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BENDIGO

WOODFIRED PIZZERIA
WINE BAR & CAFE

ZERO ALCOHOL OPTIONS MOCKTAILS

SHIRLEY TEMPLE	13
Pomegranate syrup dry ginger lime soda pomegranate	
ELDERFLOWER & MINT MOJITO	14
Elderflower mint simple syrup lime soda.	
LYCHEE MOJITO	14
Lychee syrup lychee juice lime mint simple syrup soda	
PEACH TEA	13
peach syrup house made peach couli dry ginger ale	
MANGO MULE	13
Cucumber lime mango honey dry ginger ale	
BLACKCURRANT COOLER	13
Blackcurrant raspberry strawberry simple sugar syrup soda	

ZERO SPIRITS ALTERNATIVES

LONDON DRY	8.5
ITALIAN APERITIVO	8.5
VENETO SPRITZ	8.5
CARIBBEAN SPICED	8.5

ZERO ALCOHOL BEERS

Peroni nastro azzurro (0.0%)	8.5
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COCKTAILS - HAVE A GLASS

APEROL SPRITZ	17
-Prosecco Aperol Soda	
BELLINI	16
-Sparkling Wine House Made Peach Coulis peach liqueur	
MIMOSA	15
Sparkling Wine Fresh Orange Juice	
KIR ROYAL	15
Crème de Cassis Sparkling Wine	
NEGRONI	18
-Gin Campari Lillet Rosso	
VESPER MARTINI	19
-Giniversity London Dry Lillet Blanc	
DIRTY MARTINI	18
-Gin (OR Vodka) Dry Vermouth Olives	
CORPSE REVIVER	20
-Gin Cointreau Lillet Blanc Absinthe Lemon	
AUTUMN	20
-Pisco Drambuie Campari Lime	
BOURBON BLOOD	20
-Blood Orange Liqueur Lillet Rosso Bourbon Bitters Rosemary	
TEQUILA SUNRISE	18
-tequila Orange juice Grenadine	
MARGARITA	19
-tequila Cointreau Lime	
EL DIABLO	19
-tequila Crème De Cassis Lime Simple Syrup Dry Ginger	
BLOODY MARY	20
-Zubrowka Vodka Worcestershire Horse Radish Tabasco Lemon Tomato Juice Salt & Pepper	

LONG ISLAND ICED TEA	20
-Vodka Tequila Rum Triple Sec fresh Lemon Cola	
COSMOPOLITAN	18
-Vodka Cointreau Cranberry Juice Lime	
GRANNY SMITH	18
Granny Smith Apple Liqueur Vodka Midori Apple	
SEX ON THE BEACH	17
-Vodka Peach Liqueur Orange Juice Cranberry Juice	
MOSCOW MULE	17
-Vodka Lime Dry Ginger	
GIN SLING	18
-Gin Cherry Brandy Lemon Juice Soda	
FRENCH MARTINI	18
-Vodka Chambord Pineapple Juice	
ESPRESSO MARTINI	19
-Vodka Coffee Liqueur Crème De Cacao Simple Syrup Espresso	
SOPHIA	20
-Gin Cointreau Lemon Squash	
MOJITO	19
-Rum Mint Lime Simple Syrup Soda	
STRAWBERRY MOJITO	19
-Rum Wild Strawberry Liqueur Mint Lime Strawberries Simple Syrup Soda	
RASPBERRY DAIQUIRI	19
-Rum raspberry liqueur Raspberries raspberry syrup Lime	
PINA COLADA	16
-Malibu Cream Pineapple Juice	
JAPANESE SLIPPER	20
-Cointreau Midori Lemon	
AMERETTO SOUR	21

-Amaretto | Lemon Juice | Simple Syrup | Egg White (Optional)

PISCO SOUR 21

-Pisco | Lemon Juice | Simple Syrup | Egg White (Optional)

ANGELO AZZUR 18

-Gin | Cointreau | Blue Curacao

TOBLERONE 18

-Baileys | Frangelico | Kahlua | Cream | Honey

AFFOGATTO 15

-Espresso | Vanilla Bean Ice Cream |

With Your Favourite Liquor (Bailey's, Kahlua Or Frangelico)



Beers And Ciders

On tap

Murray River Dry	9.5
furphy crisp (4.5%)	10
Stone & Wood	12
pipsqueak apple cider (by little creatures)	10
orange and ginger	13
blackcurrant and raspberry	13
lemon basil	13
elderflower and mint	13

Bottles & Cans

east bendigo brewing co.	9.5
forty acres session ale (mid)	
bendigo pale ale	
brookes ipa	
ebbc xpa	
tooborac beers	11
gunslinger american pale ale -ipa (4.8%)	
stonemasons pale ale (4.8%)	
shearers lager (4.6%)	
black smith porter (5.5%)	12
peroni Libera 0%	7
hahn Light	7.5
hahn Ultra *GF	9
corona	10
balter XPA	12
white rabbit, dark ale & white ale	10
Holgate	
mt macedon pale ale	10
chocolate porter	13
little creatures	
pale ale	10
pacific ale	10
rogers (3.8% mid)	9.5
harcourt cider	13.5
apple or pear cider (5.0% -can)	
matso's ginger beer or mango beer	12

Wines By The Glass

	GLS/BTL
SPARKLING WINES	
azahara premium sparkling, vic	10/42
dal zotto pucino prosecco	11/48
innocent bystander moscato, yarra valley, vic	10/45
WHITE WINES	
cloud st sauvignon blanc, regional, vic	9.5/40
tai tira sauvignon blanc, marlborough, nz	10/45
thorne Clarke sandpiper riesling, eden valley, sa	10/40
dal zotto pinot grigio, king valley, vic	11/48
navarino chardonnay, bendigo, vic	12/48
ROSE WINES	
riverie rosé, france	11/48
RED WINES	
sticks pinot noir, yarra valley, vic	12/48
Navarino 1837 shiraz, bendigo, vic	10.5/45
farmer & the scientist shiraz, heathcote, vic	11.5/48
kt cabernet merlot, coonawarra, sa	10/42

Sparkling Wine By The Bottle

Champagne/ méthode traditionnelle

This method refers to wine that is fermented once and then undergoes a second fermentation in the bottle. This second fermentation provides the beautiful pearls of bubbles, resulting in a naturally sparkling wine. Champagne can only be made using chardonnay, pinot noir, and pinot meunier grape varieties from the champagne region in France. All other wines made using this technique are referred to as sparkling wines, labelled as methode traditional or bottled fermented. This method can be used to produce white, rosé and red sparkling wines.

Prosecco

Sparkling wine from Italy is typically a Prosecco, produced primarily from the Prosecco or Glera grape, which is native to the Veneto region of Italy. You will find this soft sparkling wine the King valley, Victoria. You'll find the aromatics to be flowery bouquet and peachy with a touch of vanilla bean. A delicate and easy drinking style of sparkling wine.

Moscato

Is a much sweeter Italian wine style. Moscato has become incredibly popular for drinking on its own or even as an aperitif because of its sweetness, is lower in alcohol and incredibly easy to drink. Traditionally it has a slight fizz and flavours of nectarine, peach and orange that are very pleasing to your taste buds.

Food matches for Sparkling & Prosecco here include; arancini, Antipasto and Oysters when available.

NV	innocent bystander, yarra valley, vic (sweet)	45
22	pizzini moscato, king valley, vic	45
NV	azahara premium sparkling, vic	42
17	dal zotto pucino prosecco	48
nv	kreglinger sparkling brut, pipers brook, tas	60
16	kreglinger sparkling vintage brut, pipers brook, tas	85
nv	louis roederer, champagne, france	125
nv	kreglinger sparkling rosé, pipers brook, tas	60
17	cofields vintage sparkling shiraz, rutherford, vic (red)	55

White Wines By The Bottle

Riesling

“Reese-Ling”

Riesling is one of the most Aromatic Grape Varieties Displaying perfumed Flowery Aromas. With bright fruit flavours, As Well As a Higher Acidity providing the wine great balance. This Aromatic Wine Offers Fruit Aromas And Flavours Of Citrus & Orchard Fruits Like Nectarine, Apricot, And Pear. Besides Fruit, You'll Often Smell Things Lime Peel and citrus. Some Producers Choose Not To Ferment All The Grape Sugars And Therefore Make The Wine In An “Off-Dry” Style.

Food matches for Riesling here include; grazing plate Prawn & chorizo Spaghetti, Zucca or quattro Formaggi pizzas.

20	thorne clarke sandpiper riesling, eden valley, sa	40
22	pizzini riesling, king valley, vic	50
18	grosset riesling “springvale” clare valley sa	70
18	jasper hill riesling, heathcote, vic	75

Gargenega Aka Soave

Gar-GAN-Nehgah Aka Swah-Vay

A beautiful old medieval town, Soave is located in northern Italy near Verona. With such Shakespearian origins the Grapes used in Soave's are actually called Gargenega, Grown on the volcanic hills since Roman Times. Soave Wine Is Known For Its Melon-And-Orange-Zest Flavours. The Most Common Flavours Of Soave Wine Are Peach, Honeydew, Citrus Zest, Sweet Marjoram And subtle Note Of minerals. Gargenega, Is Considered One Of The Greatest white wines Of Italy.

Food matches for Gargenega this great italaian food wine here include; Grazing plate, Chargrilled Mushroom, Duck & Porcini Tagliatelli, Caserta & Ortolano pizzas and Chicken Scallopini.

18	monte tondo, doc soave classico, veneto Italy	45
20	munari gargenega (soave), Heathcote, vic	55

White Wines By The Bottle

Sauvignon blanc

“saw-vin-yawn blonk”

One of the most loved wine varieties in Australia is Sauvignon blanc. Mostly made as a fresh easy drinking dry white, sauvignon Blanc can range in flavours from herbal, grassy, citrus, gooseberry & grapefruit, to some exotic fruits honeydew melon, passion fruit & white peach.

Traditionally best grown in cooler climates such as the adelaide hills, king valley and new zealand. In the margaret river region, is famous for its blend of sauvignon blanc & sémillon.

Food matches for sauvignon blanc & semillon here include; arancini, chargrilled mushrooms, rigattoni pollo, gamberi & pizza marinara.

21	cloud st, sauvignon blanc, regional, vic	40
22	taí tira sauvignon blanc, marlborough, nz	45
20	shaw & smith sauvignon blanc, adelaide hills, sa	60

Pinot Gris

“Pee-No Gree” (Aka Pinot Grigio)

THE PINK GRAPE!!

Pinot Grigio is not actually a white grape, although typically it is produced as a white wine. It is One of the best food wines readily available. Pinot Gris And Pinot Grigio Are In Fact The Exact Same Grape Variety. The wine is occasional produced with A Pink Or Peach Hue If Left On Skins. Pinot Grigio Is Planted Heavily In Italy and cooler areas of Adelaide hills, king valley and parts of heathcote. The Wines Are typically Lighter To Middle-Weight And Easy Drinking. Primary Fruit Flavours Are Lime, Lemon, Pear, White Nectarine And Apple.

Food matches for Pinot Grigio here include; Bruschetta, Caesar salad, Spaghetti & Meatballs and Toscana Pizza.

22	la zona by chrismont pinot gris, king valley , vic	50
18	dal zotto pinot grigio, king valley, vic	48
18	breganza, ‘savardo’ DOC pinot grigio, italy	45

Stella
BENDIGO
WOODFIRED PIZZERIA
WINE BAR & CAFÉ

White Wines By The Bottle

Chardonnay

“Shar-Dun-Nay”

Chardonnay Is A Dry Full-Bodied White Wine. There Are Two Different Styles Of Chardonnay Wine. If You Like The Idea Of Creamy, Rich White Wine In Your Glass with complexity, You’ll Love The Classic Style Of Oak-Aged Chardonnay. Chardonnay characters Include Lemon, Apple, Pear, Passionfruit, Peach with a hint of Vanilla and Buttery characters.

The Other style, If You Prefer Your Wines to be fruit driven and fresh, Then Your Perfect Chardonnay Is The Un-Oaked style. This style is characterised by flavours of melon, peach and citrus. This wine is lighter in texture and complexity.

Food matches for chardonnay here include; Paté, Porcini Risotto, salsiccia & Pollo Pizza, Chicken scallopini.

18	navarino 1837 chardonnay, bendigo, vic	45
21	bress chardonnay, central victoria, vic	60
18	giant steps chardonnay, yarra valley, vic	65
16	shaw & smith m3 chardonnay, adelaide hills, sa	70

Stella
BENDIGO
WOODFIRED PIZZERIA
WINE BAR & CAFÉ

Rosé Wines By The Bottle

Rosé

Rose-aye

A rosé, also known as “rosato in italy, is a style of wine with subtle characteristics from the red wine grapes it is made from and incorporates some of the colour from the grape skins.

Rosé wine is typically produced from sangiovese, shiraz and or grenache and can range from subtle hues to intense pinks hues.

Rosé can be made in a light, medium or full bodied wine style. Rosés display subtle flavours and aromas of strawberries and cream, rose petals, grapefruit, raspberries and turkish delight.

Food matches for rosé here include; spinach salad, pesto chicken gnocchi, patata & margherita pizzas.

17 riverie rosé, france 45

22 la zona rosé by chrismont, king valley, vic 46

18 rameau d'or, provence, France 55

17 cobaw ridge il pinko rose, shiraz
macedon ranges, vic 65

Stella
BENDIGO
WOODFIRED PIZZERIA
WINE BAR & CAFÉ

Red Wines By The Bottle

Pinot noir

“pee-no nwar”

Pinot noir is, without a doubt, the most romanticized red wine in the world. One of the reasons is that the pinot noir grape elicits such devotion because it's really hard to grow.

Lighter-bodied red wine with soft tannins and gentle acidity, cherry, cranberry fruit flavours and often with appealing vegetal notes of beets, rhubarb, or mushroom.

Food matches for pinot noir here include; chargrilled mushrooms, paté, duck & porcini tagliatelli.

20	cloud st pinot noir, regional, vic	40
20	sticks pinot noir, yarra valley, vic	48
18	devil's corner pinot noir, tamar valley, tas	50
18	giant steps pinot noir, yarra valley, vic	58
18	shaw & smith pinot noir, adelaide hills, sa	80
16	cobaw ridge pinot noir, macedon ranges vic	85



Red Wines By The Bottle

SHIRAZ

"Shi-ra-z"

Shiraz is one of the most widely planted red wines in the world. A beautiful rich wine with fantastic blend of fruit and spice flavours and aromas. With Rich Flavours Of Ripe Plum, Tobacco, Black Pepper, Blueberry & Violets And Middle Weight Tannins, shiraz lends itself to richer foods and meats. The heathcote region is one of the best in the world and as such are show cased in this list.

Grenache

gren-nash

Grenache produces rich, flavorful red wines , This of flavours Grenache match well with roasted meats and Roasted vegetables spiced. Younger vines are matched well with shiraz to provide rich fruitful wines while older vines provide a rich and gentle mouth feel that has a lasting and prolonged length of the palate. ranging in flavours of strawberry plum herbs orange and leather

Food matches for Shiraz here include; meatballs, lamb ragout gnocchi, baba & butcher pizzas and steaks.

16	navarino 1837 shiraz, bendigo, vic	45
17	pizzini shiraz sangiovese, king valley, vic	45
18	farmer and the scientist shiraz, heathcote, vic	48
17	munari beauregard shiraz, heathcote, vic	52
19	tar & roses shiraz, Heathcote, vic	50
17	condie 'the gwen' shiraz, heathcote, vic	52
17	occam's razor shiraz, heathcote, vic	85
15	whistling eagle "the blood" shiraz, heathcote, vic	85
19	jasper hill "georgia's paddock" shiraz, heathcote vic	128

Red Wines By The Bottle

Cabernet sauvignon

“cab-er-nay saw-vin-yawn”

Cabernet sauvignon is a full-bodied red grape first heavily planted in the bordeaux region of france. Today, it's the most popular wine variety in the world. Wines are full-bodied with bold tannins and a long persistent finish of black cherry, black currant, baking spices and cedar (from oak), with cooler notes of eucalyptus.

Merlot

“murr-low”

Merlot is loved for it's boisterous black cherry flavours, supple tannins, and chocolatey finish. It's often mistaken with cabernet sauvignon and commonly blended with it.

Food matches for cabernet & merlot here include; meatballs, rucola salad, calabrese pasta, butcher & capricciosa, steaks.

16	stella cabernet merlot, coonawarra, sa	42
15	willow bridge coat of arms, Cabernet Merlot geographe bay , wa	55
19	bress cabernet franc, yarra valley, vic	55
14	oliver's taranga 'dj reserve' cabernet Sauvignon mclaren vale, sa	85

Red Wines By The Bottle

Sangiovese

San-Jo-Vay-Zay

Italy's Most Planted Wine Variety And The Pride Of Tuscany one of the most infamous Wine regions of Italy best known for Chianti. Sangiovese Is A Sensitive Grape That Takes On Different Stylistic Expressions Based On Where It Grows. Flavours Range From Cherry To Espresso And Vegetable Tones Of Roasted Tomato, Basil And Balsamic

Food matches for sangiovese here include. Grazing plate, spaghetti and meatballs, duck and porcini tagliatelle, Toscana & napoletana pizzas.

15	pizzini shiraz sangiovese, king valley, vic	45
17	condie estate, sangiovese, heathcote	55
16	pizzini pietra sangiovese, king valley, vic	68

Nebbiolo

Neby-Oh-Low

Nebbiolo Wines Look Light and Smell Light Too, With Disarming Red Fruits And Rose Aromas Swirling Around The Nose. That All Changes The Second It Goes Into Your Mouth. While Produced In Medium to Full Bodied Red Wine, This Wine packs a punch both in its smell and taste. Nebbiolo Loves To Be Decanted Allowing its Signature Aroma Of Violets To Unfold and to unlock all its glorious flavours. One Of Italy's Most Important Red Wine Varieties, It's The Grape That Goes Into Barolo, one Of The World's Most Revered (And More Expensive) Wines.

Food matches for nebbiolo here include. Grazing plate, risotto porcini, baba & napoletana pizza.

15	vietti, nebbiolo 'perbacco langhe' doc piedmont, italy	80
14	trediberri, barolo docg, piedmont, Italy	225

FORTIFIED & STICKY WINES

STICKY OR DESSERT WINE

'Noble Rot' Or Botrytis Is A Type Of Fungus That Shrivels And Decays Wine Grapes. This Does Basically Does Two Things To Wine: It Intensifies The Sweetness Level And Adds Flavour Complexity.

Aromas And Flavours Of Honey, Apricot, Peach, Caramel, Toffee, Dried Flowers, Passionfruit, Mango, Marmalade And Quince

17	de bortoli age release botrytis semillon, 60ml griffith, nsw	10/40
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MUSCAT & TOPOUAPE

Muscats are made from the grape variety muscat a petit grains rouge, typical descriptors include muscatel, orange blossom, marmalade, floral, fragrant, musk, muscatel concentrated, mixed spice, cloves, roast nuts, raisins.

Topaques are made from the grape variety muscadelle, typical descriptors being honey, cold tea, fish oil, malt, butterscotch, dark chocolate, malt biscuits, toasty, dried dates, treacle, elixir like, complex, essence, toffee.

nv	campbells muscat, rutherfordglenn, vic, 60ml	10/45
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nv	campbells topaque, rutherfordglenn, vic, 60ml	10/45
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PORTS

Port Wine (Also Known Simply As Port) Is A Fortified Wine. Port Produced In Australia Must No Longer Be Called "Port" Is Now Called 'Vintage, Ruby And Tawny Fortified'.

Different Kinds Of Port, But The 2 Primary Styles Of Port Include A Red Port With More Berry And Chocolate Flavours (And Slightly Less Sweetness), And A Tawny-Coloured Port With More Caramel And Nut Flavours (And More Sweetness).

nv	mr pickwick particular tawny, barossa, sa, 60ml	18
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SHERRY

Sherry is a fortified wine made from white grapes that traditionally are grown in spain. Sherry is produced in a variety of styles made primarily from the palomino grape, ranging from light versions similar to white table wines, such as manzanilla and fino, to darker and heavier versions that have been allowed to oxidise as they age in barrel, such as amontillado and oloroso. Sweet dessert wines are also made from pedro ximenez.

Nv	barbadillo pedro ximenez sherry doc spain	9
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Apéritif

An Apéritif Is Traditionally Taken Before A Meal, Flavoured In A Variety Of Ways But Usually Lighter And Drier In Flavour To Stimulate The Appetite and Therefore Usually Dry or bitter Rather Than Sweet.

The Idea Of Enjoying A Drink Before A Meal Dates Back Thousands Of Years - The Ancient Egyptians In Particular Were Fond Of The Practice. But It Wasn't Until The 18th Century, In Europe, That The Aperitif Was Made Into An Art Form.

campari	9
Dolin -blanco rosso	7
absinthe	18
ouzo	9
sambuca-black or white	12
pastis	14

Liqueurs

Liqueurs are basically liquors that have been flavoured and sweetened. These ingredients are macerated, chopped, crushed... Basically anything that will release more of their flavor. They're then left to soak in the liqueur spirit. Crème is where loads of sugar have been added to the point it's becoming syrupy, such as crème de menthe or crème cassis. Cream liqueurs are rich in dairy butterfat.

	<u>coffee chocolate caramel nuts</u>	
kahlua - coffee		10
espresso liqueur - coffee		10
amaretto - almond-flavored		12
frangelico - hazelnut		10
baileys irish cream		10
~ not coffee, but a whiskey-based cream liqueur		

spice | herbs | florals

galliano - vanilla		12
elderflower liqueur		10
drambuie - scotch-based liqueur flavoured with heather & honey		16
fireball - canadian whisky flavoured with cinnamon		12

citrus

cointreau	13
limoncello ~ an italian lemon liqueur	10
blood orange	15

fruit

pimms	10
midori ~ honeydew melon	10
massenez range	11

Vodka

Vodka Is Composed Primarily Of Water And Ethanol, But Sometimes With Traces Of Impurities And Flavourings. Traditionally, Vodka Is Made Through The Distillation Of Cereal Grains Or Potatoes That Have Been Fermented. Vodka Is Supposed Be Odourless, Flavourless And Colourless, Yet It Does Have A Subtle Flavour With Clear Nuances Between Brands. Some Are Peppery On The Palate, Others a Hint Of Grain Or Citrus, Bread Or Even Butter. The Use Of Natural Flavourings Has Deep Roots like The Use Of Polish Bison Grass (Like That Found In Zubrówka).

smirnoff red	10
belvedere	16
grey goose	19
zubrowka	12

BENDIGO
WOODFIRED PIZZERIA
WINE BAR & CAFÉ

RUM AND CACHAÇA

Rum is most commonly made with molasses, but it can also be made with other parts of the sugar cane, including the syrup and juice. No matter the style, you should expect to enjoy a common base flavour of caramelised sugar.

Cachaça is kind of like white rum, but differs in that it's not made from sugar cane molasses but the cane juice itself lending it a more floral, grassy, herbaceous flavour profile than its rum counterparts.

Spiced rum is rum that's been flavoured with spices, usually upping the impression of spice often gotten from barrel-aging.

barcardi	10
bundaberg	10
captain morgan	11
sailor jerry	11
kraken	13
havana 7	17
mailbu	10
cachaca germana	16
mount gay	14

GIN

Someone once said that "a bar without gin is like an italian kitchen without pasta". No other liquor provides for the creation of so many classic cocktails. Gin is liquor which derives its predominant flavour from juniper berries. The more botanicals, the more complex the gin.

gordon's gin	10
gordon's pink gin	10
bombay sapphire	12
roku	14
tanqueray	15
Tanqueray 10	21
hendricks	15
west winds sabre	15
west winds plum	17

Tequila & Mescal

All tequila is mezcal, but not all mezcal is tequila. Confused? Don't be, it's actually rather simple. Mexican law dictates that tequila can only be made from a single subspecies of agave: the blue agave. Mezcal, on the other hand, can be distilled from any agave.

There is no spirit with provenance like tequila. Made from succulent blue agave — native to the central western highlands of Mexico — it's bound by a clearly defined geographic and agricultural footprint.

Other regions produce mezcal — also made from the agave plant

Unlike a grapevine, agave are one-time use plants: the massive heart, or pina, is cut out and processed to make tequila (or mezcal), with much of the work being hands-on from start to finish. It's then baked for three days before the sap is extracted to obtain the sugar-rich liquid, which is fermented in alcohol and then concentrated into a spirit through distillation.

josé curevo blanco	11
josé curevo reposado	11
1 800 tequila silver/bianco	14
1 800 tequila reposado	16
1 800 tequila anejo	18
mescal	18
don Julio	20



Whiskey Or Whisky

The main difference between whisky and whiskey is of course the spelling. Whisky or whiskey-like products are produced in most grain-growing areas.

American whiskey

American whiskey is distilled from a fermented mash of cereal grain. It must have the taste, aroma, and other characteristics commonly attributed to whiskey.

Bourbon whiskey—Kentucky is made from mash that consists of at least 51% corn (maize) and aged in new charred oak barrels. Rye whiskey—made from mash that consists of at least 51% rye Tennessee whiskey, the main difference defining a Tennessee whiskey is its use of the Lincoln County process, which involves filtration of the whiskey through charcoal.

Canadian whisky

By Canadian law, Canadian whiskies must be produced and aged in Canada, they do not require any specific grain in their production and are often blends of two or more grains.

Irish whiskey

Irish whiskey uses little or no peat, so there is usually no smokiness in these whiskies. Irish whiskey must be matured for a minimum of three years.

Scotch whisky

Gets its distinctive smoky flavour from the process in which it is made: the grain, primarily barley, is malted and then heated over a peat fire. The spirit needs to mature in oak for at least three years, production and maturation must take place in Scotland.

The basic types of Scotch are malt and grain, which are combined to create blends. Scotch malt whiskies are divided into five main regions: Highland, Lowland, Islay, Speyside and Campbeltown.

It's Scotland's topography which defines whisky regions and cumulates malt distilleries into the following five geographic indicators.

fireball cinnamon spiced	12
drambuie	16
southern comfort (bourbon whiskey)	10
jim beam (bourbon whiskey)	10
jim beam single barrel	15
jack daniels (tenesse whiskey)	11
jack daniels honey	10
jack daniels single barrel	
gentleman jack (tenesse whiskey)	16
wild turkey (bourbon whiskey)	12
wild turkey honey (bourbon whiskey)	10
makers mark (bourbon whiskey)	12
canadian club (canadian whisky)	10
johnnie walker red	10
johnnie walker black	12
chivas regal	14
dimple	15
jameson (irish whiskey)	15
glenfiddich, (speyside)	16
glenmorangie, (highlands)	22
Ardbeg	? 24



Digestif

A Digestive Is An Alcoholic Beverage Served After A Meal, To Aid Digestion. Digestifs Are Usually Taken Straight. Bitter Digestifs Typically Contain Carminative Herbs, Which Are Thought To Aid Digestion Common Kinds Of Digestif Include:

Grappa & Pisco

GRAPPA SHOULD BE PRODUCED IN ONE OF EIGHT REGIONS IN ITALY, It's Made From Pomace, Essentially The Leftovers Of Winemaking—Seeds, Skins, And Stems.

PISCO MADE FROM: GRAPES, COMMONLY MOSCATEL, QUEBRANTA, PEDROXIMENEZ, Because It's Distilled From Wine, Pisco Is Actually A Type Of Brandy.

macchu pisco

12

Calvados, Brandy & Armanac

Cognac, Armanac & Brandy Refers To The Spirit Distilled From Grape Juice Then Matured In Oak Casks For A Minimum Of 2 Years. It Also Refers To Other Distilled Fruits Such As Peach And Apple Brandy.

Calvados, Is A Fruit Brandy Made From Apples Or Pears.

Napolean

9

Martell Vsop

12

Cognac VS

14

Calvados

16

Soft Drinks

farrarelle sparkling mineral water 750 ml	10
harcourt sparkling apple	7
Hepburn springs flavoured mineral water Lemon, blood orange, orange and passionfruit or pink grapefruit	6
traditional house-made lemonade house-made, 100% natural lemon juice sparkling water and simple syrup	7.5
fresh juice company orange, apple, pineapple & cranberry	7.5
tomato juice	6.5
bundaberg ginger beer 375ml	6
iced drinks iced coffee, iced chocolate & mocha	7.5
spiders	7.5
soft drinks coke, coke-no sugar, lemonade, raspberry, lift, dry ginger, tonic & soda water	6.5
Remedy sodaly (naturally sugar free) Orange, passionfruit, lemon squash or raspberry	6.5
bottled coca cola products 330ml	7
bottled flavoured tonic 200ml	5

Hot Stuff

loose leaf teas chamomile, green, peppermint, earl grey, English breakfast	6.5
hot choc & mocha	6
coffee (cappuccino, latte, flat white, chai) espresso & macchiato	5 4.5

mug	+1, extra shot +0.5, alternative milks	+1
affogato espresso w/ vanilla bean ice cream		9

Stella
BENDIGO
WOODFIRED PIZZERIA
WINE BAR & CAFÉ