



Liv Zak

SPARKLING ROSE
13.0% ALC

\$40.00 RRP

"A traditional method sparkling wine made from freshly pressed Cabernet Franc juice. It was wild fermented in barrel before being tiraged to undergo its secondary fermentation in bottle. Fresh and fun, raspberries and rhubarb abound with a creamy mouthfeel and complex burnt orange spice"



Warramunda Estate

CHARDONNAY
13.0% ALC

\$60.00 RRP

"Gorgeously styled and complex, the wine shows ripe stone fruit, baked fig, vanillin oak and brioche characters on the nose. The palate delivers terrific weight and richly textured mouthfeel, wonderfully framed by bright acidity. Engaging and delicious with a persistent satisfying finish."



Warramunda Estate

VIIGNIER
12.0% ALC

\$45.00 RRP

"A lower alcohol helps to create a Viognier of elegance and subtlety, the nose has floral aromatics of apricot alongside pear and straw. The palate has crunch and texture which is more like a young riesling with a slate like, citrus acidity framing the mid palate and the wine in general. There is a gentle thread of stone fruits and spice with an undertone of lime...."



Liv Zak

BLANC
13.0% ALC

\$38.00 RRP

"This is a freshly scented wine of lemon citrus, white florals, apple and subtle garden herbs. The palate also is fresh but with time spent on lees it has built some weight and texture without compromising flavour. The richness of fruit comes through predominantly with the tightness of acidity."



Warramunda Estate

MARSANNE
12.5% ALC

\$45.00 RRP

94 POINTS | Halliday 2020 Wine Companion

"A mellifluous white wine. It has the fingers of a pianist, the body of a dancer. It's long, elegant and fluid and while its flavours of pear, apple, spice and honeysuckle are attractive now, they will no doubt continue to blossom over the coming handful of years."



Liv Zak

ROSÉ
13.0% ALC

\$28.00 RRP

91 POINTS | Wine Reviewer, Patrick Eckel

"A blend of Cabernet Sauvignon and Cabernet Franc with a pretty salmon to orange hue in the glass. The nose gives plenty of interest with red cherry and raspberry that has an aniseed and peppery twist. The palate has drive with a crispness to red berry fruits working against a lemon like backdrop."



Warramunda Estate

PINOT NOIR
13.0% ALC

\$60.00 RRP

96 POINTS | Wine Orbit, Sam Kim

95 POINTS | Winepilot, Jeni Port

"Hugely enticing. That bouquet of pomegranate pearls, cranberry, dried herbs, nettle with a swish of aromatic violet sells itself. The wine that follows is in a similar mould."



Warramunda Estate

MERLOT
13.5% ALC

\$60.00 RRP

"A deep red claret colour with a nose of blackberries and black currant with hints of brambles and pepper. A very pretty and approachable wine with a soft palate with red fruit cherry, plum and raspberry characteristics of chocolates, truffles with notes of tobacco."



Warramunda Estate

SYRAH
14.0% ALC

\$60.00 RRP

92 POINTS | Halliday 2023 Wine Companion

"A bright, medium crimson. Aromas of black plum and cherries, cracked black pepper and a dusting of Asian spices. Medium bodied, there's good depth to the mid palate which has plum skins, olive tapenade and spices leading onto a satisfying finish with chalky tannins."



Liv Zak

BLOCK ONE
13.5% ALC

\$45.00 RRP

95 POINTS | Jeni Port

"Bravo to the people at Liv Zak who have taken the decision to promote this grape and present it in such a fantastic vehicle, eschewing the influence of new oak and going with 15 months in seasoned French barrels. The wine sings."



Warramunda Estate

COMPASS MARSANNE
13.8% ALC

\$125.00 RRP

"There's the complex breakdown of lees giving texture and complexity, and a very slow oxidation ensures that you don't rapidly lose primary fruit. Instead, the primary characters of pear, lemon zest, grapefruit, frangipani, and honeysuckle weave into the secondary fruit flavours of quince, bergamot, lemon curd, aniseed/chevill, and brioche, before some of the emerging tertiary characters of rancio, nuts, coffee, creme brulee, toffee, and blue cheese."



Warramunda Estate

LATE HARVEST VIIGNIER
17.0% ALC

\$60.00 RRP

96 POINTS | Wine Reviewer, Patrick Eckel

"... A luscious wine but with impact of fruit and acidity not just fortification spirit, there is almost a clotted cream like richness to the wine that is lifted by just the right amount of residual sugar. The finish has a gentle nuttiness to it and brilliant length of floral apricot. Quite stunning."

TASTING OPTIONS

FIRST PRESS | 4 WINES SERVED WITH A CHEESE OF THE WEEK - \$15 PER PERSON

THE HARVEST | 6 WINES WITH TWO CHEESE PAIRINGS & PROSCIUTTO - \$20 PER PERSON

THE WHOLE BUNCH | SIP AND SAMPLE ALL OF WARRAMUNDA & LIV ZAK WINES WITH BITE SIZED

FOOD PAIRINGS - \$45 PER PERSON

JOIN THE WARRAMUNDA FAMILY

OUR SUBSCRIPTIONS GIVE YOU TOTAL CONTROL OVER WINE SELECTION, PROVIDING A TRULY PERSONALISED EXPERIENCE.

OPENING HOURS | FRIDAY TO SUNDAY 11AM TO 4PM



SCAN ME

CELLAR DOOR SELECTIONS

FROM THE SMOKER

16 hour smoked Black Angus Brisket, Dry Rubbed with Warramunda rub, served with Mac n' Cheese, Cornbread, Coleslaw, Pickles and Crisps

\$88 for two people

PESCADOS PLATTER

Selection of Smoked Salmon/Trout & Seafood, Your choice of Spanish Conservas, King Prawns, Oysters, Marinated Octopus served with Salad & Freshly Toasted Focaccia.

\$88 for two people

WINEMAKERS PLATTER

A selection of local & imported charcuterie with your choice of a pâté or terrine. Served with seasonal vegetable antipasto & toasted focaccia.

(Serves two people)

\$88 for two people

VEGETARIAN PLATTER

Weekly specials of selected vegetarian dishes.

(Serves two people | Vegan option also available |

24 hours notice required)

\$88 for two people

WARRAMUNDA CHEESE BOARD

A range of local and international soft & hard cheeses with quince paste, assorted crackers & accompaniments.

(Serves two people | Additional cheese available for \$10 extra)

\$33.00

Produce on platters subject to change depending on seasonal availability

PUBLIC HOLIDAYS INCUR 15% SURCHARGE

CONSERVAS

We are proud to showcase the finest Spanish canned seafood products.

All served with toasted focaccia and accompaniments.

CUCA

Chipirones Rellenos \$22.00

Stuffed baby squid in ink sauce

Anchoa \$22.00

Hand filleted anchovies

Served from the tin or Spanish style

Conservas Emilia

Ventresca da Atun \$22.00

Tuna Belly in Olive Oil Verraque teruresturs senimiline peres Caturbiste con videt; nos, quidesc ivigit.

SMALLER SELECTIONS

All served with toasted focaccia.

Prosciutto Di Parma \$38.00

Salami \$31.00

French Style Terrine (please ask for today's selection) \$31.00

City Larder Pâté (chicken & brandy or duck with cherry) \$31.00

Warm mixed marinated olives \$16.00

Extra Bread/Crackers \$8.00

DESSERTS

Please ask for today's selection \$16.00

WINE SELECTION

	Glass	Bottle
Liv Zak Sparkling Rose	\$14.00	\$40.00
Liv Zak Blanc	\$12.00	\$38.00
Warramunda Estate Chardonnay	\$18.00	\$60.00
Warramunda Estate Viognier	\$15.00	\$45.00
Warramunda Estate Marsanne	\$15.00	\$45.00
Liv Zak Rosé	\$12.00	\$28.00
Warramunda Estate Pinot Noir	\$18.00	\$60.00
Warramunda Estate Merlot	\$18.00	\$60.00
Warramunda Estate Syrah	\$18.00	\$60.00
Liv Zak Block One	\$15.00	\$45.00
Warramunda Estate Late Harvest Viognier	\$15.00	\$60.00
Warramunda Estate Compass Marsanne		\$125.00

BEERS

Please ask for today's offer \$10.00

SOFT DRINKS - \$5.00

Sanpella-grino
Aranciata Rosso
Pomegranate
Clemintina
Chinotto
Sparkling Mineral Water

COFFEE & TEA

Short Black \$4.50
Long Black \$5.00
Macchiato \$5.00
Cappuccino \$5.00
Flat White \$5.00
Hot Chocolate \$7.00
Pot of Tea \$5.00

Alternative Milk available
Extra Shot of Coffee add \$0.50

