



## **BEAUFORT HOUSE**

Tumut Street, Adelong NSW

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[www.beauforthouse.com.au](http://www.beauforthouse.com.au)

*OPENING HOURS;*

*WED & THU*

*FRI*

*SAT*

*SUN*

*4 pm - 9.30 pm*

*4 pm - 11 pm*

*2 pm - 11 pm*

*2 pm - 9.30 pm*



## NSW REGIONAL WINES



## WESTEND ESTATE WINES

### WHITE

		<u>Glass</u>	<u>Bottle</u>
<u>Richland</u>			
Sauvignon Blanc	<i>Riverina</i>	\$ 6.50	\$ 25.00
Pinot Grigio	<i>Riverina</i>	\$ 7.50	\$ 26.00
Chardonnay	<i>Riverina</i>	\$ 7.50	\$ 27.00
Moscato	<i>Riverina</i>	\$ 7.00	\$ 25.00
<u>Westend Cool Climate</u>			
Riesling	<i>Canberra District</i>	\$ 8.50	\$ 29.00
Semillon Sauvignon Blanc	<i>Canberra District &amp; King Valley VIC</i>	\$ 9.50	\$ 30.00
<u>3 Bridges</u>			
Chardonnay	<i>Riverina</i>		\$ 36.00
<u>Sparkling Wine</u>			
Eternity Sparkling	<i>Riverina</i>	\$ 7.00	\$ 25.00

### RED

<u>Richland</u>			
Merlot	<i>Riverina</i>	\$ 7.00	\$ 25.00
Cabernet Merlot	<i>Riverina</i>	\$ 7.00	\$ 25.00
Shiraz	<i>Riverina</i>	\$ 7.50	\$ 26.00
Cabernet Sauvignon	<i>Riverina</i>	\$ 7.50	\$ 27.00
<u>Westend Cool Climate</u>			
Shiraz	<i>Hilltops</i>	\$ 8.50	\$ 29.00
Tempranillo	<i>Hilltops</i>	\$ 9.50	\$ 32.00
<u>3 Bridges</u>			
Cabernet Sauvignon 2006	<i>Riverina</i>		\$ 38.00
Shiraz 2006	<i>Riverina</i>		\$ 38.00
Durif 2007	<i>Riverina</i>		\$ 40.00
Durif 2006	<i>Riverina</i>		\$ 52.00

### DESSERT

<u>3 Bridges</u>			
Golden Mist Botrytis Semillon	<i>Riverina</i>		\$ 42.00

*\*Bar Service Only – please order and pay at the Bar*



## INTERNATIONAL WINES

\*limited availability

### **WHITE**

	<u>Glass</u>	<u>Bottle</u>
<b>Feher Arany 2007</b> <i>Hungary</i> A deep, vividly shiny, clear gold greets the eyes on pouring into a glass. This is a rich sweeter wine which is also a great wine with dessert not to be confused with a dessert wine. Excellent choice for those have a preference for sweeter white wines.	\$ 17.00	\$ 55.00
<b>Waisheimer Silberberg</b> <i>Pfalz, Germany</i> Definitely a Müller-Thurgau grape, however slightly fruiter. This is an extremely good 'trocken' or dry white wine of this region. This wine is low in sugar, (less than 2gms of sugar per litre), yet maintaining wonderful fruity taste.		\$ 48.00
<b>Collier D'Or</b> <i>Trebiano, France</i> This is a smooth easy drinking white wine, with a little bit of spritz and lovely sweet fruit finish. A very 'social' drinking wine for all occasions.		\$ 58.00
<b>Chateau Tertre De Launay</b> <i>Entre Deux Mers, Bordeaux, France</i> Entre Deux Mers translates to "Between Two Seas", or more precisely 'The Region Between Two Rivers', the Garonne and the Dordogne. Although these wines are hardly known, the French themselves appreciate their hearty, fresh flavours. A lovely crisp wine... enjoy it while you can.		\$ 65.00
<b>Burg Layer Schlosskapelle 2008</b> <i>Nahe, Germany</i> This wine comes from Burg Layen, situated in the heart of the Nahe region which is one of the smaller quality German wine regions. The wine is derived from the 'Silvaner' grape, well known in Germany. Piroth Blue is a light wine, easy on the palate and, of course a wine that can be enjoyed any day.	\$ 18.00	\$ 57.00
<b>Eiswein (Ice Wine)</b> <i>Hungary</i> This is a very particular and somewhat 'rarer' wine derived from north facing slopes, (ie: cool facing side in the Northern Hemisphere). Eiswein is only produced in years of frost early January. The vineyard will leave 5% of the vines in the hope that a frost occurs in order to create this wine, and is crushed whilst the grape is still frozen on the outside. Extremely high quality and has a low alcohol level.		\$ 165.00

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## INTERNATIONAL WINES

\*limited availability

### ***RED***

***Glass***

***Bottle***

**Castlemere 2008**

**Aude, Languedoc, France**

**\$ 12.00**

**\$ 42.00**

This is a Beaujolais style wine, fresh light table wine which is typical of the area.  
An exceptionally popular wine, which can be served at almost any occasion.

**Bor Forras**

**Hungary**

**\$ 22.00**

**\$ 68.00**

This is a Hungarian Pinot Noir which is created from a late harvest (an additional 4 weeks). This increases the natural sugar content within the grape which then transfers its' flavour into the wine. A great wine to drink socially and is recommended with hot and spicy food.

**Costa di Bussia Barola Riserva 2005** **Piedmont, Italy**

**\$ 248.00**

This top 2005 vintage is a rich, concentrated and heady wine. The wine, widely termed the 'Wine of Kings', the 'King of Wines' by its admirers, enjoyed a privileged position, from the very beginning, not merely among the nobility of Turin but also with the ruling house of Savoy.

**Chianti Classico Riserva 2005** **Tuscany, Italy**

**\$ 259.00**

This is a wonderful Chianti and is a medium to full bodied wine. The range of Nittardi Wine is clearly divided into two Chianti Classico versions, "Cassanuova di Nittardi" & "Nittardi" Riserva – and a white wine "Biondo di Nittardi". The "Riserva", created only in the good years, is based upon the Sangiovese grape with a small addition of Merlot. A truly spectacular wine and most certainly a 'Connoisseurs' choice.

### ***ROSÉ***

**Contessa D'Aragona 2007**

**Valdadige, Italy**

**\$ 59.00**

A wonderful, and very popular Rosé. This wine is very clean and light, easy to enjoy at any time.

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## INTERNATIONAL WINES

\*limited availability

### **SPARKLING**

Glass

Bottle

#### **Meister Rouge –Rot Gold**

**Nahe, Germany**

A German 'Sekt', red, sparkling wine, not sweet, medium to taste, with a slight tanginess. A wonderful drop of red sparkling - with a difference!

**\$ 62.00**

### **CHAMPAGNE**

#### **Pierre La Forest**

**Epernay, Champagne, France**

This is a great value for money non-vintage Champagne. A very classy wine with a fabulously crisp palate. Perfect to celebrate all occasions.

**\$ 149.00**

#### **Le Drappier 2004**

**Champagne, France**

A stunning example of a true Cuvée Vintage Champagne. Fine, fresh and fruity are the best words to describe this Champagne. A fantastic sparkling wine with class. For happy and sad occasions, or simply when you feel like it. There is nothing better! Most certainly a marvelous choice of true French Champagne.

**\$ 265.00**

### **FORTIFIED**

60ml

#### **Caso De La Cruz**

**Solera, Jerez, Spain**

This is produced from the Pedro Ximenes grape, which is not dissimilar to a 'Muscat' type. The taste and body is more like a Liqueur Port than a traditional Sherry. Excellent before or after dinner, as a nightcap after an evening meal.

**\$ 19.00**

#### **Rochas White Port**

**Douro Valley, Portugal**

This famous wine is usually red. This white version is produced in the same way only using white wine from white grapes. White port is best served as an aperitif. Either way, it has a delightful dry, fresh and nutty flavour. If you are wishing to enjoy a good port, this is the one to savour and enjoy.

**\$ 25.00**

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## SPIRITS \* LIQUERS \* BEER

### ***SPIRITS & PORT***

45ml

<b>O'Brian Whisky 12yr old</b>	<b>(40%)</b>	<b>Scotland</b>	<b>\$ 25.00</b>
The O'Brian is a pure malt whisky made from generation to generation originating from the villages of Airdrie and Killbride. The production process is very traditional and as a result O'Brian is produced in a traditional pot still. The annual quantity is limited to 10,000 bottles which are distributed throughout the world.			
<b>Heart of Kentucky Bourbon</b>	<b>(40%)</b>	<b>USA</b>	<b>\$ 20.00</b>
<b>Wild Turkey Rare Breed</b>	<b>(40%)</b>	<b>USA</b>	<b>\$ 18.00</b>
<b>Labourdette Armagnac</b>	<b>(40%)</b>	<b>France</b>	<b>\$ 26.00</b>
A fine French Brandy from the Armagnac region, southeast of Bordeaux. Although almost as highly regarded as Cognac, Armagnac is of a different style. Local black oak is used for aging instead of the Limousin oak used for Cognac.			
<b>Courvoisier Cognac V.S.O.P.</b>	<b>(40%)</b>	<b>France</b>	<b>\$ 24.00</b>
<b>Chivas Regal Whisky 12yr old</b>	<b>(40%)</b>	<b>Scotland</b>	<b>\$ 12.00</b>
<b>Bombay Sapphire Gin</b>	<b>(40%)</b>	<b>England</b>	<b>\$ 12.00</b>
<b>Smirnoff Premium Vodka (Triple Distilled)</b>	<b>(43%)</b>	<b>Russia</b>	<b>\$ 12.00</b>
<b>Chatelle Rare Old French Brandy</b>	<b>(37%)</b>	<b>France</b>	<b>\$ 8.00</b>
<b>Frangelico</b>	<b>(20%)</b>	<b>Italy</b>	<b>\$ 9.00</b>
<b>Jägermeister</b>	<b>(35%)</b>	<b>Germany</b>	<b>\$ 9.00</b>
<b>Old Boys - 21yr Old Tawny Port</b>	<b>(19%)</b>	<b>Bortoli Wines, Australia</b>	<b>\$ 10.00</b>

### ***BEER***

#### **Australian**

<b>James Boag's Light</b>	<b>(2.9%)</b>	<b>Tasmania</b>	<b>\$ 5.00</b>
<b>James Boag's Premium Lager</b>	<b>(5.0%)</b>	<b>Tasmania</b>	<b>\$ 6.00</b>
<b>Coopers Original Pale Ale</b>	<b>(4.5%)</b>	<b>South Australia</b>	<b>\$ 7.00</b>
<b>Crown Lager</b>	<b>(4.9%)</b>	<b>Victoria</b>	<b>\$ 7.00</b>

#### **Imported**

<b>Oettinger Pils</b>	<b>(4.7%)</b>	<b>Germany - Pilsner</b>	<b>\$ 7.00</b>
<b>Heineken</b>	<b>(5.0%)</b>	<b>Holland/Netherlands - Lager</b>	<b>\$ 7.50</b>
<b>Lowenbrau Original</b>	<b>(5.2%)</b>	<b>Germany - Lager</b>	<b>\$ 7.50</b>
<b>Stella Artois</b>	<b>(5.0%)</b>	<b>Belgium- Lager</b>	<b>\$ 8.00</b>
<b>Corona</b>	<b>(4.6%)</b>	<b>Mexico - Lager</b>	<b>\$ 8.00</b>

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## SCHNAPPS



THREDBO, SNOWY MOUNTAINS, NSW

### Liqueur

30ml

**Butterscotch** (17%) \$ 7.00

You'll need to throw away your preconceptions of butterscotch schnapps as thredbo valley distillery has managed to meld the sweetness of butterscotch into a well-balanced spirit. perfect on it's own.

**Sour Apple** (17.5%) \$ 7.00

A tasty sweet and sour combination, made from Granny Smith apples and lemons

**Devils Tongue** (18%) \$ 8.00

This is a special blend made from pink lady apples, chilli and herbs. For those who wish to indulge to a new taste in Liquers, step over to a Devilish experience. You won't be disappointed!

**Peach Nectar** (18.5%) \$ 8.00

Stone fruits with firm but sweet flesh are ideal ingredients in schnapps distilling. peaches offer the ideal combination of both firm flesh and rich succulent flavours. this sweet schnapps is ideal as a standalone liquor.

### Premium Schnapps

30ml

**Obstler – Apple & Pear** (40%) (Austrian style schnapps) \$ 12.00

A traditional 'Austrian', Apple & Pear schnapps. Its' typical hearty aroma comes from the snap-juicy apples that grow on the foothills of the Snowy Mountains, similar to that of the Austrian Alps. Perfect Australian & Austrian match made in Schnapps heaven!

**Pink Lady Apple** (40%) \$ 12.00

Pink Lady Apple is Wildbrumby's most popular schnapps. Thredbo Valley Distillery uses pink lady apples - Australia's very own Snow Mountain's apple variety - grown right here in Batlow, and converts them to irresistible sweet schnapps. Made in the traditional European style. Strong apple aroma and a rich sweet finish.

**Apricot Premium** (45%) (Austrian style schnapps) \$ 12.50

Another very traditional 'Austrian' schnapps, true to its' origins and very complimentary to the Snowy Mountains experience as it is to the Austrian Alps! Smooth with a wonderful strong apricot aroma and a lasting taste.

**Grappa** (45%) (Italian style) \$ 12.50

Pomace, the grape skins, pulp seeds, and stems left behind from the making of wine, are the essential elements Grappa is made from. Grappa is powerful and strong, and often direct and evocative, where the taste of the grappa takes precedence over the aroma. Appropriate to drink at the end of a meal either on it's own or as an Italian often does- " Caffe Corretto" an espresso with Grappa.

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## SOFT DRINKS \* LIGHT MEALS

### SOFTDRINKS \$ 3.50

Coke  
Sprite  
Dry

Soda  
Lemon Lime Bitters

Orange Juice  
Natural Mineral Water

### NUTS & FRUIT MIX (Bowl) \$ 5.00

### LIGHT MEALS

<b>Bar Platter</b>	<i>(Available from 6.30pm – 9.00pm Wednesday-Saturday)</i> Selection of our house choice of various gourmet delicacies	<b>\$ 22.00</b>
<b>Trout Pâté</b>	<i>(Available from 6.30pm – 9.00pm Wednesday-Saturday)</i> Creamy Trout Pâté, freshly made to the Chef's special recipe served with fresh lettuce, tomato and crispy toast triangles.	<b>\$ 15.00</b>
<b>Lady Gadiya</b>	<i>Turkish Bread Vegetarian</i> (Ricotta cheese, Char Grilled Capsicum, Char Grilled Egg Plant and lettuce)	<b>\$ 14.00</b>
<b>Casanova</b>	<i>Turkish Bread with Chicken</i> (Seasoned Chicken pieces, whole egg mayo, Char Grilled Egg Plant and Sun Dried Tomatos)	<b>\$ 15.00</b>
<b>Henry VIII</b>	<i>Turkish Bread with Ham</i> (Leg Ham, Jarlsburg cheese, Char Grilled Capsicum, fresh tomato slices and lettuce)	<b>\$ 15.00</b>
<b>Rasputin</b>	<i>Turkish Bread with Hot Salami</i> (Hot Salami, Vintage Tasty cheese, Sun Dried Tomatos and Char Grilled Egg Plant)	<b>\$ 16.00</b>

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