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## Wine List

## Sparkling Wines

	<b>Glass</b> (150ml)	<b>Bottle</b> (750ml)
Rothbury Estate Sparkling Cuvee NV, NSW	7.00	32.00
Seppelt Fleur De Lys, VIC & NSW		35.00
Yellowglen 'Perle' Vintage 2006, SA	10.00	55.00
Louis Roederer Brut Premier NV, France, Reims		110.00
Perrier Jouet Belle Epoque 1999, France, Epernay		250.00

## White Wines

	<b>Glass</b> (150ml)	<b>Bottle</b> (750ml)
Rothbury Estate Chardonnay, NSW	7.00	32.00
Kettle Lane Riesling, TAS, Tamar Valley		38.00
Mojo Sauvignon Blanc, SA, Adelaide Hills	8.50	40.00
Fifth Leg Crisp Chardonnay, WA, Margaret River	8.50	40.00
Jip Jip Rocks Chardonnay, SA, Padthaway Valley		40.00
Essenze Pinot Gris, NZ, Waipara	9.00	42.00
Squealing Pig Sauvignon Blanc, NZ, Marlborough	9.00	42.00
Shaw & Smith M3 Chardonnay 2010, SA, Adelaide Hills		60.00
Torbreck Viognier Marsanne Rousanne 2009, SA, Barossa		70.00
Penfolds Yattarna Chardonnay 2003, SA, Adelaide Hills		125.00



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All prices are inclusive of GST  
\$2.50 pp surcharge applicable on Public Holidays

## Red Wines

	Class (150ml)	Bottle (750ml)
Rothbury Estate Shiraz Cabernet, NSW	7.00	32.00
Massoni Sangiovese, VIC, Pyrennes		38.00
Essenze Pinot Noir, NZ, Central Otago	8.50	40.00
Adhoc Etcetera Cabernet Merlot, WA, Margaret River	8.50	40.00
Bailey's Shiraz, VIC, Glenrowan		40.00
Mojo Shiraz, SA, Barossa Valley	8.50	40.00
Penny's Hill Edwards Road Cabernet, SA, McLaren Vale	8.50	40.00
Zeppelin Shiraz, SA, Barossa Valley	8.50	40.00
Pipers Brook Pinot Noir 2009, TAS, Pipers Brook & Pipers River		60.00
Craggy Range "Te Kahu" – Merlot, Cabernet Franc, Cabernet Sauvignon & Malbec, 2009, NZ, Gimblett Gravels, Hawkes Bay		65.00
Penny's Hill Footprint Shiraz 2006, SA, McLaren Vale		85.00
Torbreck 'The Steading' Grenache Shiraz Mourvedre 2007, SA, Barossa		75.00
Tahbilk Reserve Cabernet Sauvignon 2000, VIC, Nagambie		110.00

## Dessert Wine

	Bottle (375ml)
Hollick 'The Nectar' Botrytis Riesling, SA, Coonawarra	38.00



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## Beers – Local

	Bottle
Victoria Bitter	7.00
Carlton Draught	7.00
Pure Blonde (Low Carb)	7.00
Boag's Premium	7.50
Crown Lager	7.50
Coopers Pale Ale	7.50

## Beers & Cider – Craft Brews

	Bottle
Prickly Moses Pilsener, VIC, Bungarook	8.50
Red Duck Amber Ale, VIC, Purrumbete	8.50
Coldstream Brewery Naked Ale, VIC, Yarra Valley	8.50
Wicked Elf Pale Ale, NSW, Port Macquarie	8.50
Dirty Granny Matured Apple Cider, WA, Fremantle	8.50

## Beers – International

	Bottle
Corona – Mexico	9.00
Peroni - Italy	9.00
Asahi - Japan	9.00

## Beer – Light

	Bottle
Boag's Premium	6.50

## Bottled Juices

Selection of flavours	3.50
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## Soft Drinks

Coke, Diet Coke, Lift, Tonic Water, Dry Ginger Ale, Lemonade	3.00
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## Bottled Soft Drinks

Flavoured Mineral Waters	3.50
Sparkling Mineral Water	3.50
Coke, Diet Coke & Coke Zero	4.00

<b>Spirits</b> - full range of spirits available	<b>30ml</b>
House	7.50
Premium	8.50

<b>Scotch &amp; Whiskey</b>	<b>30ml</b>
Jamesons Irish Whiskey	8.50
J & B Rare - Dewars	8.50
Johnny Walker Black Label	8.50
Chivas Regal	9.00
Glenmorangie - Glenfiddich	9.00

<b>Ports/Muscat/Tokay</b>	<b>60ml</b>
Brown Brothers Reserve	7.00
Hanwood Tawny Port 10 yrs	8.00
Galway Pipe 12/15 yrs	10.50
Grandfather	15.50
Buller Muscat	9.50
Buller Tokay	9.50

<b>Cognac</b>	<b>60ml</b>
Remy Martin VSOP	16.50
Hennessy VSOP	17.50
Courvoisier VSOP	18.50
Hennessy XO	29.50

<b>Liqueurs</b>	<b>30ml</b>
Baileys, Tia Maria, Cointreau, Grand Marnier, Dom Benedictine, Frangelico, Drambuie, Kahlua	9.00



## Tasting Notes – Sparkling & White

### **Yellowglen 'Perle' Vintage 2006, VIC**

On the palate the wine is rich and dense, the primary flavour is of red fruits, followed by slowly unfolding flavours of toasted bread, grapefruit and hazelnuts, closing to flint and a long lingering finish

### **Louis Roederer Brut Premier NV, France, Reims**

A wonderful expression of elegance yet displays great persistence and depth of flavour. The yeast lees and toasted aged base wine flavours are meshed with subtle citrus and grapefruit flavour, followed by biscuit. Perfect acid balance, with exceptionally long aftertaste of yeast lees and biscuit

### **Perrier Jouet Belle Époque 1999, France, Epernay**

A superb specimen with the trademark softness this house is famous for. The nose is filled with bakers dough. Excellent mousse, flavours of almond, lemon peel, green stone fruit finishing soft and easy

### **Rothbury Estate Chardonnay, NSW, Various**

Tropical fruit salad palate with a soft acid finish

### **Mojo Sauvignon Blanc 2011, SA, Adelaide Hills**

Ripe gooseberry, green apple and citrus with some mineral on the back palate

### **Kettle Lane Riesling 2010, TAS, Tamar Valley**

Crisp, limey Riesling with some floral notes and beautiful balance in the mouth

### **Fifth Leg Crisp Chardonnay 2011, WA, Margaret River**

A rich palate of melons, tropical and stone fruits pinned together by a lovely balance of citrus acidity and mineral toastiness.

### **Jip Jip Rocks Chardonnay 2009, SA, Padthaway Valley**

The palate is clean & fresh with flavours of citrus, stone fruit, melon & yeast lees

### **Essenze Pinot Gris 2011, NZ, Waipara**

Flavours of pear, lychee & spice with a hint of honeysuckle & citrus on the back palate. Clean crisp spicy finish

### **Squealing Pig Sauvignon Blanc 2011, NZ, Marlborough**

Ripe tropical notes of passionfruit & pineapple are followed by a hint of mineral flint, asparagus and freshly cut grass.

### **Shaw & Smith M3 Chardonnay 2010, SA, Adelaide Hills**

Flavours of cashew, biscuit, nougat and honeycomb with a hint of citrus on the back palate. Clean dry finish with almost creamy like texture

### **Torbreck Viognier Marsanne Rousanne 2009, SA, Barossa Valley**

Full bodied, rich and quite mouthfilling palate with flavours of honeysuckle, dried hay, honeycomb and spice finishing dry. Clean finish with a long aftertaste of honeysuckle, spice, hay and a touch of roasted almond

### **Penfolds Yattarna Chardonnay 2003, SA, Adelaide Hills**

The nose is complex, with layers of aromas emerging – toasted oak, spice, peach, vanilla, butterscotch, roast almonds and yeast lees. Mouthfilling palate, wonderful depth and concentration of flavour. Yeast lees, biscuit, hazelnut, toasted oak, excellent length. Perfect balance. Crisp acid finish, followed by very long grapefruit and butterscotch aftertaste

### **Hollick "The Nectar" Botrytis Riesling 2010, SA, Coonawarra**

A rich and luscious palate of concentrated apricot, lemon and mandarin fruit flavours. The complexity and balance between the sweetness and delicate acidity combine to ensure a refreshingly pleasant and lingering after taste

## Tasting Notes – Red Wine

### **Rothbury Estate Shiraz Cabernet, NSW**

Simple red fruit flavours well balanced with some fine tannins

### **Mojo Shiraz 2011, SA, Barossa Valley**

Full bodied, mouth filling flavours of ripe blackberry, liquorice, spice & a touch of clove. Soft fine grained tannins with aftertaste of ripe blackberry, liquorice and spice

### **Penny's Hill Edwards Rd Cabernet 2010, SA, McLaren Vale**

Extraordinarily generous on the palate, this is rich, red & fruity with spice and savoury earthiness, hints of black cherry, plum & caramel embedded in layers of complexity.

### **Zeppelin Shiraz 2010, SA, Barossa Valley**

Generous rich flavours of ripe dark plum, liquorice, blackberry, confectionary & spice. Velvet tannins with long aftertaste of dark plummy chocolate & spice.

### **Massoni Sangiovese 2009, VIC, Pyrennes**

Dark cherry spiciness is carried right through the palate, very spicy, chocolatey flavours close with textured, silky and savoury tannins.

### **Essenze Pinot Noir 2010, NZ, Central Otago**

Flavours of dark cherry, strawberry & spice displaying moderate power. Fine grained, slightly dry, but balanced tannins. Aftertaste of dark cherry and spice.

### **Adhoc Etcetera Cabernet Merlot 2010, WA, Margaret River**

Complex nose of dark fruits, earth and some creamy oak. The palate is medium weight and complex with a tight persistent backbone. This wine is effortlessly mouthfilling and a delicate balance of fruit, acidity and gentle fine tannins. Savoury and persistent with tremendous sweet fruit intensity and length of flavour.

### **Bailey's Shiraz 2009, VIC, Glenrowan**

Full bodied palate of ripe dark plum and blackberry followed by some dark chocolate & spice. Fine grained tannins with aftertaste of blackberry, ripe dark plum and spice.

### **Pipers Brook Pinot Noir 2009, TAS, Pipers Brook & Pipers River**

Medium body. Perfumed nose of violet and spice with strawberry & cherry end notes, on the palate there is a hint of ripe spicy raspberry followed by black cherry with anise and a spice back palate. Fine dryish tannins. Aftertaste of blackberry and spice

### **Craggy Range "Te Kahu" – Merlot, Cabernet Franc, Cabernet Sauvignon and Malbec, 2009, NZ, Gimblett Gravels, Hawkes Bay**

Aromas of mulberry & spice, raspberry & a hint of earth & truffle. The palate has weight & elegance. Flavours of mulberry & spice, followed by dark cherry & cedar. Excellent balance. Aftertaste of truffle, mulberry & spice with dusty Kiwi tannins.

### **Penny's Hill Footprint Shiraz 2009, SA, McLaren Vale**

Perfumed varietal lift of violets, liquorice, spice and cedar with ripe blackberry end note. On the palate flavours of vanilla with layers of spice, black pepper and cedar. Excellent length and depth. Very long aftertaste of liquorice allsorts, vanilla and violet.

### **Torbreck 'The Steading' Grenache Shiraz Mourvedre 2007, SA, Barossa Valley**

Subtle aromas of black cherry, smoke, spice, liquorice and pepper. Medium to full bodied palate with flavours of black cherry, liquorice, spice and black pepper. Fine grained dryish tannins. Black pepper, spice and liquorice aftertaste.

### **Tahbilk Reserve Cabernet Sauvignon 1998, VIC, Nagambie**

Classic cigar-box, medium-aged Cabernet nose with the accent on tobacco. Savoury and complex with drying tannins cleaning up the finish, following ample mid-palate fruit. Elegant and stylish.

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562 St Kilda Rd Melbourne  
03 9924 8160