

—MENU—

# THE GEORGE HOTEL BISTRO

## WINE LIST

### SPARKLING AND CHAMPAGNE:

GLS / BOT

<b>Cloud Street Sparkling</b> - Vic, NSW - honeydew, melon, citrus	\$12 / 45
<b>Mionetto Prosecco Brut</b> - Italy - golden apples, honey, white peaches, honeydew, golden pears	\$12 / 45
<b>Logan 'M' Cuvee</b> - Orange, NSW - zesty lemon, stone fruits	\$65
<b>Pierre Baillette Le Village</b> - Champagne, France - floral, strawberries, rhubarb, grapefruit, lemon peel, honey	\$135
<b>Piper Heidsieck Cuvee Brut</b> - Champagne, France - citrus, white flowers, green apples, pears, hint of brioche	\$155
<b>Taittinger Cuvee</b> - Champagne, France - white flowers, peaches, vanilla, honey, fresh fruits	\$185

### ROSÉ & MOSCATO:

GLS / BOT

<b>Petit Amour Rosé</b> - France - strawberries, rose petals, violets	\$12 / 45
<b>Fiore Moscato</b> - Mudgee, NSW - floral of rose, sweet spices, lychees	\$12 / 45

### CHARDONNAY:

GLS / BOT

<b>Schild Estate</b> - Barossa, SA - lemon, lime, florals, nectarines	\$12 / 45
<b>Yalumba Samuel's Collection</b> - Barossa, SA - grapefruit zest, lemon curd, citrus, blossom, hints of stone fruits	\$60
<b>Silkman</b> - Hunter Valley, NSW - melons, preserved citrus peel, toasty oak, creamy	\$70
<b>Misty Cove</b> - New Zealand - apricots, lemon peel, grapefruits, peaches, oatmeal, nougat, roasted cashew nuts	\$75
<b>Domaine William Fevre Chablis</b> - France - citrus, white fruits, fresh flowers, minerally	\$80



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### SAUVIGNON BLANC:

	GLS / BOT
<b>Logan</b> - Orange, NSW - guava, pink grapefruits, passion fruits, lime, sage	\$12 / 45
<b>Tai Tira</b> - Marlborough, NZ - orange blossom, citrus, paw paw, bell peppers	\$12 / 45
<b>Cape Mentelle</b> - Margaret River, WA - pink grapefruits, lemon peel, rock melon	\$60
<b>Philip Shaw No.19</b> - Orange, NSW - passion fruits, florals, minerals, green capsicum	\$65

### RIESLING:

	GLS / BOT
<b>Henschke Peggy's Hill</b> - Eden Valley, SA - green apples, gooseberries, tropical fruits, citrus	\$12 / 45
<b>Lark Hill</b> - ACT - lime, green apples, mineral	\$55
<b>Robert Weil Trocken</b> - Rheingau, Germany - ripe stone fruits, white peaches, white currants	\$65

### PINOT GRIS:

	GLS / BOT
<b>Ara</b> - Marlborough, NZ - pears, honey, citrus	\$12 / 45
<b>Roaring Meg</b> - Central Otago, NZ - oranges, yellow peaches, tangerine, ginger	\$60

### PINOT GRIGIO:

	GLS / BOT
<b>La Maschera</b> - Limestone Coast, SA - white flowers, jasmine, red crunchy apples	\$12 / 45
<b>Ash 'Organic'</b> - NSW - zesty passion fruit, pears, orange, spices	\$60





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### WHITE VARIETALS:

	GLS / BOT
<b>First Creek 'Museum Release' Semillon</b> - Hunter Valley, NSW - peaches, fruity, bee wax, dried green herbs	\$12 / 45
<b>Highland Heritage Fume Blanc</b> - Orange, NSW - grassy, asparagus, passion fruit, lime, vanilla, wood	\$45
<b>Leogate Estate Verdelho</b> - Hunter Valley, NSW - tropical fruits, citrus, spice	\$45

### CABERNET SAUVIGNON:

	GLS / BOT
<b>Mojo</b> - Central Victoria - blackcurrants, wild berries, fresh chalky, dark chocolate, black olives, nutmeg, cassis	\$12 / 45
<b>Curator Wine Co</b> - Barossa Valley, SA - blackcurrants, cocoa, sweet plums, cedar, tobacco	\$55
<b>Vintage Estate Generation</b> - Orange, NSW - dark fruits, strawberries, raspberries, oolong, tea	\$60
<b>Pig in The House Organic Magnum</b> - Canowindra, NSW - dark red fruits, blackcurrants	\$75

### PINOT NOIR:

	GLS / BOT
<b>Logan Weemala</b> - Orange, NSW - red fruits, dark cherries, ripe strawberries, hint of spice	\$12 / 45
<b>Cloud Street</b> - Vic - strawberries, cherries, raspberries, red fruits, spices	\$12 / 45
<b>Ghost Rock 'Supernatural'</b> - Cradle Coast, Tas - dark ripe cherries, raspberries, asian spice, bubble gum	\$65
<b>Dr Edge</b> - Tas - strawberries, cherries, spicy herbal, blackcurrants, leather	\$85
<b>Nanny Goat Vineyard 'Super Nanny'</b> - Central Otago, NZ - black fruits, cherries, leather, spices, oak	\$95
<b>Lark Hill 'Biodynamic'</b> - ACT - dark cherries, game, woodland	\$95





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### SHIRAZ:

	GLS / BOT
<b>Motley Cru</b> - Central Victoria - red & black berries, cloves, dried spice, bay leaves	\$12 / 45
<b>Yalumba 'Paradox'</b> - Barossa Valley, SA - wild fennel, chocolate, boysenberries, oak, rose petals	\$60
<b>Nick O' Leary</b> - ACT - red fruits, dusted spice, white pepper, dark berries	\$70
<b>Pramie Special Release</b> - Barossa Valley, SA - dark chocolate, blackberries, dark plums, blueberries, mineral hints	\$80
<b>Patritti 'JPB' Single Vineyard</b> - McLaren Vale, SA - raspberries, plums, blueberries, toasty oak, gunpowder, chipped rock	\$90
<b>Yalumba 'Octavius'</b> - Barossa Valley, SA - spicy perfume, florals, red cherries, blue berries, blackberries, plums, cacao	\$180

### MERLOT:

	GLS / BOT
<b>Angullong</b> - Orange, NSW - dark red currant, mulberries, dried herbs	\$12 / 45
<b>Brangayne</b> - Orange, NSW - ripe fruits, blue fruits, plums, dark chocolate, cocoa, tobacco leaf	\$50

### RED VARIETALS:

	GLS / BOT
<b>Zinio Tempranillo</b> - Spain - red fruits, florals	\$12 / 45
<b>Aguilani Sangiovese</b> - Tuscany, Italy - red fruits, savoury, violets, blood plums	\$12 / 45
<b>Man Meets Mountain Malbec</b> - Argentina - blueberries, stoned fruits, herbs, parsley	\$12 / 50
<b>Barossa Boy 'Little Tacker' GSM</b> - Barossa Valley, SA - lavender, raspberries, milk chocolate, ripe fruits, earthy, vanilla, oak	\$55
<b>Frederick Stevenson Sangiovese</b> - Adelaide Hills, SA - plums, dark cherries, berries, gamey, dried rose petals, tobacco	\$65





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### RED BLENDS:

GLS / BOT

- Henschke 'Henrys Seven'** - Barossa Valley, SA - raspberries, red currants, satsuma plums, anise, pepper, spicy wild berries \$85
- Schild Estate Narrow Road** - Barossa Valley, SA - blackberries, cedar, black plums \$100
- Henschke Keyneton Euphonium** - Barossa Valley, SA - fresh dark plums, blackcurrants, chocolate, dark cherries, roasted chestnut, musky plums, ground coffee \$140
- Yalumba Magnum Signature** - Barossa Valley, SA - blueberries, red spicy cedar, red berries, mints \$399

### DESSERT:

GLS

- Yalumba Botrytis** - Barossa Valley, SA - intense honeysuckle, musk, vanilla, lemon thyme, ginger, stoned fruits, spice \$14

### FORTIFIED:

GLS

- Campbells' Rutherglen Topaque** - Rutherglen, Vic - honey, lifted toffee, cold tea, characters spirit, oak \$12
- Campbells' Rutherglen Muscat** - Rutherglen, Vic - copper tints, fresh raisin, oak \$12
- Galway Pipe Port** - Orange, NSW - hint of chocolate, bruised plums \$12
- Penfolds Grandfather Port** - Orange, NSW - raisin fruits, liquorice, fruitcake, roasted walnuts \$14

