

## Liste des Vins – Vin Petillant

<b>Randall &amp; Aubin, NV, Buxeuil Champagne, France</b>	•	38.00	bottle
<i>Dry • crisp • delicious</i>			
<b>Moutard Rosé, NV, Prestige, Buxeuil, Champagne, France</b>	•	45.00	125m glass
<i>Delicate • ripe • racy</i>			9.00
<b>Veuve Clicquot, NV, Bouzy, Champagne, France</b>	•	58.00	
<i>Rich • robust • sexy</i>			
<b>Bollinger Special Cuvee Brut, NV, Ay, Champagne, France</b>	•	66.00	
<i>Superb • structured • aristocratic</i>			
<b>Dom Perignon 2000 Epernay, Champagne, France</b>	•	160.00	
<i>Delicate • toasty • stylish</i>			
<b>Krug, Vintage 1996, Reims Champagne, France</b>	•	250.00	
<i>Legendary • glorious • handsome</i>			
<b>Prosecco di Conegliano, Italy</b>	•	27.00	
<i>Zesty • green apple • racy</i>			
<b>Cava, Ondarre Brut, Rioja, Spain</b>	•	24.00	
<i>Ripe • melon • refreshing</i>			125m glass
			6.00

## Liste des Vins – Blanc

<b>Fernão Pires • Moscatel (Fur-nau Pee-res / Maws-car-tel)</b>	•	15.50	
<b>Santo Isidro, 2008, Pego, Portugal</b>	•	4.00	
<i>Aromatic • gulpable • round</i>			
<b>Sauvignon Blanc (So-vee-yon Blon)</b>	•	16.95	
<b>Tierra Antica, 2009, Central Valley, Chile</b>	•	4.40	
<i>Fruity • balanced • fresh</i>			
<b>Dry Muscat (Muhs-kat)</b>	•	17.50	
<b>Stella Blanco, 2008, Terras do Sado, Portugal</b>	•	4.50	
<i>Zesty • citrus • seductive</i>			
<b>Marsanne (Mar-sann)</b>	•	17.95	
<b>La Tour des Dames, 2008, France</b>	•	4.60	
<i>Green • round • succulent</i>			
<b>Chardonnay (Shar-doe-nay)</b>	•	19.95	
<b>Agustinos Reserva, 2007, Bio Bio, Chile</b>	•	5.10	
<i>Citrusy • tropical • luscious</i>			
<b>Pinot Grigio (Pee-no Gree-joe)</b>	•	20.95	
<b>Capito Veneto, 2008/9, Italy</b>	•	5.40	
<i>Bright • zippy • vivacious</i>			
<b>Muscadet (Moose-car-day)</b>	•	21.95	
<b>Cuvee Chereau, 2008, Sevre-et-maine, Loire, France</b>	•	5.60	
<i>Steely • dry • lively</i>			
<b>Viognier (Vee-on-yay)</b>	•	22.95	
<b>Berton Vineyards, 2009, Griffith, Australia</b>	•	5.80	
<i>Apricot Blossom • tantalizing • elusive</i>			
<b>Grillo (Gree-Lo)</b>	•	25.95	
<b>Duca di Castelmonte, 2008, Sicily</b>	•	6.65	
<i>Tropical Fruit • spicy dry • persistent</i>			
<b>Riesling (Reh-s-Ling)</b>	•	26.95	
<b>Saint Clair, 2008/9, Marlborough, New Zealand</b>	•	6.90	
<i>Green apple • aromatic • exuberant</i>			
<b>Gavi di Gavi (Gar-vee dee Gar-vee)</b>	•	27.95	
<b>San Silvestro, 2008, Piemonte, Italy</b>	•	7.10	
<i>Supple • full dry • sophisticated</i>			
<b>Albarino (Al-bar-inyo)</b>	•	28.95	
<b>Serra da Estrela, 2008, Rias Baixas, Spain</b>	•	7.40	
<i>Citrus fresh • expressive • mineral bite</i>			
<b>Semillon (Say-me-yon)</b>	•	28.95	
<b>Hanenhof, 2008, Barossa, Australia</b>	•	7.40	
<i>Sheer • tooth rattling • delight</i>			
<b>Sauvignon Blanc (So-veen-yon Blon)</b>	•	29.95	
<b>Saint Clair, 2009, Marlborough, New Zealand</b>	•	7.80	
<i>Passion fruit • vanilla • blockbuster</i>			
<b>Pouilly-Fumé (Poo-ye Few-may)</b>	•	38.00	
<b>Domaine Tabordet, 2008, Loire, France</b>			
<i>Laser focus • mouth wateringly • restrained</i>			
<b>Sauvignon Blanc (So-vee-yon Blon)</b>	•	40.00	
<b>Block 18, Saint Clair, 2008, Wairau, New Zealand</b>			
<i>Magical fruit • bright &amp; jazzy • silky texture</i>			
<b>Sancerre (Sorn-sair)</b>	•	45.00	
<b>Alphonse Mellot, 2008, Loire, France</b>			
<i>Majestic • pungent • superb</i>			
<b>Pouilly Fuissé (Poo-ye fwee-say)</b>	•	48.00	
<b>Domaine Ferrand, Prestige, 2006, Burgundy, France</b>			
<i>Rich • powerful • elegance</i>			
<b>Condrieu, Viognier (Vee-own-yay)</b>	•	60.00	
<b>Domaine Georges Vernay, Chaillées d'Enfer, 2005, Rhone, France</b>			
<i>Unbelievable richness • opulent • alluring</i>			

*If vintage stated is not available the next alternative will be offered. All wines are served in 175m glasses.*

## Champagne Cocktails

All priced at \$12.50

### Sir Randall's

Archers Peach Schnapps, Cointreau and Champagne

### Aubin Fizz

Orange juice, Grand Marnier and Champagne

### French 75

Gin, Lemon juice, sugar syrup and Champagne

### R&A Bellini

Peach puree, Crème de Peach, Bitters and Champagne

### Classic Champagne Cocktail

Cognac, Angostura bitters and Champagne

### The Metropolis

Vanilla Vodka, Crème de Framboise and Champagne

## Liste des Vins - Rosé

Castalao Shiraz (kas-tar-laow/Shur-azz) • 16.50

Stella Rosado, 2008, Terras do Sado, Portugal • 4.40

Scrumptious • ripe • fragrant

Blanc de Noir (blon de nwar) • 22.50

Groot Constantia, 2009, South Africa • 5.60

Vibrant • fruitiness • dry edge

Cabernet Sauvignon (Cab-air-nay Sov-venn-yon), • 26.50

Enate, 2008, Somontano Spain

Marvellous • alluring • blackcurrant

## Liste des Vins - Rouge

Castalao (kas-tar-laow) • 15.50

Santo Isidro, 2008, Pego, Portugal • 4.00

Round • velvet • wild berries

Cabernet Sauvignon (Cab-air-nay Sov-venn-yon) • 17.50

Tierra Antica, 2009, Chile

Hedgerow • cassis • vibrant

Gamay (Gam-may) • 18.50

Cuvee Dumas, 2008, Pays de Gaule, France • 4.70

Fruity • raspberries • irrepresible

Merlot (Mair-lo) • 19.50

Echeverria, 2008, Curico, Chile • 4.90

Vibrant • full bodied • supple

Pinot Noir (Pee-no Nwar) • 20.50

Le Beau Chene, 2007, Pays d'Oc, France • 5.20

Summer pudding • black cherry • piercing

Tempranillo (Temp-pra-nio) • 21.95

Clos de Torribas Crianza, 2005, Penedes, Spain • 5.80

Rioja grape • purple velvet • silky smooth

Cabernet Sauvignon (Cab-air-nay Sov-venn-yon) • 24.95

Reserva, Don David, 2007, Cafayate, Argentina • 6.40

Intense • lush • blackcurrants

Malbec (Mowl-beck) • 24.95

Don David, Reserva, 2007, Cafayate, Argentina • 6.40

Toasty plums • violets • assertive

Barbera D'Asti (Bar-bair-ah) • 27.95

Michele Chiarlo, 2007, Piedmont, Italy

Redcurrants • rapier edge • voluptuous

Pinot Noir (Pee-no Nwar) • 33.00

Doctors Creek, Block 14, 2007/08, New Zealand

Pungent • ripe cherry • complexity

Châteauneuf Du Pape • 38.00

Domaine de Haut des Terres Blanches, 2001, Rhone, France

Earthy depth • mellow • lingering

Shiraz (Shur-azz) • 44.00

Plantagenet, 2005, Mount Barker, Australia

Poise • remarkable • muscular

## Vin de Dessert

Echeverria, Late Harvest, Sauvignon Blanc, Chile • 5.10 per glass • 22.00 per half bottle

Fresh • luscious • nectar

Elysium, Black Muscat, 2007, California • 5.10 • 22.00

Sheer • tooth rattling • delight

Hennessy XO Cognac, France • 15.00 double shot

## Bieres

Original Guinness 4.00

Budvar 4.00

Stella 4.00

Becks 4.00

## Boissons

Soft Drinks / Pressé 2.00

Orange / Cranberry Juice 2.50

Pellegrino Sparkling water glass 2.50 bottle 5.00

Acqua Panna still water glass 2.50 bottle 5.00

## Boissons Chaudes

Cappuccino / Double Espresso 2.50

Espresso / Macciato 2.00

Caffe Latte 2.50

Filter Coffee 2.00

Selection of Teas 2.00

Hot Chocolate 2.50

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