



WINE PAIRING:

TO BEGIN

Charles Heidsieck: <i>Champagne, France, NV</i>	19.5
Cantine Bernardi 'Bio' Prosecco: <i>Veneto, Italy, NV</i>	14
Bodegas Ameztoi: Txakoli di Getaria, <i>Basque, Spain</i>	6.5

SNACKS

Alex Pauly 'Tres Naris': <i>Riesling, Mosel, Germany, 2021</i>	13
Domaine Bruno Lupin 'Frangy': <i>Rousette, Savoie, France, 2021</i>	12.5
Celler Credo 'Miranius': <i>Xarel-Lo, Penedes, Spain 2019</i>	12
Heirloom Vineyards: <i>Pinot Noir, Adelaide Hills, Australia 2021</i>	12

STARTERS

Clos Lapeyre 'Vitatge Vielh': <i>Gros Manseng, Jurancon, France, 2019</i>	14.5
Clos du Gravillas 'Rendezvous Sur La Lune': <i>Carignan, Syrah, Grenache, Minervois, France, 2021</i>	15
Bodegas LAN 'Xtreme Crianza': <i>Tempranillo, Rioja, Spain, 2018</i>	12
Bodegas Terres Gauda 'Abadia de San Campio': <i>Albarino, Rias Baixas, Spain 2022</i>	12
Domaine Champalou: <i>Chenin Blanc, Vouvray, France, 2021</i>	15

MAINS

Alkina 'Kin': <i>Semillon, Barossa Valley, Australia 2022</i>	15.5
Thymiopoulos: <i>Xinomavro, Naoussa, Greece, 2019</i>	13.5
Domaine Chevalerie 'Franco de Porc': <i>Cabernet Franc, Bourgeil, France, 2019</i>	11
Cullen 'Mangan Vineyard': <i>Sauvignon Semillon, Margaret River, Australia 2022</i>	13.5
Crystallum 'The Agnes': <i>Chardonnay, Walker Bay, South Africa, 2022</i>	15

DESSERT 70ml

Cullen Wines Late Harvest Chenin Blanc: <i>Margeret River Australia 2021</i>	13
Clos Lapeyre 'La Magendia': Gros Manseng, <i>Pyrenees, France 2019</i>	11
Cesar Florido 'Moscatel Dorado': <i>Chipiona, Spain, NV</i>	8
Chateau Rieussec: <i>Sauternes, France, 1999</i>	20
Ferreira Late Bottled Vintage: <i>Douro, Portugal 2016</i>	7.5
Sandeman 10 Year Tawny: <i>Douro, Portugal</i>	8.5
Niepoort 20 Year Tawny: <i>Douro, Portugal</i>	14