

WINE LIST

WINES BY THE GLASS

White

	175ml	Bottle
2018 Greywacke, Sauvignon Blanc, Marlborough, NZ <i>Mango - Guava – Gooseberry – Cut Grass</i>	11.00	44.00
2018 Bosstok Chenin Blanc, Rhebokskloof, Paarl, South Africa <i>Rose Water - Lychees - Passion Fruit.</i>	8.00	32.00
2018 Picpoul De Pinet, Baron de Badassiere, Languedoc <i>Quince - Apple - Citrus</i>	8.00	32.00
2017 The Money Spider, d,Arenberg Roussanne, McLaren Vale <i>Apple - Green Mango - Papaya</i>	8.00	32.00
2018 Vermentino, Domaine Les Yeuses, Languedoc, France <i>Ripe Lemon – peach – melon – honeysuckle</i>	7.50	30.00
2017 Chassagne-Montrachet Fernand & Laurent Pillot Burgundy, France <i>White peach – Green Appple – lemon butter</i>	20.00 (125ml)	78.00
2017 Tentenublo, Rioja, Spain <i>Lemon – peach – tropical fruits</i>	10.00	40.00

= Out of Stock

Rose

2017 A. Mano, Rosato, Puglia, Italy 7.50 28.00

Strawberry – Red Cherry – Hint of Blackberry

2017 Willunga 100 Grenache Rose, McLaren Vale, Australia 7.50 28.00

Strawberry – Summer Fruit – Red Berry's

2018 Chateau Beaulieu, Coteaux d'Aix-en-Provence, France 8.50 34.00

Red

2017 Campesino, Cabernet Sauvignon, Carmanere, Chile 7.00 27.00

Black berry - Cranberry - Spice

Aruma Malbec, Domaines Rothchild & Nicolas Catena, Argentina 10.00 40.00

Plum - Blackberry – Vanilla

2016 Soraie, Veneto, Cecilia Beretta, Italy 7.50 30.00

Black Plum - Black Cherry -Vanilla

2017 Syrah, Jeanne gaillard, Northern Rhone, France 8.00 32.00

Red Berries – Raspberry – Dried Strawberry

2018 Agua Santa, Pinot Noir Reserva, Chile 8.00 30.00

Raspberry - Cherry - Vanilla

2016 Gevrey-Chambertain, Domaine Rossignol - Trampet, Burgundy

Bramble Fruit - Vanilla - Spice 18.00 (125ml) 85.00

2009 Vina Ardanza Reserva, Rioja, Spain 16.00 (125ml) 60.00

Black berry– Ripe cherry – Red current

Champagne and Sparkling

1: Prosecco Superiore, Villa Luigia Brut Il Follo <i>Crab Apple - Citrus fruit- Honeysuckle</i>	<i>Prosecco</i>	9.00	40 .00
2: Guy de Chasse, Grand Cru, Brut, France <i>Brioche - Toast - Fresh Fruit</i>	<i>Reims</i>	14.00	65.00
3: Peller Estates, Ice Cuvee, Rose <i>Strawberry - Cranberry - Sherbet</i>	<i>Niagara Peninsula</i>		60.00
4: Akaru, Rose Brut, New Zealand <i>Raspberry - Strawberry – Red Berries</i>	<i>Central Otago</i>	11.00	45.00
5: Charles Heidsieck Rose Reserve, France <i>Raspberries - Red Berries - Mousse</i>	<i>Reims</i>		70.00
6: Vintage 2006, Charles Heidsieck, Millesime, France <i>White Peach – Honeysuckle - Marzipan</i>	<i>Reims</i>		98.00
7: 2008 Dom Perignon <i>Lemon Spice - Creamy Vanilla - Candied fruit</i>	<i>Reims</i>		260.00

White Wines

Floral / Zesty

8: 2015 Muscadet, Bruno Cormerais, France	<i>Loire</i>	40.00
<i>Lime Peel - Lemon - Mineral</i>		
9: 2016 Purist, Lieserer Schlossberg, Riesling, Germany	<i>Mosel</i>	40.00
<i>Lime - Sherbet - Orange</i>		
10: 2017 Touraine Sauvignon Blanc, Les Sauterelles	<i>Loire</i>	42.00
<i>Butter - Apricot - Orange Blossom</i>		
11: 2016 Herri Mina, Famille Berrouet	<i>Irouleguy</i>	42.00
<i>Honey - Orchard Fruits - Minerality</i>		
12: 2017 Chablis, Domaine Millet	<i>Burgundy</i>	46.00
<i>Grapefruit - Lemon - Buttery</i>		
13: 2015 Riesling, Dandelion Vineyards, Australia	<i>Eden Valley</i>	46.00
<i>Lime skin - Ripe guava - Cinnamon Spice</i>		
14: 2015 Muddy Waters Riesling, New Zealand	<i>Waipara</i>	46.00
<i>Zingy - Apple - Mineral Tones</i>		
15: 2018 Albarino Atlantico, Mar de Frades,	<i>Rias Baixas</i>	46.00
<i>Lime - Apricot - Elderflower</i>		
16: 2017 Sancerre, Domaine Vincent Delaporte	<i>Loire</i>	48.00
<i>Citrus - Grapefruit - Gooseberry</i>		
17: 2016 Henschke Tilly's Vineyard, Australia	<i>Eden Valley</i>	48.00
<i>Tropical - Grassy - Citrus</i>		
18: 2017 Chablis, Premier Cru, Domaine Chantemerle	<i>Burgundy</i>	60.00
<i>Grapefruit - Steely - Lemon</i>		
19: 2011 Riesling, Cuvee Frederic Emile, Trimbach	<i>Alsace</i>	75.00
<i>Apricot - Orange Peel - Vanilla</i>		

Crisp / Aromatic

20: 2016 Spice Route Chenin Blanc, South Africa	<i>Swartland</i>	40.00
<i>Ripe Pear – Apple - Lemon</i>		
21: 2016 Soave Classico Pieropan, Calvarino, Italy	<i>Soave</i>	40.00
<i>Almond - Pear Drops - Lemon</i>		
22: 2017 Pinot Gris, Caves Hunawihr, France	<i>Alsace</i>	40.00
<i>Peach - Apricot - Lemon curd</i>		
23: 2018, Yealands Estate, Sauvignon Blanc, Single Block	<i>Marlborough</i>	42.00
<i>Grapefruit Skin - Grass - Gooseberry</i>		
24: 2016 Mâcon – Igé, “Château London”, Domaine Fichet	<i>Burgundy</i>	45.00
<i>Buttery - Floral - Lemon</i>		
25: 2016 Pinot Blanc Auxerrois, France	<i>Alsace</i>	45.00
<i>Pear - Citrus - Peach</i>		
26: 2016 Pouilly Fume, Domaine Herve Seguin	<i>Loire</i>	48.00
<i>Smoky - Musky - Gooseberry</i>		
27: 2017 La Giustiniana, Gavi di Gavi, “Lugarara”, Italy	<i>Piemonte</i>	48.00
<i>Floral - Lime Citrus - Lemon</i>		
28: 2016 Greywacke, Wild Sauvignon Blanc, New Zealand	<i>Marlborough</i>	60.00
<i>Mango - Guava - Cut Grass</i>		
29: 2016 Auxey – Duresses, La Macabree, Olivier Leflaive	<i>Burgundy</i>	60.00
<i>Buttery - Citrus - Floral</i>		

Rich / Textured

30: 2017 Tentenublo, White Rioja, Spain	Rioja	40.00
<i>Lemon Peel - Peach - Mango</i>		
31: 2018 Cote Du Rhone, Les Gendrines, Pierre Gaillard	Rhone	45.00
<i>Peach - Apricot – Stone Fruit</i>		
32: 2015 Macon-Verze, Domaines Leflaive	Burgundy	50.00
<i>Melon - Lemon - Butter</i>		
33: 2015 Cesconi, Olivar Dolomiti, Italy	Vigneti delle Dolomiti	50.00
<i>Peach - Fig - Apricot</i>		
34: 2013 Gewurztraminer Reserve, FE Trimbach,	Alsace	52.00
<i>Ginger Spice - Lychee - Orange Peel</i>		
35: 2016 Haskell Anvil Chardonnay, South Africa	Stellenbosch	52.00
<i>Apple - Pear - Roasted Nuts</i>		
36: 2016 Pouilly Fuisse, J. Pierre & Michel Auvigue	Burgundy	55.00
<i>Honeysuckle - White peach – Mineral</i>		
37: 2013 Jean Thevenet Domaine de la Bongran, Maconnais	Burgundy	60.00
<i>Honey - Vanilla – Tropical Fruit</i>		
38: 2016 Saint-Peray, Tardieu-Laurent	Rhone	60.00
<i>Earthy Notes – Tropical Fruit – Vanilla</i>		
39: 2013 Greywacke, Chardonnay, New Zealand	Marlborough	60.00
<i>Tropical Fruits - Spice - Oak</i>		
40: 2017 Condrieu, Les Ravines, Domaine Remi Niero	Rhone	68.00
<i>Exotic Peach - Passion Fruit - Apricot</i>		
41: 2013 Meursault, Domaine Remi Jobard, France	Bourgogne	80.00
<i>Melon – White Peach – Lemon Butter</i>		
42: 2015 Puligny-Montrachet Hubeit Lamy	Bourgogne	82.00
<i>White Peach - Melon - Lemon Butter</i>		

Rose Wines

43: 2010 Bourgogne Rose Cuvee Margoton, Oliver Leflaive *Cote d'Or* 42.00

Redcurrant - Raspberry- Mineral Notes

44: 2018 Rose of Virginia, Charles Melton, Australia *Barossa Valley* 45.00

Strawberry - Roses - Cassis

45: 2018 Domaine Tempier, Bandol Rose, Southern France *Provence* 60.00

Strawberry – Red Apple - Lemon

Red Wine

Light/Perfumed

46: 2016 Wildflower, J. Lohr, Arroyo vista, U.S.A. (chilled) <i>Raspberry - Cranberry - Banana</i>	<i>Monterey</i>	40.00
47: 2016 Brouilly, Domaine Laurent Martray, France <i>Raspberry - Cherry - Earthy</i>	<i>Beaujolais</i>	42.00
48: 2017 Fleurie, Clos de la Roilette, France <i>Strawberry - Cherry- Yellow Plum</i>	<i>Bourgogne</i>	43.00
49: 2015 Wild Earth, Pinot Noir, New Zealand <i>Blueberry - Herbs - Spice</i>	<i>Central Otago</i>	45.00
50: 2016 Carmel Road, Pinot Noir, U.S.A. <i>Black Cherry - Roses - Warm Spice</i>	<i>Monterey</i>	50.00
51: 2015 Cote De Nuits Villages, Gilles Jordan, Cote d'Or <i>Cherries - Peppers - Blackberries</i>	<i>Burgundy</i>	55.00
52: 2015 Pegasus Bay, Pinot Noir, New Zealand <i>Violets - Raspberry - Rose petal</i>	<i>Waipara Valley</i>	62.00
53: 2015 Moulin-a-Vent, Thibault Linger-Belair, France <i>Raspberry - Strawberry - Cinnamon</i>	<i>Beaujolais</i>	60.00
54: 2015 Pommard, Domaine Cyrot-Buthiau, Cote d'Or <i>Smoky - Raspberry - Liquorice</i>	<i>Bourgogne</i>	65.00
55: 2016 Gevrey-Chambertin, Domaine Trampet Pere & Fils <i>Bramble Fruit - Vanilla - Spice</i>	<i>Burgundy</i>	87.00
56: 2016 Barbera d'Alba, G.D Vajra, Italy <i>Raspberry- Violet - Perfume</i>	<i>Barbera d'Alba</i>	70.00

Hearty/aromatic

57: 2017 Aruma Domaines Rothchild & Nicolas Catena, Argentina, <i>Mendoza</i>		40.00
<i>Blackberry - Plum - Vanilla</i>		
58: 2014 Ken Forester, Shiraz-Grenache, South Africa	<i>Stellenbosch</i>	42.00
<i>Spices - Nutmeg – Plum</i>		
59: 2016 Valpolicella Ripasso, Cecilia Berretta, Italy	<i>Valpolicella</i>	45.00
<i>Wild Cherry - Strawberry - White Pepper</i>		
60: 2015 Belezos, Rioja Crianza	<i>Rioja</i>	45.00
<i>Red Cherry - Vanilla - Blackberry</i>		
61: 2014 Gigondas, Tardieu-Laurent	<i>Rhone</i>	48.00
<i>Cherries - Cocoa - Blackberry</i>		
62: 2014 Petit Verdot, Azamor, Portugal	<i>Alentajo</i>	47.00
<i>Ripe Blackcurrant - Raspberries - Perfume</i>		
63: 2015 Chianti Classico Tenuta Fontodi, Italy	<i>Tuscany</i>	47.00
<i>Dusty Cherry - Damson - Cassis</i>		
64: 2016 Trinity Hill, Syrah, Hawkes Bay, New Zealand	<i>Gimblett Gravels</i>	47.00
<i>Blackberry - Pepper- Spice</i>		
65: 2017 Terrazas de Serapia, Garnacha, Spain	<i>Castilla y Leon</i>	47.00
<i>Black Cherry - Pepper- Blueberries</i>		
66: 2015 Saint-Emillion Grand cru Chateau Barrail Du Blanc	<i>Bordeaux</i>	60.00
<i>Chocolate - Plum - Red Fruit</i>		
67: 2009 Rioja Reserve, Vina Ardanza, Spain	<i>Rioja Alta</i>	65.00
<i>Morello Cherries - Blueberries - Spiced - Dried Fruit</i>		
68: 2013 L’Hospital de Gazin, Pomerol	<i>Bordeaux</i>	80.00
<i>Plum - Chocolate - Racy</i>		
69: 2015 Il Pino di Biserno Tenuta di Biserno, Italy	<i>Tuscany</i>	68.00
<i>Leather - Red Cherry - Cassis</i>		
70: 2007 Saint-Emillion 1er Grand Cru, Chateau Magdelaine	<i>Bordeaux</i>	90.00
<i>Chocolate - Plum - Red Fruit</i>		

71: 2014 Chateau de Lamarque, Cru Bourgeois, Haut-Medoc	<i>Bordeaux</i>	70.00
<i>Blackberry - Tobacco - Coffee</i>		
72: 2015 Pago de los Capellanes Reserva , spain	Ribera Del Duero	86.00
<i>Vanilla - Ripe Cherry - Cassis</i>		
73: 2014 Barolo, Massolino, Serralunga D Alba, Italy	<i>Barolo</i>	80.00
<i>Cherries - Violets - Perfume</i>		

Rich/Concentrated

74: 2013 Chateau de Crouseilles, France	<i>Madiran</i>	40.00
<i>Coffee - Liquorice - Toast</i>		
75: 2015 Ruca Malen, Malbec, Argentina	<i>Mendoza</i>	42.00
<i>Cherries - Plum - Violets</i>		
76: 2017 Cote du Rhone, Domaine Roche	<i>Rhone</i>	42.00
<i>Graphite - Strawberry Compote- Liquorice</i>		
77: 2016 Los Osos, Merlot, J.Lohr, Paso Robles, U.S.A.	<i>California</i>	42.00
<i>Black cherry - Cranberry - Oak</i>		
78: 2016 Clonakilla, Shiraz, Hilltops, Australia	<i>Canberra District</i>	48.00
<i>Ripe Blackcurrant - Morello Cherry - Asian spice</i>		
79: 2015 Palazzo della Torre Allegrini, Veneto, Italy	<i>Verona</i>	54.00
<i>Perfumed violet - Raspberry - Cassis</i>		
81: 2015 Zinfandel Sonoma County Seghesio, U.S.A.	<i>Sonoma County</i>	52.00
<i>Blackcurrant - Smoky Cherry - Wood Spice</i>		
82: 2000 Chateau Musar, Gaston Hochar, Lebanon	<i>Bekaa Valley</i>	65.00
<i>Raisins - Spice - Chocolate</i>		
83: 2013 Cuvelier Los Andes Coleccion, Valle de Uco, Mendoza, Argentina		62.00
<i>Blackberries – Chery - Plum</i>		
84: 2012 Nelson Estate, Shiraz, South Africa	<i>Paarl</i>	62.00
<i>Dark Fruits - Cigar - chocolate</i>		
85: 2016 Bolgheri Rosso, Le Macchiole, Italy	<i>Tuscany</i>	62.00
<i>Ripe Cherry- Raspberry – Plum</i>		
86: 2015 Nine Popes Charles Melton, Australia	<i>Barossa Valley</i>	67.00
<i>Black Cherry - Parma Violets - Blackcurrant</i>		
87: 2014 Henschke, Keyneton Estate Euphonium	<i>Barossa Valley</i>	68.00
<i>Cassis - Blackberry - Cedar</i>		
88: 2015 Passopisciaro IGT Scilia, Andrea Franchetti	<i>Sicilia</i>	68.00
<i>Violet - Cherry - Smoky</i>		

89: 2014 Chianti Classico Reserva 'Vigna del Sorbo' Fontodi	<i>Tuscany</i>	84.00
<i>Dark cherry - Redcurrant - Asian spice</i>		
90: 2014 Chateauneuf-du-Pape Jean Roger	<i>Rhone</i>	80.00
<i>Redcurrant - Strawberry - Violet</i>		
91: 2013 Brunello di Montalcino, Fossacolle Italy	<i>Tuscany</i>	85.00
<i>Morello Cherry - Strawberry - Perfume</i>		
92: 2014 Allegrini, Amarone classic Italy	<i>Valpolicella</i>	110.00
<i>Violets - Bitters - Almonds - Cherries</i>		
93: 2012 Col Solare, Red Mountain, Columbia Valley	<i>Washington</i>	115.00
<i>Cherry - Black Current - Dried Fruit</i>		
94: 2012 La Poja, Allegrini	<i>Valpolicella</i>	115.00
<i>Black Cherry - Blackcurrant - Smooth</i>		
95: 2015 Cotie Rotie, Clusel-Roch	<i>Rhone</i>	125.00
<i>Smoky - Velvety - Roast Plum</i>		
96: 2013 Stag's Leap, Cabernet Sauvignon	<i>Napa Valley</i>	22.00
<i>Chocolate - Cooked Cherry - Spiced Vanilla</i>		
97: 2014 Sassicaia, Bolgheri	<i>Tuscany</i>	330.00
<i>Black Truffle - Red Cherry - Spices</i>		

Dessert Wines & Ports

		50ml	Bottle
2015 Chateau Laville, Sauternes, <i>Pineapple- coconut- golden syrup</i>	<i>Bordeaux</i>	7.5	50.00
Lustau San Emilio Pedro Ximenez, Spain <i>Raisin - treacle - mollasses</i>	<i>Jerez</i>	7.50	70.00
2017 Sticky Mickey, Late Harvest Sauvignon Blanc <i>Honey- apricots - pineapple</i>	<i>NZ</i>	7.50	45.00
2015 Cabernet Franc, Icewine, Peller Estate, 375ml <i>Rhubarb- pomegranate - blackberry</i>	<i>Canada</i>	10.00	80.00
2017 Moscato D'Asti, Barrolo, Italy <i>Elderflower – pear – white peach</i>	<i>Piemonte</i>	N.A	45.00
2008 Tokaji, 6 Puttonyos 500ml <i>Oranges- marmalade- apricot</i>	<i>Hungary</i>	8.50	75.00
2013 Niepoort Late Bottle Vintage Port <i>Redcurrant - black cherry- sweet cassis</i>	<i>Portugal</i>	7.50	60.00
Niepoort Dee Tawny Port <i>Ripe blackcurrants -sweet violets- chocolate</i>	<i>Portugal</i>	7.50	52.00
Sandeman 20 Year Old Tawny Port <i>Dried Raisen – Cooked Berries – Vanilla Toast</i>	<i>Portugal</i>	9.00	90.00
Sandeman 10 Year Tawny Port <i>Ripe blackcurrants – Dried Raisen - Cooked Plum</i>	<i>Portugal</i>	7.50	70.00
Castano Dulce, Familia Castano, Monastrell, spain <i>Sweet red berries - cooked blackberries - plum</i>	<i>Yelca</i>	7.5	55.00

Half Bottle List

White

2013 Simon Hackett, Brightview, Chardonnay, Australia	<i>Barossa Valley</i>	25.00
<i>Blossom - lemon curd- gooseberry</i>		
2017 Sancerre, Domaine du Nozay, France	<i>Sancerre</i>	25.00
<i>Citrus- grapefruit- gooseberry</i>		
2016 Domaine Vincent Dampt, Burgundy, France	<i>Chablis</i>	25.00
<i>Grapefruit - steely- lemon</i>		
2015 Greywacke Wild Sauvignon, New Zealand	<i>Marlborough</i>	31.00
<i>Tropical fruit- flint- smoky</i>		

Red

2015 Domaine Lathuiliere Gravallon France	<i>Fleurie</i>	25.00
<i>Floral - raspberry - cassis</i>		
2014 Château La Fleur des Graves	<i>Bordeaux</i>	25.00
<i>Raisins - chocolate - spicy</i>		
2007 Vina Ardanza, Rioja Reserva, Spain	<i>Rioja</i>	27.00
<i>Morello cherries - blueberries - spiced dried fruit</i>		
2015 Zinfandel Sonoma County Seghesio, USA	<i>Sonoma</i>	32.00
<i>Blackcurrant jam- chocolate- soft oak</i>		