

# Wines by the Glass

## Champagne and Sparkling

125ml

Champagne Taittinger Brut Réserve. NV.	10.70
Cava Brut Reserva. Castillo Perelada. NV.	5.60
Prosecco Brut. Itinera NV.	5.60

## White

175m

250ml

<b>Airen/Sauvignon –Castillo Ladera</b> <i>Castilla, Spain. 2018.</i>	4.70	6.45
<b>Pinot Grigio - Catarratto - Nina</b> <i>Veneto, Italy. 2018.</i>	5.60	7.70
<b>Cuvée 21 Blanc – Georges Duboeuf</b> <i>Romanèche Thorins, France. NV.</i>	5.60	8.00
<b>Chardonnay - First Fleet</b> <i>South Eastern Australia. 2018.</i>	6.20	8.80
<b>Viognier - Domaine Montrrose</b> <i>Cotes de Thongue, France 2018.</i>	6.20	8.80
<b>Sauvignon Blanc - Makutu</b> <i>Marlborough, New Zealand. 2019.</i>	6.40	9.10

## Rose

<b>Santa Alegra</b> <i>Central Valley, Chile. 2018.</i>	5.60	7.70
<b>Zinfandel Blush – Burllesque, California, USA. 2018.</b>	6.10	8.60

## Red

<b>Tempranillo/Syrah – Castillo Ladera</b> <i>Castilla, Spain. 2018.</i>	4.70	6.45
<b>Merlot - Santa Alegra</b> <i>Central Valley, Chile. 2019.</i>	5.60	7.70
<b>Cuvée 21 Rouge -Georges Duboeuf</b> <i>Romanèche Thorins, France. NV.</i>	5.60	8.00
<b>Cabernet Sauvignon - Domaine de L'Olibet</b> <i>Vin de Pays D'Oc, France. 2018.</i>	6.10	8.60
<b>Pinotage– False Bay (vegan)</b> <i>W.O. Coastal Region, South Africa. 2018.</i>	6.20	8.80
<b>Malbec – The Listening Station</b> <i>Victoria, Australia. 2018.</i>	6.20	8.80

## Champagne and Sparkling

<b>Champagne Taittinger Brut Réserve. NV.</b>	59.20
<b>Champagne Laurent - Perrier Rosé. NV.</b>	100.00
<b>Cava Brut Reserva. Castillo Perelada. N.V.</b>	30.70
<b>Prosecco Brut. Itinera. N.V.</b>	30.70

## White Wine

<b>Airen/Sauvignon –Castillo Ladera</b> <i>Castilla, Spain. 2018.</i>	19.00
<b>Trebbiano – Villa Rossi</b> <i>Rubicone, Italy. 2018.</i>	21.40
<b>Pinot Grigio - Catarratto - Nina</b> <i>Veneto, Italy. 2018.</i>	22.10
<b>Cuvée 21 Blanc – Georges Duboeuf</b> <i>Romanèche Thorins, France. NV.</i>	22.50
<b>Chardonnay - First Fleet South Eastern Australia. 2018.</b>	24.80
<b>Viognier - Domaine Montrose</b> <i>Cotes de Thongue, France 2018.</i>	24.80
<b>Makutu – Sauvignon Blanc</b> <i>Marlborough, New Zealand. 2019.</i>	26.90
<b>Prunus – Private Selection Dao, Portugal. 2017.</b>	26.90
<b>Riesling - Rag &amp; Bone, Magpie Estate Eden Valley, Australia. 2019.</b>	30.10
<b>Semillon– Hilltops, Chalkers Crossing, NSW, Australia. 2006.</b>	31.00
<b>Petit Chablis Thierry Hamelin, Burgundy, France. 2018.</b>	38.70
<b>Sauvignon Blanc – Hunter’s Marlborough Valley, New Zealand. 2018.</b>	39.80
<b>Sancerre “La Croix du Roy” Lucien Crochet, Loire, France. 2017.</b>	50.00
<b>Chardonnay – Saintsbury Napa Valley, California, U.S.A. 2016.</b>	55.90
<b>Chassagne-Montrachet Philippe Colin, Burgundy, France. 2017.</b>	75.30

## Rose Wine

<b>Santa Alegra</b> <i>Central Valley, Chile. 2018.</i>	22.10
<b>Zinfandel Blush – Burtlesque, California. USA. 2018.</b>	24.20
<b>Pinot Noir, Puy de Dome</b> <i>Cave St. VERNY, L’Auvergne, France. 2018.</i>	31.10

## Red Wine

<b>Tempranillo/Syrah – Castillo Ladera</b> <i>Castilla, Spain. 2018.</i>	19.00
<b>Merlot - Santa Alegra</b> <i>Central Valley, Chile. 2019.</i>	22.10
<b>Cuvée 21 Rouge –Georges Duboeuf</b> <i>Romanèche Thorins, France. NV.</i>	22.50
<b>Cabernet Sauvignon - Domaine de L’Olibet</b> <i>Vin de Pays D’Oc, France. 2018.</i>	24.80
<b>Pinotage - False Bay (Vegan).</b> <i>W.O. Coastal Region, South Africa. 2018.</i>	24.80
<b>Carignan – Mont Rocher</b> <i>Vin de Pays D’Oc, France. 2018.</i>	24.80
<b>Malbec – The Listening Station</b> <i>Victoria, Australia. 2018.</i>	24.80
<b>Shiraz - First Fleet</b> <i>South East Australia. 2018.</i>	26.40
<b>Prunus – Private Selection</b> <i>Dao, Portugal. 2016.</i>	26.90
<b>Montepulciano d’Abruzzo - Podere, Umani Ronchi</b> <i>Abruzzo, Italy. 2018.</i>	26.90
<b>Malbec - Finca La Nina</b> <i>Mendoza Valley, Argentina. 2018.</i>	28.00
<b>Organic Garnacha/Syrah – Finca Antigua</b> <i>La Mancha, Spain. 2017.</i>	30.00
<b>Rioja Crianza - Promesa</b> <i>Rioja, Spain. 2015.</i>	30.10
<b>Carmenere Reserva –Casa Silva</b> <i>Colchagua, Chile. 2017.</i>	37.10
<b>Chianti Classico- Castello di Albola</b> <i>Tuscany, Italy. 2016.</i>	37.70
<b>Pinot Noir – Hunter’s</b> <i>Marlborough Valley, New Zealand. 2016.</i>	45.20

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## Red Continued

<b>Château Montaguillon</b> <i>Montagne Saint-Émilion, Bordeaux, France. 2014.</i>	48.40
<b>Château Cissac</b> <i>Cru Bourgeois. Haut - Medoc, Bordeaux, France. 2014.</i>	51.60
<b>Château Fontestea</b> <i>Cru Bourgeois. Haut - Medoc, Bordeaux, France. 2012.</i>	60.20
<b>Château Lanessan</b> <i>Haut - Medoc, Bordeaux, France. 2013.</i>	63.00
<b>Charmes de Kirwan</b> <i>Margaux, Bordeaux, France. 2014.</i>	71.00
<b>Château Batailley</b> <i>Paullac, Bordeaux, France. 2014.</i>	82.30
<b>Châteauneuf-du-Pape</b> <i>Domaine de Beurenard, Rhône Valley, France. 2016.</i>	69.90
<b>Nuits-Saint-Georges</b> <i>Alain Michelot, Burgundy, France. 2013.</i>	86.00
<b>Sassabruna.</b> <i>Rocca di Montemassi, Maremma, Tuscany, Italy. 2016.</i>	48.40
<b>Gaston Hochar.</b> <i>2nd wine of Château Musar, Bekka Valley, Lebanon. 2016.</i>	43.00
<b>Los Vascos Grande Reserve.</b> <i>Barons de Rothschild, Colchagua, Chile. 2015.</i>	45.20
<b>Pinot Noir- Saintsbury</b> <i>Napa Valley, California, U.S.A. 2016.</i>	69.90
<b>Clavis-</b> <i>4 Hectare plot Pico Garbanzo, (Garnacha, Cabernet, Pinot Noir, Mazuelo) Finca Antigua, La Mancha, Spain . 2010.</i>	70.00

## Dessert

<b>Château Petit Vedrines.</b> <i>Sauternes, Bordeaux, France. 2015. (375ml)</i>	24.80
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