



# Alpine Restaurant

## Sparkling

<b>Mc Williams Brut Reserve</b>	<b>\$15.00</b>
<i>Hunter Valley, NSW</i>	
<b>Cofield Sparkling Pinot Noir</b>	<b>\$35.00</b>
<i>Tumbarumba, NSW Cold climate sparkling, dry and crisp</i>	

## White Wine

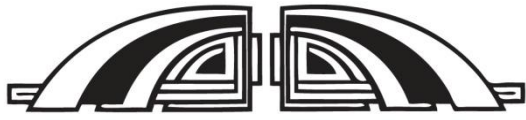
<b>Mc Williams Chardonnay 2009</b>	<b>\$5.00 / \$15.00</b>
<i>Hunter Valley, NSW Aromas of mango and tropical fruit. Ripe peach and nectarines on the palate with a crisp finish.</i>	
<b>Rosemount Show Reserve Chardonnay 2009</b>	<b>\$29.00</b>
<i>Limestone Coast – Fine citrus and apple flavours</i>	
<b>McWilliams Riesling 2010</b>	<b>\$15.00</b>
<i>South Eastern Region - A clean Riesling, good value and great taste - refreshing</i>	
<b>Oyster Bay Sauvignon Blanc 2009</b>	<b>\$28.00</b>
<i>New Zealand. Elegant and assertive. Gooseberry and fresh hay tones.</i>	
<b>McWilliams Semillon Sauvignon Blanc 2010</b>	<b>\$5.00 / \$15.00</b>
<i>Hunter Valley, NSW. Full of passion fruit aromas with the flavours of pineapple and tropical fruit.</i>	
<b>X &amp; Y Sauvignon Blanc 2010</b>	<b>\$26.00</b>
<i>The palate is succulent and juicy, with flavours of lychees and limes.</i>	
<b>Brokenwood Pinot Gris 2010</b>	<b>\$22.00</b>
<i>..Beechworth, Vic. Lifted pear and stone fruit aromas. Rich honeysuckle flavours and an excellent citrus finish</i>	
<b>Brown Bros Moscato 2009</b>	<b>\$24.00</b>
<i>Milawa, Vic. Fruity flavours of peach and pear with a slight fizz.</i>	
<b>Les Petites Vignettes Alsace Pinot Gris</b>	<b>\$36.00</b>
<i>A dessert style from this famed region of France</i>	
<b>Stop Banks Sauvignon Blanc 2010</b>	<b>\$22.00</b>
<i>Marlborough, NZ. Crisp and fresh, with accents of new mown hay flavours and a gently sparkling finish.</i>	
<b>Soljans Sauvignon Blanc 2009</b>	<b>\$28.00</b>
<i>Marlborough.N.Z. Superb fruit with heaps of wild gooseberry</i>	
<b>Cofield Marsanne Viognier 2009</b>	<b>\$28.00</b>
<i>Victoria. A lovely complex textural palate with citrus, honeysuckle and stone fruit aromas</i>	
<b>Robert Oatley Sauvignon Blanc 2009</b>	<b>\$8.50 / \$38.00</b>
<i>Pemberton and Margaret River, WA Delightfully fresh and zesty, with tropical flavours and no oak influence.</i>	



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## Red Wine

<b>Normans Lone Gum Classic Dry Red</b>	<b>\$5.00 / \$18.00</b>
<i>South Australia.</i> Dry, fruit driven with chocolate and cassis tones	
<b>Soljans Pinot Noir 2007</b>	<b>\$28.00</b>
<i>Marlborough N.Z.</i> Sweet cherry hues	
<b>McVitty Grove Pinot Noir 2007</b>	<b>\$29.00</b>
<i>Southern Highlands.</i> Fruit driven, calm and earthy	
<b>Robert Oatley Shiraz 2008</b>	<b>\$38.00</b>
<i>Frankland River and Mudgee.</i> A full flavoured and very stylish wine from opposite sides of the country.	
<b>Farmer's Daughter Cabernet Sauvignon 2008</b>	<b>\$5.00 / \$24.00</b>
<i>Mudgee.</i> A soft cabernet with a long balanced finish	
<b>X &amp; Y Shiraz 2008</b>	<b>\$26.00</b>
<i>Margaret River, WA.</i> A bold wine with brilliant deep red hues and a bouquet of lifted spice and cherry notes.	
<b>Cofield Durif 2008</b>	<b>\$23.00</b>
<i>Rutherglen, Vic.</i> A fruity full bodied wine, smooth and velvety finish	
<b>Cofield Muscat</b>	<b>\$35.00</b>
<i>Rutherglen, Vic.</i> A blend of raisin, spice, rose petal and fruit cake flavours	
<b>Penfold's Bin 28 Kalimna Shiraz 2008</b>	<b>\$40.00</b>
<i>SA</i> Penfold's oldest Bin wine defines the proven synergy between rich South Australian Shiraz and well integrated American oak. 12 months barrel maturation.	
<b>Rex Watson Cabernet Sauvignon 2007</b>	<b>\$25.00</b>
<i>Coonawarra, SA.</i> Aromas of blackberry fruit	
<b>Henschke Henry's 7 Shiraz Grenache Viognier 2008</b>	<b>\$39.00</b>
<i>Barossa Valley, SA.</i> Well balanced. Shiraz overtones with length and smoothness.	
<b>Soljans Merlot Cabernet Malbec 2007</b>	<b>\$28.00</b>
<i>Hawkes Bay N.Z.</i> All the elegance and distinction of A terrific NZ blend	
<b>Penfold's Bin 389 Cabernet Shiraz 2008</b>	<b>\$68.00</b>
<i>SA.</i> The structure and complexity of Cabernet Sauvignon coupled with the richness and depth of Shiraz align to make this a champion of the style	
<b>Wynns Coonawarra Estate Shiraz 2008</b>	<b>\$28.00</b>
<i>Coonawarra, SA.</i> A classic Coonawarra wine with black pepper, mulberries and dark plums.	
<b>Farmer's Daughter Shiraz 2008</b>	<b>\$24.00</b>
<i>Mudgee, NSW.</i> Peppery fruit flavours typical of Shiraz	
<b>Farmer's Daughter Merlot 2010</b>	<b>\$24.00</b>
<i>Mudgee, NSW.</i> Deep purple colour and a nose of cassis and blackcurrant with a soft tannin finish	
<b>Brown Bros Dolcetto &amp; Syrah 2010</b>	<b>\$22.00</b>
<i>Milawa, Vic.</i> A fruity style wine with ripe juicy raspberry flavours and a gently sparkling finish.	
<b>Penfolds Bin 128 Shiraz 2009</b>	<b>\$39.00</b>
<i>Coonawarra, SA.</i> Matured in French oak. A wine with finesse and accessibility.	
<b>Zonte's Footstep Cabernet Malbec 2003</b>	<b>\$19.00</b>
<i>Langhorne Creek.</i> An elegant blend with deep berry hues. Best when aired first.	
<b>Half Island Shiraz 2005</b>	<b>\$16.00</b>
<i>Victoria.</i> Brick red with a bouquet of sweet smoky spices.	



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## Beer

### Bottled

Corona	\$7.00
Heineken	\$7.00
Crown Lager	\$6.00
Pure Blonde	\$5.00
Cascade Light	\$4.00
Dalgety Blonde Ale	\$6.00
Dalgety Pale Ale	\$6.00
XXXX SummerBright	\$5.00
Stella Artois	\$7.00
Carlton Dry, Carlton Dry Fusion	\$5.00
Tooheys Extra Dry	\$5.00
Coopers Pale, Coopers Sparkling	\$5.00

### Draught

<b>Light</b> – Hahn Premium Light	\$4.50
<b>Mid Strength</b> - XXXX Gold	\$4.70
<b>Full Strength</b> – Carlton Draught, Carlton Dry, Tooheys Old, Reschs	\$4.90
<b>Premium</b> – Coopers Pale Ale, James Squire Sundown	\$6.00

## Soft Drinks

All soft drinks \$3.50

Pepsi  
Pepsi MAX  
Lemonade  
Lemon Squash  
Lemon Lime Bitters  
Sparkling Mineral Water

Please note:

A corkage charge of \$2.50 per person will apply for wines provided by the customer.