

MADAME **V** 

INTRODUCTION

Welcome to Madame V, where we believe that exceptional dining is a complete experience—one that begins with our expertly crafted drinks.

Our carefully curated wine list showcases the best from Australia and around the world. Whether you prefer a crisp aromatic white, a bold red, or something sparkling, we have the perfect selection to enhance your meal.

For those who crave something unique, our premium sake offerings range from smooth, delicate varieties to bold, complex brews. Each sake is carefully selected to compliment our Asian-inspired dishes, making for an unforgettable culinary journey.

And let's not forget our innovative cocktail menu! Our talented mixologists have created a stunning array of cocktails that blend an Asian influence with a modern flair. From twists on classics to vibrant herbal infusions, each drink is a delightful celebration of flavour that promises to elevate your dining experience.

At Madame V, we invite you to sip, savour, and discover the art of pairing drinks with food like never before. Join us for an experience where every glass tells a story and every sip is a celebration!

Please note: wines, wine vintages and pricing are subject to change without notice, due to vintage changes & availability

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COCKTAILS

Clove & Cardamom Old Fashioned	23
Toki Japanese Whisky, clove & cardamom syrup, cherry bitters	
Miss V Espresso-Tini	24
Tsukinokatsura Junmai sake, Kahlua, liqueur 43, espresso, sugar syrup	
Momo no Hana	25
Tsukinokatsura Junmai sake, Kunizakari peach liqueur, Hendricks gin, kaffir lime syrup	
Wild Flower Elixir	23
Wild Flower pink gin, Kunizakari mango liqueur, grapefruit, honey, tonic	
Coconut, Vanilla & Yuzu Margarita	24
Coconut tequila, liqueur 43, yuzu & lemon juice, agave, black salt	
Madame's Sour	24
Goslings Black Seal rum, hibiscus, raspberry liqueur, yuzu, aquafaba	
The Mandarin	24
Lemongrass, ginger & chilli infused vodka, Kunizakari mandarin liqueur, lime, agave	
Sakura Delight	22
Triple G Gin, St Germain Elderflower, sugar, lemon, kaffir lime, thyme	

MOCKTAILS

Hibiscus Breeze	15
Hibiscus, ginger, yuzu, tonic	
Tart & Twirl	15
Grapefruit, honey, lemon, soda	

BEER

Bottled & Canned

Asahi Super Dry Zero 330ml, 0.0%	8
Asahi Super Dry 330ml, 5%	9.5
Tsingtao 330ml, 4.5%	11
Sapporo 355ml, 5%	11
San Miguel Low Carb 330ml, 5%	11
Tiger 330ml, 5%	10
Great Northern Light 330ml, 2%	8
Balter Eazy Hazy Mid Strength 375ml, 4%	10.5
Stone & Wood Pacific Ale 330ml, 4.8%	11
Little Dragon Ginger Beer 330ml, 4%	11

SAKE

Sake, often referred to as rice wine, is a traditional Japanese beverage with a rich history dating back over a thousand years. Unlike typical wines, sake is brewed using a process that involves the fermentation of rice, water, yeast, and koji mold, which converts starches in the rice into sugars.

The quality of sake is influenced by various factors, including the type of rice used, the water source, and the brewing techniques. There are several classifications of sake, such as Junmai (pure rice sake), Ginjo (premium sake with a fruity aroma), and Daiginjo (super premium sake, polished to at least 50%). Each type offers a unique flavour profile, ranging from fruity and floral to earthy and umami-rich.

Sake can be enjoyed chilled, at room temperature, or warmed, depending on the type and personal preference. Whether you're exploring the nuanced profiles or appreciating its cultural heritage, sake is a journey worth taking!

BY THE GLASS

	60ml	120ml	180ml
Houraisen Wa Junmai Ginjo	16	32	48
<i>A wonderful balance of rice sweetness and natural acidity. Hints of apricot and peach, with refreshing acidity and soft sweetness</i>			
Aichi			
DRY ← ● SWEET			
COLD ● ● HOT			
Tsukinokatsura Junmai	15	30	45
<i>Smooth palate with hints of grapes, apples and mango. A hint of herbs, white pepper and fresh nuts</i>			
Kyoto			
DRY ← ● SWEET			
COLD ● ● HOT			
Tengumai Umajun Junmai	12	24	36
<i>A beautiful complex aroma with hints of vanilla and crushed nuts. Creamy, elegant texture warms the palate. Elegant with a citrus crispness on the finish</i>			
Ishikawa			
DRY ← ● SWEET			
COLD ← ● ● HOT			
Kunizakari Saika Junmai Daiginjo	14	28	42
<i>Crisp and medium-bodied, with pear and apple. Smooth mouthfeel and clean finish</i>			
Aichi			
DRY ← ● SWEET			
COLD ● HOT			

SAKE CONT...

SAKE BY THE BOTTLE

Dewazakura Junmai Sparkling Saku – 250ml 65

Clear and light bodied. A hint of herb on the nose, elegant and delicate dry finish
Yamagata

DRY ← + + + + + → SWEET COLD ● + + + + + → HOT

Kenbishi Kuromatsu – 180ml 50

Full flavour with good Umami and acidity. Complex aroma with hints of mushroom, cheese and crushed nuts. When served warm the texture becomes soft and mild

Hyogo

DRY ← ● + + + + → SWEET COLD ● ● ● + + + + → HOT

SAKE FLIGHT- SEE WAITER

A selection of our favourite sakes for your enjoyment

WINE BY THE GLASS

SPARKLING & CHAMPAGNE

120ml

NV Redbank 'Emily' Chardonnay Pinot Noir
King Valley, VIC

9

NV La Vieille Ferme Sparkling Rosè
Rhone Valley, FR

13

NV Riva dei Frati DOC Treviso
Veneto, IT

15

NV Pol Roger
Epernay, FR

44

WINE BY THE GLASS

WHITE	150ml	250ml
25 Murdoch Hill Sauvignon Blanc <i>Adelaide Hills, SA</i>	14	23
25 Catalina Sounds Sauvignon Blanc <i>Marlborough, NZ</i>	17	28
25 Thymiopoulos ATMA White <i>Malagousia, Xinomavro Macedonia, GR</i>	12.5	20.5
25 Mt Difficulty 'Roaring Meg' Pinot Gris <i>Central Otago, NZ</i>	14	23
25 Riesling Freak No. 3 <i>Clare Valley, SA</i>	16	25
25 Pewsey Vale Prima (<i>off dry</i>) Riesling <i>Eden Valley, SA</i>	14	23
25 Chaffey Bros. 'Düfte Punkt' White Blend <i>Riesling, Gewürztraminer, Kerner, Pinot Gris Eden Valley, SA</i>	13	21
24 Springvale 'Melrose' Chardonnay <i>Freycinet Coast TAS</i>	13	21
25 Kalleske 'Florentine' Chenin Blanc <i>Barossa Valley, SA</i>	12.5	20.5
25 Val Delle Rose Litoralè Vermentino <i>Tuscany</i>	16	25

WINE BY THE GLASS

ROSE

	150ml	250ml
25 Chateau L'escarelle 'Flora' <i>Provence, FR</i>	17	25
22 Rameau d'OR Provence Rose <i>Provence, FR</i>	15	24

RED

2024 Whistler Atypical Shiraz <i>Barossa Valley, SA</i>	14	23
2024 Coeur des Sages Beaujolais Villages Gamay <i>Beaujolais,FR - (served chilled)</i>	15	24
24 Smith & Hooper Merlot <i>Wrattonbully, SA</i>	13	21
24 Langmeil Wild Child Cabernet Sauvignon <i>Barossa Valley, SA</i>	12	20
24 Springvale Melrose Pinot Noir <i>Freycinet Coast,TAS</i>	13	21
24 Wirra Wirra 'Church Block' Cabernet Shiraz Merlot <i>McLaren Vale, SA</i>	14.5	23.5

WINE BY COBAVIN

CHAMPAGNE

120ml

NV Pol Roger
Epernay, FR

44

WHITE

150ml

24 Kanta by Egon Muller, Riesling
Adelaide Hills, SA

22

25 Gerovassiliou Estate white, Malagousia, Assyrtiko
Macedonia, GR

25

24 Louis Moreau Chablis
Burgandy, FR

29

RED

24 Famille Perrin Réserve Côtes-du-Rhône Rouge
Grenache, Mourvèdre, Syrah
Rhône Valley, FR

19

22 Valli Bannockburn Vineyard Pinot Noir
Central Otago, NZ

44

21 Rockford 'Basket Press'
Barossa Valley, SA

52

WINE BY THE BOTTLE

CHAMPAGNE

Champagne is a sparkling wine originating and produced in the Champagne region of France. The wine region is situated in the northeast of France; the cool temperatures produce high levels of acidity in the resulting grape. Blanc de Blancs typically have more lemon and apple-like fruit flavours. The pink style is made by blending blanc Champagne with a small amount of red Pinot Noir or Pinot Meunier wine, this style ranges in sweetness and dry.

Food pairing – Blanc De Blanc and Brut Champagne cut through fat and enhances delicate flavours. Ideal for sushi, sashimi, miso glazed salmon, dim sum, dumplings and spring rolls. Blanc De Noirs, pair with duck and Chinese roast pork.

NV Pol Roger Epernay, FR	220
NV Veuve Clicquot Reims, FR	190
NV Taittinger Reims, FR	195
NV Louis Roederer Reims, FR	210
NV Ruinart Blanc de Blanc Reims, FR	350
NV Ruinart Rosé Reims, FR	390

SPARKLING

NV Redbank 'Emily', Chardonnay Pinot Noir King Valley, VIC	40
NV La Vieille Ferme Sparkling Rosé Rhône Valley, FR	65
NV Riva dei Frati DOC Treviso Veneto, IT	80

AROMATICS

At Madame V, we invite you to indulge in the captivating realm of aromatic wines, where every sip tells a story. These wines are celebrated for their vibrant fragrances and complex flavour profiles, often featuring floral, fruity, and spicy notes that engage the senses in delightful ways.

From the enchanting aromas of Gewürztraminer, with its hints of lychee and rose petals, to the zesty brightness of Riesling, boasting notes of citrus and stone fruits, or Pinot Gris/Grigio with its crisp acidity and notes of green apple, pear, and citrus, aromatic wines are perfect for pairing with our Asian fusion dishes.

SAUVIGNON BLANC & SEMILLON

Food pairing – generally high in acid and crisp with lime, citrus, green apple and fresh herbs. Sauvignon Blanc pairs well with delicate proteins like seafood and tofu. The acidity and herbal character, works well with umami and salty flavours. Semillon pairs well sushi, sashimi and mild curry.

25 Brokenwood '8 Rows' Sauvignon Blanc Semillon Hunter Valley, NSW	55
25 Brokenwood Semillon Hunter Valley, NSW	75
25 Murdoch Hill Sauvignon Blanc Adelaide Hills, SA	70
24 Catalina Sounds Sauvignon Blanc Marlborough, NZ	75
25 Palliser Estate 'Pencarrow' Sauvignon Blanc Martinborough, NZ	70
24 Saint Clair Wairau Reserve Sauvignon Blanc Marlborough, NZ	99

PINOT GRIS & PINOT GRIGIO

Food pairing- Pair crisp, lighter Pinot Grigio with fresh dishes like sushi & sashimi. While pairing richer, more aromatic Pinot Gris with complex and spicy foods such as Thai green curry and Szechuan dishes.

24 Mt Difficulty Roaring Meg Pinot Gris Central Otago, NZ	69
23 Valli Vineyards Waitaki Pinot Gris Central Otago, NZ	98
24 Dal Zotto Pinot Grigio King Valley, VIC	65
24 Gigi Pinot Grigio Delle Venezie, IT	65
23 Tiefenbruner Merus Pinot Grigio Alto Adige, IT	95

RIESLING

Food pairing- probably the most versatile varietal for Asian cuisine. An off dry or semi-sweet Riesling is ideal for cutting through spice and balancing salty or savoury flavours. While dry Riesling compliments delicate dishes like sushi and sashimi.

23 Rockford Eden Valley Eden Valley, SA	80
Pewsey Vale Prima (off dry) Eden Valley, SA	67
24 Riesling Freak No. 3 Clare Valley, SA	75
23 Parish Estate Coal River Valley, TAS	90
24 Kanta by Egon Muller Adelaide Hills, SA	95
20 Famille Hugel Alsace, FR	120

OTHER WHITES & WHITE BLENDS

Food pairing- white blends match the core flavour structure of many Asian style dishes, helping balance sweet, salty, sour, spicy and umami. Bright acidity is ideal for fried dishes, curries and dumplings. Gentle sweetness, with a slight residual sugar, cools spice. Aromatic blends are idea for citrus, ginger and coriander, and create harmony, not contrast.

24 Kalleske 'Florentine' Chenin Blanc Barossa Valley, SA	60
24 Chaffey Bros 'Düfte Punkt' White Blend Riesling, Gewürztraminer, Kerner, Pinot Gris Eden Valley, SA	65
25 Forest Hill Gewurztraminer Mount Barker, WA	75
24 La Lina Alberino Adelaide Hills,, SA	80
24 Val Delle Litoral Vermentino Tuscany, IT	78
24 Cantine Pra Soave Classico Otto Veneto, IT	98
24 Famille Hugel Pinot Blanc Alsace, FR	95
24 Famille Hugel Gentil Gewurztraminer, Muscat, Riesling, Pinot Gris, Sylvaner, Pinot Blanc Alsace, FR	85
25 Thymiopoulos ATMA White Malagousia, Xinomavro Macedonia, GR	60
24 Gerovassiliou Estate white, Malagousia Assyrtiko Macedonia, GR	115

CHARDONNAY

Chardonnay, typically neutral, associates its flavours derived from such influences as terroir and oak. It is vinified in many styles, from the lean crisply mineral wines of Chablis, France, to New World wines with oak and tropical flavours.

Food Pairing – Lighter dishes, including dim sum, steamed fish or seafood, pair with unoaked, crisp, or mineral-driven chardonnays, like Chablis.

Richer dishes, including creamy noodle dishes, curry with coconut cream and roast chicken, pair with oaked or buttery chardonnays.

Avoid spicy dishes.

24 Springvale 'Melrose' Freycinet Coast, TAS	60
24 Mountadam Eden Valley Eden Valley, SA	72
25 Kooyong 'Clonale' Mornington Peninsular, VIC	95
24 St Clair Omaka Reserve Marlborough, NZ	105
2024 Cullen Metricup Chardonnay Margert River, SA	125

CHABLIS

24 Louis Moreau Chablis, FR	130
24 Louis Moreau 1er cru Chablis, FR	220

ROSE

Rosé is an extremely versatile style, there are three major ways to produce this wine: skin contact, saignée, and blending. Rosé has a wide range of sweetness levels from highly dry Provençal rosé to sweet White Zinfandels and blushes. Rosé wines are made from a wide variety of grapes and can be found all around the world.

Food pairing- rosé is a good alternative to a heavy style red. Pair a dry Provençal rose with sushi, yakitori or tempura. Rose cuts through the fattiness of duck and balances sweet and sticky pork ribs.

23 Amisfield Central Otago, NZ	89
24 Chateau L'escarelle 'Flora' Provence, FR	70
22 Rameau d'OR Provence Provence, FR	85

PINOT NOIR

Pinot Noir produce mostly lighter coloured, light to medium-bodied and low tannin wines. Younger Pinot Noirs tend to have aromas of cherries, raspberries and strawberries.

Food Pairing –Pinot Noir pairs well with rich, savory Asian dishes, especially those with sweet and salty flavour profiles like crispy duck and glazed pork ribs.

24 Giant Steps Yarra Valley, VIC	90
24 Dalrymple Pipers River, TAS	110
23 Stonier Mornington Peninsula, VIC	110
22 Palliser Estate 'Pencarrow' Martinborough, NZ	85
24 Two Paddocks Picnic Pinot Noir Central Otago, NZ	89
22 Valli Bannockburn Vineyard Central Otago, NZ	195

SHIRAZ & SYRAH

The style and flavour profile of wines made from Shiraz & Syrah are influenced by the climate where the grapes are grown. Syrah has a long-documented history in the Rhône region of South-Eastern France. In moderate climates such as the Northern Rhone, they tend to produce medium to full-bodied wines with medium to high levels of tannins and notes of blackberry, mint and black pepper. In hotter climates such as the Barossa Valley and McLaren, Shiraz is more consistently full-bodied with softer tannin, jammier fruit, spice notes of liquorice, anise and earthy leather.

Food pairing -Umami and soy-based dishes pair with more peppery style Syrah. Pair grilled and charred meats with the rich fruitier style Shiraz.

24 Heathcote 'Mail Coach' Shiraz Heathcote, VIC	95
24 Whistler Atypical Shiraz Barossa Valley, SA	65
24 Kalleske 'Moppa' Barossa Valley, SA	75
24 Omnia Nova Syrah Barossa Valley, SA	75
23 Head 'Old Vine' Barossa Valley, SA	95
20 Yalumba 'Paradox' Barossa Valley, SA	125
22 Jim Barry 'McRae Wood' Clare Valley, SA	140
21 Rockford 'Basket Press' Barossa Valley, SA	240

CABERNET SAUVIGNON

The classic profile of Cabernet Sauvignon tends to be full-bodied wines with high tannins and noticeable acidity. In cooler climates, Cabernet Sauvignon produces wines with black currant notes with green bell pepper notes, mint and cedar. In more moderate climates, the black currant notes are seen with black cherry and black olive notes. In hot climates, the currant flavours can be towards the over-ripe and "jammy" side. In parts of Australia, particularly the Coonawarra wine region, Cabernet Sauvignon wines can have characteristic eucalyptus or menthol notes.

Food pairing – *Cabernet Sauvignon can clash with delicate Asian style dishes, however, matches well with chicken or beef teriyaki, as the sweet-savory glaze smooths the tannins and highlights the fruit. Avoid spicy or delicate flavours like raw fish.*

24 Langmeil 'Wild Child' Barossa Valley, SA	75
24 Yalumba 'The Cigar' Coonawarra, SA	90
21 Leeuwin Estate Prelude Margaret River, WA	95

MERLOT, OTHER REDS & BLENDS

Across Asia's diverse culinary landscape, bold flavours meet layered complexity and Red Blends rise to the occasion. Crafted from a harmonious mix of varieties these wines offer depth and versatility.

Food pairing – paired best with grilled, roasted, braised, or glazed dishes. Rich, fatty and umami flavours are best. Avoid spicy or delicate flavours

23 Coeur des Sages Beaujolais Villages Gamay (served chilled) Beaujolais,FR	75
24 Famille Perrin Réserve Côtes-du-Rhône Rouge Grenache, Mourvèdre, Syrah Rhône Valley, FR	78
22 Smith & Hooper Merlot Wrattonbully, SA	65
23 Primo Estate IL Briccone Shiraz Sangiovese McLaren Vale, SA	65
23 Wirra Wirra 'Church Block', Cabernet Shiraz Merlot McLaren Vale, SA	70
22 Murdoch Hills VIS-À-VIS, Cabernet Franc Adelaide Hills, SA	99
22 Head Red GSM Grenache, Shiraz, Mataro Barossa Valley, SA	75
23 Chaffey Bros Pax Aeterna Grenache Barossa Valley, SA	80
22 Rockford 'Moppa Springs', GSM Barossa Valley, SA	110