



**HOWARD**  
V I N E Y A R D



## HOWARD VINEYARD

Our passion is to create memorable celebrations through great Adelaide Hills Wines produced from our vineyards and serve our community with amazing hospitality.

Over the past 25 years our family has built a reputation for growing premium grapes in the Adelaide Hills; one of Australia's most exciting regions.

The Adelaide Hills is about more than wine, it's a way of thinking, we welcome the new and challenge wine traditions with a youthful confidence. The Adelaide Hills is where we chose to make our wine and live our lives.

We have opened our cellars for the first time ever to give you an opportunity to taste our wine history.

Cheers,

Tom Northcott - Winemaker

# Wines by the Glass

## Howard Vineyard

2022 Sparkling Blanc de Blancs	\$14
2022 Sparkling Pinot Noir Chardonnay	\$13
2014 Sparkling Blanc de Noir	\$14
2022 Block Q Sauvignon Blanc	\$12
2022 Pinot Gris	\$12
2021 Cabernet Franc Rosé	\$13
2021 Pinot Noir	\$15
2021 Sangiovese	\$15
2021 Cabernet Franc	\$15
2021 Shiraz	\$13

## Amos

2021 Chardonnay	\$16
2021 Pinot Noir	\$20
2021 Shiraz	\$20
2021 Cabernet Sauvignon	\$20

# Wines by the Bottle

	Bottle	Clover Society
<b>Sparkling</b>		
2022 Sparkling Blanc de Blancs <i>Lemon rind, stonefruit and lime with a hint of creaminess</i> <i>Pair: Earl Grey Choux</i>	\$50	\$40
2022 Sparkling Pinot Noir Chardonnay <i>Green apple, raspberry, white peach</i> <i>Pair: Crispy Gnocchi</i>	\$45	\$35
2014 Sparkling Blanc de Noir <i>Grapefruit, lemon, with a bright, creamy finish</i> <i>Pair: House made Korean bread, whipped butter, smoked salt</i>	\$60	\$50
2022 Blanc de Blancs Magnum (1.5L)	\$150	\$120
<b>Aromatic Whites</b>		
2022 Block Q Sauvignon Blanc <i>Grapefruit, melon and juicy white peach</i> <i>Pair: Cauliflower Four Ways</i>	\$40	\$35
2022 Pinot Gris <i>Crunchy pineapple, lime zest, lychee and honey dew melon</i> <i>Pair: Crispy Prawn Sando</i>	\$40	\$35
<b>Riesling</b>		
2015 Clover Riesling <i>Soft white floral characters</i> <i>Pair: Burrata with house made Korean bread</i>	\$70	\$55

<b>Chardonnay</b>	<b>Bottle</b>	<b>Clover Society</b>
2021 Amos Chardonnay <i>Lemon zest, stone fruit and blossom, with a vanilla cream finish</i> <i>Pair: Crispy Pork Belly</i>	\$70	\$53
2018 Amos Chardonnay <i>White peach, grapefruit and guava, finishing with a nutty creaminess</i> <i>Pair: Atlantic Salmon</i>	\$95	\$85
2017 Amos Chardonnay <i>Fresh lemon and lime with a honeysuckle and caramel finish</i> <i>Pair: Crispy Pork Belly</i>	\$85	\$75
2016 Amos Chardonnay <i>Lemon curd and stone fruit finishing with hazelnut, cashew and spice</i> <i>Pair: South Australian Lamb Rump</i>	\$90	\$80

## **Rosé**

2021 Cabernet Franc Rosé <i>Fresh raspberry and strawberry with a dry, textural savoury finish</i> <i>Pair: Crispy Pork Belly</i>	\$50	\$35
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## **Sangiovese**

2022 Sangiovese <i>Dark chocolate, cherries, black currant, dried herbs and soft tannin</i> <i>Pair: Burrata with house made Korean bread</i>	\$55	\$43
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## Pinot Noir

**Bottle**   **Clover  
Society**

2021 Howard Vineyard Pinot Noir      \$55      \$43  
*Cherry, strawberry, perfumed musk with Chinese 5-spice and vanilla*  
*Pair: Crispy Gnocchi*

2021 Amos Pinot Noir      \$75      \$55  
*Rhubarb, cherry, and raspberry with a mushroom and truffle finish*  
*Pair: Duck Dumpling*

2019 Amos Pinot Noir      \$90      \$80  
*Forest fruits, lifted cherries, savoury spice*  
*Pair: Duck Dumpling*

## Shiraz

2021 Howard Vineyard Shiraz      \$50      \$43  
*Ripe plums and cherries, with a peppercorn, dark chocolate finish*  
*Pair: South Australian Lamb Rump*

2021 Amos Shiraz      \$75      \$55  
*Cherry, plum, raspberries with a touch of white pepper, clove and vanilla toast*  
*Pair: Hahndorf Venison*

2018 Clover Shiraz      \$65      \$55  
*Sweet berry fruit, plum, chocolate oak and asian spice*  
*Pair: South Australian Lamb Rump*

2017 Amos Shiraz      \$110      \$100  
*Red and blue berries, plums and rhubarb with a spice and chocolate finish*  
*Pair: Hahndorf Venison*

2015 Amos Shiraz      \$130      \$120  
*Plum, blueberry and black olive, finishing with mocha and cinnamon*  
*Pair: Hahndorf Venison*

# Cabernet

**Bottle**   **Clover  
Society**

2021 Howard Vineyard Cabernet Franc <i>Dark berries, jalepeno, mocha, seasoned oak</i> <i>Pair: South Australian Lamb rump</i>	\$55	\$43
2021 Amos Cabernet Sauvignon <i>Roasted capsicum, black pepper and clove, silky tannin</i> <i>Pair: Crispy Pork Belly</i>	\$75	\$55
2018 Clover Cabernet Franc <i>Red fruits, rhubarb, jalepeno, soft tannin</i> <i>Pair: South Australian Lamb rump</i>	\$70	\$55
2015 Amos Cabernet Sauvignon <i>Cassis, olive, delicate perfumed spice, cedar, tobacco, silky tannin</i> <i>Pair: Hahndorf Venison</i>	\$130	\$115
2012 Amos The Cabernets <i>Rich, elegant, black currant and olive, cedar and cassis</i> <i>Pair: Crispy Pork Belly</i>	\$115	\$100
2009 Amos Cabernet Franc <i>Blackberry, fig, pepper and mocha with rich tannin</i> <i>Pair: South Australian Lamb rump</i>	\$200	\$185
2007 Amos Cabernet Sauvignon <i>Rich, smooth and lingering blackcurrant, black olive, chocolate and spice</i> <i>Pair: Hahndorf Venison</i>	\$230	\$215

# Beer | Cocktails | Spirits

## Beer

Pirate Life Point Nine, Port Adelaide 0.9%	\$11
<i>Stone fruit, paired with fine bitterness</i>	
Pirate Life South Coast Pale, Port Adelaide 4.4%	\$13
<i>Light bodied, citrus and stone fruit, sweet malt</i>	
Mismatch Session Ale, Nairne 4.0%	\$13
<i>Refreshing, dry, citrus and tropical</i>	
Mismatch Lager, Nairne 4.5%	\$13
<i>Elegant, refined with herbaceous notes</i>	
Lobo Cloudy Apple Cider, Lenswood 5.7%	\$12
<i>Light bodied, citrus and stone fruit, sweet malt</i>	

## Cocktails | Spirits | Mocktails

Salted Caramel Espresso Martini	\$20
<i>Dark spiced rum, salted caramel syrup, espresso</i>	
Ruby Grapefruit	\$20
<i>Howard Blush Gin, elderflower liquor, grapefruit juice</i>	
Crisp Kiwi	\$18
<i>Howard Blush Gin, lime juice, kiwi puree</i>	
Howard Aperol Spritz	\$18
<i>Aperol, HV Blanc de Blancs, soda, fresh orange</i>	
Howard Vineyard Gin & Tonic	\$13
<i>Howard Blush Gin, Fever Tree tonic, fresh grapefruit</i>	
Pineapple Lime Crush (mocktail)	\$13
<i>Pineapple juice, fresh lime, ginger beer</i>	



# Coffee | Tea | Non Alcoholic

## Soft Drink

Coke | Lemonade | Diet Coke | Lemon Squash | Soda \$5

## Juice

Apple | Orange | Pineapple \$6

## Bottled Water

A Rock & a Hard Place Sparkling Water (750ml) \$12

A Rock & a Hard Place Still Water (750ml) \$10

## Tea

English Breakfast | Earl Grey | Green | Chamomile | Peppermint \$4

## Coffee

One shot \$3.50-5

Extra Shot \$1

Almond | Soy | Oat \$1

15% Public holiday surcharge applies.

Credit card surcharge processing fees apply to all major credit cards.