

*all vintages are subject to
availability*

<u>white wine</u>	glass	bottle
santa julia fusion (chenin blanc and torrontes), argentina lime zest with an abundance of floral flavours	3.70	14.00
pinot grigio, fabiano, 2006, italy dry and summery with strong citrus zest	4.25	16.00
santa monica sauvignon blanc, 2006/2007, rapel valley, chile apple, pear, citrus with overtones of honey. crisp acidity, elegant structure and lingering finish	4.50	17.00
morandé alianza, chardonnay, 2007, chile soft, buttery with melon fruit flavours	4.60	18.00
viognier, crisol, 2007, argentina clean and fine, this is an elegant wine full of typical peach aromas and a long lasting finish		20.00
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<u>red wine</u>		
santa julia fusion (tempranillo and malbec), argentina medium bodied, heaving with morrello cherry fruit and ripe tannins	3.70	14.00
rioja tinto, gomez de segura, 2007, spain full of wild red fruit flavours, more fruity style rioja, this gently oaked wine is well balanced, with a long complex finish	4.25	16.00
montepuciano d'abruzzo, borgo thaurelo, 2007, italy flavours of berries and plums with moderate tannins	4.70	18.00
carmenere reserva, santa monica, rapel valley, 2004 chile dark chocolate through a complex palate of ripe red fruits and a spicy backbone	5.25	20.00
gumdale shiraz, 2006, south eastern australia black berry, cedar and cassis. finish of mint, pepper and eucalyptus		20.00
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<u>rosé wine</u>		
surazo rose, cabernet sauvignon, 2005, chile rich in fruit and wild strawberry. perfect for summer drinking.	4.50	17.50
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<u>sparkling and champagne</u>		
prosecco 'vino spumante' fabiano, n.v. soft and dry with peach and pear flavours		22.00
mumm cordon rouge brut nv, reims, champagne		44.00

An optional 12.5% service charge will be added to tables of 8 or more.