



CHAMPAGNE,  
WINE & COCKTAILS

# CHAMPAGNE & SPARKLING WINE

|   | Guide |  | 125ml | Bottle |
|---|-------|--|-------|--------|
| 1 | 1     | <b>PIPER-HEIDSIECK BRUT - FRANCE</b><br>A classic Pinot Noir dominated Brut Champagne: plenty of freshness with citrus notes, such as grapefruit, followed by Granny Smith green apple, and crunchy, juicy pear – ample and intense.   | 7.95  | 39.95  |
| 2 | 1     | <b>PIPER-HEIDSIECK ROSÉ SAUVAGE BRUT - FRANCE</b><br>Fresh and assertive, with a distinctive fruit character showing strawberry and raspberry aromas: followed by citrus on the palate such as tangerine and blood orange and leading into spicy notes.  |       | 54.95  |
| 3 | 1     | <b>MOET &amp; CHANDON BRUT NV</b><br>Classical assemblage, about 35% each of Pinot Noir and Pinot Meunier, with the balance Chardonnay; it is matured for at least three years in bottle and has a 9g/l dosage. Shows vibrant green apple and citrus fruit, white flowers and brioche and mineral notes. |       | 47.50  |
| 4 | 2     | <b>DA LUCA PROSECCO - ITALY</b><br>Pear and peach fruit on a lively, yet soft and generous palate.   | 3.95  | 19.95  |
| 5 | 1     | <b>BOTTEGA GOLD PROSECCO BRUT - ITALY</b><br>Characteristic, fruity with scents of golden apple, Williams pear, acacia flowers and lily of the valley.   |       | 29.95  |
| 6 | 2     | <b>BOTTEGA ROSÉ GOLD - ITALY</b><br>Notes of mixed red berries alongside floral and white fruit aromas.  |       | 34.95  |

## WHITE WINE

|    | Guide |   | 175ml | 250ml | Bottle |
|----|-------|---|-------|-------|--------|
| 7  | 2     | <b>ANTONIO RUBINI PINOT GRIGIO DELLE VENEZIE - ITALY</b><br>Shows apple and pear with hints of white peach and elderflower.   | 4.25  | 5.95  | 17.95  |
| 8  | 2     | <b>CHABLIS CELLIER DE LA SABLIÈRE, LOUIS JADOT</b><br>Louis Jadot's winemaker deliberately produces a fuller, fatter style of Chablis, more akin to some wines from the Côte d'Or. The wine is allowed to undergo a partial malolactic fermentation to soften and round the palate. |       |       | 29.95  |
| 9  | 3     | <b>CASA VISTA SAUVIGNON BLANC, CENTRAL VALLEY</b><br>Pale-straw yellow, showing lively herbaceous aromas with fruity notes of grapefruit and tropical fruit such as pineapple; the finish is crisp and fresh.   | 4.25  | 5.95  | 18.95  |
| 10 | 3     | <b>WAIPARA HILLS SAUVIGNON BLANC, MARLBOROUGH - NEW ZEALAND</b><br>Generous and lifted, showing powerful aromas of nettle and snow pea: the palate bursts with fresh citrus, grapefruit and melon notes.  | 5.75  | 7.95  | 24.95  |
| 11 | 2     | <b>KLEINE ZALZE BUSH VINES CHENIN BLANC. COASTAL REGION</b><br>Ripe, tropical-fruit flavoured Chenin Blanc. Some lees ageing and partial malolactic fermentation help to both soften and round the finish.  |       |       | 21.95  |
| 12 | 2     | <b>HARDYS MILL CELLARS CHARDONNAY - SE AUSTRALIA</b><br>A fruit-filled 'Aussie' Chardonnay with a very light touch of oak contact and bottled early to retain the freshness. Fresh, citrusy flavours on the nose and palate backed by crisp acidity on the finish.                  | 4.75  | 6.65  | 19.95  |
| 13 | 2     | <b>PICPOUL DE PINET, LES GIRELLES, JEAN-LUC COLOMBO</b><br>A rich, mouth-filling wine with notes of fresh flowers and ripe summer stone fruit and melon.  |       |       | 27.95  |

## ROSÉ WINE

|    | Guide |   | 175ml | 250ml | Bottle |
|----|-------|---|-------|-------|--------|
| 14 | 3     | <b>ESTANDON LUMIÈRE DE PROVENCE ROSÉ, COTEAUX VARIOIS</b><br>A blend of Grenache, Syrah and Cinsault; cool-fermented to retain the grapes aromatics. Salmon-pink, the nose shows vibrant aromas of peach and strawberry; the dry palate reflects the nose, but is also backed by citrus fruit on the refreshing finish. Commended (2015) Sommelier Wine Awards 2017 |       |       | 22.95  |
| 15 | 5     | <b>ECHO FALLS WHITE ZINFANDEL, CALIFORNIA - USA</b><br>The red fruit flavours of the Zinfandel grape come through well on the nose and palate.  | 3.95  | 5.65  | 16.95  |

## RED WINE

| Guide |   | 175ml   | 250ml | Bottle     |
|-------|---|---|-------|------------|
| 16    | C | <b>MÂCON ROUGE, LOUIS JADOT</b><br>Predominantly Gamay, with the addition of a small quantity of Pinot Noir in the final blend. Louis Jadot vinify this wine in stainless steel tanks and bottle it young to retain the wine's fruit flavours and aromas. |       | 26.95      |
| 17    | C | <b>TEKENA MERLOT, CENTRAL VALLEY - CHILE</b><br>Fruit-driven, raspberry and blueberry fruit leading to a soft finish.   | 4.45  | 5.95 18.95 |
| 18    | C | <b>BETWEEN THORNS CABERNET SAUVIGNON - SE AUSTRALIA</b><br>Blackcurrant and fruits of the forest backed by notes of chocolate and vanilla.  | 4.45  | 5.95 18.95 |
| 19    | D | <b>BERRI ESTATES SHIRAZ - SE AUSTRALIA</b><br>Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices.   | 4.45  | 5.95 18.95 |
| 20    | D | <b>DA LUCA PRIMITIVO, PUGLIA</b><br>Dark liquorice nose, with black cherry, and cinnamon hints: a dark brooding character.  |       | 19.45      |
| 21    | D | <b>CALLIA SELECTED MALBEC, SAN JUAN</b><br>A rich and powerful Malbec that shows a good concentration of blackberry, plum and herbal flavours.  | 5.35  | 7.45 21.95 |
| 22    | E | <b>BOURGOGNE PINOT NOIR COVENT DES JACOBINS, LOUIS JADOT</b><br>This wine reflects the Louis Jadot style, being silky textured yet full of plump fruitiness.  |       | 29.95      |
| 23    | E | <b>BODEGAS BAIGORRI RIOJA, CRIANZA 2013</b><br>Black fruit and compôte fruit aromas, followed by a long silky and slightly spicy finish.  | 6.95  | 9.95 29.95 |

## DIRECTOR'S CHOICE

| Guide |   | Bottle   |       |
|-------|---|--|-------|
| 24    | 2 | <b>GAVI DI GAVI, ENRICO SERAFINO</b><br>Pale straw-yellow, the wine shows floral and citrus aromas, with a minerally, dry palate.  | 27.95 |
| 25    | 3 | <b>THE FEDERALIST CHARDONNAY, SONOMA COUNTY</b><br>Bramble fruit, cherry, spice and a hint of smoke on the nose; black cherry and plum on the palate supported by oak spice, soft tannins and a bright, refreshing finish. | 29.95 |
| 26    | E | <b>VISTALBA CORCE C, LUJÁN DE CUYO, MENDOZA</b><br>The finished wine shows red fruits, prunes and cherry flavours, with silky tannins on a full-bodied finish.   | 26.95 |
| 27    | E | <b>WAIPARA HILLS PINOT NOIR, CENTRAL OTAGO</b><br>Bramble fruit, cherry, spice and a hint of smoke on the nose; black cherry and plum on the palate supported by oak spice, soft tannins and a bright, refreshing finish.  | 28.95 |

## TASTE GUIDE

Represented by the number or letter following the wine description.

White/Rosé/Sparkling Wine rated from 1 - 9. Number 1 being the driest and 9 being the sweetest.

Red Wine - rated from A - E. A being the lightest and E being the most full-bodied.

# COCKTAILS

|   |              |
|---|--------------|
| <b>APEROL SPRITZ</b><br>Aperol Spritz is an aperitif cocktail consisting of prosecco, Aperol and soda water.  | Each<br>8.50 |
| <b>BELLINI</b><br>A Bellini cocktail is a mixture of Prosecco sparkling wine and peach purée or nectar, which originated in Venice, Italy.  | 8.50         |
| <b>MOJITO</b><br>Mojito is a traditional Cuban highball. Traditionally, a mojito is a cocktail that consists of five ingredients: white rum, sugar, lime juice, soda water, and mint. | 8.50         |
| <b>DAIQUIRI</b><br>Daiquiri is a family of cocktails whose main ingredients are rum, citrus juice, and sugar.   | 8.50         |
| <b>COSMOPOLITAN</b><br>A Cosmopolitan, or informally a cosmo, is a cocktail made with vodka, triple sec, cranberry juice, and freshly squeezed or sweetened lime juice.               | 8.50         |
| <b>FRENCH MARTINI</b><br>The key ingredient that makes a Martini "French" is Chambord, which is a black raspberry liqueur that has been produced in France since 1685.                | 8.50         |
| <b>CLASSIC MARTINI</b><br>The martini is a cocktail made with gin and vermouth, and garnished with an olive or a lemon twist.   | 8.50         |
| <b>ESPRESSO MARTINI</b><br>Espresso Martini is a cold, coffee-flavored cocktail made with vodka, espresso coffee, coffee liqueur, and sugar syrup.                                    | 8.50         |