



---

# DRINKS MENU

---

YOU KNOW WHEN YOU WALK INTO A FALCONE VENUE



# Wine List

## WHITE WINE



### WOODBROOK FARM CHARDONNAY

*Central Ranges NSW*

Fresh & vibrant with just a hint of creamy oak

9 14.5 33

### QUITLY & GRANDSEN SAUVIGNON BLANC

*Orange NSW*

Elegant and crisp. Zesty flavours of grapefruit & citrus

10 16 42

### ARA SAUVIGNON BLANC

*Marlborough NZ*

Refreshing passionfruit flavours with a deliciously crisp finish

12.5 19.5 55

### MONOPOLIO PINOT GRIGIO

*Veneto ITALY*

Fruity, intense & elegant

11.5 18 51

### CAPE MENTELLE MARMADUKE CHARDONNAY

*Margaret River WA*

An inviting palate of yellow stone fruit with a textural finish

13 20 59

## ROSÉ

### QUILTY & GRANDSEN ROSE

*Orange NSW*

Elegant and dry. Savoury red fruit flavours with a crisp finish

10 16 42

*Prices shown are non-member prices. PubLife member discounts available in venue*

**\*PubLife. MEMBERS ONLY**

# Happy HOUR

MONDAY - FRIDAY 4PM - 6PM  
**\$6 SCHOONERS, WINES  
& BUBBLES**

\*select house range

# Wine List

## RED WINE



### WOODBROOK FARM SHIRAZ

*Central Ranges NSW*

All the hallmarks of a classic Shiraz, with notes of plum, raspberry & cherry

9 14.5 33

### QUITLY & GRANDSEN CABERNET MERLOT

*Orange NSW*

Elegant and robust; rich with flavours of violets and cherries

10 16 42

### RED HILL ESTATE PINOT NOIR

*Coonawarra SA*

Spicy, vibrant liqueur cherries

11 17 49

### CAPE MENTELLE MARMADUKE CABERNET SAUVIGNON

*Margaret River WA*

Red and dark berry fruits with subtle tannins

13 20 59

### FOUR IN HAND SHIRAZ

*Barossa Valley SA*

Black fruits and dark chocolate characters

13.5 21 60

## BUBBLES

### WOODBROOK FARM BRUT CUVEE

*Central Ranges NSW*

Pale gold with lively bubbles. Stone fruit aromas, apple, pear & strawberry fruit filled palate

9 33

### MIO CAPPELLO PROSECCO

*King Valley VIC*

Soft flavours of honeydew & green apple

11 50

Prices shown are non-member prices. PubLife member discounts available in venue

\*PubLife. MEMBERS ONLY

# Cocktail HOUR

MON - SAT 4PM - 7PM

**\$12 COCKTAILS**

CLASSIC ESPRESSO MARTINI | TOMMY'S MARG  
CLASSIC LYCHEE MARTINI

# Cocktails

---



## **CHOCOLATE ESPRESSO MARTINI | 18**

Vodka, espresso, cacao and coffee liqueur, shaken silky with a smooth chocolate finish



## **CUCUMBER MINT SMASH | 19**

Gin with fresh cucumber, mint and lime, lifted with a crisp apple note and a clean, refreshing finish



## **ORANGE & CINNAMON OLD FASHIONED | 20**

Buffalo Trace Bourbon stirred with orange, cinnamon and bitters, warm, smooth and spirit-forward



## **RED COW MARGARITA | 19**

1800 Silver tequila with triple sec, agave and fresh citrus, bright, zesty and perfectly balanced



## **THE COW LONG ISLAND | 20**

Vodka, tequila and triple sec with strawberry, lemon and cola, a bold, fruit-forward twist on a classic



## **STRAWBERRY SOUR | 18**

Vodka with strawberry and watermelon, shaken with citrus for a soft, fruit-forward sour



## **VANILLA & PASSIONFRUIT DAIQUIRI | 18**

White rum with passionfruit, vanilla and lime, vibrant, tropical and lightly salted for balance

---

# *Happy* HOUR **\$12 COCKTAILS** **MONDAY – SATURDAY 4PM – 7PM**

---



## **CLASSIC ESPRESSO MARTINI**

Vodka, coffee liqueur and fresh espresso, smooth, rich and lightly sweet



## **TOMMYS MARG**

Tequila, agave and fresh lime, clean, sharp and refreshing



## **CLASSIC LYCHEE MARTINI**

Vodka with lychee liqueur and lime, delicate, fragrant and slightly sweet