SOMMELIER'S CHOICE

CHAMPAGNE	150ml	750ml
BRUT Billecart-Salmon, Brut Réserve NV This cuvée is rich, clean, and refreshing. The wine has a lot of pretty green apple fruit, a creamy texture, and elegant, tiny bubbles. Their incredible commitment of reserves from past vintages gives the wine depth and complexity while maintaining the racy, zesty, pure flavors that are synonymous.	81	390
SPARKLING Santa Margherita, Prosecco Superiore Di Valdobbiadene, Brut, Italy NV Clean, pleasantly fruity bouquet, reminiscent of rennet apples and peach blossom. Its flavor is rounded and well-balanced. It has a very fine, persistent bead and scents of apples and pears that act as a prelude to the flavors of ripe stone fruit with a bit of melon and orange. Fresh and lively with a long, dry, yeasty finish.	43	200
ROSÉ Alpha Estate, Single Vineyard Hedgehog, Amyndeon, Rosé, Greece 2021 Made from the local Xinomavro grape variety, with the delicate rosé colour obtained using the saignée method. This is an elegant pale-salmon coloured rosé with an aromatic and fresh bouquet of lively strawberries, cranberries, citrus zest, hints of rhubarb and mineral tones. Smooth with beautiful balance and a crisp, yet opulent palate enveloped in red fruits and a long, sustained finish completed by a hint of peppery spice.	47	220
WHITE Saint-Bris, Moillard, France 2022 A 100% Sauvignon Blanc. Has aromas of citrus fruits like grapefruit and mandarin orange that jump out of the glass, this is followed by peach, and crushed blackcurrant leaves with light exotic scents like lychee. This complexity on the nose follows through on the palate which is textured, soft and floral, with a distinct minerality on the finish.	53	250
Villiera, Jasmine, Stellenbosch, Moscat Ottonel, Gewürztraminer & Riesling, South Africa Bouquet of plum blossom, musk, rose petals offers youth and freshness. Carries through to the palate, offering fruity, balanced acidity and length.	37	170
Misha's Vineyard, Central Otago, The Gallery, Gewürztraminer, New Zealand 2016 Classic varietal aromas of rose petal, lychee, ginger and cinnamon, this off-dry style has a gentle but full palate that balances sweet baked fruits with fresh ripe citrus.	61	290
Saint-Véran, Les Marnes, Moillard, France 2021 Green apple and pear flavors dominate in this fine, fresh, delicious wine. There's a touch of caramel, but the main feel is clean and delicate, with a some minerality to give structure.	57	270

n no	150ml	750ml
Taylors, Wakefield Estate, Clare Valley, Shiraz, Australia 2017 The wine has a seductive, lifted aroma characterised by plum, blackcurrant and dark cherry fruits along with subtle chocolate and a touch of oak derived spice. The palate is rich, luscious and round with intense, perfectly ripened fruit characters. Mocha coffee and subtle spice characters complement generous fruit flavours of plum and blackberry. Medium to full-bodied with a soft mid-palate and supple tannins.	49	230
Valpolicella Classico, Nicolis Angelo, Italy 12016 12016 13016 14017 15016 16016 17016 18016	35	160
Château de Lamarque, Haut-Médoc, Bordeaux, France 2017 Pure, aromatic fruit, black and red fruit to the fore, scented with violets. Fresh cherries and red fruit prevail, sherbet and white pepper spice. Attractive, perfumed finish with a decisive mineral streak.	65	310
Yering Station, Yarra Valley, Pinot Noir, Australia Alluring and complex aromas with bright red strawberries, savoury forest floor and fragrant spice and oak toast. Ethereal and silky, the palate has great balance, extremely elegant with red and black berry notes with a touch of briar spice. The finish is long and memorable.	67	320
DESSERT	45ml	
Wittmann, Rheinhessen, Auslese, Riesling, Germany 2015 In the nose a lot of sweet fruit, such as citrus fruit and dried yellow fruit. On palate the beautiful game between sweet and sour. The wine remains drinkable despite its concentration. Long aftertaste there is also a sublime mineral touch.	30	
Hoshiya Mutenka Joto Umeshu, Kagoshima, Japan 2015 Using top quality japanese plum and shochu, the plum is aged in shochu for at least 1 year of more without any artificial plum flavours, colourants or acidulants, resulting in a plum wine with a refreshing acidity. Raw honey and brandy are added to give layers to the wine, with a definite sweetness to the palate. Best to enjoy "on the rocks".	21	