

CHAMPAGNE

MOET & CHANDON BRUT IMPERIAL

Radiant aroma, revealing bright white-fleshed fruits (apple, pear, white peach), citrus fruit (lemon), floral nuances (lime blossom) and elegant blond notes (brioche and fresh nuts)

food pairing : shellfish, crab, lobster

Grapes

50% Pinot Noir
35% Pinot Meunier
15% Chardonnay

Vintage Country

- France

Bottle (RM)

450

CHARLES HEIDSIECK BRUT

Performs extremely well in blind tastings because of its generosity of round and creamy characteristic

food pairing : shellfish, crab, lobster

Champagne Blend

- France

550

GH MUMM CORDON ROUGE BRUT

food pairing : shellfish, crab, lobster

Champagne Blend

- France

420

PROSECCO

VOGA PROSECCO VENETO

features medium floral and fruity scents and offers fine non-persistent bubbles
food pairing: red meat

CA' DI RAJO TERREDIRAI PROSECCO DOC TREVISO (EXTRA DRY)

good intensity of acacia flowers with particular notes of apple, lemon and grapefruit
food pairing: red meat

MARTINI PROSECCO

a hint of fresh apple and sage
food pairing: appetizer (mozzarella, tomato salad or grilled vegetables)

MARTINI ROSE

a sublime floral essence with a fruity blend of wild strawberry, raspberry and wild rose
food pairing: seafood or cold meats

Grapes	Vintage Country		Bottle (RM)
Glera (Prosecco)	2018	Italy	250
Glera (Prosecco)	2017	Italy	275
Glera (Prosecco)	2017	Italy	305
Glera (Prosecco)	2017	Italy	300

HOUSE WINE (RED)

CUSUMANO NERO D'AVOLA

fruit-driven with a little creaminess and light spice
food pairing : beef or venison

Grapes	Vintage	Country	Glass (RM)	Bottle (RM)
Nero d'Avola	2017	Italy	32	170

ANGOVE LONG ROW CLASSIC CABERNET SAUVIGNON

complex aroma of red berry, integrated perfectly with red pepper note and a gentle touch of oak
food pairing : beef or venison

Cabernet Sauvignon	2017	Australia	32	150
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JACOB'S CREEK-BAROSSA VALLEY SHIRAZ

vibrant, spicy blackberry and plum aroma with subtle vanilla oak.
a richly layered palate of plum, and blackberry flavours
food pairing : beef or venison

Shiraz	2018	Australia	32	160
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LUIS FELIPE EDWARDS-CABERNET SAUVIGNON

rich fruit aroma of plum and cherries accompanied by toasted notes of coffee from French and American oak aging
food pairing: beef or venison

Cabernet Sauvignon	2018	Chile	32	135
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HOUSE WINE (WHITE)

CUSSUMANO INSOLIA IGT

pineapple, citrus peel and soft floral accents

food pairing: white fish

Grapes	Vintage	Country	Glass (RM)	Bottle (RM)
Insolia	2017	Italy	32	170

ANGOVE LONG ROW CLASSIC CHARDONNAY

aromas of stone fruit, ripe melons and a hint of toasty oak

food pairing: mushroom

Chardonnay	2017	Australia	32	150
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JACOB'S CREEK-BAROSSA VALLEY CHARDONNAY

bouquet of fresh melon and peach with subtle tasty oak

food pairing: mushrooms

Chardonnay	2018	Australia	32	160
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LUIS FELIPE EDWARDS - SAUVIGNON BLANC

Characterised by tropical and fruit notes, such as
pineapple and lime

food pairing: salads or green vegetables

Sauvignon Blanc	2018	Chile	32	135
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ROSÉ

SAINT CLAIR VICAR'S CHOICE SAUVIGNON BLANC "BRIGHT LIGHT ROSE"

ripe red cherries, passionfruit and hints of ripe blackcurrant
food pairing: fresh fish or summer salads

Grapes	Vintage	Country	Bottle (RM)
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Sauvignon Blanc	2018	New Zealand	220
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LEALTANZA ROSADO

red berry fruit and note of banana & herb flavours full bodied
with balanced tannins appears sour red berries
food pairing: light meats, salads, pasta, curries or tempura

Tempranillo	2019	Spain	200
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WHITE WINE

FLAMETREE EMBERS MR SAUVIGNON BLANC SEMILLON

semillon's citrus and floral notes are complemented by
the aromatic tropical passionfruit
food pairing: cheddar or gruyere

TEMPUS TWO COPPER SERIES WILDE CHARDONNAY

a complex layered wine with creamy undertones
food pairing: mushrooms

PIKES "HILLS & VALLEYS" RIESLING

lime zest acidity and a classy minerality
food pairing: white fish

CHATEAU BEAUREGARD-DUCOURT ENTRE DEUX MERS

Fresh and citrus crisp, a Sauvignon-dominated
herbaceous wine
food pairing: meaty or oily fish

F. E. TRIMBACH GEWÜRZTRAMINER

finely balanced and intense aroma with notes of lychee,
rose and ginger
food pairing: duck, goose or game birds

Grapes	Vintage Country		Bottle (RM)
Sauvignon Blanc	2017	Australia	280
Chardonnay	2016	Australia	310
Riesling	2018	Australia	225
Bordeaux Blend White	2017	France	235
Gewurztraminer	2016	France	315

WHITE WINE

CHATEAU PAUL MAS VIOGNER

scent of dried fruit, peach, violet and provides a hint of honey
food pairing: lamb

VIETTI ROERO ARNEIS DOCG

fresh floral, citrus and melon aroma with hints of almond
food pairing: white fish

SARACCO VINO BIANCO MOSCATO D' ASTI

Intense orange blossom, peach and thyme (the main
aroma found in grapes)
food pairing: cheddar or gruyere

COLLEMASSARI IRISSE MONTECUCCO VERMENTINO DOC

Hints of honey, juicy pears and melon
food pairing: white fish

GRAN SASSO PINOT GRIGIO

rich in fruit yet balanced with good acidity with
long racy finish of ripe apple and pear fruit on the palate
food pairing: grilled fish or light antipasti

SAINT CLAIR PIONEER BLOCK PINOT GRIS

aroma of pear, baked apple and sweet spices with a hint
of flint and sea salt
food pairing: red meat

Grapes	Vintage Country		Bottle (RM)
Grenache - Syrah	2017	France	200
Arneis	2018	Italy	300
Muscat Blanc a Petits Grains	2018	Italy	280
Vermentino (Rolle)	2016	Italy	300
Pinot Grigio	2015	Italy	350
Pinor Gris	2016	New Zealand	295

WHITE WINE

LEALTANZA BLANCO

fresh and gastronomic

food pairing: cheese, seafood, fish or desserts

CH STE MICHELLE COLUMBIA VALLEY CHARDONNAY

bright apple and sweet citrus fruit character with subtle spice
and oak nuances

food pairing: red meat

CLARENDELLE BLANC

brightly focused in citrus and touch of ripen red apple and peach
with grapefruit and lemon grip.

food pairing: meaty or oily fish

KWV AFRICAN PASSION CHENIN BLANC

aroma of guava, green apple, and tropical fruit with underlying
hints of lychee and pomegranate

food pairing: salad, white meat, seafood

FAMILIA ZUCCARDI SERIES A TORRONTES

full of white flowers and citric fruits

food pairing: chilis or hot spicy, foods

LUIS FELIPE EDWARDS MAREA DE LEDA SAUVIGNON BLANC

aroma of grapefruit, fresh herbs, chilis, and orange blossoms

food pairing: salads or green vegetables

Grapes	Vintage Country		Bottle (RM)
Sauvignon Blanc	2017	Spain	215
Chardonnay	2015	USA	295
Rouge	2015	France	350
Chenin Blanc	2017	South Africa	166
Torrantes	2016	Argentina	230
Sauvignon Blanc	2016	Chile	285

RED WINE

	Grapes	Vintage	Country	Bottle (RM)
BROWN BROTHER TEN ACRES SHIRAZ aroma of cinnamon, white pepper and cidery oak food pairing: beef or venison	Shiraz	2016	Australia	285
CRANSWICK SARUS SHIRAZ aroma of dark berry fruit, hints of chocolate and freshly ground coffee food pairing: beef or venison	Shiraz	2016	Australia	230
KALLESKE MERCHANT CABERNET SAUVIGNON aroma of blackcurrant, dark chocolate, cedar, violet and a hint of mint food pairing: beef or venison	Cabernet Sauvignon	2017	Australia	275
MINISTRY OF CLOUDS MCLAREN VALE MATORO clove, cardamom, fennel seeds, Provencal herbs, and blue berry fruit food pairing: beef or venison	Shiraz	2015	Australia	275
MOSS WOOD AMY'S (CAB SAUV-MALBEC-MERLOT) MARGARET RIVER pure dark plum and blackcurrant fruit with a background hint of oak food pairing: beef or venison	Cabernet Sauvignon, Merlot, Malbec	2017	Australia	270

RED WINE

	Grapes	Vintage	Country	Bottle (RM)
PIKES EWP RESERVE SHIRAZ A complex amalgam of dark berries, satsuma plum, graphite, roasted meat and a little charry oak food pairing: beef or venison	Shiraz	2014	Australia	400
FLAMETREE EMBERS CABERNET SAUVIGNON MARGRET RIVER mid palate with flavours of plum, dark cherry and dried herbs food pairing: beef or venison	Cabernet Sauvignon	2017	Australia	230
SISTER RUN OLD TESTMENT COONWARRA CAB leafy and dusty with hint of cassis with a final note of bring berries food pairing: charcuterie or smoke flavours	Cabernet Sauvignon	2014	Australia	250
CATENA ZAPATA MALBEC deep aroma of ripe red and dark fruits joined by delicate violet and lavender notes, with traces of vanilla and mocha food pairing: beef or venison	Malbec	2016	Argentina	225
CUVELIER LOS ANDES vivid with blackberry, liquorice, chocolate and walnut aroma and flavours food pairing: beef or venison	Malbec	2014	Argentina	260
FAMILIA ZUCCARDI SERIES A BORNADA aroma of plum and blackberries food pairing: beef or venison	Charbono (Bonarda)	2016	Argentina	235

RED WINE

CHATEAU BEAUREGARD-DUCOURT BORDEAUX ROUGE

blackcurrant aroma mingled with herbaceous notes of mint
and thyme, cedar and gentle oak spice
food pairing: beef or venison

CHATEAU LE CROCK SAINT ESTEPHE

ripe tannins and juicy acidity
food pairing: beef or venison

CHATEAU LE JARDIN DE PETIT VILLAGE POMEROL

bouquet boasts crisp, with refined fruit
food pairing: beef or venison

VIVENS DE DUFORT VIVENS MARGAUX

pure berry flavours prominent along with the dense tannins
food pairing: beef or venison

CHATEAU LAMOTHE-VINCENT LE GRAND ROSSIGNOL AOC BORDEAUX

powerful and complex bouquet of liquorice, black cherry,
blackberry graphite, cedar, and toasty
food pairing: beef or venison

Grapes	Vintage Country		Bottle (RM)
Bordeaux Blend Red	2014	France	235
Bordeaux Blend Red	2012	France	280
Bordeaux Blend Red	2017	France	405
Bordeaux Blend Red	2013	France	355
Merlot	2015	France	320

RED WINE

	Grapes	Vintage	Country	Bottle (RM)
CH MORENGARD LA CROIX POMEROL elderberries and plums, fine roasted and fragrant aroma food pairing: beef or venison	Bordeaux Blend Red	2011	France	345
FAIVELEY NUITS ST GEORGE intense garnet red hue and aroma of fruit, oak and spice on the nose food pairing: beef or venison	Pinot Noir	2015	France	315
CAFAGGIO CHIANTI CLASSICO RISERVA DOCG the bouquet is dominated by mature fruity note, reminiscent of black bilberries food pairing: beef or venison	Sangiovese	2013	Italy	260
GRATTAMACCO BOLGHERI ROSSO DOC balsamic note of Mediterranean spices and small red fruits food pairing: beef or venison	Cabernet Merlot Sangiovese	2017	Italy	275
TENUTA IL POGGIONE BRUNELLO DI MONTALCINO a very intense and persistent note of red fruit food pairing: beef or venison	Sangiovese	2013	Italy	405

RED WINE

	Grapes	Vintage Country		Bottle (RM)
MAURO MOLINO BAROLO DOCG an intense bouquet with hints of ripe fruit and rose petal food pairing: beef or venison	Nebbiolo	2013	Italy	355
VIETTI BAROLO DOCG CASTIGLIONE firm and long red-fruit finish food pairing: beef or venison	Nebbiolo	2015	Italy	380
CEECHI CHIANTI DOC balanced and soft aroma food pairing: beef or venison	Sangiovese	2017	Italy	230
SISTER RUN CALVARY HILL BAROSSA SHIRAZ flavoursome plums and cinnamon, begins with sweet fruit then to fresh oak and black tannin food pairing: beef or venison	Shiraz	2012	Italy	265
SAINT CLAIR PIONEER BLOCK MARLBOROUGH PINOT NOIR aromatic floral with red berry note and a slight earthy richness food pairing: beef or venison	Pinot Noir	2018	New Zealand	250

RED WINE

	Grapes	Vintage	Country	Bottle (RM)
SAINT CLAIR OMAKA RESERVE PINOT NOIR highly complex aromatic note with mineral like wet river stones and chipped slate and floral scent of violets combined with an earthy forest floor, characterised by a touch of vanilla food pairing: beef or venison	Pinot Noir	2017	New Zealand	280
YEALANDS WINEMAKER RESERVE PINOT NOIR CENTRAL OTAGO aroma of cherry, plum and spice complemented by powerful tannins and a savoury textured mid palate food pairing: beef or venison	Pinot Noir	2017	New Zealand	325
LEALTANZA CLUB LEALTANZA RESERVA Cherry, liquorice and black berries, blended well with balsamic, toasty notes from the oak, leads to more complex note: tobacco, leather, pepper and clove food pairing: beef or venison	Tempranillo	2011	Spain	355
ALTOS DE RIOJA RESERVA good aromatic intense note of ripe red fruits over a base of elegant balsamic food pairing: beef or venison	Tempranillo	2012	Spain	250
PROTEA CABERNET SAUVIGNON aromatic notes of blackberry, espresso and spice food pairing: beef or venison	Cabernet Sauvignon	2017	South Africa	210

RED WINE

KWV AFRICAN PASSION CAB SAUVIGNON

aroma of fresh berries, blackcurrant and violet with hint of cidery oak and anise

food pairing: casseroles, meat or barbeque

CH STE. MICHELLE COLD CREEK CABERNET SAUVIGNON

black cherry flavours and chocolate note with typical cold creek density

food pairing: beef or venison

ERATH OREGON PINOT NOIR

luscious loganberry, bing cherry and rising bread dough waft forth with a pleasing hint of caramel and aromatic sandalwood

food pairing: beef or venison

CLARENDELLE ROUGE

balanced and soft aroma

food pairing: beef or venison

Grapes	Vintage Country		Bottle (RM)
Cabernet	2018	South Africa	165
Cabernet Sauvignon	2013	USA	230
Pinot Noir	2016	USA	260
Merlot, Cab Sau	2012	France	350

WINE LIST

