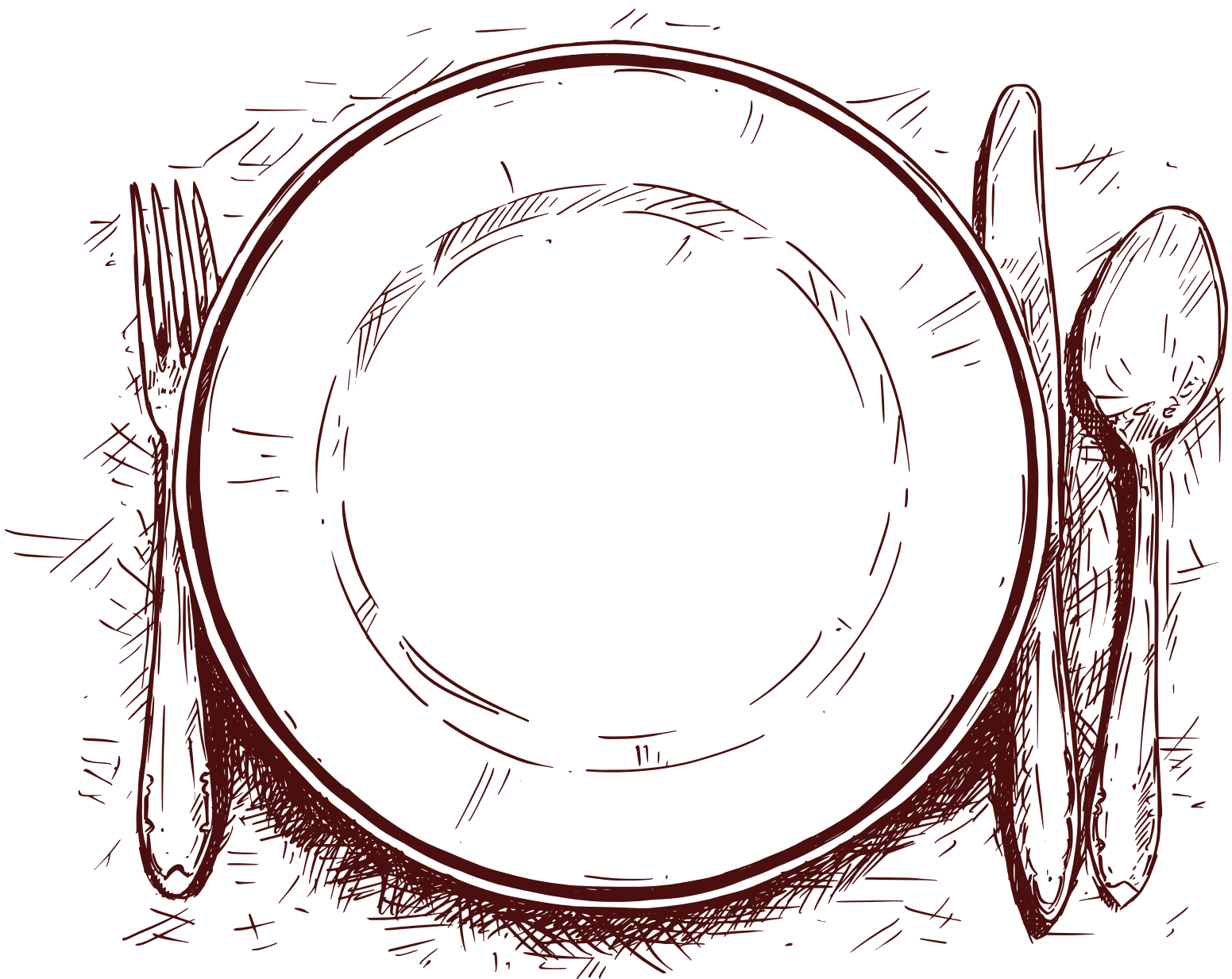


La Trattoria
EST 1975

Menu

And Wine List



346 King William St, Adelaide

Antipasto Speciale

Prosciutto e Formaggi

(platter for two)

12

Kindly inform our staff of any allergies or dietary requirements before placing your order.

HOUSE POLICY

Corkage Fee: \$20 per bottle

One Account per Table

EFTPOS Surcharge:

1.5% for Mastercard and Visa

3% for American Express

Sunday Surcharge: 10%

Public Holiday Surcharge: 15%

Vintage Notice: All vintages are subject to change without notice. We serve the current vintages supplied by our partner wineries.

ANTIPASTI

Prawn Cocktail (D | CR | E)

fresh king prawns

30

Antipasti (D | C)

selection of Italian delicacies

25

Smoked Salmon (G | F)

slices of Tasmanian salmon

35

Avocado Seafood (D | CR | E)

with avocado, mayonnaise

& fresh prawns

32

MINESTRE

Fresh Minestrone (C)

18

Stracciatella (D | E | C)

fresh chicken soup served with egg,
parmesan cheese, ground pepper &

parsley

20

SALADS

Italian Garden Salad

dressed with olive oil & red wine vinegar

15

Roquefort salad (D)

a selection of chefs
ingredients, mixed with blue
vein cheese

22

Salad Alla Siciliana (D)

mixed lettuce, Spanish onion,
cucumber, tomato, olives,
bocconcini, red capsicum

22

Caesar Salad (G | D | E | F)

cos lettuce, crispy bacon,
croutons, anchovies, poached
egg & shaved parmesan

26

Caesar Salad with grilled chicken (G | D | E | F)

34

ACCOMPANIMENTS

Pizza Bread (G)

with garlic, oregano & virgin olive oil

Bruschetta (G)

with tomato, garlic, basil & virgin olive oil

Bruschetta Monte Bianco (G | D)

with tomato, garlic, basil, bocconcini cheese & virgin olive oil

Garlic Bread (3 slices) (G | D)

Cheese Garlic Bread (3 slices) (G | D)

Bowl of chips

Spinach Bowl

Small || Medium || Large

9 | 12 | 15

12 | 15 | 18

16 | 19 | 22

7

9

12

15

Gluten-free pizza base available (Small & Large) - Add \$5

G: Gluten | D: Dairy | CR: Crustacean | E: Egg | N: Nuts | F: Fish | C: Celery | ML: Molluscs

PASTA

Entrée || Main

Lasagne (G D E C)		26
bolognese or Napoli sauce.		
Cannelloni (G D E)		26
made with mince beef.		
Napoli Sauce (D)	22	26
pasta of your choice.		
Bolognese Sauce (D C)	24	28
pasta of your choice.		
Alla Panna Sauce (D)	24	28
pasta of your choice / ham & cream, <u>optional</u> mushrooms.		
Carbonara (D E)	28	32
pasta of your choice.		
Risotto Al Porcini (D C)	30	34
imported Italian mushrooms, served over rice and fresh parmesan.		
Spirali Alla Contadina (v) (G D)	28	32
zucchini, capsicum, mushrooms, broccoli, onion & tomato.		
Penne Al Gamberi, Rucola & Tomato (G D CR)	36	40
fresh large prawns, rocket leaves & tomato.		
Spinach Gnocchi (homemade) (G D E)	38	42
cooked with mascarpone cheese, garlic, sliced pancetta, sun-dried tomato, basil, black pepper and parmesan.		
Spaghetti Cozze (G ML F)	34	38
mussels cooked with garlic, black olives, capers, tomato & anchovies.		
Fettuccine Primavera (G D)	32	36
chicken pieces, onion, capsicum, mushrooms, cream & tomato		
Fettuccine Campagnola (G D N)	32	36
chicken pieces, avocado, pesto (<i>contains nuts</i>), cream & tomato		
Fettuccine Russa (G D F)	34	38
smoked salmon, chives, caviar, cream & tomato		
Spaghetti Marinara (G CR F ML)	40	44
scallops, fresh large prawns, calamari, mussels & tomato		
*Bianco optional available		
Spaghetti Puttanesca (G D F)	28	32
tomato, olives, anchovies & capers		
Spaghetti Amatriciana (G D F)	28	32
bacon, garlic, anchovies, hot chilli & tomato		
Spirali Con Salsicce (G D C)	28	32
mushrooms, onion & fresh Italian sausage in a fresh tomato sauce		
Penne Rustica (v) (G D)	28	32
broccoli, hot chilli, tomato, olive oil, parmesan cheese, rocket & Spanish onion		
Spaghetti Vongole (G F ML)	36	40
tossed in olive oil, anchovies & white wine		

*Ravioli, Tortellini, or Gnocchi – Add \$3.00 / Gluten-free penne available - Add \$5

G: Gluten | D: Dairy | CR: Crustacean | E: Egg | N: Nuts | F: Fish | C: Celery | ML: Molluscs

PIZZA

Small || Medium || Large

Pizza LaTrattoria (G | D | CR | F | ML)

tomato, cheese, smoked mussels, prawns, ham, anchovies & oregano.

24 | 29 | 34

Pizza Special (G | D)

tomato, cheese, mushrooms, ham, capsicum & olives.

20 | 25 | 30

Pizza Ham (G | D)

tomato, cheese & ham.

19 | 24 | 29

Pizza Margherita (G | D)

fresh tomato, cheese & oregano.

16 | 21 | 26

Pizza Chef Special (G | D)

tomato, cheese, bacon, mushrooms, onion, & herbs.

20 | 25 | 30

Pizza Napoletana (G | D | F)

tomato, cheese, anchovies, garlic & herbs.

19 | 24 | 29

Pizza Vegetarian (G | D)

tomato, cheese, mushrooms, olives, capsicum & oregano.

19 | 24 | 29

Pizza Tropical (G | D)

tomato, cheese, ham & pineapple.

19 | 24 | 29

Pizza Romana (G | D)

fresh tomato, cheese & artichokes.

19 | 24 | 29

Pizza Messina (G | D | F)

tomato, cheese, anchovies, capsicum & ham.

20 | 25 | 30

Pizza Americana (G | D)

tomato, cheese & salami.

19 | 24 | 29

Pizza with the Lot (G | D | F)

extras on request, prawns, egg or hot chilli - charge accordingly.

24 | 29 | 34

Pizza Marinara (G | D | CR | F)

fresh prawns, tomato, cheese, parsley, garlic & anchovies.

24 | 29 | 34

Calzone Rustico (G | D | C)

tomato, cheese, mushroom, ham, capsicum, salami & olives.

served with Bolognese sauce or Napoletana sauce

34

Vegetarian Calzone (v) (G | D)

ricotta, spinach & parmesan cheese.

served with Napoletana sauce

34

GOURMET PIZZA

Andy's Marinara Fresh Seafood (G | D | CR | ML)

Winner of "Best Gourmet Pizza" competition (South Australia and New York!) king prawns, scallops, calamari, cheese and fresh basil

26 | 41 | 46

Milano (G | D)

tomato, smoked ham, avocado, feta cheese & oregano

24 | 29 | 34

Sardinia (G | D)

tomato, char-grilled eggplant, sundried tomato, artichoke, feta cheese, Spanish onion & fresh basil

24 | 29 | 34

Mediterranea (G | D)

tomato, Italian sausages, artichoke, char-grilled eggplant, sundrie tomato & fresh ricotta.

24 | 29 | 34

Gluten-free pizza base available (Small & Large) - Add \$5

G: Gluten | D: Dairy | CR: Crustacean | E: Egg | N: Nuts | F: Fish | C: Celery | ML: Molluscs

MEAT DISHES

All served with vegetables, salad or chips

Porterhouse Steak 300g

44

Fillet Steak 320g grain fed M.S.A

48

*Choice of Mushroom (D), Diana (D) or Pepper Sauce (D)

SCALOPPINE

All served with vegetables, salad or chips

Scaloppina Cacciatora (G)

39

veal blanched in white wine with fresh mushroom, capsium, onion, capers, olives & tomato

Scaloppina Fiorentina (G | D)

39

veal cooked with garlic blended with white wine & tomato, topped with chopped spinach & cheese

Scaloppina Alla Pescatore (G | D | CR | ML)

49

pan fried veal blended with white wine, tomato, fresh seafood, avocado and cream

Scaloppina Parmigiana (G | D | E)

34

schnitzel topped with mozzarella, ham, cheese & Napoletana sauce

Scalopina Napoletana (G | D)

39

veal cooked with wine, virgin olive oil, eggplant, bocconcini, basil & special mild Napoletana

POULTRY

Pollo Romano (D)

35

pan fried chicken blended with white wine & cream, topped with asparagus & mozzarella

Pollo Al Gambero (D | CR)

46

chicken fillet with prawns & mozzarella, pan fried & finished in a light tomato base, wine & cream

Pollo Alla Griglia | Warm Chicken Salad

35

breast of chicken with virgin olive oil, balsamic vinegar & spices, served on a bed of garden salad

Pollo Avocado (D | N)

35

grilled chicken breast with avocado, cashew nuts & a cream sauce

SEAFOOD

Gamberi “La Trattoria” (CR)

Prawns cooked with olive oil, capers, garlic, oregano & tomato served with rice

Gamberi Fritti | *Crumbed Prawns* (G | D | CR | E)

tomato, cheese, mushrooms, ham, capsicum & olives

Salt & Pepper Calamari (ML)

Mixed Grilled Seafood (G | D | CR | F | ML)

prawns, sea perch, calamari and scallops

Sea Perch - Grilled (G | D | F)

Fish of the day (G | D | F)

please ask your waiter for daily selection

Entrée || Main

35 | 47

34 | 44

26 | 34

50

39

POA

OSTRICHE

Oysters Natural (D | ML)

Half || Dozen

24 | 36

Oysters Kilpatrick (ML)

28 | 42

Oysters Fiorentina (D | ML)

28 | 42

Oysters Morney (D | ML)

28 | 42

Mixed Oysters Selection (D | ML)

44

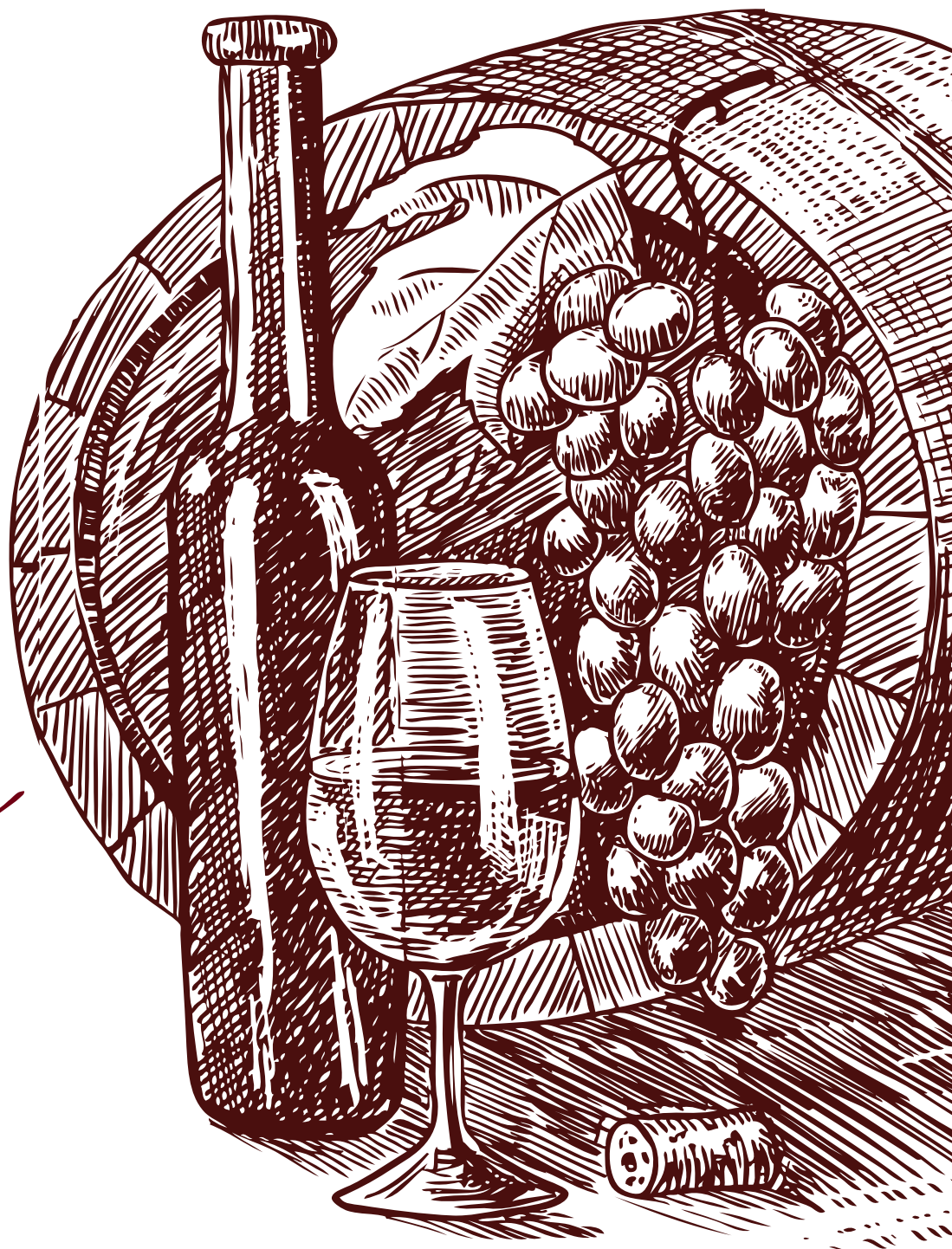
Mussels Darinti (F | ML)

26 | 38



La Trattoria
EST 1975

Wine List



Italian Wine Regions

1 Valle d'Aosta
2 Piedmont
3 Liguria
4 Lombardy
5 Trentino-Alto Adige

6 Friuli-Venezia Giulia
7 Veneto
8 Emilia Romagna
9 Tuscany
10 Umbria

11 Marches
12 Abruzzo
13 Lazio
14 Molise
15 Campania

16 Puglia
17 Basilicata
18 Calabria
19 Sicily
20 Sardinia



Our Italian wine consultant, **Skye Gonzalez-Bachmann**, has carefully curated this exclusive selection. Skye is currently on a journey to achieve the “Mt Everest” of wine knowledge — the Master of Wine, an eight-year pursuit exploring every country’s wine regions and their unique characteristics. Now five years into her studies, she has completed the tasting component of the WSET Level 4 Diploma in Wines and is also pursuing an MBA. Smart girl indeed!

We hope you enjoy this special list of Italian white and red wines, showcasing 10 different appellations from across Italy.

ITALIAN WINES



SPARKLING AND WHITE WINE

Guerrieri Rizzadi Prosecco DOC, Veneto ⑦		\$16	\$54
Subtle sweetness and acidity with hints of peach and floral aromas			
2023 Talis, Pinot Grigio , DOC, Friuli, Alto Adige ⑤	\$14	\$18	\$50
Dry & crisp with tropical fruits, white flowers & mineral aromas.			
2023 La Guardiense, Fiano Sannio DOC, Campania ⑮			\$55
Fruity & floral with citrus, nashi pear & honey flavours, like an unoaked Chardonnay.			
2023 Pala Soprasole, Vermentino di Sardegna DOC, Sardinia ⑳			\$55
A Mediterranean delight – Dry, herbal & savoury with a lemon lime twist.			
2023 Monte Tondo ‘Mito’, Garganega , Soave DOC, Veneto ⑦			\$60
Dry, light bodied with ripe citrus, pineapple & fresh acidity. A great alternative to Sauvignon Blanc.			

RED WINES

2022 Fiorini, Chianti Superiore DOCG, Tuscany ⑨	\$16	\$20	\$55
A classic Chianti with red cherry, violets & fine tannins, typical of this famous region.			
2022 Messapi, Negroamaro IGP, Puglia ⑯			\$60
Intense, spicy & fruity wine with blackberry, plum & savoury notes.			
2023 Vigneti Zabu Chiantari Nero d’Avola , Sicily ⑲			\$65
Aromatic & fruity with cranberry, Turkish delight & hints of spice.			
2021 Gianni Masciarelli, Montepulciano d’Abruzzo DOC ⑫			\$65
A style similar to Shiraz – Rich & bold with blackberry, plum & tobacco flavours.			
2023 La Boidina, Barbera d-Asti DOCG, Piedmont ②			\$70
Bright, fresh & fruity with blueberries, red currants & floral aromas.			
2023 Cantina della Stazione Dolcetto d’Alba 2023 ②			\$70
Medium-bodied, fruity & aromatic with notes of blackberry, liquorice & almond.			
2022 Bera ‘Mio Vino,’ Langhe Nebbiolo DOC, Piedmont ②			\$80
Classic, juicy & tannic, with red & black berries, prune & fennel characters.			
2020 Fossacolle, Sangiovese, Rosso di Montalcino DOC, Tuscany ⑨			\$85
Dark ruby red in colour, with red fruits, balsamic & burnt caramel flavours.			
2022 Pertimali Rosso di Montalcino DOC, Tuscany ⑨			\$85
100% Sangiovese Grosso (Brunello) Deep ruby red colour. It releases aromas of plum, ripe cherries and violet, leading to a herbaceous finish.			



SPARKLING WINES

The Black Chook Sparkling Shiraz, McLaren Vale

Marty's Block Brut Cuvee

2025 Bird in Hand, Rose, Adelaide Hills

Jansz Premium Cuvée, Tasmania

2021 Deviation Rd Loftia Vintage Brut, Adelaide Hills

Billercad Salmon, Champagne, France



\$12



\$45

\$15

\$50

\$55

\$18

\$60

\$85

\$145

WHITE WINES

La Trattoria Dry White Blend, McLaren Vale



\$14



\$24



\$40

RIESLING

2023 Seppeltsfield, Watervale, Clare Valley

2025 Kirrihill Partner Series, Clare Valley

2018 Woodvale by Kevin Mitchell, Clare Valley



\$14



\$18



\$48

\$52

\$56

SAUVIGNON BLANC

2024 Thomas Goss, Adelaide Hills

2024 Penny's Hill The Agreement, Adelaide Hills

2024 Mount Riley, Marlborough, NZ

2025 Shaw + Smith, Adelaide Hills

\$12

\$16

\$44

\$14

\$18

\$48

\$52

\$22

\$26

\$65

PINOT GRIS

2023 Semprevino, McLaren Vale

2025 Corryton Burge, The Grand Burge Family, Adelaide Hills

2024 Paracombe, Adelaide Hills

\$14

\$18

\$50

\$16

\$20

\$55

\$60

CHARDONNAY

2024 Simon Tolley V3 Estate, Adelaide Hills

2022 Tomich Q96 Chardonnay, Adelaide Hills

2023 Corryton Burge Patroness, Adelaide Hills

2024 Paralain Bowyer Ridge, Adelaide Hills

2024 Shaw + Smith M3, Adelaide Hills

\$16

\$20

\$55

\$60

\$60

\$70

\$85

ALTERNATIVE WHITE WINE VARIETIES

2024 Seppeltsfield, **Vermentino**, Barossa

2024 Gemtree **Organic Fiano**, McLaren Vale

2024 Larnook by Alexia Roberts **Grenache Gris**, McLaren Vale

2022 Somos Naranjito **Verdelho** (Orange Wine), McLaren Vale

2024 Ox Hardy, **Fiano**, Upper Tintara Vineyard, McLaren Vale

2023 Henschke Louis **Semillon**, Eden Valley

2024 Jim Barry **Assyrtiko**, Clare Valley



\$12 \$16 \$45

\$14 \$18 \$50

\$14 \$18 \$50

\$50

\$55

\$60

\$65

SWEET AND SEMI SWEET

2023 Pertaringa White Moscato, McLaren Vale

2025 Rockford Alicante, Barossa

\$14 \$18 \$50

\$22 \$26 \$65

ROSÉ WINES

2025 Seppeltsfield Grenache, Barossa

2024 Gemtree Organic Tempranillo, McLaren Vale

2024 Miracle Hill Sangiovese, McLaren Vale

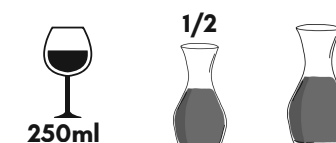
\$14 \$18 \$50

\$15 \$20 \$55

\$65

RED WINES

La Trattoria Dry Red Blend, McLaren Vale



\$14 \$24 \$40



\$15 \$20 \$55

\$55

\$55

\$60

\$65

\$70

\$75

PINOT NOIR

2023 Atlas Section 32, Adelaide Hills

2023 Taylors, Adelaide Hills

2024 Mt Lofty Vineyards Old Pump Shed, Adelaide Hills

2022 Geoff Hardy Handcrafted, Adelaide Hills

2023 Dalrymple, Tasmania

2024 Ashton Hills Piccadilly Valley

2022 Sidewood Signature '777', Adelaide Hills

GRENACHE

2024 Seppeltsfield, Barossa

2024 Penny's Hill The Abstract, McLaren Vale

2022 Gemtree Organic (concrete egg matured), McLaren Vale

2023 Corryton Burge, The Grant Burge Family, Barossa

2023 Paralian, McLaren Vale

2021 Rudderless Vineyards, McLaren Vale

2018 Willunga 101, McLaren Vale

2021 Seppeltsfield Great Terraced Vineyard, Barossa (MAGNUM)

\$12 \$16 \$60

\$15 \$20 \$60

\$18 \$22 \$60

\$65

\$65

\$75

\$95

\$150

CABERNET SAUVIGNON

	 150ml	 250ml	
2022 Thomas Goss, McLaren Vale	\$12	\$16	\$45
2021 Zema Estate, Coonawarra	\$15	\$20	\$55
2022 Lake Breeze, Langhorne Creek			\$55
2021 Kirrihill Partner Series, Clare Valley			\$60
2021 Corryton Burge, The Brigadier, Barossa			\$65
2015 Geoff Merrill Reserve, Coonawarra			\$90

GSM (GRENACHE BLENDS)

2024 Gemtree Organic GSM, McLaren Vale	\$14	\$18	\$50
2024 Kalleske 'Clarrys' GSM, Barossa	\$15	\$20	\$55
2022 Seppeltsfield GSM, Barossa			\$55
2020 Semprevino GSM, McLaren Vale			\$60
2023 Larnook by Alexia Roberts Grenache Shiraz, McLaren Vale			\$65

SHIRAZ

2022 One Pound per Acre, South Australia	\$12	\$16	\$45
2022 Seppeltsfield, Barossa	\$14	\$18	\$50
2022 Penny's Hill Cracking Black, McLaren Vale	\$14	\$18	\$50
2023 Gemtree Organic Uncut, McLaren Vale	\$15	\$20	\$55
2023 First Drop, Mother Milk, Barossa			\$55
2022 Angove's Family Crest, McLaren Vale			\$55
2020 Semprevino, McLaren Vale			\$55
2022 Paulmara Estate Marananga, Barossa			\$55
2022 Serafino, McLaren Vale			\$55
2022 Maxwell Silver Hammer, McLaren Vale			\$55
2019 Zema Estate, Coonawarra			\$55
2023 Calabria Old Vine, Barossa			\$55
2023 Two Hands Gnarly Dudes, Barossa			\$60
2021 Penny's Hill Skeleton Key, McLaren Vale			\$60
2022 Bishop by Ben Glaetzer, Barossa			\$60
2021 Corryton Burge, Percival Norman, Barossa			\$65
2023 Paralain Springs Hill, McLaren Vale			\$70
2021 Seppeltsfield "The Southing" Chooks Block Vineyard, Barossa			\$80
2022 Kaesler The Bogan, Barossa			\$85
2020 Miracle Hill, McLaren Vale			\$85
2021 Seppeltsfield "The Northing" Katingi Block Vineyard, Barossa			\$90
2020 Dandelion Lionheart of the Barossa – Magnum			\$110

RED BLENDS

2021 Tinlin Cabernet & Shiraz, McLaren Vale

2021 Seppeltsfield Cabernet & Shiraz, Barossa

2022 Orbis Tempranillo & Grenache, McLaren Vale

2018 Kirrihill The Gentleman Shiraz & Mataro, Clare Valley

2020 Seppeltsfield Rhone Blend, Shiraz & Mataro, Barossa

2022 Down the Rabbit Sangiovese & Cabernet, McLaren Vale

2022 Charles Melton The Kirche Shiraz Cabernet, Barossa

2022 Wirra Wirra Church Block, McLaren Vale (MAGNUM)



\$14

\$18

\$50

\$20

\$26

\$55

\$60

\$65

\$65

\$70

\$75

\$80

ALTERNATIVE RED WINE VARIETIES

2022 Penny's Hill Malpas Road Merlot, McLaren Vale

2024 Seppeltsfield Nero D'Avola, Barossa

2024 Gemtree Organic Tempranillo, McLaren Vale

2022 Seppeltsfield Touriga, Barossa

2022 Penny's Hill Tempranillo, McLaren Vale

2021 Seppeltsfield Mataro, Barossa

2023 Hustle & Vine Sangiovese, McLaren Vale

2022 SC Pannell Dead End Tempranillo, McLaren Vale

2022 Penny's Hill Touriga, Sellick Hills

2022 Bleasdale Cabernet Franc, Langhorne Creek

2023 Gaston Bravo Malbec, Langhorne Creek

2022 Mordelle Barbera Basket Press, Langhorne Creek

2024 Georges Folly Montepulciano, Fleurieu

2021 Alpha Box & Dice Dolcetto, McLaren Vale

2022 Paxton Graciano, McLaren Vale

2022 Chalk Hill Nero d'Avola Small Batch, McLaren Vale

2024 Orbis Montepulciano, McLaren Vale

2021 Hugh Hamilton Saperavi 'The Oddball', McLaren Vale

2024 Coriole Negroamaro, McLaren Vale

2023 South Primitivo, McLaren Vale

2020 Mitolo Sagrantino, McLaren Vale

\$12

\$16

\$46

\$14

\$18

\$48

\$14

\$18

\$48

\$48

\$50

\$50

\$55

\$55

\$55

\$55

\$60

\$60

\$60

\$60

\$60

\$60

\$60

\$65

\$65

\$65

\$85

SPECIAL COLLECTION (SUBJECT TO AVAILABILITY)



WHITE WINES

2022 Domaine William Fèvre Chablis , France				\$90
2022 Leewin State ART SERIES Chardonnay , Margaret River				\$140

RED WINES

2018 Seppeltsfield Cabernet Sauvignon , Uco Valley, Argentina)	\$20	\$35	\$80
2018 Seppeltsfield Blend Malbec, Cabernet Sauvignon, Cabernet Franc , (Uco Valley, Argentina)	\$20	\$35	\$80

Both of these wines were personally blended by noted winemaker and one of our owners, Warren Randall, while visiting Argentina in 2019

2016 Wordplay Pinot Noir by Fiona Donald, Yarra Valley				\$85
2020 Sevenhill St Ignatius Bordeaux Blend , Clare Valley				\$85
2021 Clarendon Hills 'Domaine Clarendon' Grenache , McLaren Vale				\$85
2018 Serafino Malpas Vineyard Shiraz				\$85
2019 Seppeltsfield "The Easting" Garden of Eden Vineyard Shiraz , Barossa				\$85
2015 KooMilya Estate Cabernet Shiraz , McLaren Vale				\$90
2022 Seppeltsfield Portuguese Blend (Tinto Cao, Tinto Amarela, Touriga), Barossa				\$90
2022 Mollydooker Blue Eye Boys Shiraz , McLaren Vale				\$90
2018 Zema Family Selection Cabernet , Coonawarra				\$90
2022 Zerella Homeblock Shiraz , McLaren Vale				\$90
2019 Tim Adams Aberfeldy Shiraz , Clare Valley				\$95
2022 Yalumbra The Signature Cabernet Sauvignon Shiraz				\$95
2022 Greenock Creek Apricot Block Shiraz , Barossa				\$95
2021 Kay Brothers Hillside Shiraz , McLaren Vale				\$95
2019 Bekkers Syrah Grenache , McLaren Vale				\$100
2021 Chateau Tananda 50 Years Old Shiraz , Barossa				\$100
2022 SC Pannell Clarendon Grenache , McLaren Vale				\$105
2019 D'Arenberg Dead Arm Shiraz , McLaren Vale				\$115
2021 Gibson Reserve Shiraz , Barossa				\$120
2016 Beresford Limited Release Shiraz , McLaren Vale				\$130
2019 Seppeltsfield "The Westing" V Block Shiraz , Barossa				\$130
2020 John Duval "Eligo" Shiraz , Barossa				\$155
2022 Penfolds Bin 407, Cabernet Sauvignon				\$160
2022 Joseph Faiveley Vosne Romanée Burgundy , France				\$175
2016/2021 Elderton Command Shiraz , Barossa				\$180