

BUBBLES

- **Prosecco – Bisol, “Jeio” Prosecco di Valdobbiadene Brut** €36.00
A rounded, creamy Prosecco with a hint of peach...lots of fun, the way Prosecco should be!
- **Champagne – Gallimard Pere Et Fils, Cuvée Réserve Brut NV, AOC Champagne** €58.00
Made from 100% Pinot Noir, this bubbly has peach and strawberry flavours with hint of nut.

WHITE

- **Domaine De Laballe, Sables Fauves, Côtes de Gascogne VDP France, 2006** €18.00
A bright, fruity wine made by the Laudet family in South West France. Glass €4.00
- **Viticoltori Riuniti, Pinot Grigio ‘Rialto’, DOC Colli Euganei Italy, 2006** €25.00
Velvety, full flavoured with fresh acidity. Taste pear, apple and a little spice. Glass €5.75
- **Max Ferd. Richter, Riesling Classic Qba, Mosel Germany, 2007** €27.00
A classic Mosel Riesling off dry with a hint of mineral flavour. Light, delicate and pure with a lingering finish. This is delicious with our ‘Meat & Cheese from the Deli’ and the Seabass.
- **Domaine Schloss Gobelsburg, Grüner Veltliner, Kamptal Langenlois Austria, 2007** €24.50
A medium body wine that is light and elegant with hints of nut and apricot. Glass €5.50
- **The Far Paddock, Pinot Gris, Marlborough New Zealand, 2007** €28.50
This vineyard located in a cool climate, on the banks of the River Wairu (just in case you know it!) delivers a dry full bodied white with plenty of ripe fruit flavour.
- **Rosalia De Castro, Albarino, Rias Baxias Spain, 2007** €23.50
From Galicia, an area with a rich culture of good food, wine and long meal times. This wine is fresh and fruity with hints of lavender, grass and hay. Glass €5.25
- **Finca La Linda, Viognier, Mendoza Argentina, 2007** €19.00
Truly tropical and floral. This Argentinian viognier is a little bit different...a delicious alternative to some of the old reliable grape varieties. A medium to full bodied white with a rich flavour offset by clean acidity.
- **Eylo, Verdejo, Rueda Spain, 2007** €24.50
Lots of freshness in this wine. Full bodied with a light sweet citrus finish.
- **Domaine Castelnau, Chardonnay, Vins de Pays Languedoc France, 2007** €19.50
Don't knock it 'til you try it...this is a lovely rich full bodied wine with creamy buttery flavours. It stands up very well with our Chicken Bake!

RED

- **Domaine Castelnau, Merlot, Vin De Pays Languedoc France, 2006** €18.00
A subtle red - low tannins, lots of fruit and a hint of milk chocolate. Glass €4.00
- **Château Tour De Guiet, Côtes de Bourg, Bordeaux France, 2005** €25.50
Located in an appellation gaining increasing recognition this dry red is typical Bordeaux! Full of mature fruit and dark cherry, it's a Gold Medal winner (Concours Des Grandes Vins De France 2007) Glass €5.75
- **Château Carbon D'Artigues, Cuvée Prestiges, Graves, Bordeaux France, 2005** €38.00
Flavours of cinnamon and blackcurrant. Structured with medium tannins.
- **Cave De Carianne, 'Le Chêne Noir', Côtes du Rhône Villages France, 2005** €25.00
Rich jam flavours with a touch of acidity finishing on a light peppery note. The tannins are smooth. A good pick if you're having the Meatballs.
- **Montirius, Vacqueyras France, 2004 (Organic)** €32.00
Some raise eyebrows to organic wine but with Châteauneuf-du-Pape as a neighbouring vineyard, this medium body blend of Grenache and Syrah keeps good company. Delivers blackcurrant with a hint of licorice.
- **Trullari, DOC Primitivo Di Manduria Italy, 2005** €23.50
This is just great – full body, robust, dark berry, dark chocolate, a little spice and gentle tannins. Glass €5.25
- **Duas Quintas, Duoro Portugal, 2006** €27.50
Ripe berry and spice flavours with a long velvety finish.
- **Martin Berdugo Barrica, Ribera Del Duero Spain, 2006** €28.50
Better value than Rioja – that's what people are saying. 100% Temperanillo. Plum and raisin flavours with a darker finish.
- **Nocedal Reserva, Bodegas Fuenmayar, Rioja Spain, 2001** €29.50
Traditional in style. Rich fruit, clay, big body, robust.
- **Zenato, Valpolicella Superiore, San Benedetto di Lugana Italy, 2006** €25.00
Superior for sure. Full of bright fruit, low acidity and brimming with light heartedness. Glass €5.65
- **Wallace Glaetzer, Barossa Valley Australia 2006** €34.00
A mix of Shiraz and Grenache rich berry flavours with a kick of spice.

DESSERT WINE

- **Niepoort LBV** Half Btl. €22.00
Aged 4-6 years this port pairs well with chocolate desserts and cheese. Glass €4.25
- **Alois Kracher, Neusiedlersee, Auslese Kracher** Half Btl. €22.00
Predominantly made from Chardonnay a delicious light white dessert wine. Glass 4.25