

Cambewarra Estate Winery – Drinks Menu

Glass / Take away / Dine-in

2018 Chardonnay – The Ninja 9/29/34

This Chardonnay has gentle fruit sweetness with subtle oak treatment. A lovely dryer style of Chardonnay with a buttery / creamy structure perfect for a Summer's afternoon wine.

Verdelho – The Amanda 9/32/37

By the Glass only – Cambewarra Estate Verdelho. Lovely stone fruit and ripe citrus features with a hint of creamy honeydew.

By the Bottle only – Central Ranges 2018 'Stress Relief' Blend. An organic Verdelho blend with floral aromas and juicy tropical fruit flavours

2016 Chambourcin – The Michael 9/30/35

The grape of the Shoalhaven! This well-balanced medium bodied wine is a great complement to an array of food styles including lamb and duck. Similar to a light Shiraz, it's a French-American hybrid variety that produced vibrant coloured wines with a full aromatic bouquet. We are very proud of the 2016 vintage – it has aged beautifully with lovely peppery notes at the back of the palate.

2018 Cabernet Sauvignon – The Simon 9/32/37

This Cabernet has lifted blackcurrants aromas with undertones of plum and a hint of cinnamon. Bright flavours of black ripe fruits, sweet herbs and toasty French Oak. Estate fruit combined with fruit from the Hilltop Wine region in Southern NSW, it is great with roast meats, BBQs and rich tomato based pasta dishes.

2019 Cabernet Sauvignon – RESERVE 50/55

This limited-edition wine sourced exclusively from our 'Hockey's Lane' Block is beautifully concentrated with dark berry fruit notes combined with new French Oak that follow well throughout the palate. Structured and balanced, we are thrilled with this wine's complexity and length. Very approachable now but will also reward cellaring for 3 / 5 years.

2016 Red Port – The Thomas 9/26/30

This delicious red port is made from our Chambourcin grapes. This fortified wine features luscious raspberry and ripe cherry notes on the palate with a hint of liquorice on

the back palate. To be enjoyed by the fire on a winter's night or with cheese and chocolate.

2015 White Port – The Richardson 9/26/30

This White Port is made from our Verdelho grapes and has been fortified with white pure grape spirit. A delight to drink before or after meals, it truly melts in your mouth with rich, sweet honey notes.

Sparkling

Sparkling Semillon – Bimbadgen Estate, Hunter Valley (fresh, crisp, fruit driven palate of zingy citrus flavours – **38** (not available by the glass)

Sparkling White – Casella Family Wines – Yellow Tail SA (citrusy with a fresh creamy finish) – **9/33**

Sparkling Rose – Casella Family Wines – Yellow Tail SA (ripe strawberries and fresh fruit flavours) **9/33**

Victoria's Mimosa – sparkling wine, fresh orange juice over ice - \$9 a glass

Wine Tasting Flight / Paddle – 4 x 50mls:

Chardonnay, Chambourcin, Cabernet Sauvignon, White Port - \$20pp

South Coast Gin and Tonic - \$12

1. South Coast Distillery gin, Strange Love light tonic, fresh lime
2. Jalapeño and kaffir lime infused South Coast Distillery gin, Strange Love light tonic, cucumber

Cambewarra Seasonal Cocktail - Autumn

Torched pineapple juice, peach liquor, rum, lime, orange bitters - \$20

Local Craft Beer - \$10

Flamin Galah Pale Ale / Flamin Galah Extra Pale Ale / LunchBox Lager / Shark Island Pale Ale

Beer / Cider / Premix / Soft

Peroni / Corona / 150 Lashes	8
Tooheys New / XXXX Gold / Cascade Light	7
Strongbow Apple Cider	8
Vodka Cruiser / Canadian Club & Dry	10
Coke / Coke Zero / Fanta / Solo / Lemonade	3
Organic Ginger Beer / Lemon Squash	5
Mineral / Soda / Lemon Lime Bitters	4
Poppers – Apple & Blackcurrant / Orange	3
Pot of Tea (S/L)	5/8

(please note we don't serve coffee)