

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 Winemaker Dave Cush creates 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

Gerler Wines

2018 Pinot Gris <i>Adelaide Hills, South Australia</i>	10 / 45
2018 Sauvignon Blanc <i>Adelaide Hills, South Australia</i>	10 / 45
2018 Fiano <i>Langhorne Creek, South Australia</i>	11 / 50
2018 Grenache Rose <i>McLaren Vale, South Australia</i>	10 / 45
2017 Grenache <i>McLaren Vale, South Australia</i>	15 / 65
2016 Grenache Mataro <i>McLaren Vale, South Australia</i>	11 / 50
2016 Shiraz <i>Granite Belt, Queensland</i>	10 / 45

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

Sparkling

The Barringwood Method Traditionelle Tasmanian Cuvee | Tasmania **16 / 70**

2018 See Saw Wines Prosecco | Orange, New South Wales **12 / 55**

A delicious offering from the same grower who provided the Chardonnay fruit for Dave's 2016 vintage, one of the original Gerler Wines

2016 Vintage Bellebonne Sparkling Rose | Tasmania **115**

Collet NV | Champagne, France **125**

White

2017 'Wines by KT' Churinga Riesling | Clare Valley, South Australia **79**

A feature wine from Kerri Thompson, Australian Riesling nut, whom Dave met while judging at the Queensland Wine Show. Classic, dry Claire Valley Riesling, Dave admires the way KT 'marches to her own beat', a reflection of Dave's attitude to winemaking

2017 Christian Moreau Pere & Fils Chablis | France **115**

2017 Coteau De La Biche Domaine Pichot Vouvray Sec | Loire Valley, France **80**

2016 Yelland & Papps 'Devote' Rousanne | Barossa, South Australia **88**

Lovely wine made by lovely people. Traditional White Rhone varietals have always tickled Dave's fancy and he loves to see a beautiful example of a straight varietal, a relatively rare concept as the notoriously low yielding varieties are more often blended into a final product

2013 Domaine Vigneron Les Chasseignes Sancerre | France **110**

Red

2015 Burchino Chianti Superiore DOCG | Tuscany, Italy **72**

2016 Saint Damien Gigondas Vieilles Vignes | Rhone Valley, France **100**

*A benchmark Southern Rhone appellation, this bottling
represents the style of wine and quality that Dave is inspired by and
attempts to emulate in our Gerler Grenache range*

2013 Domaine Collotte Fixin Grand Vin de Bourgogne | France **130**

2012 Spring Vale Pinot Noir | Tasmania **190**

2017 Blind Corner Cabernet | Western Australia **65**

Dessert

2016 Domaine De La Pigeade Muscat De Beaumes 375ml | France **45**

Tap Beers

Kirin	10
Furphy	9

Local Beers

3 Quarter Time Session Ale 375ml Newstead Brewing	8.5
Wayfarer Tropical Pale Ale 375ml Green Beacon Brewing	9.5
Pale Ale 375ml Black Hops Brewery	11
Orchard Crush Apple Cider 330ml James Squire	9

Savoury

House made bread, house cultured butter, roast garlic	10
Marinated Coolmunda olives	8
Charcuterie board – cured meats, pickles, relish, bread	30
Smoked fish rillette, gem lettuce, green onion, pear	16
Smoked mussel, nduja aioli, brown rice wafer	14
Coal roasted carrot, date ricotta, cured pork	16
Roast pumpkin, toasted grains, cultured cream,	16
Beef tartare, tempura leeks, smoked yolk, tomato sorbet	19
House made free range pork terrine, pickles, crisps	16
Seared wild shot venison, macadamia, celery, rhubarb	28
Bouillabaisse, rouille, grilled bread	40
Free range Granite Belt pork, miso glazed sweet potato, broccoli and bacon puree, bok choy	38
Organic Mallow sheep, sheep strudel, smoked beetroot, green onion yoghurt	40
Organic Killarney beef, charred onion, mushroom	42
500g Grass fed beef to share, potato terrine, spring onion, black garlic butter	80
<i>Please ask your waiter for vegetarian or vegan options</i>	26
Grilled buttermilk cabbage, hummus	12
Grilled greens, kaffir lime and fermented chilli butter	10
Crunchy potatoes, cultured cream, pickled onion	10

Savoury Chef's Banquet \$75pp, Savoury and Sweet \$85pp

Whole table only, minimum four people

Sweet

Feijoa ice cream, poached apple, apple jellies, meringue	15
Olive oil churro, lemonade curd, kiwifruit sorbet	15
Sticky banana pudding, caramelised banana, butterscotch, date ice cream	15

Cheese

Dellendale Appenzelle | Western Australia
Section 28 Raw Milk Fontina | Adelaide Hills, South Australia
Kris Lloyd Jester, Goat Triple Cream Washed Rind | Adelaide Hills, South Australia
Milawa Blue | Victoria