

EST.  1996

ARTEMIS

WINERY & DISTILLERY

TASTING FEES

6 Wines \$5

Non Refundable

Gin and Rums \$2.50 per nip

Refundable on 500ml or 700ml Bottle Purchase

DRINKS MENU

Wine Menu	Bottle \$	Glass \$
2019 Artemis Riesling	27	9
2019 Artemis Pinot Grigio	20	7
2019 Artemis Sauvignon Blanc	27	9
2019 Gewürztraminer	25	9
2021 Artemis Close Vine 'Saignee' Rose	35	13
2018 Artemis Pinot Noir	25	9
2018 'Close Vine' Pinot Noir	50	13
2016 'Grand Cru' Pinot Noir	120	30
2018 'The Hammer' Cabernet Merlot Petit Verdot	60	15
2018 'The Bellows & Hammer' Cabernet Franc	80	23
Spirits		
Artemis Goddess Gins with mixer of choice	\$10	
100 Souls Rums with mixer of choice	\$10	
Beers		
Jake's Brew Pale Ale	Middy \$5	Schooner \$8
Jake's Brew French Saison	750ml	\$20

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DRINKS MENU

Ciders

Sunshack Cider Pear & Mango 500ml \$5

Sunshack Apple Cider Middy \$5 Schooner \$8

Soft Drinks & Juice 275ml – 330ml \$4

Apple juice, Mango & Orange juice, lemon lime & bitters, ginger beer, coca cola, lemonade, raspberry soda

Sparkling Water Local 750ml \$7.50

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FOOD MENU

From 11.00am - 3.00pm Daily

* please be aware some lunch options may be weather permitting, see notes further down *

TRIO OF DIPS	\$20
Locally made trio of seasonal dips served with lavosh, grissini, dukkah and olives	
ASH BRIE ROUND	\$25
Drizzled with local honey and served with fruit, walnuts and lavosh	
VINTAGE CHEDDAR	\$15
Served with lavosh, locally pickled vegetables and onion jam	
SPANISH CHARCUTERIE	\$30
Selection of cured meats served with handmade grissini, lavosh and olives	

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**DELICIOUS WOOD FIRED PIZZAS COOKED TO ORDER
OUTDOORS EVERY SATURDAY & SUNDAY (Weather permitting)**

Pizza breads	\$14
Fresh Garlic & Dried Herbs Pesto & Parmesan Chilli Oil & Parmesan	
The Margarita	\$23
Bocconcini, Mozzarella, Cherry Tomatoes & Fresh Picked Basil	
The Nipper	\$29
Prawns, Blue Cheese, Caramelised Onion & Gremolata	
The Quack	\$28
Asian Style Shredded Duck, Shiitake Mushrooms, Snow Pea Sprouts, Fried Shallots & Sweet Soy Sauce	
The Herbivore	\$26
Roast Sweet Potato, Grilled Red Capsicum, Mushrooms, Zucchini & Pesto	
The Chick	\$28
Moroccan Spiced Chicken, Lemon, Avocado, Grilled Red Capsicum & Minted Yogurt	
The Matador	\$28
Spicy Salami, Chorizo, Rosemary Potatoes, Olives, Smoked Paprika Aioli	
Good ol 'Ham & Pineapple	\$23
Ham.. & Pineapple, Duh	
Dessert Pizza	\$14
Nutella, Strawberries & Marshmallows	

We can cater for vegetarians, lactose intolerant and gluten free (+\$3)

*Please keep in mind we do not have a restaurant at Artemis, wood fired pizzas are available every Sunday, it is set up outdoors and therefore **weather permitting**. We may cancel your booking 24hrs - 48hrs prior if weather is not suitable.*