



# BEVERAGE MENU



*Wildgrain*  
MORNINGTON

# WILDGRAIN HISTORY

Housed in an original specialist grain store, this historic venue has transformed from servicing local prized racehorses and show cattle; with several repurposes intermittently, to providing a benchmark dining experience in our restaurant and cocktail bar amongst the lush greenery and central wood fireplace. Enjoy our personal homage to the building's origins, delicately woven into the restaurant through the visions and intentions for the space, leading to the restoration and new phase of Wildgrain, embodying its rich, cultural legacy while intertwining personal stories with family heirlooms adorning the walls.

## OUR VISION

Proprietors Sean & Sarah truly embrace a seed-to-plate approach to food that celebrates quality Australian ingredients with an emphasis on creativity and locality across our menus and beverage list. With a focus on fresh and seasonal produce provided from our own greenhouse & market garden, Masterfully cultured and harvested almost exclusively by Sean, it's a uniqueness you would typically find in a large-scale vineyard or restaurant. We have passionately envisioned designing a dining destination, striving for an incomparable sense of genuine hospitality and a culinary journey where we live and breathe by what the seasons provide.

## HEAD CHEF LEO HOWARD &

## RESTAURANT MANAGER CLEM COUSIN

Leo's culinary journey ignited as an eager kitchen hand, discovering his passion and sharpening his skills as he worked his way up some of the most challenging and notable kitchens in London. His culinary style is characterised by a fusion of classic and contemporary dishes, keeping his menu evolving and distinguished with a strong devotion to showcasing seasonal produce with an affection for uniting European traditions and Australian ingredients in an innovative way, adding his own Wildgrain ingenuity. Leo's commitment to harnessing exceptional, local ingredients is a testament to his passion of aligning his menu with the changing of the seasons and ensuring a reflective experience of the available produce.

Clem embodies all things hospitality, his individual skills enhance each area of the industry, from his tailored, professional service, mastery in commanding the floor and knowledgeable, genuine passion for wine, he's crafted our eclectic beverage list, paying tribute to both Europe and the local wine region in which Wildgrain sits. Inspired from a young age and raised in France near the Champagne region, he has extensive experience managing iconic venues in Paris before extending his ambitious journey to Australia with ideas and inspiration from all aspects of his time in hospitality. Clem's keen sense of accuracy, commitment to staff growth and enhancing guest dining is evident in his daily operations.

We truly hope you enjoy your Wildgrain experience.



# Cocktails

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## W I L D G R A I N C O C K T A I L S

<b>White Negroni</b> / Gin, Suze, Lillet Blanc, St-Germain	24
<b>Passiflora</b> / Vodka, Passion Fruit, Apple, Caramel, Lemon, Aquafaba	24
<b>Wild Mary</b> / Vodka, Clamato Juice, Lemon Juice, Spices	24
<b>Spicy Marg</b> / Tequila, Aperol, Lime, Agave, Spices	24
<b>Wild Side</b> / Gin, Lime, Cucumber, Mint	24
<b>Shire Flower</b> / Vodka, Lemon, Pineapple, Caramel, Chamomile, Aquafaba	24
<b>Rum Swizzle</b> / White & Dark Rum, Pineapple, Orange, Grapefruit, Lime	24
<b>Espresso Martini</b> / Vodka, Coffee Liqueur, Salted Caramel, Coffee	24
<b>Old Fashioned</b> / Bourbon, Sugar, Bitters	24
<b>Classic Sour</b> / Whisky   Amaretto   Pisco   Sloe Gin	24

## S P R I T Z I N G

<b>Aperol Spritz</b> / Aperol, Sparkling	20
<b>Green Apple Spritz</b> / Gin, Green Apple, Sparkling	20
<b>Limoncello Spritz</b> / Limoncello, St Germain, Lemon, Sparkling	20
<b>Berry Spritz</b> / Vodka, Chambord, Grenadine, Sparkling	20



# Beverage

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## NON ALCOHOLIC

<b>The Ruby Delight</b> / Apple, Pink Grapefruit, Lemon, Passion Fruit, Soda	16
<b>The Splice</b> / Pineapple, Coconut, Cranberry, Lemon, Aquafaba	16
<b>Soft Drinks</b> / Cola, Cola No Sugar, Ginger Ale, Lemonade, LLB, Juices	7
<b>Kombucha</b> / Mango Passion	8
<b>Etch Sparkling</b> / Finger Lime / Davidson Plum	8
<b>Moda Filtered Sparkling Water</b>	5 pp

## BEER ON TAP ( 4 2 5 M L )

Wildgrain - Lager	12
Wildgrain - Pale Ale	12
St. Andrews Brewery - Session Ale (Mid-Strength)	12

## PACKAGED BEER & CIDER

Heaps Normal 'Quiet XPA' (0.5%)	12
Tar Barrel 'Burner' - IPA	13
Red Hill Brewery - Scotch Ale	13
Pressman's - Apple Cider	13





# *Wine*

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## **BY THE GLASS**

### **SPARKLING**

Crittenden Estate / Prosecco	Mornington Peninsula, VIC	14
Clover Hill "Pyrenees" MV	Lebrina, TAS	18

### **ROSE**

La Reverie / Rose	Pays D'Oc, France	15
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### **WHITE WINE**

Devil's Baie / Pinot Gris	Mornington Peninsula, VIC	16
Crittenden Estate 'Peninsula' / Chardonnay	Mornington Peninsula, VIC	17
Woods Crampton / Riesling	Eden Valley, SA	15
Te Mania / Sauvignon Blanc	Nelson, New Zealand	14

### **RED WINE**

Crittenden Estate 'Peninsula' / Pinot Noir	Mornington Peninsula, VIC	17
Crittenden Estate "Los Hermanos" / Tempranillo	Mornington Peninsula, VIC	16
Two Hands 'Angels' Share' / Shiraz	McLaren Vale, SA	16

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**WINE SPECIALS  
AVAILABLE ON FIRST PAGE**

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# Wine

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## BY THE BOTTLE

### SPARKLING

Crittenden Estate, Prosecco	Mornington Peninsula, VIC	65
Clover Hill "Pyrenees" MV	Lebrina, TAS	90

### CHAMPAGNE

Taittinger 'Cuvee Prestige'	Reims, France	140
Bollinger 'Grande Cuvee'	Aÿ, France	200

### ROSE

La Reverie	Pays D'Oc, France	65
AIX	Provence, France	80





# Wine

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## ALTERNATIVE WHITE

Fringe Soci��t��, Grenache Blanc	Pays D'Oc, France	65
Artis, Gr��ner Veltliner	Adelaide Hills, SA	85
Paringa Estate, Viognier	Mornington Peninsula, VIC	75

## RIESLING

Woods Crampton	Eden Valley, SA	65
Rockford 'Hand Picked'	Eden Valley, SA	75

## SAUVIGNON BLANC

Te Mania	Nelson, New Zealand	65
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## PINOT GRIS

Devil's Baie	Mornington Peninsula, VIC	75
Ocean Eight	Mornington Peninsula, VIC	80
Miceli 'Iolanda' Pinot Grigio	Mornington Peninsula, VIC	75

## CHARDONNAY

Barmah Park 'Arthurs Seat'	Mornington Peninsula, VIC	75
Crittenden Estate 'Peninsula'	Mornington Peninsula, VIC	80
Paringa Estate 'Peninsula'	Mornington Peninsula, VIC	85
Ocean Eight 'Verve'	Mornington Peninsula, VIC	100
Ten Minutes By Tractor 'Wallis'	Mornington Peninsula, VIC	160
Domaine Passy Le Clou, Chablis	Burgundy, France	110



# Wine

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## ALTERNATIVE RED

Louis-Claude Desvignes, Beaujolais, Gamay	Beaujolais, France	85
Crittenden Estate "Los Hermanos", Tempranillo	Mornington Peninsula, VIC	75

## PINOT NOIR

Barmah Park 'Arthurs Seat'	Mornington Peninsula, VIC	80
Crittenden Estate 'Peninsula'	Mornington Peninsula, VIC	80
Paringa Estate 'Coronella'	Mornington Peninsula, VIC	85
Ten Minutes By Tractor 'Down The Hill'	Mornington Peninsula, VIC	120
Yabby Lake 'Single Vineyard'	Mornington Peninsula, VIC	125
Ocean Eight 'Aylward'	Mornington Peninsula, VIC	130
Giant Steps	Yarra Valley, VIC	85
Nanny Goat	Central Otago, New Zealand	95
Florent Descombes, Bourgogne	Burgundy, France	105
Cambria Estate 'Julia's Vineyard'	Santa Maria Valley, USA	125

## GRENAICHE BLENDS

Pierre Amadiou 'Roulepierre', Grenache, Syrah	Côtes du Rhône, France	75
Rockford 'Moppa Springs', GSM	Barossa Valley, SA	85





# Wine

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## **S H I R A Z**

Scotchman's Hill	Bellarine Peninsula, VIC	90
Devil's Cave	Heathcote, VIC	85
Two Hands 'Angels' Share'	McLaren Vale, SA	80
Pontifex	Barossa Valley, SA	85
Henschke 'Henry's Seven'	Barossa Valley, SA	95
John Duval 'Entity'	Barossa Valley, SA	110
Rockford 'Basket Press'	Barossa Valley, SA	200

## **C A B E R N E T   S A U V I G N O N**

Zema Estate	Coonawarra, SA	75
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# Spirits

**FEELIN' FANCY?**  
HAVE A MARTINI WITH A DOUBLE  
SHOT OF YOUR CHOICE.

## GIN

Bass & Flinders 'Orient'	Victoria, Australia	14
Four Pillars Rare Dry	Victoria, Australia	14
Four Pillars Bloody Shiraz	Victoria, Australia	16
McHenry Navy	Tasmania, Australia	16
Hellfire 'Piquant'	Tasmania, Australia	17
Hellfire 'Sloe'	Tasmania, Australia	17
Scapegrace, Black	New Zealand	15
Roots	New Zealand	14
Bombay Dry	England	13
Hendrick's	England	14

## VODKA

Vodka One	Poland	12
Belvedere	Poland	13
Grey Goose	France	14
Hartshorn Peat Smoked	Australia	12

## RUM

Havana Club 3yo	Cuba	12
Bacardi Spiced	Puerto Rico	12
Kraken Black Spiced	Trinidad & Tobago	12
Jimmy Rum Spiced	Australia	14

## TEQUILA

Espolon Blanco / Reposado	Mexico	13
1800 Reposado	Mexico	13
Tromba "Cafeto"	Mexico	14





# Whiskey

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## SCOTCH & IRISH

Talisker 10yo	Isle Of Skye	13
Macallan Double Cask 12yo	Highland	15
Johnnie Walker Double Black	Blend	12
Johnnie Walker Blue Label	Blend	22
Laphroaig 10yo	Islay	13
Lagavulin 16yo	Islay	16
Jameson	Ireland	12
Bushmills 'Black Bush'	Ireland	12
The Irishman	Ireland	13
Middleton Very Rare	Ireland	26
West Cork Single Malt 7yo	Ireland	16

## AMERICAN WHISKEY

Wild Turkey, Bourbon	Kentucky	12
Woodford Reserve, Bourbon	Kentucky	13
Eagle Rare 10yo, Bourbon	Kentucky	16
Sazerac 6yo, Rye	Kentucky	14
Jack Daniels	Tennessee	12

## WORLD WHISKEY

Chief's Son 'The Tanist'	Australia	15
Nikka 'From The Barrel'	Japan	16
Canadian Club	Canada	12



# To Finish



## DESSERT / SWEET WINE

Crittenden Estate Moscato	Mornington Peninsula, VIC	14 / 65
Frogmore Creek, Iced Riesling (375ml)	Cambridge, TAS	16 / 65

## FORTIFIED WINE

Barbeito Boal 10yr, Madeira	14	Penfolds 'Father', Tawny	13
Pedro Ximenez, Sherry	14	Charles Oates, Apple Brandy	13
Grant Burge 10yr, Muscat	13	Hennessy VSOP, Cognac	13

## APERITIF - DIGESTIF - LIQUEUR

Aperol	12	Cointreau	12
Campari	12	St-Germain	12
Carpano Classico	12	Chambord	12
Ricard, Pastis	12	Galliano	12
Pernod Absinthe	12	Amaretto Disaronno	12
Lillet Blanc	12	Frangelico	12
Suze	12	Bailey's	12
Chartreuse, Yellow	13	Southern Comfort	12
Pimm's	12	Kawa	12
Montenegro, Amaro	12	Tromba Cafeto	14
Averna, Amaro	12	Limoncello	12
Fernet Branca	12		

