

Wine

[wahyn] noun.

*I shall drink no wine before
it's time. OK, it's time.*



Sparkling

N.V. Oakdene Sparkling Brut, Bellarine Peninsula, Geelong

60% Chardonnay, 40% Pinot Noir – Charmat Method

With a memorable salmon blush colour, lemon citrus flavours and subtle yeast characters with firm acid giving the wine overall balance, length and freshness

\$12 \$45

2015 Oakdene 'Yvette' Vintage Sparkling, Bellarine Peninsula, Geelong

50% Pinot Noir, 50% Chardonnay – Traditional Method

A dry aperitif style with lifted notes of citrus, spice, and green apple aromas followed by brioche & yeast derived notes & a delicate fine mousse palate

\$15 \$56

2016 Oakdene 'Kristen' Blanc de Blanc, Bellarine Peninsula, Geelong

100% Chardonnay – Traditional Method

A dry aperitif style with a citrus driven bouquet with some pithy green apple notes. Fine persistent mousse leading to excellent texture with a long, intense finish

\$56

Whites

2018 Oakdene Blue Label Sauvignon Blanc, Bellarine Peninsula, Geelong

Fragrant bouquet of tropical fruits with a highly expressive palate of green tropical fruits & citrus notes

\$12 \$45

2017 Oakdene 'Jessica' Sauvignon Blanc, Bellarine Peninsula, Geelong

Bouquet of tropical fruits with citrus overtones & subtle nutty aromas derived from 8 months of barrel fermentation. Full of guava, white peach & vanilla

\$14 \$52

2018 Oakdene Pinot Grigio, Bellarine Peninsula, Geelong

Abundant citrus and pear fruit with some mid palate richness, supported by firm acidity & a mineral backbone, followed by a long dry finish

\$12 \$45



Whites

- 2018 Oakdene 'Ly Ly' Pinot Gris, Bellarine Peninsula, Geelong** **\$52**
Palate is intense, crisp and juicy, with rich, ripe fruit notes, spice and a soft textural edge, lively acidity and a persistent finish
- 2019 Oakdene Blue Label Chardonnay, Bellarine Peninsula, Geelong** **\$12 \$45**
10 months barrel fermentation (10% new French Oak)
Bouquet of stone fruit, pear and citrus notes with a bright, juicy mid palate, displaying lemon and white peach notes
- 2018 Oakdene 'Liz's' Chardonnay, Bellarine Peninsula, Geelong** **\$14 \$52**
Partial malolactic fermentation (10%), 10 months barrel fermentation (30% new French Oak)
Fresh and bright, with a generous mid palate weight, white peach, oatmeal and pear balanced by refreshing acidity and cedar oak contributing texture & balance

Rose

- 2019 Oakdene Rose, Bellarine Peninsula, Geelong – New Release** **\$14 \$52**
Bright fruit-driven palate of strawberry and under-ripe plum notes, balanced by a savoury backbone, and firm acidity freshening the finish.

Reds

- 2018 Oakdene Blue Label Pinot Noir, Bellarine Peninsula, Geelong** **\$12 \$45**
11 months barrel fermentation (10% new French Oak)
Generous mid palate, with ripe red cherry and abundant savoury & spicy notes. Subtle oak and earthy notes balanced by firm acidity and fine tannin on the finish
- 2018 Oakdene 'Peta's' Pinot Noir, Bellarine Peninsula, Geelong** **\$16 \$68**
20% whole bunches, 12 months barrel fermentation (30% new French Oak)
Rich and textured mid-palate dominated by cherry and dark plum notes. French oak and whole bunches add a savoury element to the wine. Excellent fruit weight balanced by firm acidity and fine ripe tannins.



Reds

2017	Oakdene Blue Label Shiraz, Bellarine Peninsula, Geelong	\$12	\$45
	11 months barrel fermentation (10% new French Oak)		
	<i>A juicy and fresh palate with red, purple & black fruits & cool-grown pepper & spice. Medium bodied, fine tannin & balanced acidity</i>		
2017	Oakdene 'William' Shiraz, Bellarine Peninsula, Geelong	\$16	\$68
	20% whole bunches, 16 months barrel fermentation (30% new French Oak)		
	<i>Medium bodied palate, with savoury dark berry fruit characters, licorice, spice & white pepper notes. Ripe tannins & well-integrated French oak.</i>		
2017	Oakdene 'Bernard's' Cabernets, Bellarine Peninsula, Geelong	\$14	\$59
	71% Merlot, 16% Cabernet Franc, 13% Cabernet Sauvignon		
	16 months barrel fermentation (30% new French Oak)		
	<i>Palate dominated by juicy red and black fruit notes, & a refreshing tobacco leaf edge. Firm but fine tannin backbone, fresh acidity, & red fruit characters</i>		

Dessert and Fortified Wines

2019	Oakdene Late Harvest Riesling, Bellarine Peninsula 60ml	\$12	\$45
	<i>Sweet citrus palate balanced by acidity to give it a sherbet-like zesty finish.</i>		
2019	Lethbridge VDN Sauvignon Blanc, Bellarine Peninsula 60ml	\$14	\$55
	<i>Vin doux naturel (naturally sweet wines) This late-harvested Sauvignon Blanc grape juice has been combined with aged brandy spirit. An aperitif wine style with flavours of honey, pink lady apple & ripe stone fruits.</i>		
NV	Marty's Muscat, Bellarine Peninsula 60ml	\$14	
NV	Penfolds Grandfather Tawny Port, South Australia 60ml	\$19	
NV	Barbadillo La Cilla Pedro Ximinez Jerez-Xeres-Sherry 60ml	\$14	

Wine improves with age, the older I get, the more I like it

Each year we put away small volumes of our Single Vineyard Chardonnay, Pinot Noir and Shiraz to create an Oakdene 'museum' to enjoy in years to come.

Oakdene 'Liz's' Chardonnay

2017	Oakdene 'Liz's' Chardonnay, Bellarine Peninsula, Geelong	\$70
2016	Oakdene 'Liz's' Chardonnay, Bellarine Peninsula, Geelong	\$80
2015	Oakdene 'Liz's' Chardonnay, Bellarine Peninsula, Geelong	\$75
2014	Oakdene 'Liz's' Chardonnay, Bellarine Peninsula, Geelong	\$75
2013	Oakdene 'Liz's' Chardonnay, Bellarine Peninsula, Geelong	\$75
2012	Oakdene 'Liz's' Chardonnay, Bellarine Peninsula, Geelong	\$85
2011	Oakdene 'Elizabeth' Chardonnay, Bellarine Peninsula, Geelong	\$70

Oakdene 'Peta's' Pinot Noir

2017	Oakdene 'Peta's' Pinot Noir, Bellarine Peninsula, Geelong	\$70
2016	Oakdene 'Peta's' Pinot Noir, Bellarine Peninsula, Geelong	\$85
2015	Oakdene 'Peta's' Pinot Noir, Bellarine Peninsula, Geelong	\$80
2014	Oakdene 'Peta's' Pinot Noir, Bellarine Peninsula, Geelong	\$85
2013	Oakdene 'Peta's' Pinot Noir, Bellarine Peninsula, Geelong	\$80

Oakdene 'Bernard's' Cabernets

2016	Oakdene 'Bernard's' Cabernets, Bellarine Peninsula, Geelong <i>Blend of 63% Merlot, 23% Cabernet Franc and 14% Cabernet Sauvignon</i>	\$80
2015	Oakdene 'Bernard's' Cabernets, Bellarine Peninsula, Geelong <i>Blend of 47% Merlot, 40% Cabernet Franc and 13% Cabernet Sauvignon</i>	\$85

Life's too short to drink bad wine. Here's some non-Oakdene favourites.



Sparkling

2008 Hugues Godmé Grand Cru Champagne, Champagne \$160

60% Chardonnay, 40% Pinot Noir

Possessing richness without a feeling of fullness, flavours of citrus toast, yeast lees & bready characters across the palate with subtle hints of dried honey & cashew

Whites

2017 Frogmore Creek 'FGR' Riesling, Tasmania \$55

*FGR is a wine acronym for **forty grams residual** referencing the natural sugar content per litre within the wine. Honeysuckle on the palate with well balanced sugar & acid with fresh lime flavours*

2017 O'Leary Walker Watervale Riesling, Clare Valley \$50

Great mid palate and length of varietal citrus flavour balanced by beautiful & refreshing natural acidity

2018 'Art Series' Leeuwin Estate Riesling, Margaret River \$65

The "Art Series" represents Leeuwin's most opulent & age worthy wines from each vintage. The palate is gentle and textural, delicate lemon & lime again feature throughout, with a finely threaded acid structure

2016 Dopff 'Gewurztraminer, Alsace \$55

Honeysuckle notes dominate the nose. On the palate lemon zestiness followed by residual sweetness. This wine is quite juicy & fresh and provides lots of medium-dry refreshment

2017 D'Arenberg 'The Hermit Crab' Viognier Marsanne, McLaren Vale \$55

There's white peach, pear and green melon on the nose. The palate is textural and spicy, with flavours of honeydew melon, just ripe stone fruit and pickled ginger



Whites

- 2014 Snake & Herring Corduroy Chardonnay, Margaret River** **\$65**
The lifted signature melon, grapefruit and white nectarine is complimented by toasted hazelnuts & cashew. The pithy midpalate has grapefruit, cashew and creamy richness but a tight acid cut through the finish. Lingers with nectarine, grapefruit and nuts
- 2018 D'Arenberg 'The Olive Grove' Chardonnay, McLaren Vale** **\$60**
Lots of stone fruits, peach and nectarine but also a savoury, nutty edge. The palate is rich yet refined with a touch of well-seasoned French oak on the back palate

Reds

- 2018 'Between Five Bells' Pinot Noir, Bellarine Peninsula** **\$75**
98 points, Decanter Panel Tasting
Very fine delicate perfumed nose, on the palate a superb berry explosion with restraint. Some savoury tannins at the end
- 2017 'Lovers not Toreadors' Tempranillo, Spain** **\$60**
A truly exotic & flavoursome red wine. A 100% Tempranillo that was created with expertise and dedication, the result of which is an intense and full-bodied wine that contains flavours of chocolate and raspberry along with a hint of vanillin oak
- 2016 'Graeme's Shiraz Cabernet Blend, Bendigo** **\$95**
A lovely combination of dark blackberry fruit from the Shiraz and pure cassis from the Cabernet, there's black pepper and a whisker of classy French oak.
- 2017 Grand Burge Filsell Old Vine Shiraz, Barossa** **\$100**
The Filsell Shiraz has an incredible depth of colour, deep purple red to the core. The nose displays aromas of blueberry, plum, dark chocolate, mocha and vanilla. The sensual, full bodied palate offers rich flavours of dark chocolate, coffee and vanilla.

It takes a lot of good beer to make great wine.

James Boags Light	\$9
James Boags, Crown Lager	\$10
Corona, Peroni	\$10
Furphy Refreshing Ale, Geelong	\$11
Little Creatures Pale Ale, Geelong	\$12

Flying Brick Apple Cider, Curlewis **\$10**

Grey Goose Vodka **\$15**

Roku Gin, Japan **\$16**

*Roku is Japanese for "Six" which refers to the six Japanese botanicals used. Cherry blossoms, cherry leaves, sencha, gyokuro, sanshō pepper & yuzu are utilized along with eight other traditional gin botanicals
Recommended to be served with ginger*

Teddy + The Fox Gin, Drysdale **\$18**

A delicious + local gin which is an aromatic blend of 6 botanicals; juniper, coriander, orange, lemon myrtle, orris root and star anise. Recommended to be served with a slice of orange + a sprig of rosemary

Queenscliff Distillery 'Citrus' Gin, Queenscliff **\$18**

Using the rind of orange, blood lime, and finger lime with a combination of fresh & peeled lemon & a touch of ginger you'll find it has a real zesty finish. Recommended to be served with finger lime + citrus

Four Pillars 'Bloody Shiraz' Gin **\$20**

*Each year Four Pillars steeps Yarra Valley Shiraz grapes in gin for eight weeks prior to pressing and blending with Rare Dry Gin. The palate is lovely and sweet, with long juniper and spice characters to finish.
Recommended to be served over ice with a wedge of orange or lemon. If mixing with Tonic, orange is preferable*

Sailor Jerry Rum	\$16
Stolen 'White' Rum, New Zealand	\$15
Labrot & Graham Woodford Reserve	\$15
Makers Mark	\$16
Jameson Irish Whisky	\$15
Johnnie Walker Black Label	\$15
Glenfiddich Single Malt, Speyside <i>Aged 12 years</i>	\$17
Glenmorangie Nector D'Or, Highlands	\$18
<i>Hand selected barriques from sauternes develops a rich & spicy whiskey with dessert like flavours. Aged 12 years</i>	
Campari	\$15
Pimms	\$15
Le Birlou 'Apple & Chestnut' Liqueur <i>Apple & Chestnut</i>	\$16
Disaronno Originale Amaretto <i>Almond</i>	\$15
Frangelico <i>Hazelnut</i>	\$15
Mr. Black 'Cold Brew' Coffee Liqueur <i>Coffee</i>	\$15
Carvo Caramel & Vodka Infusion, <i>Caramel</i>	\$16
Amarula, <i>Cream Liqueur – Sweet Caramel & Malt</i>	\$15
Grand Marnier <i>Orange</i>	\$16
Distillery Botanica Raspberry Liqueur <i>Raspberry</i>	\$16
Gabriel Boudier Creme de Cassis, <i>Blackcurrant</i>	\$16
G.E. Massenez Poire-William Liqueur <i>Sweet Pear Brandy</i>	\$16
Dom Benedictine <i>Sweet Honey & Spices</i>	\$15