SOMMELIER CELLAR & BEVERAGE COMPENDIUM -- ESTATE SELECTIONS

Test Event 2 -- Beverages

test | Dinner | Sommelier Curated Pairings

SOMMELIER CELLAR & VINTAGE WINES

* **Pipers Brook Vintage Cuvee Brut [Sommelier Pick]**
  Pipers River, Tasmania -- Crisp green apple, brioche, fine natural bead
* **Leeuwin Estate 'Art Series' Chardonnay [Sommelier Pick]**
  Margaret River, WA -- White peach, toasted cashew, elegant minerality
* **Shaw & Smith Sauvignon Blanc**
  Adelaide Hills, SA -- Pink grapefruit, lemongrass, lively natural acidity
* **St Hallett 'Blackwell' Old Vine Shiraz [Sommelier Pick]**
  Barossa Valley, SA -- Deep blackberry, dark chocolate, warm savory spice
* **Wynns 'Black Label' Cabernet Sauvignon**
  Coonawarra, SA -- Cassis, mulberry, French oak cedar tannins
* **Chateau d'Esclans Whispering Angel Rose**
  Cotes de Provence, France -- Delicate red berries, bone-dry mineral finish

SIGNATURE BOTANICAL COCKTAILS & APERITIFS

* **The Kingsbury Gold 75 [Sommelier Pick]**
  Native finger lime gin, elderflower liqueur, sparkling brut, edible 24k gold leaf
* **Smoked Rosemary & Yuzu Spritz**
  Aperol, artisanal yuzu cordial, Italian Prosecco, torched estate rosemary
* **Native Botanical Spiced Negroni**
  Australian botanical gin, sweet rosso vermouth, Campari, blood orange
* **Single-Origin Espresso Martini**
  Freshly pulled double ristretto, wheat vodka, Kahlua, vanilla bean cold foam

ZERO-PROOF BOTANICALS & COLD-PRESSED ELIXIRS

* **Organic Wild Hibiscus & Mint Sparkler [Sommelier Pick]**
  Cold-steeped organic wild hibiscus petals, crushed garden mint, sparkling spring water
* **Tasmanian Cloudy Apple & Young Ginger Fizz**
  Cold-pressed Huon Valley apples, fresh ginger extract, Tahitian lime
* **Tropical Passionfruit & Thai Basil Smash**
  Fresh Queensland passionfruit pulp, yuzu juice, crushed ice, aromatic Thai basil
* **Chilled Ceylon King Coconut Water**
  Pure organic golden coconut water, pandan leaf infusion, fresh lime zest

ARTISAN SINGLE-ESTATE CEYLON TEAS

* **Nuwara Eliya Flowery Broken Orange Pekoe [Sommelier Pick]**
  High-grown 'Champagne of Ceylon Teas', delicate amber liqueur with floral finish
* **Imperial Single-Estate Silver Tips [Sommelier Pick]**
  Sun-dried tender velvet buds, rare white tea with subtle honey sweetness
* **Artisan Ceylon Earl Grey with Natural Bergamot**
  Full-bodied single-estate black tea scented with Sicilian bergamot oil
* **Whole Blossom Egyptian Chamomile & Spearmint**
  Naturally caffeine-free calming whole chamomile flowers and garden mint

* **Royal Ceylon Spiced Masala Chai**
  Ceylon cinnamon quills, crushed green cardamom, cloves, steamed velvety milk

SPECIALTY BARISTA ROAST COFFEES

* **Espresso / Double Ristretto / Long Black**
  Single-origin high-altitude Colombian & Ethiopian blend with dark chocolate crema
* **Flat White / Caffe Latte / Cappuccino**
  Silky textured microfoam, Gippsland full-cream or organic almond / oat milk
* **The Grand Affogato Royale [Sommelier Pick]**
  Fresh double espresso poured tableside over churned Madagascar vanilla bean gelato

ARTISAN MINERAL WATERS & CRAFT DRAUGHT BREWS

* **S.Pellegrino Sparkling Natural Mineral Water (750ml)**
  Val Brembana, San Pellegrino Terme, Italian Alps
* **Acqua Panna Natural Still Spring Water (750ml)**
  Mugello, Tuscany, Italy -- Velvety smooth mouthfeel
* **Stone & Wood Pacific Ale Draught**
  Byron Bay, NSW -- Tropical Galaxy hops, golden haze, refreshing finish
* **Peroni Nastro Azzurro Premium Lager**
  Rome, Italy -- Crisp, clean, effervescent Mediterranean lager

RESPONSIBLE SERVICE OF ALCOHOL: Alcoholic beverages strictly served to patrons 18+. Valid photo ID required.
Barista coffees, organic infusions, and non-alcoholic mocktails included with flat-rate dining or beverage package.