

FOUR WINDS VINEYARD

About Four Winds Vineyard

We are a micro-winery with a winemaking philosophy of minimal intervention. Almost everything in the vineyard is done by hand: from shoot-thinning and leaf-plucking to pruning and picking. If you look around the cellar door there are lots of recycled materials: our wine barrels in the light fittings and cladding on the bar, Canberra red bricks in the wall at the eastern end of the building, our wooden picking bins cladding the building and vineyard posts as the wheel stops in the carpark.

The vineyard's photography series of labels has won three international design awards and you can see the vineyard's activities regularly on social media.

The vineyard was planted over 25 years ago and started out as a contract vineyard selling grapes to other wineries and keeping only a small amount for the Four Winds Vineyard label. Slowly the family has retained more grapes to go into the Four Winds Vineyard label with the eventual plan to retain the full crop.

Tasting Flights

	WINES				PRICE	WINE CLUB
White and Rosé	Tumbarumba Sparkling	Sparkling Rosé	Chardonnay	Shiraz Rosé	18	15.30
Mixed	Sparkling Rosé	Chardonnay	Tempranillo	Shiraz	19	16.15
Red	Tempranillo	Shiraz	Hard Graft Shiraz	Fortified Shiraz	20	17

*We aim to provide 40ml pours so the four tasting glasses will be approximately 1.6 standard drinks for the White and Rose tasting and 2 standard drinks for the Red (for those who are driving)

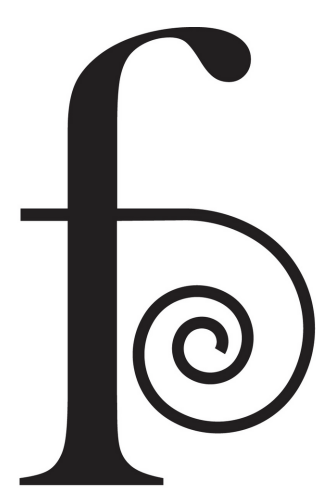
Please Order At The Bar

We Are Cashless Business

10% surcharge applies on Sundays

15% surcharge applies on Public Holidays

Take away wine bottles exempt from surcharge



FOUR WINDS VINEYARD

Drink On-Premise

2022 Tumbarumba Sparkling

DELICATE, ZESTY

Glass 14 / Dine-in Bottle 56

This is a zesty and refreshing sparkling wine with generous citrus and stone fruit flavours. The wine is fresh and fruit driven with a soft, fine bead of bubbles. It is a perfect aperitif before a meal or pair it with your favourite cheese.

2022 Sparkling Rosé

RED BERRIES, ROSE PETALS

Glass 13 / Dine-in Bottle 54

A vibrant Sparkling Rosé with a nose of red berry fruits, rose petal and a hint of strawberry. There is a great depth of flavour on the palate and this is complemented by the fine bead and fresh spritzzy finish.

2021 Chardonnay

WHITE PEACH, NUTTY OAK, COMPLEX

Glass 14 / Dine-in Bottle 58

This is a complex, cool climate, barrel-fermented chardonnay that retains bright natural acidity from the cooler growing season. Fine and extra fine-grained French oak is used to lift the white peach, citrus and floral aromas with maturation on yeast lees adding further aromatic complexity and a silky mouth feel.

2022 Shiraz Rosé

FRESH RED CURRANTS, RASPBERRY

Glass 13 / Dine-in Bottle 54

Pale copper in colour, the nose displays characters of fresh red currants, raspberry leaf, juicy red forest fruits, fresh raspberry/strawberry coulee with hints of fennel leaf. The palate is fresh, bright, sunshine in a glass kind of stuff, with a slightly savoury driving finish of blood orange and crunchy persimmon.

2021 Tempranillo

DARK CHERRY, PLUM AND VANILLA

Glass 14 / Dine-in Bottle 61

This medium bodied wine has aromas of dark cherry, plum and vanilla. Fleshy blue fruit flavours and distinctive tannins make for a food friendly wine. Enjoy with roasted meats or Spanish casseroles.

2021 Shiraz

DARK BERRIES, FOREST FRUIT, SPICE

Glass 14 / Dine-in Bottle 58

This wine has fragrant aromas of violets, plums, pepper and spice typical of cool climate Shiraz. Subtle French oak and the fine structure provide for a long lingering finish.

2019 Hard Graft Shiraz

FRESH COFFEE GROUNDS,
BLACKCURRANT JAM, SPICE

Glass 20 / Dine-in Bottle 85

This wine shows plush, dark berry and plum flavours, lifted florals and spice aromas as a result of the outstanding 2019 growing season. It is matured in fine grained French oak barriques for 10 months and then carefully cellared after bottling for 3 years before its release. Drink now or cellar for up to 10 years.

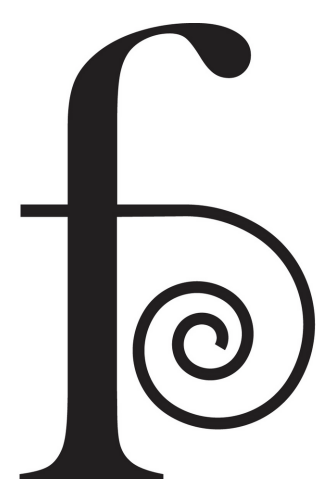
2018 Fortified Shiraz

ANISE, DRIED FIG, CHERRY CONSUME

Glass 13 (100ml) / Dine-in Bottle 58 (500ml)

The palate shows great balance between driving alcohol and luscious fruit sweetness, with flavours of dried fig, dried raspberry/strawberry and almond domineering, with subtle hints of violet and bluestone at the rear, finishing lush yet not overly sweet.

* 15% discount applies for wine club members



FOUR WINDS VINEYARD

Wines to Take Away

	TAKE AWAY BOTTLE	TAKE AWAY WINE CLUB
2022 Tumbarumba Sparkling	37	31.45
2022 Sparkling Rosé	35	29.75
2023 Riesling	37	31.45
2021 Chardonnay	39	33.15
2022 Shiraz Rosé	35	29.75
2022 Sangiovese	38	32.30
2021 Tempranillo	42	35.70
2023 Shiraz Viognier	45	38.25
2021 Shiraz	39	33.15
2021 Merlot	38	32.30
2021 Cabernet Merlot	36	30.60
2019 Hard Graft Shiraz	78	66.30
2018 Fortified Shiraz (500 ml)	39	33.15
Shiraz Rosé Gin	88	74.80



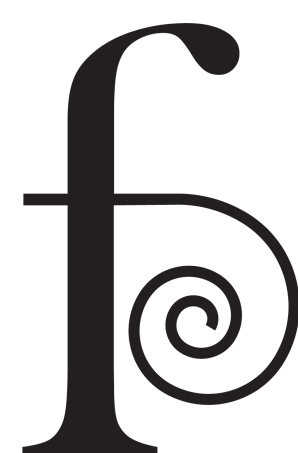
Scan the QR code
to learn more about our
Wine Club

*Enjoy a 10% discount when you purchase a 12-pack box (12 bottles) of wine

Beverages

Bent Spoke Pale Ale	11	Orange Juice / Apple Juice	6.50
Bent Spoke IPA	12	Sparkling Water	6.50
Bent Straightforward Beer	11	Lemon Lime & Bitters	6.50
Bent Spoke Easy mid-strength	11	Coke / Coke No Sugar	6.50
Apple Thief Cider	12	Sprite	6.50
TRBC Ginja Ninja Ginger Beer	12		
FreeWheeler Non-Alc IPA (<0.5% alc.)	9		

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Pizza Menu

9" PIZZAS

GLUTEN FREE BASES +5.50

VEGAN CHEESE +2.50

SALAMI & BLACK OLIVES 21

Tomato sauce base, salami
olives & cheese

MEDITERRANEAN 22

Tomato sauce base, roasted capsicum,
red onion, olives, basil, bocconcini & cheese

BBQ CHICKEN 21

BBQ sauce base, chicken,
red onion, gorgonzola & cheese

CHORIZO & WHITE ONION 21

Tomato sauce base, chorizo, white onion,
bocconcini & cheese

POTATO & GORGONZOLA 20

Olive oil base, potato, white onion, gorgonzola,
rosemary & cheese

SEMI-DRIED TOMATO & PESTO 22

Tomato sauce base, char-grilled eggplant,
semi-dried tomato, basil pesto & cheese

MARGARITA 20

Tomato sauce, basil
bocconcini & cheese

***Dough made fresh daily**

Deli Fridge

GRAB A WOODEN BOARD FROM THE TOP OF THE DELI
FRIDGE, BUILD YOUR OWN PLATTER
AND TAKE THE GOODIES TO THE BAR
TO PAY AND RECEIVE A KNIFE.

MEATS

Prosciutto 11, Bresaola 11,
Smoked Ham 12

CHEESES

Brie 11, Blue 14, Cheddars 12

DIPS / PRESERVES

Quince Paste 10,
Oregano & Garlic Green Olives 9,
Australian Seasonal Olives 12,
Hummus 6, Beetroot & Tahini 6,
Moroccan Carrot 6

BISCUITS

Wafer Crackers 9
Specialty Crackers 12

ICE CREAMS

Ben and Jerry's 7, Serendipity 7

ALLERGENS

Please note we are not a gluten or nut free kitchen. We are unable to
guarantee food that is totally free of allergens.

WE ARE A CASHLESS BUSINESS

PLEASE ORDER AND PAY AT THE BAR

KITCHEN OPENING HOURS

Monday – Friday 12:00pm – 3:00pm
Saturday – Sunday 11:30am – 3:30pm

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