

MENU

Wine, Beverages & Food



Rye at Tallis is a reimagined wine bar in the Dookie Hills serving Tallis Wines alongside top-shelf drinks & dishes from across the valley.

Upcoming Vintages: Tallis Wine Merlot '22 - June , NSB '22 - Winter '23, Bogazkere '22 - Winter '23, Saperavi '22 - Winter '23, Viognier '22 - Spring '23, Sparkling Viognier '22 - Spring '23

#### Menu

# Wine & Beverages

finish. Fruit forward.

Sparkling	
21 Sparkling Viognier, Tallis Wine, Dookie Hills Creamy, citrus notes, pear, apple, honeysuckle, delicate mouthfeel.	14/60
21 Prosecco, Bella Luna, Central Vic A delicate spritz. Notes of apples, pears & lemons & soft, delicate bubbles.	11/48
White	
21 Dookie Hills Riesling, Tallis Wine, Dookie Hills Light to medium body, fresh crisp nashi, vibrant minerality, lemon & lengthy pink grapefruit finish.	11/48
21 Dookie Hills Viognier, Tallis Wine, Dookie Hills Complex & textural, medium to full body, ripe peaches, apricot, passionfruit mid palate with vanilla.	12/56
22 Zingari Vermentino, Murchison Wine, Murchison Aromatic zesty wine, shows citrus, apple & almond with a textured palate.	56
22 Box Grove Vineyard Vermentino Aromatic zesty wine, shows citrus, apple & almond with a textured palate.	11/48
21 White Moscato, La Vue, Central Vic Light, stylish with a light spritz. Ripe red berry fruits, almonds & honeysuckle.	10/38
22 Pinot Gris, Tahbilk, Nagambie Lakes A distinct nod to the French style of Pinot Gris. Pear, citrus zest & peach characters, alongside a musky savouriness.	11/48
17 Chardonnay, Hide & Seek Winery, Kirwans bridge A seductive layer of spicy oak notes to the natural, stone fruit flavours. Beautifully balanced with a great length of flavour & a lingering silky	62

# Rosé

21 Dookie Hills Rose, Tallis Wine, Dookie Hills Luxurious, soft with a touch of sweetness, berry & musk, crisp pink lady apple, white pepper finish.	11/50
Red	
20 Silent Showman Shiraz, Tallis Wine, Dookie Hills Full bodied, blackberry, cherry, vanilla with a toasty oak finish.	75
20 Silent Showman Shiraz Viognier, Tallis Wine, Dookie Hills Red cherry, nutmeg, savoury oak, plum, rosewater, builds to a black pepper finish.	75
21 Silent Showman Cabernet Sauvignon, Tallis Wine, Dookie Hills Juicy berries, ripe plum, mint, vanilla with an oak finish.	78
21 Dookie Hills Shiraz, Tallis Wine, Dookie Hills Dark cherry, blackcurrant, vanilla, dark chocolate, full body, earthy, black pepper, velvety tannin, toffee finish.	12/56
20 Dookie Hills Cabernet Sauvignon, Tallis Wine, Dookie Hills Notes of juicy plum, rich chocolate, toasty coffee, mixed spice, delicious lengthy finish.	12/56
21 Dookie Hills Grenache Shiraz, Tallis Wine, Dookie Hills Medium full body, liquorice, blackberry, musk, rosewater, lingering mixed spice, black pepper finish, drying tannin.	66
22 Dookie Hills Bogazkere In an Australian first, Tallis Wine has grown and released a Turkish varietal, Boğazkere. Medium body with vibrant fresh red fruits and well-integrated oak.	75
22 Dookie Hills Saperavi It tastes like it looks! Despite its great density the palate finishes with well-balanced acidity making the wine very morish.	75
22 Dookie Hills Sangiovese Complex aromas of earth & forest floor characters. Subtle Morello Cherry notes with a hint of oak in the background	62
22 Pinot Noir, Jo Nash, Nagambie A generous palate laden with raspberry fruits, plum & supple tannins.	15/62

14 Syrah 'The Weaver', Boxgrove Vineyard, Avenel Ripe flavours of cherry, spice & long firm tannin; the tiny parcel of Roussanne brings perfume to the nose & silkiness & complexity to the palate.	75
18 Primitivo, Boxgrove Vineyard, Avenel A native of sun-soaked southern Italy, inky red & full of spicy blackberry flavours.	58
17 Shiraz, Hide & Seek Winery, Kirwans Bridge A mid weight shiraz with a balanced palate. Enticing blackberry & red fruit aromas present with a subtle spicy edge.	14/56
Tempranillo, Tar & Roses, Nagambie An opulent wine with raspberries, pomegranates & spice notes on a bed of powdery tannins & a touch of chocolate on the finish.	66
18 Reserve Cabernet Sauvignon, Maygars Hill, Longwood Intense berries that burst with flavour. Dark fruit varietal characteristics with a touch of Magyars mint.	85
Non-Alcoholic Wine	
Verjus, Boxgrove Vineyard, Avenel	9/36
Tinnies	
Careful Cobber, Shepparton Brewery	10
Pale Ale, Shepparton Brewery	11
Sessions Ale, Wildlife Brewery	11
Dry Lager, Wildlife Brewery	11
Out of Towners	
Verve Clicquot Yellow Label Brut	150
Victoria Bitter Tinnies	10

What can we pour for you?

## Gin please



#### Created for you.



with your favourite tonic or in a classic cocktail.

#### Deft Sky Gin, Black Rabbit Distillery

Based on the Signature Gin, with added Butterfly Pea Flower. Watch the magic of the colour change from a deep cyan to vivid violet when adding tonic or lemon/lime juice.

## Non-Alcoholic Spirits available.

11

15

#### or Build Your Own Gin & Tonic

16



## 1. Chose a local Gin



2. Mix it up - soda, tonic, dry tonic or sparkling grapefruit





3. Pick two garnishes: Rosemary, juniper berries, star anise, hibiscus flowers, rose petals, lavender flower buds, cracked pepper, mint, thyme, strawberry, dehydrated citrus, sliced lime, lemon or orange.

# Desi Driver?

We have non-alcoholic spirits & wines. But for something else, take your pick.

## Soft drinks

Capi cola, lemonade, sparkling grapefruit, ginger ale	5
Coke Zero	5
Apple Juice, orange juice	4
Capi Sparking Mineral Water (blt)	12



	al cake & cream anyone? ut our daily cake special	12
Coffee & Tea GB Coffee Sheppar Cappuccino, Long Long macchiato. Chai Latte Hot Chocolate	ton Black, Latte, Espresso, Short macchiato,	5.5
Milklab almond Bonsoy Oat	1.00 1.00 1.00	
T2 Tea English breakfast Peppermint		5 5







Food for wine. Celebrating local & seasonal produce to be shared together.

Warm house focaccia with honey whipped ricotta (v, vo, gfo)	12
Arancini daily flavours (5) (v, gf)	22
Warm olives with bay leaves, chilli & lemon (v, ve, df, gf)	12
Salad verde (v, vo, gf, df)	18
White anchovies, chilli, lemon with baguette (df) gfo)	22
Cheese & Charcuterie (gf) Chef's selection of meats with pickled vegetables & cheese Recommended pairing house made focaccia	<b>48</b>
or crackers	6
Gather & Graze share plate (gfo) Ask our staff for daily menu items Served with crackers	48
Chips served with truffle pecorino (gf, vo)	16
Chicken goujons with aioli (4) (gf)	18

V | Vegetarian, GF | Gluten Free, GFO | Gluten Free Option, DF | Dairy Free, DFO | Dairy Free Option, VE | Vegan, VEO Vegan Option.

Please note our kitchen is not free of gluten.

Epic views. Local flavours. Settle in.

# RYE AT TALLIS

www.ryeattallis.com.au @ryeattallis