



BONE

Restaurant.



**PLEASE NOTE A \$3PP SURCHARGE MAY APPLIES ON PUBLIC HOLIDAYS



E1. DEEP FRIED PORK DUMPLINGS 4PCS 7.8

炸猪肉饺

E2. DEEP FRIED VEG DUMPLINGS 6PCS 7.8

炸蔬菜饺

E3. DEEP FRIED KIMCHI DUMPLINGS 6PCS 7.8

炸泡菜饺

E4. BOILED PORK DUMPLINGS 4PCS 7.8

煮猪肉饺

E5. BOILED VEGETABLE DUMPLINGS 6PCS 7.8

煮蔬菜饺

E6. BOILED KIMCHI DUMPLINGS 6PCS 7.8

煮泡菜饺

E7. STEAMED HAR GOW 4PCS 10.8

蒸虾饺



E8. DEEP FRIED VEGETABLE SPRING ROLLS 4PCS 8.5

炸素春卷



E9. DEEP FRIED PORK DIM SUM 4PCS 7.5

酥炸点心

E10. BOILED PORK DIM SUM 4PCS 7.5

蒸点心



E11. DEEP FRIED PRAWN TEMPURA 4PCS 10.8

炸香酥虾



E13. SEAWEED SALAD 5.8

海藻沙拉

E14. VEGETABLE SALAD 11.8

蔬菜沙拉

TOMATO, CUCUMBER, MIXED VEGETABLE WITH CREAMY GOLDEN SESAME DRESSING.



S1. TAKOYAKI 8PCS 7.9
章鱼小丸子

S2. JAPANESE CHICKEN KARAAGE 9.8
日式炸鸡块

S3. JAPANESE OCTOPUS KARAAGE 9.8
日式炸章鱼

S4. VEGETABLE KOROKKE 6.8
蔬菜可乐饼 2PCS



S6. DEEP FRIED PORK CUTLET 1PCS 8.0
酥炸猪排

S7. DEEP FRIED CHICKEN CUTLET 1PCS 13.8
酥炸鸡排



S8. BOSSAM BAO 1PCS 8.8
韩式五花肉包
SLOW BRAISED PORK BELLY WITH KIMCHI & SPICY BEAN PASTE IN A CHINESE BAO

S9. FRIED CHICKEN BAO 8.8
炸鸡包 1PCS
BONELESS FRIED CHICKEN WITH MAYO SAUCE IN A CHINESE BAO



S10. DEEP FRIED CHINESE MILK DOUGH 4PCS
油炸小馒头



S11. FRIED CHIPS 7.5
炸薯条



S12. EDAMAME BEANS 6.8
煮毛豆



S13. GRILLED EEL 16.8
烤鳗鱼



S14. KIMCHI PANCAKE 9.8
泡菜饼
CRISPY PANCAKE MADE WITH CHOPPED KIMCHI, ONIONS AND SHALLOTS.

S15. VEGETABLE PANCAKE 9.8
蔬菜饼
CRISPY PANCAKE MADE WITH MUSHROOM AND VEGETABLES.

S16. SEAFOOD PANCAKE 10.8
海鲜饼
CRISPY PANCAKE MADE WITH PRAWN, BABY OCTOPUS, CLAM MEAT, ONIONS AND SHALLOTS.



S17. STEAM EGG .5
蒸鸡蛋羹
STEAM EGG CASSEROLE WITH SHALLOTS.



S18. ROYAL PALACE RICE CAKE 16.8
宫廷年糕
STIR-FRIED RICE CAKE WITH SLICED BEEF AND ASSORTED VEGETABLES IN SEASONED SOY SAUCE.



S19. STIR-FRIED RICE CAKE 15.8
辣炒年糕
STIR-FRIED RICE CAKE WITH ASSORTED VEGETABLES IN SEASONED HOT CHILLI SAUCE.
***ADD CHEESE +3.5**

SIZZLING



T1. SPICY BABY OCTOPUS 21.8

韩式炒小章鱼 🌶️🌶️
STIR-FRIED BABY OCTOPUS AND VEGETABLES MARINATED IN CHILLI SAUCE.

T2. SPICY SEAFOOD 21.8

韩式炒海鲜
STIR-FRIED MIXED SEAFOOD AND VEGETABLES MARINATED IN CHILLI SAUCE.



T3. KAMPUNGKI 22.8

韩式炸子鸡
DEEP-FRIED CHICKEN WITH ONION, AND SHALLOTS IN SWEET CHILLI SAUCE.



T4. TANGSUYOOK 23.8

韩式糖醋里脊
DEEP-FRIED PORK WITH CUCUMBER, PINEAPPLE, AND CARROT IN SWEET AND SOUR SAUCE.



T5. MONGOLIAN BEEF 21.8

蒙古牛肉
TRADITIONALLY MARINATED SLICED BEEF IN MONGOLIAN SAUCE WITH ASSORTED VEGETABLES.



T7. SATAY CHICKEN 20.8

沙爹鸡肉
TRADITIONALLY MARINATED SLICED CHICKEN IN SATAY SAUCE WITH ASSORTED VEGETABLES.

T8. ASSORTED VEGETABLE WITH GARLIC & OYSTER SAUCE 15.8

蒜蓉耗油炒时蔬
STIR FRIED ASSORTED VEGETABLES IN GARLIC AND OYSTER SAUCE.

T9. ASSORTED VEGETABLE WITH MUSHROOM 16.8

蘑菇炒时蔬
STIR FRIED ASSORTED VEGETABLES IN GARLIC AND OYSTER SAUCE.



T10. SIZZLING BEEF BULGOGI 22.8

韩式铁板牛肉
TRADITIONALLY MARINATED SLICED BEEF SERVED ON SIZZLING, WITH ASSORTED VEGETABLES.

T11. SIZZLING BLACK PEPPER BEEF 22.8

铁板黑椒牛肉
TRADITIONALLY MARINATED SLICED BEEF SERVED ON SIZZLING, WITH ASSORTED VEGETABLES.



T12. SIZZLING SPICY CHICKEN 22.8

铁板甜辣鸡肉
STIR-FRIED CHICKEN MARINATED IN HOT CHILLI PASTE AND SERVED ON GRILL WITH ASSORTED VEGETABLES.

T13. SIZZLING SOY CHICKEN 22.8

铁板酱油鸡肉
STIR-FRIED PORK MARINATED IN HOT CHILLI PASTE AND SERVED ON SIZZLING WITH ASSORTED VEGETABLES.

***ADD STEAM RICE +2.5**



T14. SIZZLING SPICY PORK 22.8

铁板猪肉 🌶️
STIR-FRIED PORK MARINATED IN HOT CHILLI PASTE AND SERVED ON SIZZLING WITH ASSORTED VEGETABLES.



T15. SIZZLING CALAMARI & PORK 24.8

铁板鱿鱼猪肉
STIR-FRIED CALAMARI, SLICED PORK WITH CHILLI SAUCE SERVED ON SIZZLING WITH ASSORTED VEGETABLES.



T16. ASSORTED SEAFOOD BBQ 27.5

铁板酱爆海鲜
STIR-FRIED SEAFOOD INCLUDE PRAWN, MUSSEL, CALAMARI, CHILLI SAUCE, WITH ASSORTED VEGETABLES SERVED ON SIZZLING.

CHEF'S SPECIAL



C1. STIR FRIED KIMCHI PORK WITH TOFU 24.8

豆腐泡菜沙拉
SOFT TOFU SERVED WITH STIR-FRIED KIMCHI AND PORK.



H1. BULGOGI & MUSHROOM STEW M 43.8 L 51.8

蘑菇牛肉火锅
MILD STEWS CONTAINING SLICED BEEF AND A VARIETY OF MUSHROOMS, CARROT, AND POTATO NOODLE.



H4. KIMCHI & PORK STEW 51.8

泡菜五花肉火锅
CONTAIN KIMCHI, PORK BELLY, VARIOUS MUSHROOMS, CARROTS, SHALLOTS AND ONIONS.



C2. SELF-COOKING BBQ BEEF 50.8

传统韩国烤牛肉
MARINATED BEEF, ACCOMPANIED BY SHALLOTS, CARRROT AND MUSHROOM.
***EXTRA LETTUCE +3.5**



C3. SELF-COOKING BBQ KIMCHI & PORK 50.8

韩国泡菜烤五花肉
GRILL KIMCHI AND PORK BELLY, WHICH FAMOUS IN MODERN KOREAN.
***EXTRA LETTUCE +3.5**



H2. ARMY BASE STEW 51.8

部队锅
LARGE STEW CONSISTING OF SPAM, SAUSAGE, HAM, RICE CAKE, ONION, INSTANT NOODLE AND MUSHROOMS IN HOT CHILLI SOUP.



H5. BABY OCTOPUS BEEF STEW M 45.8 L 53.8

小章鱼牛肉火锅
CONSISTING OF BEEF BULGOGI, BABY OCTOPUS, POTATO NOODLES AND VARIOUS VEGETABLES IN MILD SOUP.



C4. BO SSAM 50.8

生菜包肉
SECRET METHOD STEAMED PORK WRAPPED IN LETTUCE. ACCOMPANIED BY KIMCHI, FRESH CHILLI, GARLIC AND HOME MADE BEAN PASTE.
***EXTRA LETTUCE +3.5**

***ADD STEAM RICE +2.5**



H3. GAMJATANG M 44.8 L 53.8

大骨浓汤火锅
PORK BACKBONE IN THE HOT POT WITH POTATO NOODLES, WOMBOK, MUSHROOMS, ONION, SHALLOTS AND AROMATIC WILD SESAME SEEDS.

***ADD TOFU / MUSHROOM +5.0**

***ADD POTATO NOODLE / RICE CAKE / WOMBOK / INSTANT NOODLE / RAMEN +4.0**

***ADD CHEESE RICE CAKE +5.5**



H6. JJAMPPONG SEAFOOD STEW M 44.8 L 53.8

热辣海鲜火锅
HOT STEW MADE WITH BABY OCTOPUS, MUSSEL, SQUID, PRAWN, ONION, CABBAGES, NOODLES, CHILLI OIL AND MUSHROOM.

***ADD STEAM RICE +2.5**

Korean Fried Chicken



F1. FRIED CHICKEN **SMALL 18.5**
LARGE 37.0
WINGS AND MINI DRUMSTICKS
OR
BONELESS

ORIGINAL	原味
MAYO	蛋黄酱
SWEET CHILLI 🌶️	甜辣
SWEET SOY	甜酱油
SPICY 🌶️🌶️	辣
CRAZY HOT SPICY 🌶️🌶️🌶️🌶️	变态辣

***ADD DEEP FRIED RICE CAKE** **+5.0**



R1. DOLSOT BIBIMBAP **17.5**

石锅拌饭
SERVED IN A SIZZLING HOT STONE POT
CONTAINING STEAMED RICE, RAW EGG, BEAN
SPROUT, CARROT, ZUCCHINI, RADISH AND
SLICED BEEF.

***EXTRA BEEF OR CHEESE +3.50**

R2. VEG DOLSOT BIBIMBAP **17.5** V

素石锅拌饭
SERVED IN A SIZZLING HOT STONE POT
CONTAINING STEAMED RICE, RAW EGG, BEAN
SPROUT, CARROT, ZUCCHINI, AND RADISH.

***ADD CHEESE FOR 3.50**



R3. CURRY PORK KATSU **18.5**

咖喱猪排饭 **2PCS**
DEEP FRIED PORK KATSU WITH CURRY AND
STEAM RICE.

R4. CURRY CHICKEN KATSU **18.5**
1PCS

咖喱鸡排饭
DEEP FRIED PORK KATSU WITH CURRY AND
STEAM RICE.

R5. CURRY PRAWN RICE **19.5**

咖喱炸虾饭 **4PCS**
DEEP FRIED PORK KATSU WITH CURRY AND
STEAM RICE.

R6. CURRY VEG KORROKKE **15.5**
KATSU 2PCS V

咖喱素可乐饼饭
DEEP FRIED PORK KATSU WITH CURRY AND
STEAM RICE.

***ADD EGG** **+2.5**



R7. GRILLED EEL RICE **26.8**

烤鳗鱼饭
PREIUM GRILLED EEL WITH STIR FRIED EDD,
SEAWEED SALAD AND STEAM RICE.

***DOUBLE THE EEL +10.50**



R8. KIMCHI FRIED RICE **15.8** V

泡菜炒饭
FRIED RICE WITH CHOPPED RIPEN KIMCHI, AND
SUNNY-SIDE-UP EGG.

***ADD CHEESE TOPPING +3.5**

R9. PRAWN FRIED RICE **17.8**

虾肉炒饭
FRIED RICE WITH CHOPPED PRAWN, CHOPPED
VEGETABLES AND SUNNY-SIDE-UP EGG.

***ADD CHEESE TOPPING +3.5**

R10. SEAFOOD FRIED RICE **17.8**

海鲜炒饭
FRIED RICE WITH MIXED SEAFOOD, CHOPPED
VEGETABLES AND SUNNY-SIDE-UP EGG.

***ADD CHEESE TOPPING +3.5**



R11. BBQ PORK RICE **18.8**

叉烧饭
BBQ PORK WITH VEGETABLES AND STEAM
RICE.

***ADD BBQ PORK +5.80**

SOUP NOODLE



01. VEG BEAN SOUP **14.8**

大酱汤
SOYBEAN PASTE SOUP WITH POTATO, ONION, CHILLI, TOFU, ZUCCHINI AND SHALLOTS. SERVED WITH STEAM RICE.



02. SEAFOOD SOFT TOFU SOUP **18.5**

海鲜软豆腐汤
SPICY SOUP WITH MIXED SEAFOOD, SOFT TOFU, EGG, ONION AND SHALLOTS. SERVED WITH STEAM RICE.



03. GINSENG CHICKEN SOUP **37.8**

参鸡汤
FAMOUS KOREAN GINSENG CHICKEN SOUP SIMMERED BY A WHOLE YOUNG CHICKEN WITH KOREAN GINSENG, RED DATES, GARLIC AND STICKY RICE. WITH MORE THAN 5HRS SLOW COOKING

***ADD TOFU** **+3.5**
***ADD RICE CAKE** **+3.5**
***ADD CHEESE RICE CAKE** **+4.0**



04. KIMCHI SOUP **15.8**

泡菜豆腐汤
SPICY KIMCHI SOUP WITH PORK BELLY, TOFU, ONION, AND SHALLOTS. SERVED WITH STEAM RICE.



05. PORK RIB SOUP **19.50**

大骨浓汤
SPICY SOUP WITH SIMMERED PORK RIBS, ONION, SHALLOTS AND CABBAGES. SERVED WITH STEAM RICE.

***EXTRA POTATO NOODLE AVAILABLE AT \$2.00.**



06. PORK DUMPLING SOUP **18.5**

饺子年糕汤
PORK DUMPLING SOUP WITH SLICED RICE CAKES AND EGG.

07. VEGETARIAN DUMPLING SOUP **18.5**

素饺子年糕汤
VEGETABLE DUMPLING SOUP WITH SLICED RICE CAKES AND EGG IN VEGETABLE SOUP.



N1. OX BONE SOUP NOODLE **18.5**

先农汤面
OX BONES SOUP SIMMERED OVERNIGHT WITH SLICED BEEF, ONION AND SHALLOT. SERVED WITH RAMEN NOODLE.



N2. JAPCHAE **16.8**

牛肉炒粉丝
POTATO NOODLES, STIR-FRIED SLICE BEEF, AND ASSORTED VEGETABLES WITH SOY SAUCE.

N3. VEGETARIAN JAPCHAE **16.8**

素炒杂菜
POTATO NOODLES, AND ASSORTED VEGETABLES WITH SOY SAUCE.



N4. JIAJANGMYON NOODLE **18.5**

韩式炸酱面
STEAM NOODLE SERVED IN A BLACK BEAN PASTE WITH ONION, PORK, CABBAGES AND CUCUMBERS.



N5. JJAMPPONG SEAFOOD NOODLE **20.8**

海鲜热辣面
HOT NOODLE SOUP WITH BABY OCTOPUS MUSSEL, SQUID, PRAWN, ONION, SHALLOTS, CABBAGES, AND CHILLI OIL.

N6. SPICY BEEF SOUP NOODLE **19.5**

热辣牛肉面
SPICY BEEF SOUP WITH SLICED BEEF, BEAN SPROUTS, BRACKEN, EGG, ONION AND SHALLOTS. SERVED WITH RAMEN NOODLE.



N7. COLD NOODLE SOUP **18.5**

延边冷面
THIN NOODLE WITH SLICED BEEF, BOILED EGG, PEAR, CUCUMBER AND PICKLED RADISH IN COLD SOUP.



N8. SPICY COLD NOODLE **18.5**

辣冷面
COLD THIN NOODLE MIXED WITH BOILED EGG, PEAR, SLICED BEEF, CUCUMBER AND PICKLED RADISH IN RED CHILLI SAUCE.

Noodles



N9. LAKSA 15.8

叻沙
SOUP NOODLE IN LAKSA SAUCE WITH

YOUR CHOICE OF PROTEIN:

WITH VEGETABLE ✓

WITH TOFU ✓

WITH CHICKEN /PORK

+1

WITH BEEF

+2

WITH SEAFOOD

+3

WITH COMBO

+4

+5



N10. CHOW KUAY TEOW 16.8

炒贵刁
STIR FRIED RICE NOODLE WITH BEEF AND ASSORTED VEGETABLE IN SOY SAUCE



N11. STIR FRIED HOKKIEN NOODLE 14.8

炒福建面
STIR FRIED HOKKIEN NOODLE IN SOY SAUCE WITH

YOUR CHOICE OF PROTEIN:

WITH VEGETABLE ✓

WITH TOFU ✓

+1

WITH CHICKEN /PORK

+2

WITH BEEF

+3

WITH SEAFOOD

+4

WITH COMBO

+5



N12. SINGAPORE NOODLE 16.8

星洲炒米
STIR FRIED VERMICELLI WITH BBQ PORK AND ASSORTED VEGETABLE IN CURRY POWDER

Kid's Menu



K1. KID CURRY PORK KATSU 9.9

咖喱猪排饭 1PCS
DEEP FRIED PORK KATSU WITH CURRY AND STEAM RICE.



K2. KID PRAWN FRIED RICE 9.9

虾肉炒饭
FRIED RICE WITH CHOPPED PRAWN, CHOPPED VEGETABLES IN TOMATO SAUCE AND SUNNY-SIDE-UP EGG.

***ADD CHEESE TOPPING FOR 3.50**

***ADD AN EXTRA EGG FOR 2.50**



K3. KID BIBIMBAP 9.9

石锅拌饭
SERVED IN A SIZZLING HOT STONE POT CONTAINING STEAMED RICE, RAW EGG, BEAN SPROUT, CARROT, ZUCCHINI, RADISH AND SLICED BEEF.

***EXTRA SLICED BEEF OR CHEESE FOR 3.50**



K4. FRIED CHICKEN WITH CHIPS 9.9

炸鸡薯条
BONELESS 4PCS OR WINGS & DRUMSTICKS 2PCS
- COULD SWAP CHIPS TO SALAD

KOREAN DRINKS



SHIKHYE 5.0
KOREAN BEVERAGE MADE BY MALT WATER AND COOKED RICE, CONTAINS DIETARY FIBER AND ANTI-OXIDANTS.



SUJEONGGWA 5.0
KOREAN BEVERAGE MADE FROM DRIED PERSIMMONS, CINNAMON, AND GINGER AND IS OFTEN GARNISHED WITH PINE NUTS.



BON BON GRAPE 5.0
REFRESHING, SWEET GREEN GRAPE JUICE WITH WHOLE, SKINLESS GRAPES.



CRUSHED KOREAN PEAR JUICE 5.0
REFRESHING, SWEET PEAR JUICE WITH CRUSHED, SKINLESS PEARS.

HOT TEA

GINSENG TEA	4.0
HONEY DATE TEA	4.0
HONEY CITRON TEA	4.0
PLUM TEA	4.0
GREEN TEA (POT)	5.5

JUICE

ORANGE JUICE	4.0
APPLE JUICE	4.0
BOTTLED ORANGE JUICE	4.5
BOTTLED APPLE JUICE	4.5
COCONUT JUICE WITH PULP	6.5

SOFT DRINK

COKE/ZERO/DIET	4.0
SPRITE	4.0
FANTA	4.0
ICED PEACH TEA	4.8
JAPANESE GREEN TEA	4.8
LEMON LIME & BITTER	4.5
GINGER BEER	4.5
MOTHER ENERGY DRINK	5.5
RAMUNE MARBLE SODA	6.5

WATER

SPRING WATER	3.5
SODA WATER	4.0
SPARKLING WATER	4.5

KOREAN LIQUOR



SOJU
TRADITIONAL KOREAN LIQUOR MADE BY RICE OR WHEAT.

FRESH BLUE BERRY/ CITRON/ PEACH/ GRAPE/ APPLE 19.8 / 17.8



MAKGEOLI - KOREAN RICE WINE 15.8
TRADITIONAL KOREAN SLIGHTLY SWEET LIQUOR MADE BY RICE SERVED IN KOREAN METAL BOWLS.

JAPANESE LIQUOR

YAMAHAI JIKOMI 300ML - TRADITIONAL SAKE 17.5
IT IS SEMI DRY AND RICH IN FLAVOUR AND HAS A MELLOW CHARACTER AND SOFT PALATE.

KINPAKUIRI JUNMAI 180ML - WITH GOLD FLAKES 18.8
SEMI DRY JUNMAI WITH GOLD FLAKES.

YUZU JUNMAI 50ML/300ML - CITRUS PLUM WINE 8.8/ 39.9
INFUSING QUALITY YUZU FRUITS IN THE PREMIUM GINJO GRADE SAKE, TANGY AND SWEET.

SHIJUKU UMESHU 50ML - CLASSIC PLUM WINE 9.8
REFINE, RICH AND SEMI CLOUDY WITH REAL PLUM

UJI GREEN TEA UMESHU 50ML/ 300ML - MATCHA PLUM WINE 8.8/39.9
LIGHT SOFT TOUCH ON THE PALATE & SMOOTH LONG SEMI DRY FINISH

BEER ON TAP

MAX BEER KOREA	8.8 /10.8
ASAHI SUPERDRY JAPAN	9.8 /11.8

ZERO BEER

MAX KIRIN ZERO ICHI (NON ALCOHOLIC) BEER JAPAN	8.8
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CRAFT BEER

BENTSPOKE CRANKSHAFT CANBERRA	10.8	BENTSPOKE BARLEY GRIFFIN CANBERRA	9.8
HITACHINO NEST WHITE ALE JAPAN	13.8	KYOTO BEER MATCHA IPA JAPAN	19.8

WINE

WHITE WINE

**FIFTH LEG SAUVIGNON
BLANC 2016, MARGARET
RIVER** **G 7.80**
B 30.80

A GENEROUSLY FLAVOURED BLEND THAT GIVES BOTH THE SEMILLON AND THE SAUVIGNON BLANC AIRPLAY, THE SEMILLON LEMONGRASS AND CITRUS, THE SAUVIGNON BLANC PASSIONFRUIT, LYCHEE AND GUAVA.

**PIKES TRADITIONALE RIESLING
2016, CLARE VALLY AUSTRALIA** **G 12.80**
B 48.80

VERY LIGHT STRAW HUE AND A RESTRAINED, TALKY AROMA, WHICH HAS A JUICINESS THAT IS BEGUILING. LEMONY ACIDITY. INTENSE, DELICATE, FINELY CRAFTED AND TIGHTLY-COILED.

**BROWN BROTHERS MOSCATO,
VICTORIA AUSTRALIA** **B 30.80**

A REFRESHING MOSCATO BURSTING WITH ROSE PETAL AROMAS AND A FRESH AND VIBRANT PALATE WITH FRUIT TINGLE AND FLORAL FLAVOURS.

**BROWN BROTHERS MOSCATO
ROSA, VICTORIA AUSTRALIA** **B 30.80**

FROM SWEET WINE EXPERTS, BROWN BROTHERS' MOSCATO ROSA IS SALMON PINK IN COLOUR WITH TURKISH DELIGHT AND CITRUS BLOSSOM ON THE NOSE. SWEET FRUIT PALATE WITH FLAVOURS OF ROSEWATER AND FRESH GRAPES, AND A LIGHT SPRITZ WHICH ADDS APPEALING ZIP AND ZING.

**WILLY GISSELBRECHT RIESLING
2009, ALSACE FRANCE** **B 38.80**

A WELL CRAFTED, ELEGANTLY STYLED ALSACE RIESLING DISPLAYS ALLURING PIPFRUIT, CITRUS AND SPICE NOTES HELD IN FOCUS BY A DASH OF MINERAL. DELICIOUSLY FRESH AND TASTY.

RED WINE

**FIFTH LEG SHIRAZ
2016, MARGARET RIVER
AUSTRALIA** **G 7.50**
B 30.00

THIS SHIRAZ IS LUSH AND WARM (KIND OF LIKE A MAN'S BEST FRIEND). IT HAS HINTS OF CHERRIES AND BLACKBERRIES AND A WHISPER OF WARM FRUITCAKE AND LIQUORICE – SIMPLY DIVINE!

**MCGUIGAN THE BROTHERS
CABERNET SAUVIGNON 2015, SA** **G 9.50**
B 39.00

A SUMPTUOUS PALATE OF PLUM AND BLACKCURRANT SUPPORTED BY AMPLE TANNINS AND CEDARY OAK.

**MCWILLIAM'S HANWOOD
ESTATE CABERNET SAUVIGNON
2016** **G 6.50**
B 25.00

THIS CABERNET SHOWS MASSES OF BLACKCURRANT AND CASSIS FLAVOURS, COMPLEMENTED BY SOFT TANNINS AND A SMOOTH FINISH.

**WOLF BLASS YELLOW LABEL
SHIRAZ 2013, BAROSSA VALLY** **G 9.50**
B 39.00

THIS SHIRAZ HAS DARK FRUITS, SPICES AND SWEET VANILLIN OAK ON THE NOSE, MEDIUM BODIED WITH JAMMY DARK FRUITS ON THE PALATE. IT IS MEDIUM FINISH WITH FIRM TANNINS.

**TYRRELL'S OLD WINERY PINOT
NOIR 2016, NSW** **G 8.50**
B 35.00

ATTRACTIVE CHERRY AND STRAWBERRY JAMS, PERFUMED SPICES WITH RESTRAINED OAK ON THE NOSE. ITS SMOOTH TEXTURE AND CHALKY TANNINS CERTAINLY LEAVES A GREAT IMPRESSION ON THE PALATE.

**TAYLORS ESTATE SHIRAZ 2016,
CLARE VALLY AUSTRALIA** **G 12.00**
B 48.00

A RICH BROODING WINE WITH ACRES OF BLUE AND BLACK FRUITS, ALL SUPPORTED BY GENEROUS OAK, A LICK OF LOVELY MINT AND WELL-STRUCTURED TANNINS.