

EST.  1996

# ARTEMIS

WINERY & DISTILLERY

## TASTING FEES

**6 Sips (wine or spirits) \$5**

Non Refundable

**\$2.50 per taste after 6**

\*Note - 15ml wine pours | 10ml spirit pours

## DRINKS MENU

Wine Menu	Bottle \$	Glass \$
NV Sparkling Cuvée	60	NA
2021 Artemis Sparkling Riesling	35	13
2021 Artemis Riesling	27	9
2019 Artemis Riesling	45	NA
2019 Artemis Pinot Grigio	20	7
2019 Artemis Sauvignon Blanc	27	9
2019 Gewürztraminer	25	9
2021 'Goddess' Pink Pinot Grigio	20	7
2021 Artemis Close Vine 'Saignee' Rose	35	13
2019 Artemis Pinot Noir	25	9
2019 'Close Vine' Pinot Noir	50	13
2016 'Grand Cru' Pinot Noir	120	30
2018 'The Hammer' Cabernet Merlot Petit Verdot	60	15

### Spirits

<b>Artemis Goddess Gin - Original   Orange   Pink</b> with mixer	<b>\$10</b>
<b>100 Souls Rum</b> with mixer	<b>\$10</b>
<b>100 Souls Vodka</b> with mixer	<b>\$10</b>

### Mixers

Strangelove Tonic no.8 | Strangelove Soda | Coke | Ginger Beer | Ginger Ale

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## DRINKS MENU

### On Tap

**Artemis Pale Ale** Middy \$5 Schooner \$8

**Artemis Apple Cider** Middy \$5 Schooner \$8

### Kombucha

**Loquacious Kombucha** Middy \$5 Schooner \$8

*+add Gin/Vodka \$5*

**Soft Drinks & Juice** 275ml – 330ml \$4

*Orange & mango juice, lemon lime & bitters, ginger beer, Coca Cola, Coke zero, lemonade*

**Sparkling Water** 750ml \$7.50

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## LIGHT LUNCH MENU

From 11.00am - 3.30pm Daily

<b>SOMETHING SMALL</b>	\$15
Your choice of one cheese, lavosh and quince paste	
<b>THE ARTEMIS ARTISAN CHEESE PLATTER</b>	\$35
Trio of cheeses served with lavosh, quince paste, seasonal fruit, nuts, olives, locally made dip, marinated mushrooms, pickled vegetables and onion jam	
<b>SPANISH CHARCUTERIE</b>	\$25
Selection of cured meats served with lavosh and olives Add Cheese +\$3	
<b>Warmed Olives</b>	\$8
With Rosemary, Garlic and Lemon + Add optional Chilli Oil	

***\*Gluten Free and Vegan options available***

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## PIZZA MENU

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

<b>Pizza breads</b>	\$14
Garlic, Dried Herbs & Mozzarella   Pesto & Parmesan   Chilli Oil & Parmesan	
<b>The Big Cheese</b>	\$20
Bocconcini, Mozzarella, Parmesan & Blue Cheese	
<b>The Margarita</b>	\$23
Bocconcini, Mozzarella, Cherry Tomatoes & Fresh Picked Basil	
<b>Good ol' Ham &amp; Pineapple</b>	\$23
Ham.. & Pineapple...	
<b>The Chovy</b>	\$24
Anchovies, Caramelised Onion, Blue Cheese & Gremolata	
<b>The Herbivore</b>	\$26
Roast Sweet Potato, Grilled Red Capsicum, Mushrooms, Zucchini & Pesto	
<b>The Matador</b>	\$28
Spicy Salami, Chorizo, Rosemary Potatoes, Olives, Smoked Paprika Aioli	
<b>The Chick</b>	\$28
Moroccan Spiced Chicken, Lemon, Avocado, Grilled Red Capsicum & Minted Yogurt	
<b>The Nutella</b>	\$14
Nutella, Mini Marshmallows & Sprinkles	

**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.*