

A photograph of a bar shelf. The top shelf holds several bottles of liquor, including one labeled 'STEIN' and another 'GAL'. Below the bottles, a row of clear wine glasses is neatly lined up. The background is softly blurred, showing a bar counter with a red flower arrangement and a television screen.

# Paint Pinot

have fun, sip wine & be creative

DRINKS MENU



## WINE LIST

### SPARKLING

- Trentham Estate Pink Moscato, Big Rivers, NSW 10/39  
Refreshing yet elegant. Fragrant raspberries, strawberries and cream with hints of pear, carried along by a gentle effervescent spritz creating a crisp finish.
- La Zona Prosecco, King Valley, VIC 11/45  
Fun with loads of orange and strawberry sherbet flavours.
- Three Vineyards Chardonnay Pinot Sparkling, Victoria 9/35  
Complexity and fruit on the palate, with an elegance and sophistication
- Croser NV Rose, Adelaide Hills, SA 69  
A sparkling creamy rose sourced from Piccadilly Valley fruit with pomegranate, wild strawberry and cherry aromas.

### WHITE

- Buller Wines, The Nook Pinot Grigio, King Valley, VIC 10/39  
Light bodied zippy and fresh. Crisp nashi pear, citrus and blossoms dominate the nose. Balanced acidity and great length are complemented with hints of cut pear.
- Howard Vineyard 400m Sauvignon Blanc, Adelaide Hills, SA 13/55  
Light bright fresh and dry. Intense passionfruit, guava and fresh herbs greet the nose. Passionfruit hits the palate followed by granny smith apple, dill, gooseberry, guava with a white pepper and a clove element.
- Nick O'Leary Riesling, Canberra District, NSW 12/49  
Aromatic of white flowers, apple blossom and citrus. The palate is generous with a powerful mix of granny smith and lime. The natural acidity leads to a pristine palate of balance and length.
- Les Lys Vouvray Tranquille Tendrevoe, Loire Valley, FRANCE 15/59  
Mineral flinty core gives way to lovely pear, honeysuckle and lime zest notes.
- Crittenden Gepetto Chardonnay, Mornington Peninsula, VIC 12/49  
A light to medium-bodied wine with a vibrant fruit finish that gives hints of fresh white peach and melon.
- Huber 'Vision' Gruner Veltliner, Traisental Austria 15/59  
Medium bodied with aromas of lemon peel and wheat chaff. Flavours of lemon, minerals, and ripe green apple and medium plus acidity.
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## WINE LIST

### ROSE

Nick O'Leary Rose, Canberra District, NSW 11/45  
Dry and fresh with aromas of strawberry and cherry.

### RED

Handpicked Collection Pinot Noir, Mornington Peninsula, VIC 13/55  
Medium bodied with excellent depth of colour and flavour with a touch of spicy oak complexity. Captivating floral aroma, fresh berry and cherry fruit flavours and silky tannin.

Juniper Canvas Tempranillo, Margaret River, WA 15/59  
Medium bodied aromatic with typical cherry, raspberry notes with tomato leaf, oregano and dusting of spice. Smooth with berry fruit flavours contrasting with the lingering savoury and spicy elements. Balanced acidity and fine ripe tannins.

Terre Forti Sangiovese Rubicone, Emilia Romagna, ITALY 10/39  
Medium-bodied fruity taste with notes of ripe cherry, raspberry. Ripe tannins and mild acidity on the finish.

Tomfoolery Young Blood Grenache, Barossa Valley, SA 15/59  
Medium-bodied with fruit having a sweet-sour aspect, the flavours buoyant with fruit but flecked with earth and spice. Leathery notes add a softness. Not deep in colour and flavour but its tasty and delicious.

Xanadu DJL Cabernet Sauvignon, Margaret River, WA 15/59  
A full-bodied Cabernet offering ample depth with plenty of cassis, dark chocolate and blueberry fruit character. The plush fruit and ripe tannins combine to produce a very complete wine, distinctly Cabernet with a dense structure and a persistence of fruit.

Nick O'Leary Shiraz, Canberra District, NSW 15/59  
An elegant fragrance of red fruits, dusted spice and lifted white pepper. The full bodied palate brims with dark berry fruits and delivers a silky texture mouth feel which finishes with long fine tannins.

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## **COCKTAILS**

Aperol Spritz 16

Aperol, orange juice and prosecco

Espresso Martini \$18

A shot of coffee, vodka and Kahlua

Cointreau Espresso Martini \$18

A shot of coffee, vodka, Kahlua and Cointreau

Mojito \$18

White rum, lime juice, sugar syrup with mint and soda water

Blood Orange Mojito \$18

White rum, Cointreau, lime juice, sugar syrup with mint and blood orange soda

Blushing Bride \$18

Peach schnapps, Grenadine and prosecco

Hairy Navel \$18

Peach schnapps, vodka and orange juice

Negroni \$18

Gin, sweet vermouth and Campari

Margarita \$18

Tequila, Cointreau, and lime juice

Cosmopolitan \$18

Lemon Vodka, Cointreau, cranberry juice and lime juice

Hot Boozy Chocolate \$16

Dark rum, hot chocolate and a touch of spice

## **NON - ALCOHOLIC COCKTAILS**

Mockito \$9

Lime juice, mint, sugar syrup & sparkling apple juice

Blood Orange Mockito \$9

Lime juice, mint, sugar syrup & blood orange soda

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## **BEERS & CIDER & MIXED DRINKS**

### **BEER**

- Corona \$8
- Bentspoke Crankshaft \$9.50
- Capital XPA \$9.50
- Zierholz Amber Pale Ale \$9.50
- Heaps Normal XPA Non-Alcoholic Beer \$8.00

### **CIDER**

- Apple Thief Pink Lady Apple Cider \$9
- Alpine Non-Alcoholic Sparkling Apple Cider \$7

### **MIXED DRINKS**

- Canberra Blood Orange Gin & Capi Blood Orange Soda \$12
- Canberra Gin & Fevertree Tonic - Indian or Elderflower \$12
- Citron Vodka & Blood Orange Soda \$12
- Bacardi & Coke \$10
- Scotch & Coke \$10
- Scotch or Bacardi on the rocks \$9
- Non-Alcoholic Seed Lip Gin & Fevertree Elderflower Tonic \$12

### **NON-ALCOHOLIC DRINKS**

- Lemonade, Lime Cordial & Angostura Bitters \$7
  - San Pellegrino Sparkling Water \$6
  - Coke & Coke Zero \$5
  - Capi Blood Orange Soda \$7
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