

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

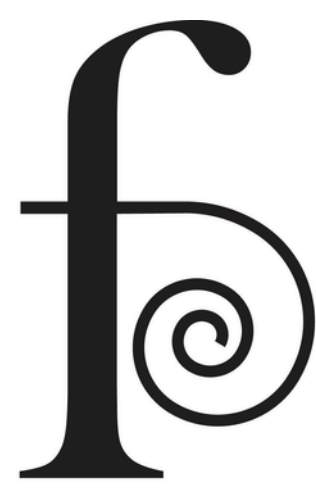
Please Order At The Bar

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

2023 Sparkling Riesling

STAR JASMINE, APPLE BLOSSOM

Glass 14 / Dine-in Bottle 57

Wine Club Glass 11.90 / Dine-in Bottle 48.45

Pale straw in colour, the nose opens with notes of star jasmine, apple blossom, crisp green apple, and star fruit. On the palate, it's refreshingly delicate, with a prominent mineral character and lively acidity. The minerality adds a pleasant texture, accompanied by flavours of green apple skin, tangy cumquat, and zesty grapefruit.

2024 Riesling

LEMON, GREEN APPLE, WHITE FLORALS

Glass 14 / Dine-in Bottle 57

Wine Club Glass 11.90 / Dine-in Bottle 48.45

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 57

Wine Club Glass 11.90 / Dine-in Bottle 48.45

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

BERRIES, ROSE PETALS, POMEGRANATE

Glass 14 / Dine-in Bottle 55

Wine Club Glass 11.90 / Dine-in Bottle 46.75

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 Sangiovese

WILD STRAWBERRY, SWEET CHERRY

Glass 14 / Dine-in Bottle 57

Wine Club Glass 11.90 / Dine-in Bottle 48.45

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

RED CHERRY, BOYSENBERRY, LAVENDER

Glass 15 / Dine-in Bottle 62

Wine Club Glass 12.75 / Dine-in Bottle 52.70

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 Cabernet Merlot

SPEARMINT, CASSIS, WILD STRAWBERRY

Glass 14 / Dine-in Bottle 56

Wine Club Glass 12.75 / Dine-in Bottle 47.60

From our estate-owned Kyeema Vineyard in Murrumbateman, this cool-climate Bordeaux blend opens with vibrant aromas of spearmint, cedar, and wild lavender. The palate is fresh and medium-bodied, balancing crunchy blueberry and cassis with smooth, well-controlled tannins and a hint of wild thyme.

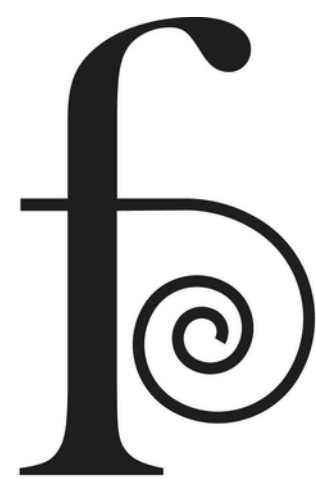
2022 Shiraz

WHITE PEPPER, BLUEBERRY, MULBERRY

Glass 15 / Dine-in Bottle 65

Wine Club Glass 12.75 / Dine-in Bottle 55.25

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.



FOUR WINDS VINEYARD

Wines to Take Away

	TAKE AWAY BOTTLE	TAKE AWAY WINE CLUB
2023 Sparkling Riesling	39	33.15
2024 Riesling	39	33.15
2022 Chardonnay	39	33.15
2025 Sangiovese Rosé	37	31.45
2022 Sangiovese	39	33.15
2022 Tempranillo	44	37.40
2022 Cabernet Merlot	38	32.30
2022 Shiraz	47	39.95
2025 Shiraz Viognier	47	39.95
2021 Hard Graft Shiraz	78	66.30
2021 Fortified Shiraz (500 ml)	41	34.85



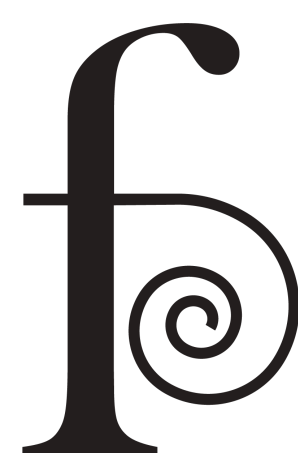
Scan the QR code
to learn more about our
Wine Club

*Enjoy a 10% discount on full-priced bottles when you purchase a 12-pack (12 bottles) of wine.

Beverages

Bent Spoke Pale Ale	12	Orange Juice / Apple Juice	6.50
Bent Spoke IPA	12	Sparkling Water	6.50
Bent Spoke Lager	12	Lemon Lime & Bitters	6.50
Bent Spoke Half Cranked (mid-strength)	12	Coke / Coke No Sugar	6.50
Apple Thief Cider	12	Sprite	6.50
FreeWheeler Non-Alc IPA (<0.5% alc.)	10		

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FOUR WINDS VINEYARD

Pizza Menu

9" PIZZAS

GLUTEN FREE BASE +6.00

VEGAN CHEESE +3.50

GARLIC, CHEESE & ROSEMARY 15

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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