

WINE LIST

WHITE

175ml / 250ml / 500ml / Bottle

- 🍷 La Brouette Blanc, Plaimont, France 2020 5.75 / 7.75 / 15.00 / 21.95
- 🍷 Sauvignon Blanc, Mancura, Chile 2022 6.30 / 8.40 / 16.25 / 24.00
- Chardonnay, First Fleet Australia, 2021 7.00 / 9.00 / 17.00 / 24.95
- 🍷 Pinot Grigio, Bello Tramonto, Italy 2022 6.50 / 8.75 / 16.95 / 24.95
- Chenin Blanc, Niel Joubert Byter, South Africa 2022 25.00
- PAIRS PERFECTLY WITH:** Roast pork dishes and South Asian spiced dishes
- 🍷 Picpoul de Pinet, Domaine Morin Langaran 2022 29.95
- PAIRS PERFECTLY WITH:** Shellfish
- 🍷 Sauvignon Blanc, Ana, Marlborough, New Zealand 2022 7.95 / 10.95 / 21.50 / 31.95
- 🍷 Chardonnay, Louis Latour, France 2022 41.00

RED

175ml / 250ml / 500ml / Bottle

- 🍷 La Brouette Rouge, Plaimont, France 2021 5.75 / 7.75 / 15.00 / 21.95
- 🍷 Merlot Mancura, Chile 2020 23.95
- Shiraz, Puertas Antiguas, Chile 2022 6.50 / 8.95 / 16.95 / 24.50
- 🍷 Pinotage, Franschoek Cellar, South Africa 2020 26.00
- 🍷 Pinot Noir, Baron Phillippe de Rothschild, France 2021 7.75 / 10.75 / 20.50 / 29.95
- 🍷 Montepulciano d'Abruzzo Roccastella, Italy 2020 7.95 / 10.95 / 21.00 / 29.95
- PAIRS PERFECTLY WITH:** Poultry and roasted vegetables
- 🍷 Cabernet Sauvignon, Castel Firmian, Italy 2021 31.00
- 🍷 Merlot, Trevenezie, Cecilia Beretta 2021 8.00 / 11.00 / 21.45 / 31.00
- 🍷 Malbec, Chamuyo, Mendoza Argentina 2020 7.95 / 10.95 / 21.50 / 31.00
- PAIRS PERFECTLY WITH:** Red meats
- Rioja Crianza, Promesa, Spain 2019 35.00
- PAIRS PERFECTLY WITH:** Pork and lamb dishes
- 🍷 Pinot Noir, Louis Latour, France 2021 41.00

ROSÉ

175ml / 250ml / 500ml / Bottle

- Pinot Grigio Rosé, Bello Tramonto, Italy 2022 6.50 / 8.75 / 16.95 / 24.95
- 🍷 La Source Gabriel, Provence 2022 10.00 / 14.00 / 27.00 / 38.00
- PAIRS PERFECTLY WITH:** Salads and light fish dishes

PORT

75ml / Bottle

- Graham's Late Bottled Vintage Port 4.95 / 32.00
- PAIRS PERFECTLY WITH:** Strong cheese

🍷 VEGAN

🍷 VEGETARIAN

🍷 ORGANIC

125ml glasses are also available upon request.

