

**SUBURBAN SOCIAL**  
— NEIGHBOURHOOD BAR & KITCHEN —

Wine List

*All wines served at Suburban Social are sourced from sustainable, Australian Winemakers. We work with growers who value the importance of quality viticulture to avoid the use of any additions. All of our wines are made using minimal sulphites, in most cases only the tiniest amount is used at bottling so as to minimise the risk of oxidation. We do this to offer the best wines available without it being at the expense of the land they come from.*

Sparkling

**2017 Alejandro Prosecco**

Riverland, NSW

**Glass \$9**

**Bottle \$45**

The 2017 alejandro prosecco is the color of pale green straw. The prosecco is lightly but uniquely aromatic. A dry wine but enough sugar to fill the palate, the wine can be consumed as an aperitif or as a session wine.

**2015 Spring Vale Sparkling Brut**

Freycinet Coast, TAS

**Glass \$13**

**Bottle \$60**

Comprises 72% Pinot Noir, 23% Chardonnay and 5% Pinot Meunier. The aromas show fresh strawberry and lemon zest with an underlying bouquet of vanilla and sour dough. Fresh berry fruit and sorbet give some sweetness to the palate which is nicely balanced with Granny Smith apple, leading to a dry, savoury finish. A classic aperitif sparkling.

**SUBURBAN SOCIAL**  
— NEIGHBOURHOOD BAR & KITCHEN —

**White Wine**

**2017 Rolf Binder Eden Valley Riesling**

Eden Valley, SA

**Glass \$10**

**Bottle \$45**

Riesling from the Eden Valley is an elixir for the soul for it has texture. And this also has length and the lick of sweetness cut with requisite zesty acidity. More regional expression and lift come from florals of citrus blossom and roses with a hint of baked quince plus lemon-lime juiciness.

**2017 Harvest Sauvignon Blanc**

Adelaide Hills, SA

**Glass \$10**

**Bottle \$45**

Harvest is a grower co-op project and this is a whistfully simple wine for good times, sitting alongside the typical bright fruit bowl aromas this grape variety is known for. You will find a more balanced savory, herbaceous style with a hint of texture providing interest and tactility.

**2017 Alejandro Pinot Gris**

Riverland, NSW

**Glass \$11**

**Bottle \$50**

Pinot Gris grapes are brown to pink to dark red, not white. Strawberry to copper in appearance with ripe red apple and pear. A full bodied palate produced from ripe fruit and a wild high solids ferment, this minimally handled wine is a great food white.

**2017 Unico Zelo "Riversand" Fiano**

Waikerie, Riverland, SA

**Glass \$12**

**Bottle \$55**

Hailing from the Waikerie Vineyard on the southern side along a bend of the downward flowing mighty Murray River. A metres worth of sand sitting atop limestone-rich clay gives these vines an incredibly healthy ground to stretch their roots and thrive in the saline-rich environment. A Fiano with a richness, svelte texture and a beautiful bouquet of pineapple and fresh basil.

**SUBURBAN SOCIAL**  
— NEIGHBOURHOOD BAR & KITCHEN —

**White Wine (continued)**

**2017 Allandale Chardonnay**

Hunter Valley, NSW

Stone fruit, fig and toasty oak aromas on the nose follow through onto the palate while maturation on yeast lees adds body and complexity. The lingering finish is dry, balanced and fresh.

**Glass \$11**

**Bottle \$50**

**Rosé**

**2018 Unico Zelo Magnifique Rose**

Adelaide Hills, SA

This wine was put together by the cellar crew at Unico Zelo. The grapes are Fiano, Nero and Sauvignon Blanc, but that's not really the point.

Roses are meant to be fun and smashable, that's exactly what this is. That's not to say it doesn't have some class to it, but it is just a good, honest drink, and one that is perfectly suited to our warm, seaside culture.

As the U.Z. team put it, "It's a wine of sharing, enjoyment, frivolity and freedom." And we couldn't agree more!

**Glass \$10**

**Bottle \$45**

**SUBURBAN SOCIAL**  
— NEIGHBOURHOOD BAR & KITCHEN —

**Red Wine**

**2016 Quartier Pinot Noir**

Mornington Peninsula, VIC

**Glass \$11**

**Bottle \$50**

Vibrant and deeply scented nose of raspberry and red cherry along with intriguing aromas of wet rock and dark spices. The silky palate offers bramble fruit flavours and a moreish midpalate sweetness that is balanced with fine tannins, great length and a touch of whole bunch spiciness on the finish.

**2017 Bellwether Tempranillo**

Wrattonbully, SA

**Glass \$11**

**Bottle \$50**

Tempranillo has shown itself as a great variety in Wrattonbully, aromatic, earthy & bright. This vineyard is 20 years old so a wonderful example of how good Tempranillo can be grown in a mature vineyard.

**2015 Rolf Binder Shiraz**

Barossa Valley, SA

**Glass \$10**

**Bottle \$45**

This deep blood red wine fills the glass with aromas reminiscent of rich red berries and dark bitter chocolate. Dark cherries enhanced with cassis, anise and pepper mingle on the medium to full bodied palate. Creamy tannins and complex acidity lends to the overall perception of a smooth, rich red wine, with a nice persistence of flavour.

**SUBURBAN SOCIAL**  
— NEIGHBOURHOOD BAR & KITCHEN —

**Red Wine Continued**

**2017 Unico Zelo Cherry Fields Dolcetto**

Clare Valley, SA

**Glass \$10**

**Bottle \$45**

Known as the 'little sweet one' in its homeland - although all the Dolcetto crafted there are most definitely dry. It's the impression of fruit sweetness (or juiciness) that gives an effect of confection - smells sweet, tastes dry. This cheeky Dolcetto is no different - an aromatic, bright and tight little dry red that's absolutely perfect drinking (rather quickly) during those cool winter nights, when whites just don't cut the mustard.

**2016 Ottelia Cabernet Sauvignon**

Coonawarra, SA

**Glass \$11**

**Bottle \$50**

With fruit sourced from 4 vineyards in Coonawarra to achieve a full flavoured and structured wine. The wine is 93% Cabernet Sauvignon and 7% Merlot.

Berry fruits, ripe cherry, dark chocolate and liquorice aromas with some cedar nuance, subtle varietal lift and background French oak, with generous mid palate weight and good length. Fruit and oak tannins are both textural and enhancing.

**SUBURBAN SOCIAL**  
— NEIGHBOURHOOD BAR & KITCHEN —

**Non-Alcoholic Beverages**

CAPi is Melbourne born, bred, and 100% Australian-owned. Only the best natural ingredients are sourced and blended, without the use of any preservatives.

**Capi 250ml Range** **\$4.50**

Blood Orange  
Cola  
Dry Ginger Ale  
Ginger Beer  
Flaming Ginger Beer  
Lemonade  
Tonic Water

**Bottomless Crystella Soda Water (by the glass)** **\$5**

**House-made Lemon, Lime and Bitters** **\$5**

Fresh lemon, fresh lime, Aussie Bitters &  
Capi Lemonade over ice.

**The Bucha of Byron Kombucha 330ml** **\$6.50**

**Juice** **\$4.50**

Orange  
Apple  
Pineapple

**Cold Drip Coffee (Merlo Blend)**

Double Shot On Ice **\$3.00**  
Double Shot with Milk on Ice **\$4.50**