

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 | Riesling | Chardonnay | Sangiovese Rosé | Shiraz Rosé | 18 | 15.30 |
| Mixed | Chardonnay | Shiraz Rosé | Sangiovese | Shiraz | 19 | 16.15 |
| Red | Sangiovese | Tempranillo | Shiraz | Cabernet Merlot | 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)

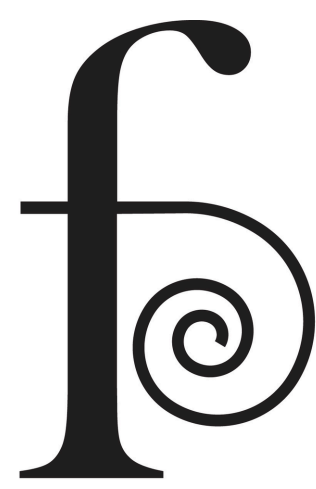
Please Order At The Bar

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

2024 Riesling

LEMON, GREEN APPLE, WHITE FLORALS

Glass 14 / Dine-in Bottle 56

Crafted from a unique blend of three Riesling clones, this wine offers a delicate yet intense aromatic profile. Look for notes of lemon blossom, green apple, and a touch of enticing saline minerality. The palate is tight and vibrant, showcasing the refreshing zest and juicy acidity characteristic of the Canberra District.

2022 Chardonnay

SANDALWOOD, SEA SPRAY, WHITE PEACH

Glass 14 / Dine-in Bottle 58

This Chardonnay has a pale to medium straw colour. On the nose, you'll find aromas of sandalwood, almond butter, ripe nectarine, and white peach, with a hint of sea breeze and fresh green melon. The palate is bright and refreshing, with juicy white peach and pineapple flavours, balanced by a subtle mineral character and a touch of fine-grained oak.

2025 Sangiovese Rosé

RED BERRIES, ROSE PETALS,
POMEGRANATE

Glass 13 / Dine-in Bottle 54

This is a vibrant Rosé with aromas of red cherry and subtle spice. Flavours of raspberry unfold on the palate and are matched with bright acidity. The finish is dry, fragrant, and refreshingly long.

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.

2022 Sangiovese

WILD STRAWBERRY, SWEET CHERRY

Glass 14 / Dine-in Bottle 57

With a pale garnet colour, this Sangiovese offers bright notes of wild strawberry, cherry, and rosewater. The palate is light and refreshing, with a subtle nutmeg finish. A blend of fruit from three regions, it balances bold tannins with delicate floral tones.

2022 Tempranillo

TART RED CHERRY, SANSAPARILLA
AND BOYSENBERRY

Glass 14 / Dine-in Bottle 61

A light to medium ruby red, this Tempranillo is a delightful mix of sweet red cherry, black cherry sauce, and fresh boysenberry aromas. There's a subtle floral hint, reminiscent of lavender, with a touch of cocoa and cedar in the background.

2022 Shiraz

WHITE PEPPER, BLUEBERRY, MULBERRY

Glass 15 / Dine-in Bottle 64

This youthful red immediately offers lifted aromas of pepper, spice, blueberry, mulberry, and bramble. On the palate, it delivers a mid-weight profile with bright, crunchy flavours that showcase a wealth of complexity. Look for classic cooler-climate notes of blue fruits, spice and a hint of mocha.

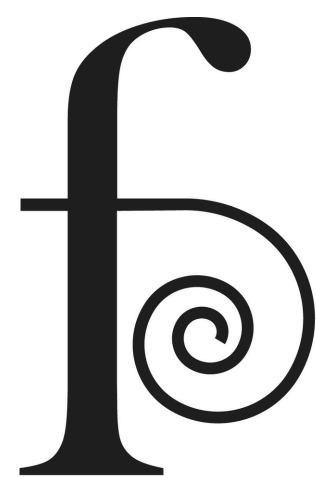
2021 Cabernet Merlot

BLACK CHERRY, PLUM, CHOCOLATE

Glass 14 / Dine-in Bottle 55

The Cabernet Merlot opens with a ripe black cherry bouquet with hints of chocolate. On the palate, this wine is full bodied with a blend of blueberries and plum. The smooth chocolate tannins fade away nicely.

* 15% discount applies for wine club members



FOUR WINDS VINEYARD

Wines to Take Away

| | TAKE AWAY BOTTLE | TAKE AWAY WINE CLUB |
|--------------------------------|---------------------|------------------------|
| 2023 Sparkling Riesling | 37 | 31.45 |
| 2024 Riesling | 37 | 31.45 |
| 2022 Chardonnay | 39 | 33.15 |
| 2025 Sangiovese Rosé | 35 | 29.75 |
| 2022 Shiraz Rosé | 35 | 29.75 |
| 2022 Sangiovese | 38 | 32.30 |
| 2022 Tempranillo | 42 | 35.70 |
| 2022 Shiraz | 45 | 38.25 |
| 2025 Shiraz Viognier | 45 | 38.25 |
| 2021 Cabernet Merlot | 36 | 30.60 |
| 2021 Hard Graft Shiraz | 78 | 66.30 |
| 2021 Fortified Shiraz (500 ml) | 39 | 33.15 |



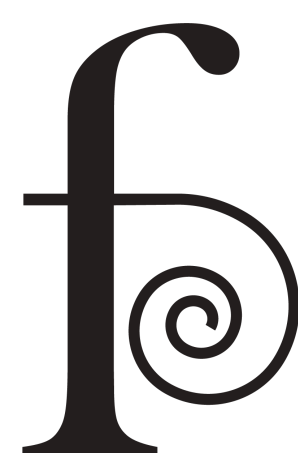
Scan the QR code
to learn more about our
Wine Club

*Enjoy a 10% discount on full-priced bottles when you purchase a 12-pack (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 Spoke Pale Lager | 11 | Lemon Lime & Bitters | 6.50 |
| Bent Spoke Half Cranked (mid-strength) | 11 | Coke / Coke No Sugar | 6.50 |
| Apple Thief Cider | 12 | Sprite | 6.50 |
| FreeWheeler Non-Alc IPA (<0.5% alc.) | 9 | | |

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FOUR WINDS VINEYARD

Pizza Menu

9" PIZZAS

GLUTEN FREE BASE +6.00

VEGAN CHEESE +2.50

GARLIC, CHEESE & ROSEMARY 12

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

HOT HONEY 21

Tomato sauce base, pepperoni, cheese,
chilli flakes, goat cheese & hot honey

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, BUILD YOUR OWN PLATTER
AND TAKE THE GOODIES TO THE BAR
TO PAY AND RECEIVE A KNIFE.

MEATS

Cold Cuts Selection 12

CHEESES

Brie 11, Goat Cheese 10,
Cheddars (Premium Vintage,
Applebox Smoked, Trilogy) 12

PRESERVES

Quince Paste 10,
Fruit & Nut Paste 9,
Olives 9

BISCUITS/SNACKS

Wafer Crackers 8,
Artisan Crackers 10,
Honey Popcorn 8

ICE CREAMS

Ben and Jerry's 6,
Everest (dairy free) 2.50

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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