

THE
RESERVE
Wine Bar

SCAN TO SHOP FROM
THE CELLAR



GRAZING

Mount Zero Olives | 8.0
(df, gf, v)

Freshly Shucked Oyster | 6.0 each
Mignonette, tabasco, lemon (df, gf)

Padron Peppers | 14.0
Sea salt (df, gf, v)

Vanella Burrata | 22.0
Piquillo peppers, tomatoes, Mount Zero olive oil (gf, vg)

Bacalao Croquettes | 19.0
Red pepper mayonnaise (df, gf)

Whole Anchovies + Garlic | 22.0
Grilled sourdough (df)

Duck + Cherry Pate | 25.0
Cornichon, brioche

Crispy Fried Quail | 23.0
Sansho salt, kale (df, gf)

Little Acre Mushroom Gnocchi | 24.0
Pangrattato (vg)

CHEESE

14.0 PER PLATE

Mont Priscilla Cheddar

Peach chutney, beetroot crackers (gf, vg)

Section 28 Adelaide Hills

Bertie Buffalo Brie

Peppered fig jam, pane croquant (vg)

Kris Lloyd Artisan Adelaide Hills

Oak Blue

Quince paste, lavosh (vg)

Berry's Creek, Gippsland Victoria

Bay of Fires Cheddar

Pickled figs, caraway crackers (gf, vg)

Tasmania

SALUMI

12.0 PER PLATE

Capocollo

*Pork Scotch fillet, salted, cured,
dried for 3-6 months (df, gf)*

Sydney, NSW

Wagyu Bresaola

*Australian wagyu,
slow aged for 3 months (df, gf)*

Sydney, NSW

Salami Cotto

*Ground pork, fennel seeds, chilli,
smoked for five hours (df, gf)*

Chippendale, NSW

Saucisson Sec

*Free range Australian pork shoulder,
jewels of fat, black peppercorns (df, gf)*

Chippendale, NSW

Salamanca

*Ground pork, spiced with paprika, cured,
dried for minimum 3 months (df, gf)*

Sydney, NSW

Premium Board | 45.0

2 cheeses, 2 salumi, accompaniments and breads

Selection of Bread | 5.0

Crackers and sourdough with olive oil

df - dairy free | gf - gluten free

n - contains nut | v - vegan | vg - vegetarian

DESSERTS

Emporium Signature Honey Pecan Tart | 18.0

Honey whipped ganache, almond crumble, bourbon vanilla ice cream (n)

Redberry Cheesecake | 18.0

Ruby chocolate namelaka, redberry compote, raspberry sorbet

Tropical Crème Catalane | 18.0

Orange crumble, passionfruit jelly, mango mint salad (gf)

WINE

SPARKLING + CHAMPAGNE

	75ML	125ML	BTL
NV Mumm Marlborough Brut – <i>Marlborough, NZ</i>	13.0		75.0
2018 Castagna 'Allegro' Methode Ancestrale Pet Nat – <i>Beechworth, VIC</i>	22.0		25.0
2022 Stoke Wines Pet Nat – <i>Kangaroo Island, SA</i>	16.0		75.0
NV De Saint-Gall Blanc de Blanc – <i>Avize, FR</i>	25.0		150.0
NV Perrier Jouët Grand Brut – <i>Épernay, FR</i>	27.0		185.0
2008 Pol Roger Vintage Brut – <i>Épernay, FR</i>	49.0		280.0
2022 G.D. Vajra Moscato d'Asti DOCG – <i>Piedmont, IT</i>	17.0		45.0

AROMATIC + LIGHT WHITES

2022 Kilikanoon 'Mort's Block' Riesling – <i>Clare Valley, SA</i>	14.0		65.0
2021 Protero Pinot Grigio – <i>Adelaide Hills, SA</i>	16.0		72.0
2019 Julian Haart Riesling – <i>Mosel, GER</i>	24.0		115.0
2021 Alessandro di Camporeale 'Benede' Catarratto DOC – <i>Sicily, IT</i>	17.0		80.0
2021 Shaw + Smith Sauvignon Blanc – <i>Adelaide Hills, SA</i>	15.0		70.0
2021 Huia Grüner Veltliner – <i>Marlborough, NZ</i>	16.0		75.0 (350ml)

MEDIUM & FULL-BODIED WHITES

2021 Urlar Pinot Gris – <i>Wairarapa, NZ</i>	15.0		68.0
2020 Reserve Chardonnay – <i>Wrattonbully, SA</i>	14.0		65.0
2018 Edi Simčič Chardonnay – <i>Brda, SLO</i>	20.0		94.0
2020 Gotas de Mar Albarino DOP – <i>Galicia, SP</i>	19.0		90.0
2019 William Fevre Chablis – <i>Chablis, FR</i>	26.0		125.0
2022 Neldner Road 'Steinborner' Marsanne – <i>Barossa Valley, SA</i>	27.0		130.0
2020 Yeringberg Viognier – <i>Yarra Valley, VIC</i>	23.0		115.0
2016 Blain-Gagnard Puligny-Montrachet – <i>Burgundy, FR</i>	28.0		55.0 260.0
2019 Château de Marsannay Blanc – <i>Burgundy, FR</i>	18.0		35.0 160.0

ROSÉ + SKIN CONTACT

2021 Maison AIX – <i>Provence, FR</i>	16.0		75.0
2022 Latta 'Rattlesnake' Amber Blend – <i>Pyrenees, VIC</i>	18.0		85.0
2022 Sven Joschke 'L'Ambre' Muscat – <i>Barossa Valley, SA</i>	15.0		68.0
2022 Giant Steps Rosé – <i>Yarra Valley, VIC</i>	16.0		75.0
2021 Charles Melton 'Rose of Virginia' – <i>Barossa Valley, SA</i>	17.0		78.0
2022 Kalleske 'Plenarius' Viognier – <i>Barossa Valley, SA</i>	18.0		85.0

LIGHT + VIBRANT REDS

	75ML	125ML	BTL
2022 William Downie 'Cathedral' Pinot Noir – Gibbsland, VIC	16.0		75.0
2019 Blain-Gagnard Passetoutgrain – Burgundy, FR	20.0		95.0
2022 Leko Rouge Red Blend – Adelaide Hills, SA	18.0		85.0
2018 Domaine des Chatillon Gamay – Savoie, FR	13.0		60.0
2020 Château Thivin 'Sept Vignes' – Beaujolais, FR	28.0		135.0
2016 Charles Melton 'Reformation' Grenache – Barossa Valley, SA	24.0		115.0
2019 John Duval 'Plexus' Grenache/Mourvedre – Barossa Valley, SA	20.0		95.0
2019 Château de Marsannay Rouge – Burgundy, FR	19.0		36.0 165.0

MEDIUM & RICH BODY REDS

2017 Domaine Giudicelli Rouge Blend – Corsica, FR	55.0		270.0
2021 Soul Grower's 'Provident' Shiraz – Barossa Valley, SA	15.0		68.0
2021 Stoke Wines Shiraz/Cabernet – Kangaroo Island, SA	17.0		80.0
2021 Te Mata 'Bullnose' Syrah – Hawkes Bay, NZ	20.0		39.0 185.0
2018 LAS Vino Pirate Blend – Margaret River, WA	30.0		145.0
2017 Domaine Clarendon Syrah – McLaren Vale, SA	18.0		85.0
2008 Antinori 'Tignanello' – Tuscany, IT	50.0		99.0 499.0
2018 Umani Ronchi 'San Lorenzo' Montepulciano – Marche, IT	19.0		90.0
2016 Sordo Barolo 'Monvigliero' DOCG – Piedmont, IT	26.0		50.0 245.0
2009 Domain A Cabernet Sauvignon – Coal River, TAS	22.0		40.0 195.0

DESSERT + FORTIFIED

2022 Frogmore Creek Iced Riesling – Tamar Valley, TAS	13.0		60.0
2016 Dr Loosen Riesling Eiswein – Mosel, GER	37.0		180.0
2017 Le Tertre du Lys d'Or Sauternes – Bordeaux, FR	16.0		140
2005 Kiralyudvar Tokaji Aszu 'Lapis' – Tokaj, HUN	67.0		320.0
2020 TSA 'Albero' Manzanilla En Rama – Andalucia, SP	18.0		160.0
NV Ramos Pinto Tawny Port – Porto, POR	14.0		110.0

COCKTAILS

Saketini	21.0
<i>Sochu, Lychee, Lemon, Lychee Liqueur</i>	
Oyster-tini	22.0
<i>Never Never Oyster Shell Gin, Lillet Blanc, Orange Bitters</i>	
Smoky Margarita	22.0
<i>Tequila, Mezcal, Lime, Cointreau</i>	
Brandy Fashion	22.0
<i>Cognac, Spiced Rum, Sugar, Chocolate Bitters</i>	
Exquisite Air	22.0
<i>Cognac, Manderine, Aperol, Amaro Montenegro, Lemon</i>	
Le Coup de Foudre 'Love At First Sight'	24.0
<i>Vodka, Myrtille, Sparkling Rose, Strawberry Gum, Lime, Rose</i>	
Sloe + Steady	22.0
<i>Slow Gin, Strawberry Gum, Elderflower</i>	

MOCKTAILS

Tropical Sunset	14.0
<i>Non-Alcoholic Citrus Gin, Passion Fruit, Orange, Lime, Pineapple</i>	
No-jito	14.0
<i>Non-Alcoholic Citrus Gin, Mint, Lime, Soda</i>	

Classic Cocktails can be made upon request

SPIRITS

GIN

Beefeater	10.0
Beefeater 24	11.0
Hendrick's	15.0
Never Never Oyster Shell Gin	16.0
Malfy	12.0
Malfy Pink Grapefruit	12.0
Monkey 47	18.0
Ki No Bi Kyoto Dry Gin	18.0
Ki No Bi Kyoto Dry Gin Navy Strength	18.0
Plymouth Dry Gin	11.0
Ink Sloe + Berry	10.0

VODKA

Absolut	10.0
Belvedere	12.0
Beluga Nobal	13.0
Grey Goose	14.0
Grey Goose XV	26.0
Zubrowka Bison Grass	11.0
Reyka	12.0
Ciroc	14.0

WHISKEY + BOURBON

Chivas 12yo	10.0
Glenfiddich Single Malt 12yo	12.0
Glenfiddich Gran Reserva 21 yo	42.0
Glenmorangie Lasanta	12.0
Macallan 12yo Double Cask	16.0
Yamazaki Distiller's Reserve	18.0
Hibiki Japanese Harmony	20.0
Makers Mark	10.0
Knob Creek Single Barrel 120 Proof	14.0

RUM

Havana Club 3 Anos	10.0
Havana Club Anejoa Especial	10.0
Havana Club 7 Anos	10.0
Goslings Black Seal	12.0
Mount Gay 1703	26.0
Diplomatico Reserva	18.0

TEQUILA

Olmecca Altos Plata	10.0
Olmecca Altos Reposado	12.0
Don Julio Anejo	18.0
Don Julio 1942	30.0
Illegal Mezcal Reposado	11.0

COGNAC

Martell VS	10.0
Martell VSOP	12.0
Martell XO	32.0
Remy Martin XO	32.0
Remy Martin Louis XIII	285.0

APERITIF + DIGESTIFS

Lillet Blanc Vermouth	9.0
Noilly Prat Dry Vermouth	9.0
Dolin Vermouth	8.0
Campari	10.0
Aperol	10.0
Montenegro	10.0
Averna	10.0
Carpano Antica Formula	10.0

TAP BEER

Stone & Wood Pacific Ale	10.0
Kosciusko Pale Ale	10.0
Stone & Wood Green Coast	10.0
Little Creatures Pale Ale	10.0
Kirin	10.0
Stella	10.0
Eumundi Ginger Beer	10.0
Our Larger	10.0

AN *Emporium* HOTEL INITIATIVE