
HAMPTON

WINE CO.

Sparkling

2015 Prosecco Anno Domini D.O.C, Treviso, Italy **\$11**

NV Champagne Pierre Paillard Grand Cru, Bouzy, France **\$23**

White

2016 Small Valley, Sauvignon Blanc, Adelaide Hills, South Australia **\$10**

2017 Higher Plane, Fiano, Margaret River, Western Australia **\$12**

2016 Castello di Roncade, Pinot Grigio, D.O.C. Venice, Italy **\$11**

2015 Domaine Tessier 'Champ Perrier' Bourgogne, Burgundy, France **\$20**

2015 Rob Hall Chardonnay, Yarra Valley, Victoria **\$12.5**

Rosé

2016 Domaine Valfont A.O.P, Provence, France **\$11**

Red

2016 Athletes of Wine 'Vino Atlético' Pinot Noir, Macedon Ranges, Victoria **\$13**

2015 Bucci Nera Chianti D.O.C.G, Tuscany, Italy **\$12.5**

2015 Catena, Malbec, Mendoza, Argentina **\$14**

2015 Mapu Reserva, Carmenere, Maipo, Chile **\$9.5**

2016 'Mesa' Dalwhinnie Shiraz, Pyrenees, Victoria **\$13**

2015 Beechworth Wine Estates, Tannat, Beechworth, Victoria **\$10**

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Coravin

Coravin is a hand held system that allows us to pour a glass of wine without pulling the cork. The Coravin displaces the wine in the bottle with Argon gas, a completely odorless noble gas. Thus allowing us to offer a small range of premium wines by the full glass and half bottle.

(150ml / 375ml)

2015 Samuel Billaud 'Montee de Tonnerre' Premier Cru Chablis, France **\$30 / \$65**

2010 Serradenari Barolo DOCG, La Morra, Piemonte, Italy **\$30 / \$65**

2013 Hickenbotham Clarendon Vineyard 'Brooks road' Shiraz, McLaren Vale **\$30 / \$65**

Sweet

2010 Grande Maison 'Cuvee des Anges', Monbazillac, France **\$12**

NV Ramos Pinto 'Lagrima Branco', Porto, Portugal **\$10**

NV Domaine Madeloc 'Banyuls', Languedoc-Roussillon, France **\$13**

Beers

Tap

Young Henry's Natural Lager \$10

Bridge Road Brewers Beechworth Pale Ale \$10

Bottle

Prickly Moses Otway Light \$7

Napoleone Apple Cider \$8

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Cocktails

Romcafé Martini \$18

Vodka, Tia Maria, Coffee

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Hampton Club Soda \$17

Watermelon Gin, Aperol, Lime, Calpico Soda

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Peach & White Chocolate Bellini \$14

Peach, White crème de cacao & Prosecco

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Rebujito \$14

'The Spanish Pimms' Sherry & tonic water

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Barrel Aged Negroni \$16

Gin, Campari, Sweet Vermouth, aged for 3 months in American oak

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Charred Pineapple Margarita \$18

Charred Pineapple Tequila, lime, Cointreau

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Hazelnut Brandy Sour \$18

St Remy V.S.O.P, Frangelico, Lemon