

Welcome to
We Celebrate Provenance & Purity

WINE 1160

Still & Sparkling Water Are Complementary

DARREN THOMPSON'S

6 courses | 65.0

TASTE

Marinated Olives, Grissini | 9.5

White Anchovies, Tomato, Rye Toast | 14.0

School Prawns, Lime Aioli | 10.0

Cucumber, Quinoa, Sheep's Milk Yoghurt, Lime | 14.0

Confit Carrot, Pecan, Gin, Orange | 14.5

Salmon, Sauce Vierge | 21.5

Beef Cheek Croquettes, Smoked Paprika Aioli | 10.5

Fried Quail, Cumquat Puree, Fig | 14.5

Fried Chicken, Asian Slaw, Kim Chi | 18.5

Lamb Rump, Eggplant, Saltbush | 26.0

Poached Beef, Yeast, Cauliflower | 24.0

Prosciutto San Danielle, Aged 20 months | 17.0

House Selection of Charcuterie | 30.0

House Selection of Cheese | 32.5

TASTING MENU

8 courses | 85.0

SPARKLING (100ml)

NV ZIRO Prosecco Brut
Veneto, Italy | 11.0

NV Georges Vesselle Grand Cru Brut
Bouzy, France | 21.0

WHITE (130 ml)

2014 Domaine Ostertag Pinot Blanc
Alsace, France | 16.5

2017 Nick O'Leary Riesling
Lake George, Canberra District | 13.5

2017 Tellurian Fiano
Heathcote, Victoria | 15.0

2015 Eperosa 'Blanc' Semillon
Barossa Valley, South Australia | 17.5

2016 Fighting Gully Chardonnay
Beechworth, Victoria | 15.0

BLUSH (130ml)

2015 La Closerie Des Lys
Pays D'Oc, France | 12.5

RED (130ml)

2017 Prancing Horse 'The Pony' Pinot Noir
Mornington Peninsula, Victoria | 14.0

2016 Antonio Camillo Ciliegio
Tuscany, Italy | 14.0

2015 La Misse di Candialle Chianti Classico
Grieve, Italy | 17.5

2016 Rhône by Roger Sabon
Côtes du Rhône, France | 16.5

2016 Head Red Shiraz
Barossa Valley, South Australia | 13.0

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DESSERT

Beetroot, Wild Rice, Peach | 14.0

Eark Grey Tea, Blackberry, Hazelnut | 16.0

Chocolate, Raspberry, Coconut | 16.0

TASTE

Brillat-Savarin – Burgundy, France | 14.0

Fromage D’Affinois Triple Cream – Rhône-Alpes, France | 12.0

Époisses – Burgundy, France | 14.0

Pont-l’Évêque – Loire, France | 12.0

Mauri Taleggio – Lombardy, Italy | 10.0

Comté – Comté, France | 12.0

Mahón – Minorca, Spain | 12.0

Red Cheddar – New England (Vermont), USA | 11.5

SWEET (80ml)

2016 Mount Horrocks ‘Cordon Cut’ Riesling
Clare Valley, South Australia | 11.0

2009 Grand Maison Monbazillac ‘Cuvée du Chateau’
South West, France | 15.0

NV Pfeiffers Classic Muscat
Rutherglen, Victoria | 10.0

CHEESE (50 grams)

Cow’s Milk, Triple-crème, Nutty

Cow’s Milk, Satiny-Buttery

Cow’s Milk, Wash-rind, Soft, Mild

Cow’s Milk, Soft, Moderately Salty

Cow’s Milk, Soft, Mild, Delicate

Unpasteurised Cow’s Milk, Hard, Flexible, Strong

Cow’s Milk, Hard, Aged

Cow’s Milk, Full-bodied, Buttery texture

Australian Good Food Guide (AGFG) has awarded Wine 1160 with a ‘AGFG Readers Choice Award 2018’.
We are very excited and would like to thank everyone for their support and patronage since we opened in February 2017.