

## Red Wines

	<b>Bottle</b>	<b>250ml</b>	<b>175ml</b>	<b>125ml</b>
<b>Barefoot Merlot</b>	<b>21.95</b>	<b>7.75</b>	<b>6.50</b>	<b>5.00</b>
From California packed with tempting flavours of blackberry, raspberry and chocolate with a silky smooth finish. Great served with beef, poultry, pasta with tomato sauces, cheese and dessert				
<b>Oxford Landings Cabernet Sauvignon</b>	<b>21.95</b>	<b>7.75</b>	<b>6.50</b>	<b>5.00</b>
South Australia's Riverland favourite, bursting with blackcurrant, blackberries and plums with subtle hints of spice. A perfect pairing with a Sunday dinner or rack of lamb and roasted veggies				
<b>Sorcova Pinot Noir</b>	<b>23.95</b>	<b>8.25</b>	<b>6.95</b>	<b>5.50</b>
Romanian, lively, fresh red plums and strawberry notes on the nose combined with a silky texture. A great match with salmon or other fish, roasted chicken and pasta dishes				
<b>Hardy's Shiraz</b>	<b>23.95</b>	<b>8.25</b>	<b>6.95</b>	<b>5.50</b>
South Eastern Australia. Smooth and medium-bodied with flavours of sweet cherry and dark berry, with hints of vanilla spice. A perfect pairing with a Sunday dinner or rack of lamb and roasted veggies				
<b>Luis Felipe Edwards Malbec</b>	<b>26.95</b>	<b>8.75</b>	<b>7.50</b>	<b>6.00</b>
Wine of Valle Central, Chile where warm, reliably sunny days and cool, refreshing nights create the perfect climate to make this world class wine Ideal with roast or grilled meats, especially pork, beef and fish				
<b>Campo Viejo Tempranillo Rioja</b>	<b>26.95</b>	<b>8.75</b>	<b>7.50</b>	<b>6.00</b>
Award winning wine of Spain which is rich and fruity Perfect with pasta, chicken and lite bites				
<b>No.1 Chianti Classico Riserva Piccini</b>	<b>28.50</b>			
Popular Italian wine earns its status following its partial ageing in oak vats for eight months. With ripe cherry aromatics and a bright fruit character, this supple, juicy wine delivers classic style and elegance. Compliments strong tasting poultry dishes, spiced lamb, and beef				
<b>Croix des Coteaux Saint-Emilion</b>	<b>32.00</b>			
A beautifully rich and complex blend of the varieties that made Bordeaux famous with fresh notes of blueberry and cranberry with a light smokiness and great smoothness in mouth. Great with anything grilled or charred from vegetables to lamb.				

## White Wines

	<b>Bottle</b>	<b>250ml</b>	<b>175ml</b>	<b>125ml</b>
<b>Barefoot Pinot Grigio</b>	<b>21.95</b>	<b>7.75</b>	<b>6.50</b>	<b>5.00</b>
From California this is a Bright, Crisp, and Light-bodied with tart green apple notes, citrus and peach flavours. Fish and white meats are great pairings and enjoy with pasta, cheese pizza and green veg				
<b>Oxford Landings Sauvignon Blanc</b>	<b>21.95</b>	<b>7.75</b>	<b>6.50</b>	<b>5.00</b>
A Fresh, zesty South Australian wine which is herbaceous, with citrus and passionfruit aromas. Utterly delicious paired with seafood, chicken and those dishes with a little spice				
<b>Oxford Landings Chardonnay</b>	<b>21.95</b>	<b>7.75</b>	<b>6.50</b>	<b>5.00</b>
A Classic and sophisticated South Australian wine with melon, stone fruit and honey characters. Perfect with salmon, chicken, pork or pasta, chicken, ham or cheese-based salads such as Caesar salads				
<b>Stemmari Grillo</b>	<b>26.95</b>	<b>8.75</b>	<b>7.50</b>	<b>6.00</b>
Italian wine characterized by tropical aromas of mango and papaya and a finish with distinct notes of jasmine and white flowers. Goes well with seafood, first course pasta dishes with vegetables, white meats and fish				
<b>Baron de Ley Rioja Blanco</b>	<b>26.95</b>	<b>8.75</b>	<b>7.50</b>	<b>6.00</b>
Bursting with ripe citrus and apricot with good weight and texture, this Spanish wine is refreshing and bright. Excellent with Caesar salad, king prawns, fish and white meat dishes				
<b>Brancott Estate Marlborough Sauvignon Blanc</b>	<b>28.50</b>	<b>9.75</b>	<b>8.25</b>	<b>6.50</b>
New Zealand sweet ripe fruit characters with a delightful mix of citrus, floral, pear and tropical fruit and a crisp nettle highlight, making it perfect for dinner parties and BBQ's. Try with prawns, salmon and white fish with fresh green salads containing parsley, pepper or lemon.				
<b>Chablis Louis Moreau</b>	<b>35.00</b>			
An exceptional example of French Chablis with ripe fresh fruit, minerality and fineness. Perfect with seafood				
<b>Hubert Brochard Sancerre</b>	<b>35.00</b>			
A classic and elegant tart, light bodied French Sancerre with white fruit aromatics, enhanced by a purity of citrus and mineral flavours. Paired with white meat such as chicken and pork, vegetables from the pepper and onion family work really well with this as does any fish dish.				

## Rosé Wines

	<b>Bottle</b>	<b>250ml</b>	<b>175ml</b>	<b>125ml</b>
<b>Barefoot White Zinfandel</b>	<b>21.95</b>	<b>7.75</b>	<b>6.50</b>	<b>5.00</b>

From California this Sweet, Ripe, Fruity wine is full of luscious pineapple and strawberry flavours and tastes deliciously fruity.

Great served chilled with appetisers, summer fruits, chicken, seafood and cheeses

<b>Fiore Rosa Pinot Grigio</b>	<b>23.95</b>	<b>8.25</b>	<b>6.95</b>	<b>5.50</b>
--------------------------------	--------------	-------------	-------------	-------------

A dry Italian fresh and fruity rosé with delicate aromas of red berries. This rosé has a great intensity of ripe berry and red cherry fruit that give a soft and creamy texture followed by a vibrant finish.

Serve chilled as an aperitif or will suit all manner of salads, seafood and cold meats

<b>Johann Wolf Pinot Noir Rosé Pfalz</b>	<b>28.50</b>	<b>9.75</b>	<b>8.25</b>	<b>6.50</b>
--	--------------	-------------	-------------	-------------

A delicious delicate refreshing German rosé with pretty strawberry aroma and hints of grapefruit and melon.

Can be enjoyed on its own or with salads, cold meats or lightly spiced chicken dishes

<b>San Leo Nerello Mascalese Rosato</b>	<b>28.50</b>	<b>9.75</b>	<b>8.25</b>	<b>6.50</b>
---	--------------	-------------	-------------	-------------

This very popular Italian sparkling wine is enjoyed in Venice and all over the world. Its fragrant bouquet, fresh fruity flavour and gentle mousse make it an ideal aperitif for parties and everyday celebrations.

Paired with mild meats, salads or any of our fish dishes

## Sparkling Wines and Champagnes

		<b>Bottle</b>
<b>Follador Prosecco</b>	200 ml	<b>8.50</b>
Sparkling wine from Italy		
<b>Lanson Black Label Champagne</b>	200 ml	<b>20.95</b>
Champagne Le Black Label Brut		
<b>Calle D'oro Prosecco</b>		<b>24.95</b>
Extra dry Wine of Italy. Fresh, fruity and deliciously moreish		
<b>San Leo Nerello Mascalese Rosato</b>		<b>28.50</b>
This very popular Italian sparkling wine is enjoyed in Venice and all over the world. Its fragrant bouquet, fresh fruity flavour and gentle mousse make it an ideal aperitif for parties and everyday celebrations. Paired with mild meats, salads or any of our fish dishes.		
<b>Etienne Dumont Champagne</b>		<b>32.00</b>
This delicious Brut Champagne combines wonderful fresh citrus notes on the nose with elegant, creamy fruit flavours on the palate. Perfect for all occasions.		
<b>Lanson Black Label Champagne</b>		<b>48.00</b>
This delicious Brut Champagne combines wonderful fresh citrus notes on the nose with elegant, creamy fruit flavours on the palate. Perfect for all occasions		
<b>Moët &amp; Chandon Brut Impérial NV</b>		<b>50.00</b>
The world's most loved champagne, with a perfect balance offering a bright fruitiness, a seductive palate and an elegant maturity, revealing aromas of pear, citrus and brioche.		
<b>Moët &amp; Chandon Ice Imperial</b>		<b>65.00</b>
The first and only champagne especially created to be enjoyed over ice. A new champagne experience combining fun, fresh and free sensations while remaining true to the Moët & Chandon style, a style distinguished by its bright fruitiness, its seductive palate and its elegant maturity. The wine's exceptional balance reaches its fullest expression when meeting the ice to reveal intense fruitiness, richness and freshness for a pure moment of summertime pleasure.		

# Wines Allergens

All wines contain Sulphur Dioxide/Sulphites

## Reds

### **Barefoot Merlot**

Gluten Free, gelatine and protein from animals, fish, milk and eggs for fining

### **Oxford Landings Cabernet Sauvignon**

Vegetarian and Vegan

### **Sorcova Pinot Noir**

Vegetarian and Vegan, vanilla, clove, liquorice, mushroom, wet leaves, tobacco, cola, caramel.

### **Hardy's Shiraz**

Egg, Milk and Gelatine

### **Luis Philippe Edwards Malbec**

Vegetarian and Vegan

### **Campo Viejo Tempranillo Rioja**

Milk, egg and casein finings, vegetarian

### **Chianti Riserva**

Vegetarian and Vegan

### **Croix des Coteaux Saint-Emilion**

Vegetarian and Vegan

## Whites

### **Barefoot Pinot Grigio**

Gluten Free, gelatine and protein from animals, fish, milk and eggs for fining

### **Oxford Landings Sauvignon Blanc**

Vegetarian and Vegan

### **Oxford Landings Chardonnay**

Vegetarian and Vegan

### **Stemmari Grillo**

Vegetarian and Vegan

### **Baron de Ley Rioja Blanco**

Vegetarian and Vegan

### **Brancott Estate Marlborough Sauvignon Blanc**

Egg, milk, Gelatine and animal-based fish fining

### **Chablis Louis Moreau**

Vegetarian and Vegan

### **Hubert Brochard Sancerre**

Vegetarian and Vegan

## Rose

### **Barefoot White Zinfandel**

Gluten Free, gelatine and protein from animals, fish, milk and eggs for fining

### **Fiore Rosa Pinot Grigio**

Vegetarian and Vegan

### **Johann Wolf Pinot Noir Rosé Pfalz**

Vegetarian and Vegan

### **San Leo Nerello Mascalese Rosato**

Vegetarian and Vegan

## Sparkling

### **ALL ARE:**

Vegetarian and Vegan