WHITE WINES

Dry, Crisp & Fruity White

Food Pairing: These are delicately flavoured, dry wines driven by a racy acidity. Ideally these wines are paired with fish dishes, light salads, and tomato based dishes.

	175ml	250ml	bottle
Sospiro Bianco Rubicone, Emilia Romagna, Italy	6.20	8.60	24
San Giorgio Pinot Grigio v Veneto, Italy	7.00	9.00	25

Zesty, Herbaceous & Aromatic White

Food Pairing: These are unoaked, zesty, intense and more eclectic wines. Paired with more complex meals; aromatic and sweeter styles are wonderful with spicier dishes.

El Ilusionista Rueda Verdejo VG Rueda, Spain	8.00	10.00	28
Tananga Sauvignon Blanc VG Marlborough, New Zealand	8.50	11.50	31
Kukupa Sauvignon Blanc VG Marlborough, New Zealand	9.00	12.50	36

Medium to Full Bodied, Ripe White

Food Pairing: Fuller, richer wine often with oak are great when paired with spicier, richer dishes and marry well with butter and creamier sauces.

Famiglia Pasqua Passimento Blanco v Veneto, Italy	8.00	10.00	28
Dragonstone Leitz Riesling VG Rheingau, Germany	8.00	10.00	28

ROSÉ WINES

Food Pairing: Rosés can range from being very dry to very sweet and this is the key to partnering. Counter spicy heat with sweeter wines; drier styles are great all rounders.

Out Of America Zinfandel Rose VG California	6.50	8.50	24
Rose San Giorgio Pinot Grigio v Veneto, Italy	7.00	9.00	25
M De Minuty Cotes De Provence Rose v Provence, France	9.80	13.00	37

v=vegetarian | vg=vegan

RED WINES

Soft, Fruity & Light Bodied Red

Food Pairing: Softly structured with silky rounded, soft red fruit and good freshness. Pair with tomato-based sauces, vegetable based dishes, chicken dishes, game and pork

	175ml	250ml	bottle
Sospiro Rosso Rubicone, Emilia Romagna, Italy	6.20	8.60	24
Tempus Two Merlot Australia	7.00	9.00	25
Indomita Nostros Pinot Noir Reserva VG Casablanca, Chile	7.25	9.50	26

Spicy, More Intense Medium Bodied Red

Food Pairing: With a naturally peppery edge and warming red & black fruit flavours these wines pair with a wide selection of rare to medium cooked beef and lamb dishes. Great to turn up the heat on spicier dishes.

Woolloomooloo Shiraz VG Australia	7.00	9.00	25
Los Vinateros Rioja Crianza VG Rioja, Spain	8.00	10.00	28

Rich, Concentrated or Oaked Full Bodied Red

Food Pairing: These wines have weight, complexity and may offer a powerful elegance. Pair with full-flavoured dishes, stews, and well cooked beef dishes.

Los Haroldos Chacabuco Malbec VG Mendoza, Argentina	8.50	11.50	31
Passo Del Cardinale Primitivo V Puglia, Italy	8.50	11.50	31

SPARKLING WINES

Food Pairing: Bubbles, a classically wonderful mouth cleansing aperitif and THE choice for the discerning diner when pairing with fish dishes. They are also a great counterbalance for aromatic and spicy meals.

Cortestrada Prosecco Spumante VG Veneto, Italy	single serve	8.50
Cortestrada Prosecco VG Veneto, Italy		26
Jules Feraud Champagne VG France		45
Moet & Chandon NV VG France		75
Moet & Chandon Rose NV VG France		80

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