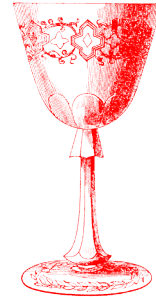


St. Elmo Drinks List



WINES BY THE GLASS

St. Elmo has a large selection of wines available by the glass. These change regularly, so please look to the blackboards or ask one of our staff what we're pouring today.

WINE BY THE GLASS 150mL

CHAMPAGNE AND SPARKLING 120mL

PORT, SHERRY AND FORTIFIED 60mL

SPIRITS AND LIQUEURS 30mL

**ST. ELMO IS LICENSED TO SERVE LIQUOR
WITHOUT FOOD AT ALL TIMES.**

PLEASE NOTE THAT WHILST WE DO OUR BEST TO KEEP OUR MENU UP TO DATE, WINE VINTAGES MAY CHANGE WITHOUT NOTICE ACCORDING TO AVAILABILITY.

10% SURCHARGE APPLIES ON SUNDAY

15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS

At St. Elmo, we love everything about wine, and we want you to enjoy your wine as well! To make things easier (and less intimidating), we've organised our wine list to make it as uncomplicated as we can.

Starting with Sherry and moving on to Australian and Spanish classics, we then have our list of fun and funky, somewhat different drops.

*If you have any questions or need direction, just ask!
We are here to make you happy.*

SPANISH SHERRY

So underrated yet such a great pairing with food.
Try our sherry flight with your meal...
\$20 for three of our staff's hand selected sherry.

MANZANILLA 'D.Z. La Goya'
DELGADO ZULETA
D.O. San Lucar De Barrmeda
\$8.50 60mL / \$48.00 375mL Bottle
(Dry & refreshing with notes of citrus and a hint of salt)

FINO 'En Rama'
EQUIPO NAVAOS
D.O. San Lucar De Barrmeda
\$12.00 60mL / \$70.00 375mL Bottle
(Dry, floral & nutty with fruit sweetness and intense briny notes)

AMONTILLADO
EL MAESTRO SIERRA
D.O. Jerez, Spain
\$18.00 60mL / \$120.00 750mL Bottle
(Dry with notes of hazelnuts, citrus and brine)

PALO CORTADO 'Regente'
SANCHEZ ROMATE
D.O. Jerez, Spain
\$11.00 60mL / \$105.00 750mL Bottle
(Dry & velvety, with notes of coffee beans, dark chocolate and hazelnut)

OLOROSO 'Don Jose'
SANCHEZ ROMATE
D.O. Jerez, Spain
\$8.00 60mL / \$90.00 750mL Bottle
(Dry & smooth with notes of walnuts, quince and a spicy finish)

CREAM
GUITERREZ DE COLOSIA
D.O. El Puerto De Santa Maria, Spain
\$9.00 60mL / \$55.00 375mL Bottle
(Medium sweet with notes of hazelnuts and dates)

PEDRO XIMÉNEZ
EL MAESTRO SIERRA
D.O. Jerez, Spain
\$13.00 60mL / \$75.00 375mL Bottle
(Sweet with fresh acidity, the perfect finish for a sweet tooth)

BUBBLES

Sparkling wine is just as important in Spain as it is in France or Australia. Cava is the Spanish equivalent to Champagne, with the premium Cava being comparable to some of the most notable Champagne houses in France.

NV	BRUT CAVA 'MVSA'	VALLFORMOSA	
	D.O. Penedès, Spain		
	\$49		
2014	CONCA DEL RIU ANOIA 'Gran Reserva de la Finca'	RAVENTÓS I BLANC	
	Conca del Riu Anoia, Spain		
	\$160		
NV	BRUT RESERVE	STEFANO LUBIANA	
	Granton, Tasmania		
	\$98		
2017	SHIRAZ PET NAT 'Making Space'	TOM SHOBBROOK	
	Barossa Valley, South Australia		
	\$80		
NV	BRUT ROSÉ	DOMINIQUE PORTET	
	Yarra Valley, Victoria		
	\$76		
2010	BLANC DE BLANCS	LOUIS ROEDERER	
	A.O.C. Reims, France		
	\$210		

WHITE WINE

Moving down the list from lighter, aromatic styles to our bigger more generous whites. We have you covered for most Australian and Spanish classics, white varietals and blends.

2017	TXAKOLI 'Gorrondona'	DONIENE GORRONDONA	D.O. Bizkaian Txakolina, Spain	\$72
2018	RIESLING	KOERNER WINES	Clare Valley, South Australia	\$75
2016	ALBARIÑO 'Charquiño'	BODEGAS EIDOSELA	D.O. Rias Baixas, Spain	\$60
2018	PINOT GRIGIO	CONTINENTAL PLATTER	Mornington Peninsula, Victoria	\$52
2017	SAUVIGNON BLANC, SEMILLON	'The Lone Quince'	Margaret River, Western Australia	CHAPMAN GROVE \$57
2016	VERDEJO 'Basa'	TELMO RODRIGUEZ	D.O. Rueda, Spain	\$66
2018	PINOT GRIS 'Down The Coast'	STUART PROUD	Yarra Valley, Victoria	\$72
2016	GODELLO 'Joven'	GUIMARO	D.O. Ribeira Sacra, Spain	\$88
2017	VIURA 'Blanco'	EL COTO	D.O. Rioja, Spain	\$49
2015	PANSA BLANCA (XAREL-LO)	RAVENTOS DE ALELLA	D.O. Alella, Spain	\$77
2016	CHARDONNAY 'DJL'	XANADU	Margaret River, Western Australia	\$59
2016	CHARDONNAY	TARRINGTON VINEYARDS	Henty, Victoria	\$89

ROSÉ WINES

Rosé screams fun; fun to drink, fun to pair with food and fun to share with friends. The rosé selected below will definitely put a smile on your face.

- 2016 GARNACHA, VIURA 'Tremendus Clarete' HONORIO RUBIO
Rioja, Spain
\$72
- 2018 SHIRAZ, PINOT NOIR, CABERNET 'Hannah' LOGAN
Orange, New South Wales
\$55
- 2018 GARNACHA 'Surfer Rosa' OCHOTA BARRELS
Adelaide Hills, South Australia
\$65

RED WINES

It's what we do best. Both Spain and Australia are world renowned for their iconic red wines, from Rioja and Priorat to Barossa and Yarra Valley. We have chosen some bucket list wines below for you to try.

2017	PINOT NOIR 'VV Series'	PAYTEN & JONES	
	Yarra Valley, Victoria		
	\$69		
2016	PINOT NOIR	HOLYMAN	
	Tamar Valley, Tasmania		
	\$118		
2016	MENCIA 'Valderroa'	VALDESIL	
	D.O. Valdeorras, Spain		
	\$64		
2016	GRENACHE, TEMPRANILLO 'Don Ramon'	BODEGAS	
	D.O. Campo de Borja, Spain	ARAGONESAS	
	\$42		
2018	GRENACHE 'Fugazi'	OCHOTA BARRELS	
	Adelaide Hills, South Australia		
	\$89		
2016	TEMPRANILLO 'Volatinero'	EL CIRCO	
	D.O. Cariñena, Spain		
	\$50		
2016	TEMPRANILLO	SIERRA DE TOLONO	
	D.O. Rioja, Spain		
	\$76		
2013	GARNATXA, CARIGNAN, CABERNET 'Loidana'	MARCO	
	D.O. Priorat, Spain	ABELLA	
	\$94		
2013	TEMPRANILLO (Reserva)	BODEGAS RODA	
	D.O. Rioja, Spain		
	\$180		
2015	OLD VINE SHIRAZ	KAESLER	
	Barossa Valley, South Australia		
	\$119		
2016	TINTO FINO 'Antidoto'	BERTRAND Y SOURDAIS	
	D.O. Ribera Del Duero, Spain		
	\$112		
2016	MONASTRELL	CASA CASTILLO	
	D.O. Jumilla, Spain		
	\$74		
2013	CABERNET SAUVIGNON 'Art Series'	LEEWIN ESTATE	
	Margaret River, Western Australia		
	\$150		

A DIFFERENT DROP...

Our favourite section! Below are a collection of wines that are a little bit out of the ordinary; natural wines, orange wines, skin contact wines and blends that aren't traditionally Australian or Spanish. Nevertheless, they are absolutely delicious and great pairing with our food.

WHITE

2017 RIESLING, GEWÜRZ, VIOGNIER 'Ye-Ye Blanc' LA
Great Southern, Western Australia VIOLETTA
\$75

2016 FIANO, VERMENTINO BIG EASY RADIO
Langhorne Creek, South Australia
\$58

2017 CHARDONNAY, VIOGNIER 'Adam's Rib' CASTAGNA
Beechworth, Victoria
\$94

2018 SAUVIGNON BLANC, CHARDONNAY 'Carnival' UNKEL
Mornington Peninsula, Victoria
\$78
(Winemaker Rob Burley is new to the natural wine scene, having plied his trade under the likes of Patrick Sullivan. This little blend is everything you want from a carnival... Fun! It's textural and juicy with flavours of crunchy apple & hibiscus with lemon zest)

ORANGE

2018 MUSCAT, CHENIN BLANC '1,000 Fires' JAUMA
McLaren Vale, South Australia
\$77

2017 GODELLO 'In A Gadda Da Vida' LA SENDA
Bierzo, Spain
\$115
(The best orange wine we have tried this year! It's big and bold, with orchard fruit and a great acidity. Plus, it's sulphur free - say goodbye to hangovers)

2017 SEMILLON, RIESLING, MUSCAT 'Sallio' RUGGABELLUS
Eden Valley, South Australia
\$74

A DIFFERENT DROP CONTINUED...

RED WINE

- 2018 PINOT NOIR, PINOT MEUNIER 'Blushing Minnie' LOGAN
Orange, New South Wales CLEMENTINE
\$59
(Served Chilled)
- 2017 SHIRAZ 'Audrey's Fairygarten' JAUMA
Adelaide Hills, South Australia
\$85
(Served Chilled)
- 2018 SAGRANTINO 'Seasonal' JAMSHEED
Yarra Valley, Victoria
\$71
(Originally from Umbria in Italy and known for packing a bit of a punch, this Sagrantino is the opposite. Juicy, unfiltered, light and joyous, a definite no-think drink)
- 2018 CABERNET SAUVIGNON, CABERNET FRANC 'Miami' JILLY WINE CO
Central Ranges, New South Wales
\$66
- 2017 CABERNET SAUVIGNON, MALBEC, PETIT VERDOT
'Si Red' SI VINTNERS
Margaret River, Western Australia
\$74

COCKTAILS

Aperitivo

STRAWBERRY SIPPER \$15

Plum Pisco, Chamberyzette Strawberry Aperitif, Pedro Ximénez,
Muddled Strawberries and Peach Bitters

DUPLEX \$15

Primitivo Quiles Sweet Vermouth & Noilly Prat Dry Vermouth
Served On Ice With An Orange Slice

PINE WINE COOLER \$15

Primitivo Quiles Moscatel and Fresh Pineapple Juice

BARREL-AGED NEGRONI \$20

Broker's London Dry Gin, Campari & Punt E Mes
Aged In A Small American Oak Cask For Min. 2 Months

BARREL-AGED COCKTAIL SPECIAL

See Our Blackboard For This Month's Barrel Aged Cocktail Special

Gin & Tonics

(all Gin & Tonics are served on ice with Fever Tree Tonic)

LORD BYRON GIN & TONIC \$18

St. Elmo's Own Spanish Botanicals Gin (Lord Byron Distillery),
Olives, Lemon & Burnt Rosemary

BROOKIES GIN & TONIC \$18

Brookies Dry Gin (Byron Bay), Aniseed Myrtle & Finger Lime

BROOKIES SLOW GIN & TONIC \$18

Brookies Slow Gin (Byron Bay), Grapefruit, Fresh Ginger & Mint
Topped with Fever Tree Lemon Tonic

SANTAMANIA GIN & TONIC \$19

Santamania Dry Gin (Madrid, Spain), Fresh Apple, Lemon Zest
& Burnt Cinnamon

INK GIN & TONIC \$18

Ink Gin (Tumbulgam), Strawberries, Blueberries & Fresh Lemon

Signature Cocktails

BILLIENI \$14

La Goya Manzanilla Sherry, Pear Liqueur, Fresh Lime Juice, Honey & Wattleseed Extract Topped with Spanish Sparkling
- Upgrade to Louis Roederer Premier Brut \$23

SUNSET SPRITZ \$18

Limoncello, Elderflower Liqueur, Rosemary Syrup, Fresh Lime & Peach Bitters Topped with Spanish Sparkling

ST. ELMO SANGRIA \$15

St. Elmo's Secret Sangria Mix, Chambord, Dry Cassis, Vanilla, Passionfruit, Mint & Chopped Fruit (*served by the glass*)

ST. HELENA SOUR \$18

Locally Made Brookie's Dry Gin, Apricot Brandy & Fresh Lemon *

THE BLACK PEARL \$18

Gosling's Black Seal Rum, Cherry Liqueur, Fresh Pineapple Juice, Fresh Lime Juice & Orgeat Syrup

THE ANTIBIOTIC \$18

Chivas 12yo Whiskey, Watermelon, Ginger, Honey, Fresh Lemon *

GARDEN OF EDEN \$18

Finlandia Vodka, Crème De Poire, Fresh Lime Juice, Apple Juice & Honey *

ST. COCO-LADA \$18

Rockmelon Infused Finlandia Vodka, La Goya Manzanilla Sherry, Coco Lopez Cream of Coconut, Fresh Pineapple Juice & Lime

MEDITERRANEAN MULE \$20

St. Elmo's Own Spanish Gin Infused With Chilli, Crème de Peche, Rosemary Syrup, Fresh Lime, Topped With Fever Tree Ginger Beer

DON PEDRO \$19

Del Maguey Vida Mezcal, Crème de Peche, Pedro Ximénez, Fresh Lime, Agave & Cinnamon

EL MARE MARTINI \$20

Mediterranean Gin Mare, Palo Cortado Sherry Rinse, Olive Brine & a Spanish Jamón Pintxo Garnish

SPICY MEXICAN \$19

Herradura Reposado, Sriracha Bitters, Amaro Montenegro, & Cracked Pepper

KENTUCKY DERBY SMASH \$18

Woodford Reserve, Apricot Brandy, Peach Purée, Fresh Lime, Mint & Agnostura Bitters

LEAF ME BITTER \$20

Lemon Myrtle Infused El Jimador Tequila, Suze Aperitif & Cocchi Americano With A Lemon Twist

PANIC AT THE PISCO \$19

Cacao Nib & Coffee Bean Infused Pisco With Agave & Cacao & Macadamia Bitters

* *Contains Egg White*

MOCKTAILS

APPLE & GINGER MOCKJITO \$10

Apple Juice, Lime Juice & Mint
Topped With Ginger Beer

BIRD OF PARADISE \$10

Fresh Watermelon Juice, Apple Juice, Fresh Lime & Mint
Topped With Capi Soda

FRUITS OF PASSION \$10

Passionfruit, Pineapple, Fresh Lime, Mint & Vanilla Sugar
Topped With Lemonade

NON-ALCOHOLIC BEVERAGES

SPARKLING MINERAL WATER SAN PELLEGRINO

Lombardy, Italy
\$9.00 1 LITRE
\$5.00 500 mL

STILL MINERAL WATER ACQUA PANNA

Tuscany, Italy
\$9.00 1 LITRE
\$5.00 500 mL

GINGER BEER FEVER TREE

\$5.50

ALL OTHER SOFT DRINKS (COCA-COLA,
\$4.50 SPRITE, ETC.)

COFFEE

ST. ELMO SERVES GENOVESE COFFEE

ALL COFFEE \$4.00

DOUBLE ESPRESSO Additional 0.80¢

SOY Additional 0.80¢

SELECTION OF T2 TEA

Earl Grey \$4.50

Chamomile \$4.50

English Breakfast \$4.50

Ginger & Lemongrass \$4.50

China Jasmine \$4.50

Just Peppermint \$4.50

Sencha Green \$4.50

Organic Chai \$5.00

DRAUGHT BEER & CIDER

STONE & WOOD
PACIFIC ALE
Byron Bay, New South Wales
\$9

TREEHOUSE CIDER
APPLE CIDER
Granite Belt, Queensland
\$9

BOTTLED BEER

STONE & WOOD
GREEN COAST LAGER
Byron Bay, New South Wales
\$9

MORITZ CERVEZA
PALE LAGER
Barcelona, Spain
\$9.00

FORTITUDE PACER
AMERICAN PALE ALE
Mt. Tamborine, Queensland
\$8.50

DOUGALL'S CERVEZAS ARTESENALES DE CANTABRIA
PALE ALE
Cantabria, Spain
\$12.00

YULLI'S BREWS
RED ALE 'Slick Rick's'
Alexandria, New South Wales
\$9.50



APERITIFS / DIGESTIVES

Averna \$8.50
Aperol \$8.00
Pimm's \$8.00
Campari \$8.00
Suze Aperitif \$9.00
Dolin Chamberyzette \$8.00
Fernet Branca \$9.00
Amaro Montenegro \$9.00

LIQUEURS

Frangelico \$8.00
Disaronno Amaretto \$8.00
Kahlua \$8.00
Bailey's Irish Cream \$8.00
Cointreau \$8.00
Licor 43 \$8.00
Chambord \$9.00
Marionette Dry Cassis \$9.00

GIN

Broker's London Dry Gin \$8.00
Ink Gin \$9.50
Brookie's Gin \$9.50
Brookie's Slow Gin \$9.50
Lord Byron St. Elmo Gin \$12.00
Hendrick's \$11.00
Gin Mare \$12.00
Santamania Madrid Dry Gin \$11
Santamania Reserva Dry Gin \$13

TEQUILA & MEZCAL RUM & CACHACA

Herradura Silver Plata \$10.00
Herradura Reposado \$12.00
Herradura Añejo \$16.00
El Jimador Blanco \$9.00
El Jimador Reposado \$9.50
Del Maguey Vida Mezcal \$10.00

VODKA

Finlandia \$9.00
Grey Goose \$13.0

SCOTCH & SINGLE MALTS

Chivas Regal \$9.00
Talisker 10.y.o. Single Malt \$14.00
Laphroaig 10.y.o. \$12.50
Auchentoshan 3 Wood \$13.00
Lagavulin 16.y.o. \$22.00

WHISKEY

Woodford Reserve \$9.00
Hudson Baby Bourbon \$17.00
Woodford Rye \$12.00
Hudson Manhattan Rye \$18.00
Canadian Club 12Y.O. \$10.00
Jameson Irish \$8.50

COGNAC & BRANDY

Hennessy VS \$9.00
Hennessy VSOP \$13.00
Hennessy XO \$21.00
Pisco Barsol Quebranta \$10.00
Santiago Plum Pisco \$9.00

Angostura Reserva \$8.50
Angostura 5Y.O. \$8.50
Diplomatico Reserva \$15.00
Goslings Black Seal \$9.00
Sailor Jerry's \$9.00
Sagatiba Velha Cachaca \$9.00
Lord Byron Distillery 'The Promise' Aged Rum \$10.00