

ALL OUR
WINES SERVED
BY THE GLASS*

ALL WINES
SERVED WITH
CONFIDENCE



Wine, Perfectly Preserved - Every Glass, Every Time

At Hemisphere, we're passionate about serving wine exactly as it should be—fresh, vibrant, and at its peak. That's why we've invested in Le Verre de Vin, the gold standard in wine preservation technology, for both still and sparkling wines.

Why This Matters:

Guaranteed Freshness

Wine begins to deteriorate the moment it's opened. Many places simply pop a cork back in and hope for the best—not us.

Wine preservation is at the core of our service. Thanks to our advanced system, every glass you enjoy is served in ideal condition, just as the winemaker intended.

So, Enjoy a Glass of Something Different
at a Size That's Right for You!

WHITE WINES

DRY, CRISP AND FRUITY WHITE

Food Pairing: These are delicately flavoured, dry wines driven by a racy acidity. Ideally these wines are paired with fish dishes, light salads, and tomato based dishes.

	175ml	250ml	bottle
LISO VEINTE WHITE Navarra, Spain (VG)	6.80	9.00	26.00
MIRABELLO PINOT GRIGIO Veneto, Italy (VG)	7.50	11.00	30.00
EL CAMARON ALBARINO Albarino, Spain vegan	9.50	12.50	35.00
BOTTER VOLPI GAVI Piemonte, Italy (VG)	9.30	12.50	35.00

ZESTY, HERBACEOUS & AROMATIC WHITE

Food Pairing: These are unoaked, zesty, intense and more eclectic wines. Paired with more complex meals; aromatic and sweeter styles are wonderful with spicier dishes.

	175ml	250ml	bottle
PERMISSION TO PIVOT LSD RIESLING (LSD - Luscious Semi-Dry) Great Southern, Western Australia (VG)	7.50	11.00	32.00
NGARU SAUVIGNON BLANC Marlborough, New Zealand (V)	8.50	11.50	33.00

MED TO FULL BODIED, RIPE WHITE

Food Pairing: Fuller, richer wine often with oak are great when paired with rich, spicy, indulgent dishes.

	175ml	250ml	bottle
AQUARIUS MARSANNE VIOGNIER Victoria, Australia	7.50	10.20	32.00
FINCA TRAVERSA CHARDONNAY Montevideo, Uruguay (VG)	8.25	12.00	32.00

RED WINES

SOFT, FRUITY OR FINER RED

Food Pairing: Softly structured with silky rounded, soft red fruit and good freshness. Pair with tomato-based sauces, vegetable based dishes, chicken and pork dishes.

	175ml	250ml	bottle
LISO VEINTE TEMPRANILLO Navarra, Spain (VG)	6.95	9.30	26.50
VINECRAFTER MERLOT Western Cape, South Africa	7.50	11.00	29.50
INDOMITA NOSTROS PINOT NOIR RESERVA Casablanca, Chile (VG)	7.60	11.30	31.00

SPICY, MORE INTENSE MEDIUM BODIED RED

Food Pairing: With a naturally peppery edge and warming red & black fruit flavours. Great to turn up the heat on spicier dishes.

	175ml	250ml	bottle
EUCA HILL SHIRAZ Australia (VG)	7.60	11.20	30.00
MB SALICE RISERVA DOC Puglia, Italy (VG)	7.60	11.20	30.00
SAAM FAIRTRADE PINOTAGE Western Cape, South Africa (VG) (ORGANIC)	7.50	11.20	30.00

RICH, CONCENTRATED OR OAKED FULL BODIED RED

Food Pairing: These wines have weight, complexity and offer a powerful elegance.

	175ml	250ml	bottle
LOS VINATEROS RIOJA CRIANZA Rioja, Spain (VG)	8.50	12.50	32.00
LOS HAROLDOS ESTATE MALBEC Mendoza, Argentina (V)	10.50	13.50	35.50
TORO DE PIEDRA GRAN RESERVA CARIGNAN Maule Valley, Chile (VG)	8.50	10.70	35.00

Please make sure you let your server know if you have an allergy or dietary intolerance

(V) = Vegetarian | (VG) = Vegan

125ml glass size available on request

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ROSÉ WINES

Food Pairing: Rosés can range from being very dry to very sweet and this is the key to partnering. Counter spicy heat with sweeter wines; drier styles are great all rounders.

	175ml	250ml	bottle
MIRABELLO ROSE PINOT GRIGIO Veneto, Italy	7.50	10.95	29.50
CHAT D'ESCLANS WHISPERING ANGEL ROSÉ France	10.70	13.50	45.00

SPARKLING

Food Pairing: Bubbles, a classically wonderful mouth cleansing aperitif and the choice for the discerning diner when pairing with fish dishes. They are also a great counterbalance for aromatic and spicy meals.

	125ml	bottle
NUA PROSECCO Veneto, Italy (VG)	6.80	32.00
JULES FERAUD CHAMPAGNE France (VG)	8.50	55.00
VEUVE CLICQUOT France	98.00	
LAURENT PERRIER ROSÉ France	110.00	

PORTS & DESSERT WINES

	50ml
SOUMAH HEXHAM BOTRYTIS VIOGNIER Yarra Valley, Australia	7.65
ARELE VINO SANTO TRENINO DOC Trentino, Italy	9.25
FONSECA BIN 27 PORT Duoro, Portugal	6.45
GRAHAM'S 20 YO TAWNY PORT Duoro, Portugal	10.05
KROHN PORT LBV Portugal, 20%	5.50

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VODKA

	25ml	50ml
WYBOROWA Poland, 40%	5.00	7.50
GREY GOOSE France, 40%	6.00	10.50
GUERRILLA CHICKEN LOCALLY-MADE YUZU VODKA England, 37.5%	6.00	10.50

RUM

	25ml	50ml
BOUNTY WHITE Saint Lucia, 40%	5.00	7.50
HAVANA CLUB 7 YEAR Cuba, 40%	6.50	9.50
DEAD MAN'S FINGERS SPICED RUM England, 37.5%	5.00	7.50
BOUNTY COCONUT RUM LIQUEUR Saint Lucia, 25%	5.00	7.50

WHISKY & WHISKEY

	25ml	50ml
BUFFALO TRACE Usa, 40%	6.50	9.00
JACK DANIELS Usa, 40%	5.00	7.50
MAKER'S MARK Usa, 45%	5.50	8.00
WOODFORDS RESERVE Usa, 45%	6.00	11.00
JAMESON Ireland, 40%	5.00	7.50
GLENMORANGIE 10YRS Scotland, 40%	7.50	12.00
LAPHROAIG 10YRS MALT Scotland, 40%	7.50	13.00
MONKEY SHOULDER MALT Scotland, 40%	5.95	8.50
TALISKER 10YRS Scotland 45.8%	8.50	14.50

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GIN

	25ml	50ml
BOMBAY SAPPHIRE England, 40%	5.00	7.50
TANQUERAY England, 41.3%	5.00	8.50
HENDRICKS Scotland, 41.4%	6.00	9.00
WHITLEY NEIL RHUBARB AND GINGER England, 41.3%	5.00	8.50

TEQUILA

	25ml	50ml
OLMECA SILVER Mexico, 40%	4.50	7.00
CAZCABEL HONEY Mexico, 34%	4.95	7.50
EL JIMADOR Mexico, 34%	5.95	8.50

COGNAC

	25ml	50ml
MARTELL VS France, 40%	5.50	8.00
HENNESSY France, 40%	6.75	9.50
REMY MARTIN 1738 France, 40%	7.95	12.00

BEER & CIDERS

	Half Pint	Pint
ASAHI SUPER DRY Osaka, Japan 5.0%	3.50	6.90
HAWKSTONES IPA Cotswolds, England 4.8%	3.50	6.90
PERONI Italy 5.0%	3.50	6.90
0.0% ASAHI SUPER DRY Osaka, Japan, 330ml Bottle		5.50
0.0% OLD MOUT BERRIES & CHERIES New Zealand, 500ml Bottle		6.00
OLD MOUT BERRIES & CHERIES New Zealand, 4.0% 500ml Bottle		6.95

COCKTAILS ALL 12.00



PORNSTAR MARTINI
Vodka, Passionfruit, Passionfruit Liqueur, Vanilla, Pineapple



PACIFIC NEGRONI
Dry Gin, Campari, Lillet, Italicus Bergamot Liqueur



LYCHEE LEMONGRASS MARTINI
Vodka, Lychee Liqueur, Lemongrass, Lime



BLUEBERRY MINT MAI TAI
Dark Rum, Spiced Rum, Blueberry, Lime, Orgeat



YUZU MARTINI
Yuzu, Vodka, Turmeric



LIMONCELLO SPRITZ
Limoncello, Soda, Sparkling Wine



COCONUT OLD FASHIONED
Bourbon Whiskey, Coconut Rum, Caramel, Orange Bitters



SPICY MARGARITA
Blanco Tequila, Triple Sec, Lime, Agave, Chilli Salt



WHISKEY PAVLOVA
Bourbon Whiskey, Lemon, Raspberry Liqueur, Vanilla, Egg Foam



ESPRESSO MARTINI
Vodka, Coffee Liqueur, Espresso



HUGO SPRITZ
Elderflower Liqueur, Soda, Sparkling Wine



APEROL SPRITZ
Aperol, Soda, Sparkling Wine

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MOCKTAILS ALL 5.00

NOJITO

Refreshing non-alcoholic cocktail
Choice of Strawberry, Blueberry or Passion fruit

LEMON, LIME & BITTERS (LLB) *A non-alcoholic Australasian favourite*
Zesty, crisp and refreshing

BUBBLE TEA ALL 5.50

STRAWBERRY & LYCHEE

Fruit tea with Lychee popping pearls

MANGO & PASSIONFRUIT

Fruit Tea with mango popping pearls

TARO MILK TEA

Creamy, sweet and slightly floral with tapioca pearls

MATCHA MILK TEA

Green tea with tapioca pearls

SOFT DRINKS

COKE, DIET COKE, LEMONADE	3.75
FRESH FRUIT JUICES	3.50
Apple, Orange, Cranberry, Pineapple	
WENLOCK WATER STILL / SPARKLING 750ml	4.00
FEVER-TREE PREMIUM TONICS 200ml	3.00
Indian Tonic, Light Tonic, Elderflower Tonic	
FEVER-TREE SODAS 200ml	3.00
Ginger Beer, Ginger Ale	

HOT DRINKS

ESPRESSO	2.80
DOUBLE ESPRESSO	3.30
AMERICANO	3.50
CAPPUCCINO	4.00
FLAT WHITE	4.00
LATTE	4.00
MATCHA LATTE	4.10
MOCHA	4.10
HOT CHOCOLATE	4.10
ENGLISH BREAKFAST	3.50
SPECIALITY TEAS	3.95
Earl Grey, Peppermint, Lemon & Ginger	

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HEMISPHERE



Uramaki
HANDMADE SUSHI



@uramakisushiuk | @hemispherewb