

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
2024 Sparkling Pinot Noir Chardonnay	\$13
2024 Sauvignon Blanc	\$12
2024 Riesling	\$14
2024 Chardonnay	\$14
2024 Cabernet Franc Rosé	\$13
2024 Pinot Noir	\$15
2024 Gamay	\$15
2024 Sangiovese	\$15
2023 Shiraz	\$15
AMOS	
2021 Méthode Traditonnelle Blanc de Blancs	\$20
2023 Chardonnay	\$20
2024 Pinot Noir	\$20
2021 Shiraz	\$20
2021 Cabernet Sauvignon	\$20

Wines by the Bottle

Sparklings	WINE CLUB
2023 Sparkling Blanc de Blancs\$50Lemon, lime, and white peach dominate with a hint of creaminessPair: Eggplant Tempura	\$42
2024 Sparkling Pinot Noir Chardonnay\$47Ripe pear, spring blossom, green apple and fresh strawberryPair: Whipped Burrata	\$38
2021 AMOS MT Blanc de Blancs No. 2 \$85 Lemon, yellow pear, stone fruit, red apples with notes of brioche and toast Pair: Housemade Korean bread, whipped butter	\$70
Whites	
2024 Howard Vineyard Sauvignon Blanc\$41Melon, mango, white peach and key lime, finishing crisp and dryPair: XO Squid salad	\$37
2024 Howard Vineyard Riesling\$51Green apple, citrus and stone fruit, textural with great lengthPair: Whipped Burrata	\$39
2024 Howard Vineyard Chardonnay \$51 Lemon zest, white peach, and apricots with a nutty vanilla cream finish Pair: Cauliflower Steak	\$43
2023 AMOS Chardonnay \$75 Luscious aromas of white blossom, lemon curd and fresh stone fruit with lingering lemon compote Pair: Crispy Pork Belly	\$57

Rosé		WINE CLUB
2024 Howard Vineyard Cabernet Franc Rosé Strawberry leaf, raspberry and spicy watermelon with a textural fin Pair: Pork Dumplings	\$51 ish	\$39
Reds - Howard Vineyard		
2024 Howard Vineyard Pinot Noir Strawberry, cherry, fresh cut rhubarb and a hint of earthiness Pair: Crispy Pork Belly	\$57	\$45
2024 Howard Vineyard Gamay Cherry, cranberry, pomegranate, black pepper and kalamata olive <mark>Pair: Truffle Butter Beef Steak</mark>	\$57	\$45
2024 Howard Vineyard Sangiovese Dark chocolate, cherries, blackcurrant, dried herbs and soft tannin Pair: Dark Chilli Burrata	\$57	\$45
2023 Howard Vineyard Shiraz Ripe plum, sour cherry and clove, with a cinnamon and five spice fir Pair: Pumpkin Arancini	\$57 nish	\$45
2021 Howard Vineyard Cabernet Franc Rich fruit flavours of figs and berries with a lingering mocha finish Pair: Truffle Butter Beef Steak	\$75	\$57
2017 Howard Vineyard Clover Cabernet Sauvignon Firm, but silky tannins with bright vibrant acidity enhance the structure and texture Pair: Chocolate Brownie	\$90	\$75

Reds - AMOS		WINE CLUB
2024 AMOS Pinot Noir Lifted fresh red strawberries, cherries and black fruits, layered with a touch of earthy spice. Pair: Crispy Pork Salad	\$75	\$57
2020 AMOS Pinot Noir Juicy red fruit, cooked rhubarb and green strawberries with a soft and supple palate and a hint of spice and fresh herbs Pair: Dark Chilli Burrata	\$85	\$67
2021 AMOS Shiraz Rich dark berries, with a hint of spice, finishing with clove, chocola and hints of vanilla Pair: Truffle Butter Beef Steak	\$75 te	\$57
2021 AMOS Cabernet Sauvignon Roasted capsicum, black pepper and clove greet the palate with well balanced, silky tannin Pair: Chocolate Brownie	\$75	\$57
2013 AMOS Cabernet Sauvignon The deep, inky wine leads a powerful nose of cassis, blackcurrant, charcoal and olives with a rich, smooth mouth feel and lingering fla Pair: Crispy Pork Belly	\$160 avour	\$145
2009 AMOS Cabernet Franc A hearty wine with intense flavours of blackberry, fig, pepper and mocha. The light mid pallet leads way to rich structured tannins Pair: Truffle Butter Beef Steak	\$150	\$135

Beer | Cider

Pirate Life South Coast Pale Ale Ultra Low, Port Adelaide 0.5% \$11

Stone fruit, paired with fine bitterness

Pirate Life South Coast Pale, Port Adelaide 4.4% \$13

Light bodied, citrus and stone fruit, sweet malt

Mismatch Session Ale, Nairne 4.0% \$13

Refreshing, dry, citrus and tropical

Mismatch Lager, Nairne 4.5% \$13

Elegant, refined with herbaceous notes

Lobo Cloudy Apple Cider, Lenswood 5.7% \$12

Light bodied, citrus and stone fruit, sweet malt

Howard Vineyard x Threefold Distillery Gin

Gin & Tonic \$14 Howard Vineyard blush gin, Fever Tree mediterranean tonic, grapefruit Gin & Soda \$14 Howard Vineyard blush gin, soda, grapefruit Gin Spritz Cocktail \$18 Howard Vineyard blush gin, Howard Vineyard sparkling pinot noir chardonnay, soda, raspberry, strawberries

Cocktails & Other Spirits

Limoncello Spritz \$18

Threefold Limoncello, Howard Vineyard Blanc de Blancs, soda, fresh lemon

Aperol Spritz \$18 Aperol, Howard Vineyard Blanc de Blancs, soda, fresh orange

Espresso Martini \$20

Union Bridge Vodka, Kahlua, espresso

Spirit + Mixer \$14

Gin | Vodka | Tequila | Spiced Rum | Bacardi | Jack Daniels

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

Coffee | Tea | Non Alcoholic

Soft Drink \$5

Coke Coke Zero Lemonade Lemon Lime & Bitters

Juice \$6

Apple Orange Pineapple

Bottled Water (750ml)

A Rock & A Hard Place Sparkling Water \$12 A Rock & A Hard Place Still Water \$10

Tea \$4

English Breakfast Melbourne Breakfast Earl Grey Green Chamomile Peppermint

Coffee

Latte \$5 Flat White \$5 Cappuccino \$5 Piccolo \$4 Iced Latte \$5 Short Black \$4 Long Black \$4 Mocha \$5.5 Chai Latte \$5.5 Alternative Milk + Extra Shot + \$1

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