



City Winery Brisbane is a working micro-winery, sourcing small parcels of quality grapes from where they grow best across Australia, and bringing them to the city where winemakers Dave and Kris Cush create delicious wine. Gerler wines are made using simple, traditional, minimal intervention winemaking practices and are a reflection of their site and vintage. Our whites are made with a focus on creating interesting textures on the palate with broad food matching potential, and our reds with a focus on preserving the fruit rather than extracting excessive colour and tannin.

Produce for the venue is sourced as locally as possible, with a focus on best practice farms raising animals and growing produce sustainably and ethically. Our menu is driven by the seasons, and will change as often as required so that we are able to take whatever produce our farmers have available each week. The majority of our butchery is done in house, and we dry age to enhance flavour before cooking over ironbark on our four metre brick hearth, designed by executive chef Travis Crane. Everything possible is made in house, including our bread, butter, yoghurt, charcuterie and cultured cream.

A 15% surcharge applies on all public holidays



2019 Riesling Pétillant Naturel Clare Valley, South Australia	55
<i>Naturally fermented sparkling wine, with blossom and honeysuckle notes, tropical fruits and slight sweetness. Unfined and unfiltered.</i>	
2018 Sauvignon Blanc Adelaide Hills, South Australia	11 / 49
<i>Bright herbal and passionfruit aromas. Tight acid with a dollop of round sweet fruit in the middle of the palate</i>	
2018 Pinot Gris Adelaide Hills, South Australia	12 / 55
<i>A full and luscious mouthfeel helps accentuate the fruit flavours of pear and green apple. Great for hot weather sipping!</i>	
2019 Riesling Clare Valley, South Australia	15 / 70
<i>Ripe tropical fruits and heady floral aromas. Citrus and a fine texture on the palate, with a long, powdery finish balanced by a touch of residual sugar.</i>	
2019 'Yummy Yummy' South Australia	16 / 75
<i>Aromas of strawberry, honeydew melon, and roses. It has a complex, yet delicate palate with subtle texture. Finishes with a persistent lime zest flavour.</i>	
2018 Chardonnay Freycinet Coast, Tasmania	14 / 60
<i>Tight acid structure and intense fruit due to cool climate. The finish is persistent and elegant. Notes of toasty oak and white peach.</i>	
2019 Grenache Sangiovese Rosé McLaren Vale / Adelaide Hills, South Australia	11 / 49
<i>Notes of fresh strawberries, green melon, roses and yellow peach are complimented with mouth quenching acidity.</i>	

Gerler

2019 Nero d'Avola | McLaren Vale, South Australia

50

Fine tannin and brisk acid highlight characters of Campari, plum, and sour cherry. Bottled preservative free!

2018 Grenache | McLaren Vale / Barossa Valley, South Australia

15 / 65

A perfumed, raspberry nose hints at an underlying fruit sweetness making this a truly elegant wine.

Multi Vintage Grenache Mataro | McLaren Vale, South Australia

12 / 53

Deeply coloured and concentrated. Cherry, plum and bergamot aromas with hints of liquorice and chocolate on the palate. The tannins are fine and plentiful.

2018 Shiraz | Barossa Valley, South Australia

13 / 60

Loads of Barossa fruit, loads of tannin and a good hit of oak featuring characters of cherry, leather and tar.



Reserve Selection

Limited release selections of the finest examples of our Gerler wines. Often single barrels that stood above the rest each vintage.

2016 Grenache 300 | *McLaren Vale, South Australia* 140

This grenache has aged with elegance. A silky, delicate yet complex palate that shows hints of aniseed and soy.

2017 Grenache 300 "Deathbox" | *McLaren Vale, South Australia* 160

Aromas of fennel and boysenberry. The elegant palate is made up of plums, game and gentle tannins.

2016 Mataro 300 | *McLaren Vale, South Australia* 85

Gingerbread and leather aromas give rise to a mid-weight, fine textured palate that bulges with sweet fruit.

2018 Reserve Shiraz | *Barossa Valley, South Australia* 130

Dried currant, tobacco, clove and liquorice aromas. Voluptuous fruit flavours of spiced black cherry meld harmoniously with the fine-grained tannins. A large percentage of whole bunches and new oak produce a wine that is complex, savoury and generous. This wine is a potent varietal example of the Barossa Valley.



Celler Door Wine Paddles

Gerler Essentials 22

2018 Sauvignon Blanc | *Adelaide Hills, South Australia*

2019 Grenache Sangiovese Rose | *McLaren Vale, South Australia*

MV Grenache Mataro | *McLaren Vale, South Australia*

2018 Shiraz | *Barossa Valley, South Australia*

Gerler Premium 29

2019 Riesling | *Clare Valley, South Australia*

2018 Chardonnay | *Freycinet Coast, Tasmania*

2018 Grenache | *McLaren Vale / Barossa Valley, South Australia*

2018 Shiraz | *Barossa Valley, South Australia*

Gerler Reserve 49

2019 'Yummy Yummy' Blend | *South Australia*

2018 Grenache | *McLaren Vale / Barossa Valley, South Australia*

2016 Grenache 300 | *McLaren Vale, South Australia*

2018 Reserve Shiraz | *Barossa Valley, South Australia*

BENCH TRIAL MINI WINE-BLENDING EXPERIENCE 75

Become a winemaker and share among friends, experimenting with oak level additions to our preservative free Nero d'Avola, using Gerler's unreleased South Australian Pinot Noir.

You'll receive everything you need to blend your own glasses along with instructions and help from our friendly staff if you need it. Who will you judge to have the best wine!?

In addition to our own Gerler wines, City Winery offers a small selection of wines hand picked by winemaker's Dave and Kris Cush. This ever changing list showcases wines that delight or inspire them within the Australian and international wine making community

Sparkling

Monmousseau Cuvée J.M. NV <i>Touraine, France</i>	16 / 70
2018 See Saw Wines Prosecco <i>Orange, New South Wales</i>	12 / 55
Collet NV <i>Champagne, France</i>	125

White

2017 Coteau De La Biche Domaine Pichot Vouvray Sec <i>Loire Valley, France</i>	80
2017 Christian Moreau Pere & Fils Chablis <i>Chablis, France</i>	23 / 115
2016 Yelland & Papps 'Devote' Rousanne <i>Barossa, South Australia</i>	88
2018 Spring Vale Gewürztraminer <i>Freycinet Coast, Tasmania</i>	65

Red

2016 Moorooduc Estate Robinson Vineyard Pinot Noir <i>Mornington Peninsula, Victoria</i>	25 / 125
2012 Spring Vale Pinot Noir Freycinet Coast, <i>Tasmania</i>	190
2015 Burchino Chianti Superiore DOCG Tuscany, Italy	72
2016 La Petite Mort Tempranillo 'Reserva' <i>Granite Belt, Queensland</i>	89
2016 Saint Damien Gigondas Vieilles Vignes <i>Rhone Valley, France</i>	100
2017 Blind Corner Cabernet <i>Quindalup, Western Australia</i>	65
2016 Terra Di Granito Cabernet Sauvignon Petit Verdot <i>Granite Belt, Queensland</i>	72
2009 Teusner Righteous FG Shiraz Magnum <i>Barossa Valley, South Australia</i>	540

Dessert

2016 Domaine De La Pigeade Muscat De Beaumes 375ml <i>Beaumes-de-Venise, France</i>	12 / 45
2017 Carlo Pellegrino Pantelleria Passito Liquoroso DOC <i>Sicily, Italy</i>	72
2012 Pieropan Le Colombare Recioto Di Soave 500ml <i>Veneto, Italy</i>	160

Tap Beers

Kirin	12
Furphy	9.5

Local Beers

3 Quarter Time Session Ale 375ml Newstead Brewing	8.5
Pale Ale 375ml Black Hops Brewery	11
Silent Knight Porter 375ml Modus Operandi	13
Golden Axe Crisp Apple Cider 375ml Kaiju! Beer	9.5

Cocktails

House G & T – Noosa Heads Distillery ‘Fortune’ gin, Mediterranean tonic, peychaud’s bitters	16
House Spritz – Adelaide Hills Distillery ‘Bitter Orange’ Australian aperitif, prosecco, soda	17
New York Sour - Rye whiskey, red wine, lemon, sugar, egg white	18
Poppi’s Pear - Matusalem dark rum, bitters, shiraz pear syrup	18

Can't decide? Trust the kitchen with a chef's selection banquet menu – a collection of our chef's favourite plates

Whole table only, minimum four people

Savoury 75pp or Savoury and Sweet 85pp

Savoury

House made bread, house cultured butter, roast garlic 10

Marinated Coolmunda olives 8

Charred Padrón peppers, romesco, toasted breadcrumbs, house made bottarga 20

House pickled sardines, sourdough toast, pepperonata 14

Charcuterie board – cured meats, pickles, relish, bread 30

Market fish crudo, stuffed zucchini flower, ponzu emulsion, ginger dressing 23

Mushroom and black garlic pâté, smoked, pickled and grilled mushrooms, rye 18

Beetroot, grilled truffle caciotta, toasted seeds 23

Crumbed lamb's brains, vichyssoise puree, minted peas, crispy potato, horseradish 25

House made terrine of the day 16

Grilled market fish, gazpacho, pickles, preserved lime cream 40

Organic Mallow mutton, grilled squash, baby potatoes, goat's curd, fermented zucchini dressing 40

Coal grilled free range pork, spiced pork tart, stone fruit 38

Organic Killarney beef, carrot puree, roast, pickled and crispy carrots 42

500g Grass fed beef to share, potato scallops, spring onions, black garlic butter 80

Please ask your waiter about vegetarian or vegan options 26

Mirbelia Farm salad 10

Grilled greens and cabbage, kimchi dressing 10

Crunchy potatoes, fermented chilli cultured cream, spring onion 12

We take donations to assist our drought affected farmers on the Granite Belt
Please ask your waiter how your donation can help!

Sweet

Jaboticaba sorbet, strawberry, lychee, lemon verbena custard 15

Apple and plum strudel, peach ice cream 15

Honey glazed pumpkin, cheddar custard, basil 15

Cheese

Byron Bay Cheese Co. Tintenbar Triple Cream | New South Wales

Dellendale Appenzelle | Western Australia

Pyengana Cloth Bound Cheddar Truckle | Tasmania

Kris Lloyd Jester, Goat Triple Cream Washed Rind | Adelaide Hills, South Australia

That's Amore Drunken Buffalo | Victoria

Milawa Blue | Victoria

14 | 22 | 30 | 38 | 46 | 54