RED BLEND 2022

Variety: Barbera x Sangiovese x Nebbiolo x Merlot

Clare Valley & Adelaide Hills, SA

13% ABV

Winemakers: Brendan & Laura Carter

14/50

WALSH & SONS MALBEC 2020

Frankland River, WA

14% ABV

Winemakers: Ryan Walsh & Freya Hohnen

15/52

SALOMON ESTATE 'WILDFLOWER' SYRAH 2019

Variety: 95% Syrah, co-fermented with 5% Viognier

Fleurieu Peninsula, SA

14% ABV

Winemakers: Bert Salomon and Simon White

14/50

MORE WINES BY THE BOTTLE

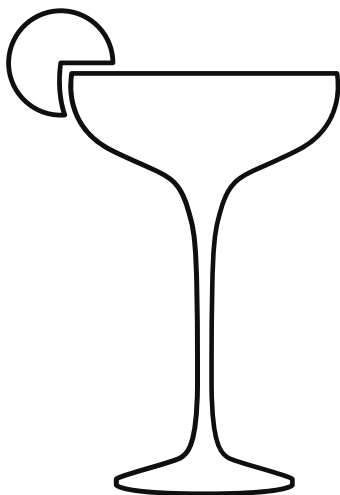
Please see our wine wall and refrigerator for the most current selection of wines by the bottle. All bottles are available for drinking in and for takeaway.



8	NON ALC	PARC	KEILOR PARK, VIC
10	PALE ALE	BREAKING BALLS	CANTERBURY, VIC
10	HAZY PALE ALE	DEEDS BREWING	GLEN IRIS, VIC
10	IPA	SAILORS GRAVE BREWING	ORBOST, VIC
10	PILSNER	HOP NATION	FOOTSCRAY, VIC
8	DRAUGHT	SAILORS GRAVE BREWING	ORBOST, VIC
9	LAGER	BRAESIDE BREWING	MORDIALLOC, VIC
12	NEIPA	DEEDS BREWING	GLEN IRIS, VIC
10	MANGO SOUR	HOP NATION	FOOTSCRAY, VIC
10	CIDER	ARQUITEKA	YARRA VALLEY, VIC

COCKTAILS

Aperol Spritz	18
Limoncello Spritz	18
Vodka Martini	19
Gin Martini	19
Espresso Martini	19
Classic Negroni	19
Scion (Sweet Durif) Negroni	21
Classic Margarita	19
Spicy Margarita	21
Sloe Gin Sour	19
Whisky Sour	19
Old Fashioned	21



SPIRITS

Gin	Adam's Distillery	Launceston, TAS	12
Vodka	Hellfire Distillery	Boomer Bay, TAS	12
Whisky	Starward Distillery	Port Melbourne, VIC	15
Brandy	Imbue Distillery	Melbourne, VIC	15

More available upon request, please check with staff

Non Alcoholic

Non (Wine alternative)		12
Midnight Mixers	Ginger Beer	4
Long Rays	Premium Dry Tonic 275ml	4
Coca-Cola	Classic Zero Sugar 385ml	4
S.Pellegrino	Sparkling Mineral Water 500ml	4
Lemon Lime & Bitters		4

SMALLER BITES

Bar Snack Mix 8

Salty potato chips & nut & pretzel mix

Olives 12

Mediterranean mix, served warm

Roast Capsicum and Sun-Dried Tomato Dip 10

Served with crackers

Anchovies in Oil 15

Served with fresh baguette

Whipped Ricotta 16

With candied walnuts and almonds, fresh herbs and Tasmanian West-Bee 'Armony' honey. Served with puff pastry crisps.

Terrine: Free-range Pork, Hazelnut & Apricot 18

Served with gherkins, pickled onions and baguette

Single Cheese or Charcuterie 12

Choose one cheese or meat
Served with accompaniments

Gluten free cracker and bread options are available however, please be aware that our food may come into contact with other products containing gluten.

Other allergens: Our food may contain or come into contact with all common allergens such as dairy, eggs, wheat, gluten, soybeans, tree nuts, peanuts, fish, or shellfish.

Please notify our staff if you have a food allergy.

BIGGER BITES

Smoked Salmon with Crème Fraîch and Dill 22

Served on potato pancakes

Grilled Kielbasa (Polish Sausage) 18

Served warm with sauerkraut and bread

Beef Meatballs in Tomato Sauce 24

Served with baguette

JAFFLES

Served with potato chips and a pickle 14

Shokupan, Salami & Gorgonzola cheese

Shokupan, Gruyere cheese & truffle oil

Shokupan, Mozzarella, pickles and potato chips

PLATTERS

Small Platter: mix of any three meats and/or cheeses (serves 1-2 ppl) 36

Rotating offering, please ask our staff

Large Platter: (serves 3-4 ppl) 74

Chef's selection of smoked meats, cheeses, dips, nuts, olives & anchovies

(Please notify staff of any allergies)

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