

JUSTINS cellar

April 2024

NV louis roederer, brut champagne, reims 150

delicate, elegant, vibrant and fresh, the name speaks for itself. from the same house that produces the world famous cristal, this is justin's go to for life's special moments.

2021 giant steps 'ocarina' chardonnay, yarra valley 100

this is a standout wine from a standout producer, a blend of fruit from five single vineyards, clay fermented and unoaked. rich and remarkably complex aged in clay with a natural malo-lactic ferment leads to a buttery texture exhibiting notes of citrus'

2020 koerner classico cabernet sauvignon, clare valley 85

a blend of cabernet sauvignon, malbec, sangiovese + grenache from select vineyards in the clare valley. a unique expression of a famous style, big rolling flavours of dark fruits, leather and sage.

2020 l.a.s. vino 'albino' pno, margaret river 110

luck, art, science the key ingredients from one of justin's all time favourite producers - a stunning expression of pinot noir and chardonnay in a crisp, complex white wine; lifted aromas of strawberry, melon and cream - on a hot summer's night this will not disappoint.

2021 dicey 'bannockburn' gamay, central otago 95

for the fans of pinot noir looking to try something a little different comes one of the best expressions of this incredible New Zealand wine region. Light bodied, but well structured with perfectly balanced tannin and acid, black berry, cherry, black currant + earthy savouriness.

2018 bricco giubellini, barolo, monforte d'alba 175

an exciting yet classic expression of the king of wines: italy's renowned barolo... perfumed nose of berry and flowers with a densely textured palate of ripe fruit + spicy liquorice. grown from a single block in one of italy's highest regions.

JUSTINS *features*

STARTER

beetroot dip 20

pureed beetroot, pickled baby vegetables, candied walnuts, meredith goat's cheese + dukkah

COCKTAIL

ze toffee apple 22

who's afraid of the big bad stag... jagermeister like you've never seen it before. Jagermeister, disaronno amaretto, fresh apple, caramel, black walnut bitters + lemon.

WINE

giant steps 'clay ferment' chardonnay, yarra valley 21 / 100

one of the Yarra Valley's prized producers presents this stunning chardonnay, a blend of 5 single vineyard's fruit individually clay fermented. A ginger and white flowers nose lends to a dry palate of peach and green apple.