



PRINTHIE

DINING

WINE BAR MENU

FRESHLY SHUCKED SYDNEY ROCK OYSTERS	39 / 78
<i>Shucked to order from Printhie's innovative oyster tank served with Printhie Dining signature Banksia vinaigrette</i>	
SOURDOUGH BREAD	/ 10
<i>(6) Miso butter</i>	
WARM MARINATED OLIVES	/ 8
<i>Thyme, Orange, Fennel, Spices</i>	
SALUMI	/ 35
<i>Cured meat selection with marinated vegetables</i>	
CHEF'S CHEESE SELECTION	/ 50
<i>Homemade lavosh bread and seasonal condiments</i>	



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SPARKLING WINE

<i>NV Swift Cuvée #15</i>	16 / 80
<i>NV Swift Rosé</i>	16 / 80
<i>2016 Swift Limited Edition Rosé</i>	/ 95
<i>2019 Swift Blanc de Noirs</i>	23 / 115
<i>2012 Swift Blanc de Blancs</i>	30 / 170

WHITE WINE

<i>2023 Topography Andesite</i>	16 / 75
<i>2023 Topography Pinot Gris</i>	14 / 65
<i>2023 Topography Chardonnay</i>	16 / 75
<i>2021 Super Duper Chardonnay</i>	25 / 125

ROSÉ

<i>2023 Snow Line Three Pinots Rosé</i>	14 / 65
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RED WINE

<i>2022 Topography Pinot Noir</i>	16 / 75
<i>2021 Topography Shiraz</i>	16 / 75
<i>2021 Topography Cabernet Sauvignon</i>	16 / 75
<i>2021 Super Duper Syrah</i>	25 / 125

SINGLE VINEYARD

<i>2022 Millwood Chardonnay</i>	22 / 85
<i>2021 Wattleview Chardonnay</i>	22 / 85
<i>2021 Millwood Pinot Noir</i>	22 / 85
<i>2021 Wattleview Pinot Noir</i>	22 / 85

BEER

<i>Stone and Wood / Pacific Ale / 330ml</i>	/ 12
<i>Little Creatures / Rogers Amber Ale / 330ml</i>	/ 11
<i>Mountain Culture / Status Co Pale Ale / 355ml</i>	/ 14

NON-ALCOHOLIC

<i>Small Acres Cyder / Sparkling Apple and Pear</i>	/ 10
<i>Coke, Coke No Sugar, Lemonade, Lemon Lime Bitters</i>	/ 7