

EST.  1996

# ARTEMIS

WINERY & DISTILLERY

## Tasting Fees

6 Sips (wine or spirits) \$20

\$10 refundable upon purchase of a bottle

\*Note - 20ml wine pours | 10ml spirit pours

## Drinks Menu

<u>Wine Menu</u>	Bottle \$	Glass \$
2022 Artemis Sparkling Riesling	55	18
NV Artemis Cuvée	90	22
2023 Artemis Riesling	45	15
2021 Artemis Chardonnay	50	16
2023 Artemis Pinot Grigio	40	14
2022 Artemis Sauvignon Blanc	45	15
2022 'Close Vine' Saignée Rosé	50	16
2022 Artemis Pinot Noir	45	15
2021 'Close Vine' Pinot Noir	80	20
2019 Artemis Shiraz	50	16
2019 Cabernet Merlot Petit Verdot	90	22

### Spirits

Artemis Goddess Gin - Original   Orange   Pink with mixer	\$15
100 Souls Rum with mixer	\$15
100 Souls Vodka with mixer	\$15
100 Souls White Rum with mixer	\$15

### Mixers

Strangelove Tonic no.8 | Soda Water | Coke | Ginger Beer | Ginger Ale |  
Pineapple Juice

EST.  1996

# ARTEMIS

WINERY & DISTILLERY

## DRINKS MENU

### On Tap

Artemis Beer Middy \$8 Schooner \$12

Soft Drinks \$5

*Lemon Lime & Bitters,*

*Ginger Beer*

*Coca Cola*

*Coke Zero*

*Lemonade*

Sparkling Water 750ml \$8

### Juice

*Orange Juice & Apple Juice* \$6

EST.  1996

# ARTEMIS

WINERY & DISTILLERY

## LIGHT LUNCH MENU

From 11:00am - 3:00pm Mon - Fri

From 11:00am - 3:30pm Sat -Sun

THE ARTISAN BOARD \$60

With a trio of both meats and cheese served with lavosh, pretzels, olives, quince paste, chocolate coated nuts, locally made jams, dried apricot, nuts and seasonal fruit

THE DOUBLE DIPPER \$40

With cheddar, brie, beetroot & tahini dip, carrot & cashew dip, lavosh, seasonal fruit, celery & carrot sticks

Sourdough with Olive Oil & Balsamic \$15

With Jakes homemade Balsamic Vinegar

Warmed Olives \$12

With Rosemary, Garlic and Lemon

*\*Gluten Free and Vegan options available*

EST.  1996

# ARTEMIS

WINERY & DISTILLERY

## PIZZA MENU

Delicious Wood-Fired Pizzas cooked to order  
outdoors every Saturday & Sunday 11:00am - 3:30pm  
(Weather permitting)

Pizza breads	\$16
-Garlic, Dried Herbs & Mozzarella   Pesto & Parmesan   Chilli Oil & Parmesan	
The Big Cheese	\$25
-Bocconcini, Mozzarella, Parmesan & Blue Cheese	
The Margarita	\$25
-Bocconcini, Mozzarella, Cherry Tomatoes & Fresh Picked Basil	
Good ol' Ham & Pineapple	\$26
-Ham.. & Pineapple...	
The Chovy	\$30
-Anchovies, Caramelised Onion, Blue Cheese & Gremolata	
The Herbivore	\$28
-Mushrooms, Grilled Red Capsicum, Olives, Zucchini & Pesto	
The Chickavore	\$32
-Roast Chicken, Spicy Salami, Chorizo, Diced Bacon & Smoked Paprika Aioli	
The Hot Mama	\$32
-Sliced Prosciutto, Feta, Rocket, Olives & Chilli Oil	
The Nutella	\$16
-Nutella, Mini Marshmallows & Sprinkles	

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

EST.  1996

# ARTEMIS

WINERY & DISTILLERY

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