

# WINE LIST

## WINES BY THE GLASS

### White

	175ml	Bottle
2014 Weisser Burgundeh, Pinot Blanc Rheinhessen Germany	7.00	28.00
<i>Grapefruit - white pepper - spice</i>		
2015 Visintini Pinot Grigio Colli Orient ali Friuli Italy (Blush)	7.00	28.00
<i>Pineapple - apple - pinewood</i>		
2016 Yealands Estate, Sauvignon Blanc, Marlborough NZ	7.50	30.00
<i>Lemon - green pepper - gooseberry</i>		
2015 Bosstok Chenin Blanc, Rhebokskloof, South Africa	7.00	28.00
<i>Rose water - lychees - passion fruit.</i>		
2015 Picpoul De Pinet, Baron de Badassiere, Languedoc	7.00	28.00
<i>Quince - apple - citrus</i>		
2016 The Money Spider, d,Arenberg Roussanne, Mclaren Vale	7.50	28.00
<i>Apple - green mango – papaya</i>		
2011 Jean Thevenet Domaine de la Bongran, Maconnais, France	10.00	40.00

= Out of Stock

## Rose

2015 Rosa Dei Frati, Riviera del Garda Bresciano, Italy	7.50	30.00
<i>Strawberry - summer pudding - orange</i>		
2015 Felicite, Newton Johnson, Sauvignon / Shiraz, S.Africa	7.00	28.00
<i>Strawberry - raspberry – melon</i>		
2015 Domaine Gavoty, Cotes de Provence, France	8.00	32.00
<i>Strawberry – summer fruit – redcurrant</i>		

## Red

2015 Altos Las Hormigas, Malbec clasico, Mendoza, Argentina	7.50	28.00
<i>Plum – cherry - chocolate</i>		
2014 Campesino, Cabernet Sauvignon Carmenere, Chile	7.00	26.00
<i>Black fruit - smoky - spice</i>		
2012 Vivanco Crianza, Rioja Spain	8.00	32.00
<i>Cherries - earthy - smoky</i>		
2015 Allegrini Valpolicella Italy	7.50	29.00
<i>Raspberry jam - black cherry - red currant</i>		
2014 Domaine des Trinites, Le Portail, Languedoc	7.00	27.00
<i>Black liquorice - herbs - spice</i>		

# Champagne and Sparkling

<b>1:</b> 2015 Prosecco Superiore, Villa Luigia Brut Il Forno	<i>Prosecco</i>	32.00
<i>Crab apple - citrus fruit- honeysuckle</i>		
<b>2:</b> Taittinger Brut Reserve, France	<i>Reims</i>	48.00
<i>Brioche - toast – fresh fruit</i>		
<b>3:</b> Peller Estates, Ice Cuvee, Rose	<i>Niagara Peninsula</i>	45.00
<i>Strawberry - cranberry – sherbet</i>		
<b>4:</b> Louis Bouillot, Cremant de Bourgogne, Brut Rose	<i>Bourgogne</i>	38.00
<i>Blackcurrant - strawberry – biscuit</i>		
<b>5:</b> Taittinger Prestige Rose, France	<i>Reims</i>	60.00
<i>Raspberries - red berries - mousse</i>		
<b>6:</b> Vintage 2005, Charles Heidsieck, Millesime, France	<i>Reims</i>	90.00
<i>White peach – honeysuckle - marzipan</i>		
<b>7:</b> 2006 Louis Roederer, Cristal, Epernay, France	<i>Reims</i>	225.00
<i>Lemon spice - cream - dried apricot</i>		

# White Wines

## *Floral / Zesty*

<b>8:</b> 2015 Muscadet Sevre Et Maine, Sur Lie	<i>Loire</i>	32.00
<i>Lime peel - lemon - mineral</i>		
<b>9:</b> 2014 Purist, Lieserer Schlossberg, Riesling, Germany	<i>Mosel</i>	32.00
<i>Lime - sherbet - orange</i>		
<b>10:</b> 2015 Touraine Sauvignon Blanc, Les Sauterelles	<i>Loire</i>	34.00
<i>Butter - apricot - orange blossom</i>		
<b>11:</b> 2015 Herri Mina, Famille Berrouet	<i>Irouleguy</i>	34.00
<i>Honey - orchard fruits - minerality</i>		
<b>12:</b> 2015 Chablis, Domaine Millet	<i>Burgundy</i>	35.00
<i>Grapefruit – lemon - buttery</i>		
<b>13:</b> 2015 Riesling, Dandelion Vineyards, Australia	<i>Eden Valley</i>	36.00
<i>Lime skin - ripe guava - cinnamon spice</i>		
<b>14:</b> 2015 Albarino Eidos De Padrinan, Spain	<i>Rias Baixas</i>	38.00
<i>Lime - apricot - elderflower</i>		
<b>15:</b> 2014 Sancerre, Domaine Vincent Delaporte	<i>Loire</i>	39.00
<i>Citrus - grapefruit - gooseberry</i>		
<b>16:</b> 2013 Muddy Waters Riesling, New Zealand	<i>Waipara</i>	40.00
<i>Zingy - apple - mineral tones</i>		
<b>17: 20:</b> 2013 Henschke Tilly's Vineyard, Australia	<i>Eden Valley</i>	40.00
<i>Tropical - grassy - citrus</i>		
<b>18:</b> 2014 Chablis, Premier Cru, Domaine Chantemerle	<i>Burgundy</i>	50.00
<i>Grapefruit - steely - lemon</i>		
<b>19:</b> 2009 Riesling, Cuvee Frederic Emile, Trimbach	<i>Alsace</i>	70.00
<i>Apricot - orange peel - vanilla</i>		

## *Crisp / Aromatic*

<b>20:</b> 2015 Spice Route Chenin Blanc, South Africa	<i>Swartland</i>	32.00
<i>Ripe pear – apple - lemon</i>		
<b>21:</b> 2014 Soave Classico Pieropan, Calvarino, Italy	<i>Soave</i>	34.00
<i>Almond - pear drops - lemon</i>		
<b>22:</b> 2014 Pinot Gris, Caves Hunawihr, France	<i>Alsace</i>	34.00
<i>Peach - apricot - lemon curd</i>		
<b>23:</b> 2016 Sauvignon Blanc, Yealands Estate, Single Block	<i>Marlborough</i>	34.00
<i>Grapefruit skin - grass - gooseberry</i>		
<b>24:</b> 2014 Mâcon – Igé, “Château London”, Domaine Fichet	<i>Burgundy</i>	34.00
<i>Buttery - floral - lemon</i>		
<b>25:</b> 2014 Pinot Blanc Auxerrois, France	<i>Alsace</i>	34.00
<i>Pear - citrus - peach</i>		
<b>26:</b> 2015 Pouilly Fume, Domaine Herve Seguin	<i>Loire</i>	39.00
<i>Smoky - musky - gooseberry</i>		
<b>27:</b> 2015 La Giustiniana, Gavi di Gavi, “Lugarara”, Italy	<i>Piemonte</i>	40.00
<i>Floral - lime citrus - lemon</i>		
<b>28:</b> 2014 Auxey – Duresses, La Macabree, Olivier Leflaive	<i>Burgundy</i>	40.00
<i>Buttery – citrus - floral</i>		
<b>29:</b> 2015 Greywacke, Sauvignon Blanc, New Zealand	<i>Marlborough</i>	46.00
<i>Mango - guava - cut grass</i>		

## *Rich / Textured*

<b>30:</b> 2013 Belezos, Blanco Rioja, Bodegas, Spain	<i>Rioja</i>	34.00
<i>Lime peel - pear - toast</i>		
<b>31:</b> 2014 Haskell Anvil Chardonnay, South Africa	<i>Stellenbosch</i>	48.00
<i>Apple – pear - roasted nuts</i>		
<b>32:</b> 2015 Crozes Hermitage, Nicolas Perrin	<i>Rhone</i>	40.00
<i>Peach - apricot - banana</i>		
<b>33:</b> 2014 Macon-Verze, Domaines Leflaive	<i>Burgundy</i>	42.00
<i>Melon - lemon - butter</i>		
<b>34:</b> 2013 Cesconi, Olivar Dolomiti, Italy	<i>Vigneti delle Dolomiti</i>	42.00
<i>Peach - fig - apricot</i>		
<b>35:</b> 2013 Saint-Peray, Tardieu-Laurant,	<i>Rhone</i>	44.00
<i>Peach - pear - spice</i>		
<b>36:</b> 2011 Gewurztraminer Reserve, FE Trimbach,	<i>Alsace</i>	44.00
<i>Ginger spice - lychee - orange peel</i>		
<b>37:</b> 2014 Bourgogne, Chardonnay, Francois Carillon	<i>Burgundy</i>	44.00
<i>Straw - yellow orchard fruit - melon</i>		
<b>38:</b> 2014 Pouilly Fuisse, Pierre Gaillard	<i>Burgundy</i>	48.00
<i>Honeysuckle - white peach - mineral</i>		
<b>39:</b> 2012 Greywacke, Chardonnay, New Zealand	<i>Marlborough</i>	55.00
<i>Tropical fruits - spice - oak</i>		
<b>40:</b> 2012 Condrieu, Domaine Du Chene	<i>Rhone</i>	60.00
<i>Exotic peach - passion fruit - apricot</i>		
<b>41:</b> 2013 Meursault David Moret	<i>Bourgogne</i>	70.00
<i>Melon – pineapple - smoky</i>		
<b>42:</b> 2013 Puligny-Montrachet Hubeit Lamy	<i>Bourgogne</i>	70.00
<i>White peach - melon - lemon butter</i>		

# Rose Wines

**43:** 2010 Bourgogne Rose Cuvee Margoton, Oliver Leflaive      *Cote d'Or*      34.00

*Redcurrant - raspberry- mineral notes*

**44:** 2016 Spy Valley, Pinot Noir, New Zealand      *Marlborough*      36.00

*Strawberry - peach - caramel*

**45:** 2014 Rose of Virginia, Charles Melton, Australia      *Barossa Valley*      40.00

*Strawberry - roses- cassis*

# Red Wine

## *Light/Perfumed*

<b>46:</b> 2013 Brouilly, Chateau de Pierreux, France	<i>Beaujolais</i>	32.00
<i>Raspberry- cassis- strawberry jam</i>		
<b>47:</b> 2014 Wildflower, J. Lohr, Arroyo vista, U.S.A. (chilled)	<i>Monterey</i>	30.00
<i>Raspberry- cranberry-banana</i>		
<b>48:</b> 2013 Moulin-a-Vent Les Vieilles Vignes, France	<i>Beaujolais</i>	34.00
<i>Raspberry- strawberry- cinnamon</i>		
<b>49:</b> 2015 Fleurie, Clos de la Roilette, France	<i>Bourgogne</i>	36.00
<i>Strawberry- cherry- yellow plum</i>		
<b>50:</b> 2012 Wild Earth, Pinot Noir, New Zealand	<i>Central Otago</i>	40.00
<i>Blueberry- herbs-spice</i>		
<b>51:</b> 2013 Carmel Road, Pinot Noir, U.S.A.	<i>Monterey</i>	45.00
<i>Black cherry- roses- warm spice</i>		
<b>52:</b> 2013 Cote De Nuits Villages, Gilles Jordan, Cote d'Or	<i>Burgundy</i>	48.00
<i>Cherries- Peppers- blackberries</i>		
<b>53:</b> 2012 Pegasus Bay, Pinot Noir, New Zealand	<i>Waipara Valley</i>	55.00
<i>Violets- raspberry- rose petal</i>		
<b>54:</b> 2013 Pommard, Domaine Cyrot-Buthiau, Cote d'Or	<i>Bourgogne</i>	60.00
<i>Smoky- raspberry-liquorice</i>		
<b>55:</b> 2013 Mersanny, Domaine Trampet Pere & Fils	<i>Burgundy</i>	65.00
<i>Bramble fruit- vanilla- spice</i>		
<b>56:</b> 2015 Barbera d'Alba, G.D Vajra, Italy	<i>Barbera d'Alba</i>	65.00
<i>Raspberry- violet - perfume</i>		



## Hearty/aromatic

<b>57:</b> 2015 Santa Ana, Malbec Reserve, Argentina	<i>Mendoza</i>	32.00
<i>Blackcurrant-chocolate-spice</i>		
<b>58:</b> 2013 Belezos, Crianza, Bodegas, Spain	<i>Rioja</i>	34.00
<i>Raspberry-strawberry-vanilla</i>		
<b>59:</b> 2012 Ken Forester, Shiraz-Grenache, South Africa	<i>Stellenbosch</i>	34.00
<i>Spices-nutmeg- plum</i>		
<b>60:</b> 2014 Valpolicella Ripasso, Cecilia Berretta, Italy	<i>Valpolicella</i>	38.00
<i>Wild cherry-strawberry-white pepper</i>		
<b>61:</b> 2012 Gigondas, Tardieu-Laurent	<i>Rhone</i>	40.00
<i>Cherries-cocoa- blackberry</i>		
<b>62:</b> 2011 Petit Verdot, Azamor, Portugal	<i>Alentajo</i>	40.00
<i>Ripe blackcurrant - raspberries- perfume</i>		
<b>63:</b> 2013 Chianti Classico Tenuta Fontodi, Italy	<i>Tuscany</i>	40.00
<i>Dusty cherry-damson-cassis</i>		
<b>64:</b> 2013 Trinity Hill, Syrah, Hawkes Bay, New Zealand	<i>Gimblett Gravels</i>	40.00
<i>Blackberry- pepper- spice</i>		
<b>65:</b> 2010 Western Park, Shiraz, Western Australia	<i>Cowaramup</i>	45.00
<i>Plum- raspberry- blueberries</i>		
<b>66:</b> 2014 Saint-Emillion Grand cru Chateau Barrail Du Blanc	<i>Bordeaux</i>	50.00
<i>Chocolate- plum- red fruit</i>		
<b>67:</b> 2007 Rioja Reserve, Vina Ardanza Spain	<i>Rioja Alta</i>	55.00
<i>Morello cherries-blueberries-spiced dried fruit</i>		
<b>68:</b> 2011 L'Hospital de Gazin, Pomerol	<i>Bordeaux</i>	60.00
<i>Plum- chocolate- racy</i>		
<b>69:</b> 2009 Cair Anada, Spain	<i>Ribera Del Duero</i>	60.00
<i>Blueberry-cherry-cassis</i>		
<b>70:</b> 2007 Saint-Emilion 1er Grand Cru, Chateau Magdelaine	<i>Bordeaux</i>	80.00
<i>Chocolate- plum- red fruit</i>		

<b>71:</b> 2012 Chateau de Lamarque, Cru Bourgeois, Haut-Medoc	<i>Bordeaux</i>	62.00
<i>Blackberry-tobacco-coffee</i>		
<b>72:</b> 2008 The Signiature, Cab/Sav-Shiraz, Australia	<i>Barossa Valley</i>	65.00
<i>Chocolate-dusty cherry-sweet spice</i>		
<b>73:</b> 2011 Barolo, Massolino, Serralunga D Alba, Italy	<i>Barolo</i>	70.00
<i>Cherries- violets-perfume</i>		

## *Rich/Concentrated*

<b>74:</b> 2010 Chateau Arricau-Bordes, Shiraz, France	<i>Madiran</i>	34.00
<i>Coffee-liquorice-toast</i>		
<b>75:</b> 2013 Ruca Malen, Malbec, Argentina	<i>Mendoza</i>	34.00
<i>Cherries-plum-violets</i>		
<b>76:</b> 2014 Cote du Rhone, Domaine Roche	<i>Rhone</i>	34.00
<i>Graphite- strawberry compote- liquorice</i>		
<b>77:</b> 2013 Los Osos, Merlot, J.Lohr, Paso Robles, U.S.A.	<i>California</i>	36.00
<i>Black cherry-cranberry-oak</i>		
<b>78:</b> 2015 Clonakilla, Shiraz, Hilltops, Australia	<i>Canberra District</i>	40.00
<i>Ripe blackcurrant- Morello cherry-asian spice</i>		
<b>79:</b> 2013 Palazzo della Torre Allegrini, Veneto, Italy	<i>Verona</i>	40.00
<i>Perfumed violet-raspberry-cassis</i>		
<b>80:</b> 2009 Nelson Estate, Shiraz, South Africa	<i>Paarl</i>	42.00
<i>Dark fruit-cigar-chocolate</i>		
<b>81:</b> 2014 Zinfandel Sonoma County Seghesio, U.S.A.	<i>Sonoma County</i>	45.00
<i>Blackcurrant-smoky cherry-wood spice</i>		
<b>82:</b> 2009 Chateau Musar, Gaston Hochar, Lebanon	<i>Bekaa Valley</i>	45.00
<i>Raisins-spice-chocolate</i>		
<b>83:</b> 2011 Haskell IV, South Africa	<i>Stellenbosch</i>	50.00
<i>Tobacco-chocolate-christmas pudding</i>		
<b>84:</b> 2012 Nine Popes Charles Melton, Australia	<i>Barossa Valley</i>	55.00
<i>Black cherry-parma violets-blackcurrant</i>		
<b>85:</b> 2012 Henschke, Keyneton Estate Euphonium, Australia	<i>Barossa Valley</i>	58.00
<i>Cassis-blackberry-cedar</i>		
<b>86:</b> 2013 Passopisciaro IGT Scilia, Andrea Franchetti	<i>Sicilia</i>	60.00
<i>Violet-cherry-smoky</i>		
<b>87:</b> 2013 Chianti Classico Reserva 'Vigna del Sorbo' Fontodi	<i>Tuscany</i>	68.00
<i>Dark cherry-redcurrant-asian spice</i>		

<b>88:</b> 2014 Chateauneuf-du-Pape Jean Roger	<i>Rhone</i>	68.00
<i>Redcurrant- strawberry-violet</i>		
<b>89:</b> 2011 Brunello di Montalcino, Fossacolle Italy	<i>Tuscany</i>	70.00
<i>Morello Cherry- strawberry-perfume</i>		
<b>90:</b> 2012 Allegrini, Amarone classic Italy	<i>Valpolicella</i>	96.00
<i>Violets-bitter almonds-cherries</i>		
<b>91:</b> 2012 Henschke, Mount Edelstone Australia	<i>Eden Valley</i>	100.00
<i>Blueberries-blackberries-chocolate</i>		
<b>92:</b> 20012 Cotie Rotie, Clusel-Roch	<i>Rhone</i>	115.00
<i>Smoky-velvety-roast plum</i>		
<b>93:</b> 2004 Cyril Henschke, Cabernet Sauvignon, Australia	<i>Eden Valley</i>	115.00
<i>Cassis-star anise-violet</i>		
<b>94:</b> 1999 Sassicaia, Bolgheri	<i>Tuscany</i>	260.00
<i>Black truffle-red cherry-spices</i>		

# Dessert Wines & Ports

		50ml	Bottle
2011 Chateau Laville, Sauternes, <i>Pineapple- coconut- golden syrup</i>	<i>Bordeaux</i>	6.00	65.00
2011 Clos Dady, Sauternes, 375ml <i>Pineapple-apricot- lime</i>	<i>Bordeaux</i>	-	38.00
Lustau San Emilio Pedro Ximenez, Spain <i>Raisin - treacle - mollasses</i>	<i>Jerez</i>	6.00	
2014 Sticky Mickey, Eradus, Late Harvest S/B, 375ml <i>Honey- apricots - pineapple</i>	<i>NZ</i>	6.00	35.00
2013 Cabernet Franc, Icewine, Peller Estate, 375ml <i>Rhubarb- pomegranate - blackberry</i>	<i>Canada</i>	9.00	70.00
2014 Elysium, California Black Muscat, 375ml <i>Blackberry- vanilla- marble syrup</i>	<i>USA</i>	6.00	35.00
2007 Dobogo, Tokaji, 6 Puttonyos 500ml <i>Oranges- marmalade- apricot</i>	<i>Hungary</i>	7.00	60.00
2009 Niepoort Late Bottle Vintage Port <i>Redcurrant - black cherry- sweet cassis</i>	<i>Portugal</i>	6.00	42.00
Fonseca Porto, 10 Year Old Tawny <i>Sweet violets -roses - dried apricot</i>		6.00	45.00
Niepoort Dee Tawny Port <i>Ripe blackcurrants -sweet violets- chocolate</i>		6.00	38.00

# Half Bottle List

## White

2013 Simon Hackett, Brightview, Chardonnay, Australia	<i>Barossa Valley</i>	16.00
<i>Blossom - lemon curd- gooseberry</i>		
2015 Sancerre, Domaine du Nozay, France	<i>Sancerre</i>	18.00
<i>Citrus- grapefruit- gooseberry</i>		
2015 Domaine Vincent Dampt, Burgundy, France	<i>Chablis</i>	18.00
<i>Grapefruit - steely- lemon</i>		
2013 Greywacke Wild Sauvignon, New Zealand	<i>Marlborough</i>	30.00
<i>Tropical fruit- flint- smoky</i>		

## Red

2014 Domaine Lathuiliere Gravallon France	<i>Fleurie</i>	16.00
<i>Floral - raspberry - cassis</i>		
2014 Château La Fleur des Graves	<i>Bordeaux</i>	19.00
<i>Raisins - chocolate - spicy</i>		
2005 Vina Ardanza, Rioja Reserva, Spain	<i>Rioja</i>	27.00
<i>Morello cherries - blueberries - spiced dried fruit</i>		
2014 Zinfandel Sonoma County Seghesio, USA	<i>Sonoma</i>	30.00
<i>Blackcurrant jam- chocolate- soft oak</i>		