



HOWARD

V I N E Y A R D

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

2023 Sparkling Blanc de Blancs	\$14
2023 Sparkling Pinot Noir Chardonnay	\$13
2023 Block Q Sauvignon Blanc	\$12
2023 Pinot Gris	\$13
2023 Chardonnay	\$14
2023 Cabernet Franc Rosé	\$13
2023 Pinot Noir	\$15
2022 Sangiovese	\$15
2022 Cabernet Franc	\$15
2022 Shiraz	\$15

Amos

2022 Chardonnay	\$18
2023 Pinot Noir	\$20
2021 Shiraz	\$20
2021 Cabernet Sauvignon	\$20

Wines by the Bottle

	Bottle	Clover Society
Sparkling		
2023 Sparkling Blanc de Blancs <i>Lemon rind, stonefruit and lime with a hint of creaminess</i> <i>Pair: Oysters</i>	\$50	\$40
2023 Sparkling Pinot Noir Chardonnay <i>Green apple, raspberry, and white peach</i> <i>Pair: Cheeseboard</i>	\$45	\$35
2021 AMOS MT Blanc de Blancs <i>Vibrant lemon rind, stone fruit, key lime and grape fruit flavours</i> <i>Pair: Oysters</i>	\$85	\$70
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: Citrus Cheesecake</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: Grilled Leek</i>	\$43	\$35

Pinot Noir

Bottle **Clover
Society**

2023 Howard Vineyard Pinot Noir
Strawberry, cherry, and a hint of earthiness
Pair: Cheeseboard

\$55 \$43

2023 Amos Pinot Noir
Rhubarb, cherry, and raspberry with a mushroom and truffle finish
Pair: Confit Duck Salad

\$75 \$55

Sangiovese

2022 Sangiovese
Dark chocolate, cherries, blackcurrant, dried herbs and soft tannin
Pair: Whipped Burrata

\$55 \$43

Shiraz

2022 Howard Vineyard Shiraz
Ripe plums and cherries, with a peppercorn, dark chocolate finish
Pair: Squid Noodle

\$50 \$40

2021 Amos Shiraz
Cherry, plum, raspberries with a touch of white pepper, clove and vanilla toast
Pair: Squid Noodle

\$75 \$55

2015 Amos Shiraz
Sweet berry fruit, plum, chocolate oak and Asian spice
Pair: Squid Noodle

\$105 \$90

Cabernets

Bottle **Clover
Society**

2022 Howard Vineyard Cabernet Franc

\$55

\$43

Dark berries, mocha, seasoned oak

Pair: Lobethal herb crusted lamb

2021 Amos Cabernet Sauvignon

\$75

\$55

Roasted capsicum, black pepper and clove, silky tannin

Pair: Lobethal herb crusted lamb

2015 Amos Cabernet Sauvignon

\$130

\$115

Cassis, olive, delicate perfumed spice, cedar, tobacco, silky tannin

Pair: Confit king oyster mushrooms

2012 Amos The Cabernets

\$115

\$100

Rich, elegant, blackcurrant and olive

Pair: Cauliflower steak

2009 Amos Cabernet Franc

\$165

\$150

Blackberry, fig, pepper and mocha with rich tannin

Pair: Lobethal herb crusted lamb

Beer | Cocktails | Spirits

Beer

Pirate Life South Coast Pale Ale Ultra Low, <i>Port Adelaide 0.5%</i> <i>Stone fruit, paired with fine bitterness</i>	\$11
Pirate Life South Coast Pale, <i>Port Adelaide 4.4%</i> <i>Light bodied, citrus and stone fruit, sweet malt</i>	\$13
Mismatch Session Ale, <i>Nairne 4.0%</i> <i>Refreshing, dry, citrus and tropical</i>	\$13
Mismatch Lager, <i>Nairne 4.5%</i> <i>Elegant, refined with herbaceous notes</i>	\$13
Lobo Cloudy Apple Cider, <i>Lenswood 5.7%</i> <i>Light bodied, citrus and stone fruit, sweet malt</i>	\$12

Cocktails | Spirits | Mocktails

Salted Caramel Espresso Martini <i>Dark spiced rum, salted caramel syrup, espresso</i>	\$20
Limoncello Spritz <i>Ambra Limoncello, HV Blanc de Blancs, soda, fresh lemon</i>	\$18
Dark N Stormy <i>Spiced Rum, fresh lime, ginger beer</i>	\$18
Howard Aperol Spritz <i>Aperol, HV Blanc de Blancs, soda, fresh orange</i>	\$18
Howard Vineyard Gin & Tonic <i>Howard Blush Gin, Fever Tree tonic, fresh grapefruit</i>	\$13
Peach Lime Crush (mocktail) <i>Apple juice, fresh lime, peach puree, ginger beer</i>	\$13

Coffee | Tea | Non Alcoholic

Soft Drink

Coke | Lemonade | Coke - No sugar | Lemon Lime & Bitters \$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

Credit card surcharge processing fees apply to all major credit cards
15% Public holiday surcharge applies.