

Roger Hickman's Restaurant

Wines by the Glass

White

	175ml	Bottle
1: 2009 Les Vignes D'oc, Vin de Pays d'Oc France	4.50	17.00
<i>White flower – fennel – citrus</i>		
2: 2009 Domaine D` Aubaret, Chardonnay, Vin De Pays D'oc	6.25	24.00
<i>Melon – pear – apple</i>		
3: 2010 De Gras Reserva, Viognier, Colchagua Valley,Chile	6.25	24.00
<i>Pineapple – peach – apricot</i>		
4: 2009 Ken Forrester Petit Chenin Blanc, South Africa	6.25	24.00
<i>Quince – apple – honey</i>		
5: 2009 Chancet Rocks, Sauvignon Blanc, Marlborough	6.50	25.00
<i>Lemon grass – gooseberry – citrus</i>		
6: 2009 Picpoul De Pinet, Languedoc, France	6.50	25.00
<i>Lemon – apple – stone fruit</i>		

Rose

7: 2009 Felicite, Newton Johnson, Sauvignon / Shiraz, S. Africa 6.50 25.00

Strawberry – raspberry – melon

8: 2009 Dr Loosen, Villa Wolf, Pinot Noir Rose, Germany 6.75 26.00

Peach – strawberry – cherry

Red

9: 2009 Campo Nuevo, Tempranillo, Navara, Spain 5.00 18.00

Red fruits – spice – jammy

10: 2009 Borgo Selene Rosso, Sicily, Italy 5.50 21.00

Blackcurrant – cherry – spice

11: 2009 Explorer Concha y Toro, Carmenere, Chile 6.25 24.00

Strawberry – raspberry – soft spice

12: 2009 Saam Mountain, Pinotage, Paarl, South Africa 6.25 24.00

Bramble fruits – plum – vanilla

13: 2008 Opportunist Shiraz, Limestone Coast, Australia 6.50 25.00

Plum – blackberry – creamy

14: 2008 Bain's Kloof, Pioneer's Reserve, Merlot, South Africa 6.50 25.00

Blackcurrant – chocolate – soft oak

Champagne and Sparkling

	175ml	
15: NV Prosecco, Delle Vanezie, Frizzante, Italy	7.50	26.00
<i>Crab apple – citrus fruit – honeysuckle</i>		
16: NV Pelorus, Cloudy Bay, New Zealand		31.00
<i>Apple – toast – dried apricot</i>		
17: NV Jacquart, Brut Mosaique, France	9.50	39.00
<i>Melon – digestive biscuit – citrus peel</i>		
18: NV Louis Roederer Brut Premier, Eperany, France (<i>half bottle 30.00</i>)		50.00
<i>Brioche – toasty – hazelnut</i>		
19: NV Jacquart Brut Mosaique Rose, France		45.00
<i>Strawberry – boiled sweet – perfume</i>		
20: 2003 Louis Roederer, Epernay, France		85.00
<i>White flower – honeysuckle – marzipan</i>		
21: 2002 Louis Roederer Cristal, Epernay, France		195.00
<i>Lemon spice – cream – dried apricot</i>		

White Wines

Floral & Zesty

22: 2009 Muscadet Sevre Et Maine, Sur Lie, Loire Valley	28.00
<i>Lime peel – lemon – mineral</i>	
23: 2008 Villa Wolf, Riesling Trocken, Germany	28.00
<i>Lime – peach – melon</i>	
24: 2009 Tourraine Sauvignon Blanc,Domaine de la Rablais, Loire Valley	30.00
<i>Gooseberry – grass cuttings – mineral notes</i>	
25: 2009 Albarino Martin Codax, Rias Baixas, Spain	32.00
<i>Lime – apricot – elderflower</i>	
26: 2008 Chablis, Domaine Millet, France	32.00
<i>Grapefruit – lemon – buttery</i>	
27: 2009 Sancerre Jean-Max Roger, Loire Valley	34.00
<i>Citrus – grapefruit – gooseberry-</i>	
28: 2008 Viognier, Joseph Ryan, Gladstone, New Zealand	34.00
<i>Perfume – nectarine – apricot</i>	
29: 2007 Tilly’s Vineyard,Semillon Sauvignon Blanc Chardonnay, Australia	36.00
<i>Blossom – lemon curd – gooseberry</i>	
30: 2009 Grosset Polish Hill Riesling, Clare Valley, Australia	42.00
<i>Lime cordial – lemon zest – mineral note</i>	
31: 2008 Chablis, 1er Cru Domaine Laroche, Les Vaudevey ,	46.00
<i>Grapefruit – steely – lemon</i>	
32: 2004 Reisling ,Cuvee Frederic Emile, Trimbach, Alsace	68.00
<i>Apricot – orange peel – vanilla</i>	

Crisp & Aromatic

33: 2008 Ondine Chenin Blanc, Darling, South Africa	28.00
<i>Citrus – apple – honey</i>	
34: 2009 Soave Classico Pieropan, Veneto, Italy	30.00
<i>Almond – pear drops – lemon</i>	
35: 2008 Tokay Pinot Gris, Domaine Gocker, Alsace, France	30.00
<i>White peach – mandarin – melon</i>	
36: 2008 Sauvignon Blanc, Joseph Ryan, Gladstone, New Zealand	32.00
<i>Citrus – guava – pineapple</i>	
37: 2007 Schloss Schonborn , Riesling, Kabinett, German	32.00
<i>Peach – white flowers – crab apples</i>	
38: 2007 Pinot Blanc, Hochrain Vineyard, Erich Machherndi, Austria	34.00
<i>Pear – citrus – peach</i>	
39: 2009 Les Chaumiennes, Pouilly Fume, Loire Valley, France	34.00
<i>Smoky – musk – gooseberry</i>	
40: 2009 Gavi, Pio Cesare, Piemonte, Italy	36.00
<i>Floral – lime citrus – lemon</i>	
41: 2008 Macon Vergisson, Domaine Corrine & Thierry Drouin, Maconnais	36.00
<i>Melon – honeysuckle – floral</i>	

Rich & Textured

42: 1999 Meerea Park Terracotta Semillon, Hunter Valley, Australia	30.00
<i>Waxed lemon – lime – honey</i>	
43: 2008 Rioja Blanco, Vina Izadi, Spain	30.00
<i>Lime peel – pear drops – toast</i>	
44: 2007 Crozes Hermitage ‘Domaine Les Mule Blanche’ P.J Aine	40.00
<i>Peach – apricot – White banana aromatics</i>	
45: 2008 Puligny-montrachet, Domaines Leflaive, Macon-Verze, Cote-d`Or	40.00
<i>Melon – Lemon – Butter</i>	
46: 2007 ‘Sharjs’ Livio Felluga, Friuli, Italy	42.00
<i>Lime – melon – apple</i>	
47: 2004 Gewurztraminer Reserve, FE Trimbach, Alsace	44.00
<i>Ginger spice – lychee – orange peel</i>	
48: 2010 Greywacke, Sauvignon Blanc, Marlborough, New Zealand	44.00
<i>Mango – guava – cut grass</i>	
49: 2006 Chardonnay, Arroyo vista, J. Lohr, California, USA	44.00
<i>Lime zest – pear – white blossom</i>	
50: 2008 Pouilly Fuisse, Domaine Corrine & Thierry Drouin, Maconnais	45.00
<i>Honeysuckle – white peach – mineral</i>	
51: 2008 Condrieu ‘Le Petit Cote’ Domaine Yves Cuilleron, Rhone Valley	60.00
<i>Exotic peach – passion fruit – apricot</i>	
52: 2006 Meursault 1er Cru ‘Les Charmes’ Domaine J.C Boisset	70.00
<i>Melon – pineapple – smoky</i>	
53: 2006 Puligny Montrachet, Jean Claude Boisset, Cote-d’Or	78.00
<i>White peach – melon – lemon butter</i>	

Rose Wines

54: 2008 Bourgogne rose, Cuvee Margoton, Oliver Leflaive , Cote d'Or 28.00

Redcurrant – raspberry – mineral notes

55: 2009 Rose of Virginia, Charles Melton, Barossa Valley, Australia 36.00

Strawberry – roses – cassis

56: 2008 Pinot Noir Rose 'Florian' Tarras Estate, New Zealand 39.00

Redcurrant – violets – raspberry

Red Wines

Light & Perfumed

57: 2009 Beaujolais Manoir du Carra, France 28.00

Raspberry – cassis – strawberry jams

58: 2010 Wildflower, J.Lohr, Arroyo vista, Monterey, U.S.A (Chilled) 30.00

Raspberry – cranberry – banana

59: 2009 Te Mata Estate, Gamay Noir, Hawkes Bay, New Zealand 30.00

Floral – raspberry – racy

60: 2008 Moulin-à-Vent Manoir du Carra, France 32.00

Raspberry – strawberry jam – cinnamon

61: 2010 Fleurie, Ponice, Pierre-Marie Chernette, Domaine de Vissoux 34.00

Strawberrys – cherry – yellow plum

62: 2008 Quartz Reef, Pinot Noir, Bendigo Central Otago, New Zealand 40.00

Blueberry – herbs – spice

63: 2007 Cotes De Nuits Villages, La Montagne, Gilles Jordon, Cote d'Or 44.00

Cherries – pepper – blackberries

64: 2007 Pommard, Domaine Cryot-Buthiau, Cote d'Or	50.00
<i>Smokey – raspberry – liquorice</i>	
65: 2007 Pegasus Bay, Pinot Noir, Waipara Valley, New Zealand	50.00
<i>Violets – raspberry – rose petal</i>	
66: 2001 Gevery-Chambertin 1er Cru, Domaine de Varoilles, Cote d'Or	60.00
<i>Bramble fruit – vanilla – spice</i>	
67: 2006 Barbera d'Alba G D Vajra, Piedmonte, Italy	65.00
<i>Raspberry – violets – perfume</i>	

Hearty & Aromatic

68: 2010 Finca Los Primos Malbec, Argentina	28.00
<i>Blackcurrant – chocolate – spice</i>	
69: 2007 Rioja Crianza Heredad Ugarte, Spain	28.00
<i>Raspberry – strawberry – vanilla</i>	
70: 2009 Sarabande, Grenache, Carignan, Syrah, Faugeres, France	28.00
<i>Strawberry jam – redcurrant – white pepper</i>	
71: 2005 Ken Forrester, Shiraz-Grenache, Western Cape, South Africa	30.00
<i>Spices – nutmeg – plum</i>	
72: 2005 Bridge Pa Syrah, Hawkes Bay, New Zealand	36.00
<i>Blackcurrant – violets – spice</i>	
73: 2007 Gigondas, Domaine de Font-sane, France	36.00
<i>Cherries – cocoa – blackberries</i>	
74: 2007 Petit Verdot, Azamor, Portugal	36.00
<i>Ripe blackcurrant – framboise – perfume</i>	
75: 2006 Seleccion Especial, Abadia Retuerta, Spain	38.00
<i>Strawberry – vanilla spice – raspberry</i>	

76: 2007 Chianti Classico Tenuta Fontodi, Tuscany, Italy	38.00
<i>Dusty cherry – damson – cassis</i>	
78: 2008 Trinity Hill, Gimblett Gravels, Syarh, Hawkes Bay, New Zealand	40.00
<i>Blackberry – pepper – spice</i>	
79: 2006 Henry's Seven, Shiraz-Grenache-Viognier, Henschke, Australia	45.00
<i>Plum – anise - mace</i>	
80: 2000 Rioja Reserva, Vina Ardanza, Spain	50.00
<i>Morello cherries – blueberries – spiced dried fruits</i>	
81: 2004 L'Hospital de Gazin, Pommerol, Bordeaux	55.00
<i>Plum – chocolate – Racy</i>	
82: 2000 Château de Lamarque, Cru Bourgeois, Haut-Médoc, Bordeaux	60.00
<i>Blackberry – tabacco – coffee</i>	
83: 2004 Chateau du Pez, Bordeaux, France	65.00
<i>Cassis – violets – cedar</i>	
84: 2005 Barolo Pio Cesare, Piedmonte, Italy	70.00
<i>Cherries – violets – perfume</i>	

Rich & Concentrated

85: 2009 Raats Cabernet Sauvignon, Stellenbosch, South Africa	28.00
<i>Blackcurrant jam – strawberry – soft tannin</i>	
86: 2008 Gemtree Bloodstone Shiraz Viognier	30.00
<i>Blackberry – blueberry – wood spice</i>	
87: 2008 Cotes du Rhone, Domanie Galevan, Rhone Valley	30.00
<i>Redcurrant – black cherry – white pepper</i>	
88: 2009 Carmel Ridge, Carigan- Shiraz, Shomron, Israel	30.00
<i>Cherry – plum - pepper</i>	

89: 2008 Clonakilla, Shiraz, Hilltops, Australia	36.00
<i>Ripe blackcurrant – morello cherry – asian spice</i>	
90: 2006 Palazzo della Torre Allegrini, Veneto, Italy	36.00
<i>Perfumed violets – raspberry – cassis</i>	
91: 2007 Los Osos, Merlot, J.Lohr, Paso Robles, California , USA	36.00
<i>Black cherry – Cranberry - oak</i>	
92: 2008 Zinfandel Sonoma County Seghesio, Sonoma County, USA	45.00
<i>Blackcurrant – smoky cherry – wood spice</i>	
93: 2003 Chateau Musar, Gaston Hochar, Lebanon	45.00
<i>Raisins – spicy – chocolate</i>	
94: 2006 Nine Popes Charles Melton, Barossa Valley, Australia	46.00
<i>Black cherry – parma violets – blackcurrant</i>	
95: 2004 Henschke, Keyneton Estate Euphonium, Barossa, Australia	55.00
<i>Cassis – blackberry – cedar</i>	
96: 2008 Chateauneuf-du-Pape Domaine Mas de Boislauzon, Rhone	55.00
<i>Redcurrant – strawberry – violets</i>	
97: 2004 Chianti Classico Reserva ‘Vigna del Sorbo’ Fontodi, Tuscany	60.00
<i>Dark cherry – redcurrant – asian spices</i>	
98: 2004 Brunello di Montalcino, Fossacolle, Piedmonte, Italy	70.00
<i>Morello cherry – strawberry – perfume</i>	
99: 2005 Henschke, Mount Edelstone, Eden Valley, Australia	95.00
<i>Blueberry – blackberry – chocolate</i>	
100: 2002 Cotie Rotie, M Chapoutier, France	105.00
<i>Smoky – velvety – roasted plum</i>	
101: 2004 Henschke, Cyril Henschke, Cabernet Sauvignon, Australia	115.00
<i>Cassis – star anise – violets</i>	

Dessert Wines & Ports

	50ml	Bottle
102: 2002 Chateau Laville Sauternes, Bordeaux, France	6.75	65.00
<i>Pineapple – coconut – golden syrup</i>		
103: 2006 Chateau Laville Sauternes 375ml, Bordeaux, France		38.00
<i>Pineapple – apricot – lime</i>		
104: 2008 Mt Horrocks Cordon Cut Riesling	7.50	45.00
<i>Lime cordial – lime marmalade – apricot</i>		
105: Lustau San Emilio Pedro Ximenex 375ml	5.00	33.00
<i>Raisin – treacle – molases</i>		
106: 2006 Recioto di Soave Le Colombare Pieropan, Veneto, Italy	8.50	55.00
<i>Pineapple – mandarin – honey</i>		
107: 2008 A.Mano, Vino Passito, Puglia, Italy	6.00	41.00
<i>Orange peel – honey – sour cherries</i>		
108: 2008 Vidal Icewine, Peller Estate, Canada	10.00	60.00
<i>Honey – pineapple – star anise</i>		
109: 2007 Cabernet Franc, Icewine, Peller Estate, Canada	12.00	70.00
<i>Rhubarb – pomegranate – blackberry</i>		
110: Niepoort Tawny Port	5.50	38.00
<i>Ripe blackcurrants – sweet violets – chocolate</i>		
111: 2004 Quinta do Infantado Late Bottled Vintage Port	6.00	41.00
<i>Redcurrant – black cherry – sweet cassis</i>		
112: Quinta de Ervamoira 10 Year Old Tawny	7.00	42.00
<i>Sweet violets – roses – dried apricot</i>		

Half Bottle List

White

2009 Tindall Vineyard, Sauvignon Blanc, Marlborough	14.00
Lemongrass – gooseberry – citrus	
2009 Simon Hackett, Brightview, Chardonnay, Barossa Valley, Australia	15.00
Blossom – lemoncurd – gooseberry	
2009 Domaine du Nozay, Sancerre	15.00
Citrus – grapefruit - gooseberry	
2009 Domaine Vincent Dampt, Chablis	15.00
Grapefruit – steely – lemon	

Red

2009 Vin de Domaine, Fleurie,	15.00
Floral – raspberry – cassis	
2009 Chateau, Franc Bigaroux, Saint-Emilion Grand Cru	19.00
Blackcurrant jam – chocolate – soft oak	
2003 Chateau Musar, Lebanon	25.00
Raisins – chocolate – spicy	
2000 Vina Ardanza, Rioja Reserva	27.00
Morello cherries - blueberries – spiced dried fruit	