



S A M A R A 1

Wine Menu

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Sauvignon Blanc

Grapes: Sauvignon Blanc / Australian wine

A dry Clare Valley Riesling with intense floral aromas, crisp acidity and a long, refreshing finish.

Pairing with: Cheese platter, shellfish, vegetarian
3.5 / Vivino rating

Bottle IDR 520.000

Pinot Grigio

Grapes: Pinot Grigio / Australian wine

A spicy and aromatic white with robust fruit character and a crisp, textural finish.

Pairing with: Pork, spicy food, mushrooms, cured meat
3.5 / Vivino rating

Bottle IDR 520.000 · Glass IDR 125.000

Rosé

Grapes: Pinot Grigio & Grenache / Australian wine

A dry Clare Valley Riesling with intense floral aromas, crisp acidity and a long, refreshing finish.

Pairing with: Cheese platter, vegetarian, poultry, pork, rich fish, appetizers and snacks
3.5 / Vivino rating

Bottle IDR 550.000 · Glass IDR 130.000

Cabernet Merlot

Grapes: Cabernet Merlot / Australian wine

A characteristically full-bodied blend with aromas of cassis and ripe plum, fine tannins and a seductive finish enhanced by French oak maturation.

Pairing with: Beef, lamb, poultry, pasta, game (deer, venison)
3.3 / Vivino rating

Bottle IDR 550.000 · Glass IDR 130.000

Reserve Shiraz

Grapes: Shiraz / Australian wine

A big, bold and voluptuous red with ripe berry and spice aromas, Two Islands Shiraz embodies both the warm, dry climate of the Barossa Valley and the brown loam-clay soils of our vineyard.

Pairing with: Beef, lamb, poultry, game (deer, venison)
3.2 / Vivino rating

Bottle IDR 720.000

Reserve Cabernet Sauvignon

Grapes: Cabernet Sauvignon / Australian wine

While Coonawarra fruit forms the savoury and structural backbone of Reserve Cabernet Sauvignon, the Mount Benson grapes add a robust, round and fruity body.

Pairing with: Beef, lamb, poultry
3.3 / Vivino rating

Bottle IDR 720.000