

## KITCHEN DINING MENU

Here at Contentious Character we're all about community. Wherever they're from, we want to offer our customers a warm welcome, whether they're popping in for a quick lunch or getting together with a big group of friends for a special occasion.

Wamboin and the surrounding area plays such a big part in creating the character of our wines, so it's an honour to be able to give something back.

We're lucky enough to share this part of the region with a diverse range of inspiring food growers and producers. So to support all their hard work, we feature as much of their fresh produce as we can in our kitchen menu, sharing its goodness with our customers. That way, you'll not only get to see, smell and taste the benefits of local produce, but help support the local community too.

Our relaxed atmosphere is reflected in the design of our menu, where dishes are designed to be shared and paired with our wines. Sharing a dish is a great way to spark debate, but if you'd rather we took a different approach to your meal, all you have to do is ask.

## KITCHEN DINING MENU

Stay awhile and take in the view. Our menu is designed to share with friends, order your favourite plates and enjoy a little of everything. Here's where our wines meet their match.

SNACKS	\$
Stuffed vine leaves, preserved local lemon yoghurt (gf,v) <i>2017 Riesling - The tart preserved lemon matches with the citrus notes in this vibrant Riesling - \$8</i>	\$8
Cauliflower fritti, tahini, local honey, toasted sesame (df,vg) <i>2016 Pinot Gris - The subtle earthy flavours of cauliflower and sesame play well with the light oak, honey seals the deal - \$9</i>	\$8
House made vegetable crisps, native spices (gf,vg)	\$8
SMALL PLATES	\$
Selection of artisanal cheeses, preserves, fresh breads and fruit (*) With cured meats add \$8pp <i>2018 Rosé - The variety of flavours and textures are united with this versatile wine - \$8</i>	\$12pp
Pickers Platter - House made charcuterie and cured meats, selection of artisanal cheeses, preserves, fresh breads and fruit, vegetable crisps (*) <i>2010 Sparkling Merlot - The pickers platter plays politely with this perfect picnic plonk - \$10</i>	\$35pp
LARGE PLATES	\$
Linguine, rocket, garlic, chilli, lemon, pangrattato (df,v) With line caught squid add \$6pp <i>2017 Riesling - The big flavours in this pasta dish are tamed by the acid and lemony notes in the Riesling - \$8</i>	\$28
Free range chicken salad, Jonathan's house smoked bacon, Braidwood black garlic dressing (*) <i>2015 Chardonnay - The gentle smoke of the bacon with the slight sweetness of black garlic, mirror the light oak and body of this Chardonnay - \$9</i>	\$30
Braised duck, lentils, raisins, pinot noir, mandarin oil (gf,df) <i>2015 Pinot Noir - The bold duck stands up to the aromatic cut of this Pinot - \$8</i>	\$32
Dewsbury free range pork, braised lettuce, peas, Riesling (df) <i>2005 Riesling - This sweet, rich pork dish agrees with the friendly acidity of this Riesling - \$8</i>	\$34
Smoked tomato risotto, mozzarella, pepper berry, basil oil (gf,v) <i>2015 Merlot - The sharpness of the tomato is tamed by the softness of the Merlot, while the pepper berry compliments the fruity notes - \$9</i>	\$28
Macadamia crumbed aubergine, baba ganoush, watercress (gf,vg) <i>2015 Wooded Pinot Gris - The smoky baba ganoush is in harmony with the rich oak in this Pinot Gris - \$9</i>	\$26

## CHEF'S CHOICE SET MENU

Enjoy Tom's 'best of the day' selection of four dishes (ask for today's selection) for \$65pp. With paired wines \$90pp

---

### SIDES

\$

---

Local dressed leaves, toasted seeds (gf,vg)	\$10
Artisanal breads (df,vg)	\$10
Hand cut chips, Contentious Ketchup (gf,vg)	\$10

---

### DESSERTS

\$

---

Strawberry gum and basil trifle (gf,v)	
<i>2010 Late Harvest Pinot Gris - The delicate flavours in this dessert compliment this subtle dessert wine - \$8</i>	\$14
Chocolate fudge brownie, cinnamon myrtle ice cream (v)	
<i>2004 Late Harvest Riesling - The rich and decadent brownie marries nicely with the rich Late Harvest Riesling - \$7</i>	\$14
Wattleseed ice cream affogato, amaretto (gf)	\$14

---

### FOR THE KIDS

\$

---

Small margherita pizza	\$14
Tomato pasta, parmesan cheese	\$14
Scoop of ice cream	\$3.50

---

### CONTENTIOUS FACTS

- For those going against the grain, (\*) indicates you can request gluten free for this plate
- Glossary: gf - gluten free, v - vegetarian, vg - vegan, df - dairy free
- Allergens - from time to time some dishes may contain traces of peanuts, tree nuts, eggs, milk, fish, crustaceans, sesame or soy. Please seek advice from your waiter if you have a known allergy.
- Public holidays incur a 10% surcharge
- Service fee of \$5 per person for cakes brought in
- For groups of over twelve people we provide a set menu

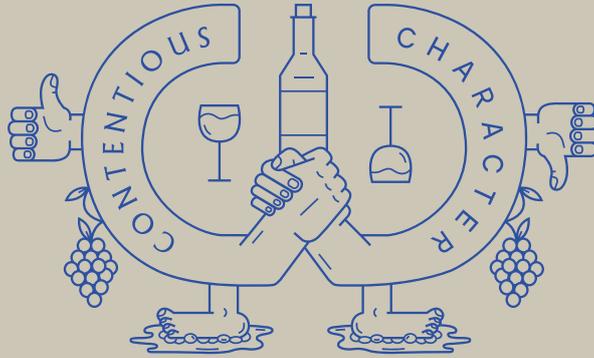
### SHARE THE LOVE

If you like what you taste in our kitchen, you might like to know we also cater for functions and weddings. Please advise when booking if vegetarian or gluten free.

# KITCHEN DRINKS MENU

While it may be a little contentious, for those looking for something other than wine or a little softer, here's a menu for you.

<b>SEASONAL CRAFT BEERS</b> - <i>supporting local breweries</i>	<b>\$</b>
Capital Brewing Co <i>Brewed right here in the Capital, just down the road from Contentious Character. Capital Brewing Co is 100% independently employee owned, formed by a close group of mates, who froth on delicious brews, surfing waves and good vibes.</i>	\$10
Bentspoke Brewing Co <i>Canberrans and Contentious Characters know a thing or two about bending the rules. One of the reasons Canberra was selected as the Capital was it's pristine water supply, perfect for making beer, before they promptly decreed prohibition. It didn't take the locals long to bend that rule!</i>	\$10
<b>LAGER</b>	<b>\$</b>
Carlton Dry	\$8
<b>LIGHT BEER</b>	<b>\$</b>
James Boags	\$7
<b>CIDER</b>	<b>\$</b>
Apple Thief Granny Smith Cider	\$10
<b>SOFT DRINKS &amp; MINERAL WATERS</b>	<b>\$</b>
Can - Coke, Coke Zero, Diet Coke, Sprite	\$3.80
Lemon, Lime Bitters	\$4.50
San Pellegrino (250ml)	\$3
San Pellegrino (500ml)	\$6
San Pellegrino (1L)	\$10
<b>JUICE</b>	<b>\$</b>
East Coast apple juice, East Coast orange juice	\$3.50
<b>LOOSE LEAF TEA</b>	<b>\$</b>
English breakfast, earl grey, peppermint, sencha green tea, chamomile, lemon grass & ginger	\$4
<b>WAGONGA ORGANIC BLEND COFFEE</b>	<b>\$</b>
Rich arabica beans, locally roasted. Made to your taste. Soy milk \$0.50, Mug \$0.50	\$4
<b>OTHER HOT DRINKS</b>	<b>\$</b>
Chai latte, hot chocolate	\$4



## KITCHEN DINING WINE MENU

Contentious Character is a single vineyard winery, growing our own grapes, making our own wine, and sharing our good times with you.

Our Founder's Museum collection of wines are wines from our cellar, pre-aged with an 'old world' mature character, excellent for drinking now and at a quality that enables them to be cellared for years ahead.

The Contentious Character range started in 2015 and adopts a contemporary, 'new world' style, offering the perfect counterpoint to the Founder's Museum collection.

Here's to you, however you are.  
Raise a glass, ruffle some feathers,  
and celebrate your contentious character.  
It makes you someone worth drinking with.

## TASTING WINES

Wines available for tasting and purchase by the glass are highlighted.

Free tasting - pick six wines from our tasting list.

Paid tasting - \$10 includes tasting of all tasting wines, and a \$10 refund on cellar-door purchases of wine.

GROUPS OF 8 OR MORE INCUR THE TASTING FEE OF \$10 PER HEAD IRRESPECTIVE OF THE NUMBER OF WINES TASTED.

## CELLAR-DOOR PURCHASES

Sign up to our mailing list and receive 5% off all cellar-door wine purchases, or 15% off orders of 12 or more bottles.

Join the Contentious Collectors' Club to receive up to 25% off your wine purchases and special event ticket prices. Enquire at the tasting bar.

## WHITES

### RIESLING

\$

2017	Lemon and lime with a floral twist combined with a green apple texture and hints of tangerine make for an enjoyable finish. <a href="#">James Haliday - 94 points</a>	Glass Bottle	\$8 \$29
2015	A bright Riesling, with abundant fresh citrus aroma, and crisp finish, thanks to an acidity that's friendly, but firm.	Bottle	\$35
2008	With some careful cellaring this wine displays sweet grapefruit and passionfruit flavours underscored with a hint of lime whilst still retaining some nice acidity to finish nicely on the palate.	Bottle	\$33
2005	Showered with awards and approaching its peak, if ever there was a time to enjoy the rich honey-lemon flavours of this Riesling, it's now.	Glass Bottle	\$8 \$33

### CHARDONNAY

\$

2016	Fresh, yet nuanced, this lightly oaked Chardonnay offers an appealing balance of fresh stone fruit, with an underlying nuttiness. <a href="#">James Haliday - 90 points</a>	Bottle	\$35
2015	The classic, elegant Chardonnay taste, with hints of white peach and a lingering lightly oaked finish.	Glass Bottle	\$9 \$35
2009	A taste of things to come, this mature Chardonnay already has a nutty freshness that's a testament to good cellaring. <a href="#">Bronze award winner - Canberra Regional Wine Show.</a>	Glass Bottle	\$8 \$33

### PINOT GRIS

\$

2017	A redolence of pineapple, orange and musk with nice upfront fruit and acidity with a soft finish.	Bottle	\$39
2016	All the hallmarks of classic cool climate Pinot Gris, but blessed with the nuances of fruit character, brought out by the Aussie sun, and lightly oaked. <a href="#">James Haliday - 90 points</a>	Glass Bottle	\$9 \$35
2015 Wooded	Comforting, yet fresh, this Pinot Gris has an underlying sweetness of poached pear and a lightly oaked finish.	Glass Bottle	\$9 \$39
2015	With the crispness of fresh pears, and the mellowness of stone fruit, this unoaked Pinot Gris is bright and spritely.	Glass Bottle	\$9 \$30
2009	With the benefit of maturity, layers of nuanced stone-fruit flavour have emerged in this epic Pinot Gris, balanced with a slight sweetness. <a href="#">Bronze medal winner - Canberra Regional Wine Show.</a>	Bottle	\$39

## SPARKLING

---

\$

2010	<b>SPARKLING MERLOT</b> Rich and jammy, without being too sweet, this Sparkling Merlot wears its maturity with pride, panache, and a hint of honey.	Glass Bottle	\$10 \$40
2013	<b>SPARKLING PINOT NOIR CHARDONNAY BLUSH</b> Having sat on lees, it displays wonderfully yeasty characters which are well supported by a great acid structure still giving it a fresh feel in the mouth.	Glass Bottle	\$11 \$45

## ROSÉ

---

\$

2018	<b>ROSÉ</b> A full bodied Rosé with raspberry and citrus characters. A touch of sweetness lifts the wine's character and rounds the mouth feel; while the bright, crisp acidity gives balance and length to the finish. <a href="#">Bronze award winner - Canberra Regional Wine Show</a>	Glass Bottle	\$8 \$29
------	---	-----------------	-------------

## DESSERT WINES

---

\$

2010	<b>SWEET PATCH</b> Australia's Noble One Botrytis Semillon is one of the most awarded wines in history. Made using over-ripe grapes left on the vine, ours has the hallmarks of a great dessert wine, but goes gently on the tastebuds.	Bottle	\$25
2004	<b>LATE HARVEST RIESLING</b> Harvested late for plump richness, but cellared over a decade for dryness, this award-winning late harvest Riesling has a lot of love to give. <a href="#">Bronze award winner - Canberra Regional Wine Show</a> <a href="#">Bronze award winner - Hyatt International Riesling Challenge</a> <a href="#">Bronze award winner - NSW Small Winemakers Show</a> <a href="#">93/100 James Halliday Australian Wine Companion</a>	Glass Bottle	\$7 \$21
2010	<b>LATE HARVEST PINOT GRIS</b> An abundance of ripe pear, and hints of stonefruit blossom make this late harvest Pinot Gris the perfect cheeseboard companion.	Glass Bottle	\$9 \$35

## REDS

---

\$

2015	This is a brisk, herbaceous Pinot Noir, with firm oak, hints of berries and a light mintiness on the finish.	Glass Bottle	\$8 \$30
2008	Rich and plummy with a full lingering mouthfeel, this is a robust Pinot in its prime.	Glass Bottle	\$9 \$35
2006	Complex drinking at its best, this esteemed Pinot Noir has aged wonderfully, with fine tannins, textured oak and an underlying taste of forest fruits. <a href="#">Bronze award winner - Winewise Small Vignerons Awards</a> <a href="#">Bronze award winner - Canberra Regional Wine Show</a>	Bottle	\$35

## REDS (CONT.)

SHIRAZ		\$	
2016	A classic cool climate shiraz rich in complexity with hints of pepper and violets on the nose and supported by sweet fruits of the forest with undertones of chocolate and leather. <a href="#">James Haliday - 93 points</a>	Bottle	\$45
2010	Pre-aged, this Founders Museum wine is ready to drink now. A soft shiraz with subtle pepper and spice aromas , finely structured tannins and delicate fruit flavours of red plum and cherries.	Bottle	\$39
2009	One for cellaring, but worth a taste now to get a feel for what's ahead. With dark fruits and spice in abundance, this is a classic Canberra shiraz that will go the distance.	Glass Bottle	\$10 \$39
2006	With cherry fruit and plum characters supported by harmonious tannins and integrated oak this is a wonderfully aged shiraz.	Bottle	\$39
2001	A classic Aussie take on northern Rhône Syrah, with spicy herbal notes, this award-winning Shiraz is perfect for drinking now. <a href="#">Silver award winner - NSW Small Winemakers Show</a> <a href="#">Silver award winner - Winewise Small Vignerons Awards</a> <a href="#">Bronze award winner - NSW Small Winemakers Show</a> <a href="#">Bronze award winner - Canberra Regional Wine Show</a>	Glass Bottle	\$12 \$50

MERLOT		\$	
2015	Bold and fruity, this firm Merlot has classic dark berry notes and an elegant oaky finish.	Glass Bottle	\$9 \$35
2010	Pre-aged, this Founders Museum wine is ready to drink now. A robust wine with deep earthy tones underpinned by well-structured dark fruits of the forest flavours.	Bottle	\$39
2004	Initially a little sleepy, once this opens up it is a wonderful full-bodied merlot full of rich fruits of the forest characters, enhanced due to tough conditions this was harvested in.	Bottle	\$39

CABERNET MERLOT		\$	
2005	Plummy and firm, but with a blunt underlying mintiness, this is a popular, big, aged red with structure, stature, and experience.	Glass Bottle	\$10 \$39

UNION		\$	
2013	The classic combination of Cabernet Sauvignon, Merlot and a hint of Shiraz, make this rich red a union of greats with depth.	Glass Bottle	\$10 \$39

RESERVE SHIRAZ		\$	
2002	With echoes of northern Rhône shiraz, the spicy herbal notes and light oakiness of this Founder's Reserve make it one not to miss.	Bottle	\$60
2004	This very special Founder's Reserve is at its best. Rich red fruits and a hint of leather are framed by fine, firm tannins and good acidity. <a href="#">Silver award winner - Canberra Regional Wine Show</a> <a href="#">Silver award winner - NSW Small Winemakers</a> <a href="#">Bronze award winner - Wine and Spirits Asia Challenge, Singapore</a> <a href="#">90/100 Paul Ippolito Wine Reviews</a> <a href="#">89/100 James Halliday Australian Wine Competition</a>	Bottle	\$60