



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
2023 Block Q Sauvignon Blanc	\$12
2023 Pinot Gris	\$13
2022 Cabernet Franc Rosé	\$13
2022 Pinot Noir	\$15
2022 Sangiovese	\$15
2021 Cabernet Franc	\$15
2022 Shiraz	\$15

Amos

2017 Chardonnay	\$20
2022 Chardonnay	\$18
2022 Pinot Noir	\$20
2021 Shiraz	\$20
2021 Cabernet Sauvignon	\$20

Wines by the Bottle

	Bottle	Clover Society
Sparkling		
2022 Sparkling Blanc de Blancs <i>Lemon rind, stonefruit and lime with a hint of creaminess</i> <i>Pair: Gazander Oyster</i>	\$50	\$40
2022 Sparkling Pinot Noir Chardonnay <i>Green apple, raspberry, and white peach</i> <i>Pair: Cheeseboard</i>	\$45	\$35
Aromatic Whites		
2023 Howard Vineyard Block Q Sauvignon Blanc <i>Fresh juicy pear, passionfruit and white peach linger on the palate with a dry crisp finish</i> <i>Pair: Squid Salad</i>	\$41	\$35
2023 Howard Vineyard Pinot Gris <i>Delicate aromatics of fresh pear and Granny Smith apple, with lime zest, lemon and lychee complementing a slightly dry textural finish</i> <i>Pair: Free range roasted Chicken Breast</i>	\$43	\$35

	Bottle	Clover Society
Chardonnay		
2022 Amos Chardonnay	\$70	\$52
<i>White blossom, lemon curd and fresh stonefruit, complimented with notes of brioche and honey</i>		
<i>Pair: South Australian Octopus</i>		
2018 Amos Chardonnay	\$95	\$85
<i>White peach, grapefruit and guava, finishing with a nutty creaminess</i>		
<i>Pair: Pumpkin Arancini</i>		
2017 Amos Chardonnay	\$85	\$75
<i>Fresh lemon and lime with a honeysuckle and caramel finish</i>		
<i>Pair: Citrus Cheesecake</i>		

Rosé

2022 Cabernet Franc Rosé	\$50	\$35
<i>Fresh raspberry and strawberry with a dry, textural savoury finish</i>		
<i>Pair: Squid Salad</i>		

Sangiovese

2022 Sangiovese	\$55	\$43
<i>Dark chocolate, cherries, black currant, dried herbs and soft tannin</i>		
<i>Pair: Crispy Gnocchi</i>		

Pinot Noir

Bottle **Clover
Society**

2022 Howard Vineyard Pinot Noir \$55 \$43
Cherry, strawberry, perfumed musk with Chinese 5-spice and vanilla
Pair: Chestnut Hummus

2022 Amos Pinot Noir \$75 \$55
Rhubarb, cherry, and raspberry with a mushroom and truffle finish
Pair: Tea Smoked Duck

Shiraz

2022 Howard Vineyard Shiraz \$50 \$40
Ripe plums and cherries, with a peppercorn, dark chocolate finish
Pair: Cauliflower Four Ways

2021 Amos Shiraz \$75 \$55
Cherry, plum, raspberries with a touch of white pepper, clove and vanilla toast
Pair: Lobethal slow cooked Lamb Shoulder

2017 Howard Vineyard Shiraz \$65 \$50
Sweet berry fruit, plum, chocolate oak and Asian spice
Pair: Tea Smoked Duck

2017 Amos Shiraz \$110 \$100
Red and blue berries, plums and rhubarb with a spice and chocolate finish
Pair: Lobethal slow cooked Lamb Shoulder

2015 Amos Shiraz \$130 \$120
Plum, blueberry and black olive, finishing with mocha and cinnamon
Pair: Lobethal slow cooked Lamb Shoulder

Cabernets

Bottle **Clover
Society**

2021 Howard Vineyard Cabernet Franc <i>Dark berries, jalepeno, mocha, seasoned oak</i> <i>Pair: Lobethal slow cooked Lamb Shoulder</i>	\$55	\$43
2021 Amos Cabernet Sauvignon <i>Roasted capsicum, black pepper and clove, silky tannin</i> <i>Pair: Lobethal slow cooked Lamb Shoulder</i>	\$75	\$55
2015 Amos Cabernet Sauvignon <i>Cassis, olive, delicate perfumed spice, cedar, tobacco, silky tannin</i> <i>Pair: Lobethal slow cooked Lamb Shoulder</i>	\$130	\$115
2012 Amos The Cabernets <i>Rich, elegant, black currant and olive, cedar and cassis</i> <i>Pair: Dashi braised Radish</i>	\$115	\$100
2009 Amos Cabernet Franc <i>Blackberry, fig, pepper and mocha with rich tannin</i> <i>Pair: Lobethal slow cooked Lamb Shoulder</i>	\$200	\$185
2007 Amos Cabernet Sauvignon <i>Rich, smooth and lingering blackcurrant, black olive, chocolate and spice</i> <i>Pair: Chestnut Hummus</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>	
Crispy 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 (750ml)

A Rock & A Hard Place Sparkling Water \$12

A Rock & A Hard Place Still Water \$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.