



## Wine Menu

### Champagne

Glass

Bottle

#### **Nicolas Feuillatte Reserve Particuliere**

\$135.00

It is composed of 20% of the Chardonnay grape variety, for elegance and delicacy, 40% of Pinot Noir for roundness and structure, and 40% Pinot Meunier for fruitiness. Pale gold in colour with an abundance of delicate bubbles. The nose is floral, fruit with subtle predominance of white fruits: pear, apple, almonds and hazelnuts. Fresh opening, smooth, pleasant and balanced on the palate.

#### **Moet et Chandon - Champagne, France**

\$150.00

A harmonious blend of the three Champagne grape varieties – Chardonnay, Pinot Noir and Pinot Meunier – from the expressive crus of the Champagne region. It embraces a wide range of flavours including fresh fruit, white flower and brioche.

#### **Pol Roger, Sir Winston Churchill –Epernay, Fr 1995**

\$380.00

Bright gold with a lively mousse, the nose features powerful scents of minerals, saffron, pear, lilac, buttered apple, pear, white peach and marzipan. Broad and concentrated, the pear and apple flavours packing a huge punch and complicated by buttery, leesy tones. The palate finishes with expansive, exotic spice and pear notes, and superb focus and length.

### Sparkling

#### **Daniel Le Brun Brut 375ml Non Vintage - Marlborough**

\$26.00

A bright straw colour with a steady bead of small bubbles offers a fine and persistent mousse. The aromatics consist of clean, fresh strawberry, citrus and orange peel balanced with complex biscuit and bread characters. The palate offers fresh and lively acidity showing perfect integration of yeast-derived autolysis and nutty characters accompanied with elegant primary fruit flavours.

#### **Preece Sparkling Non Vintage - Central Victoria, Australia**

\$32.00

This Pinot noir and Chardonnay is sourced from a diversity of vineyard sites across South Eastern Australia to create a rich flavour spectrum. All grown in cooler climates to provide a toasty aromas and a crisp palate backbone.

#### **Daniel Le Brun Vintage 2001- Marlborough**

\$60.00

This wine offers pale-straw colour with a fine, persistent bead and a gorgeous mousse. Fresh biscuit, pine-nut and creamy aromatic complexities are combined with rich bright Pinot Noir fruit citrus aromas of almost nectarine & grapefruit. The well-structured, elegant and complex palate demonstrates richness from the Pinot Noir balanced by fresh youthful acidity from the Chardonnay, leaving a creamy mouth-feel and persistent finish



### Sauvignon Blanc

Glass

Bottle

#### **Wither Hills – Marlborough 2009**

\$9.50

\$38.00

The 2009 Wither Hills Marlborough Sauvignon Blanc shows benchmark characteristics; intense gooseberry, tomato leaf and capsicum characters underpinned by the classically pungent melon, guava and passionfruit aromatics. The palate is extraordinarily balanced with bright seamless acidity, concentration of brambly, mineral lemongrass flavours and a long supple finish. A wine of remarkable intensity.

#### **Mt Difficulty Roaring Meg - Marlborough 2009**

\$38.00

Cool summer growing conditions have resulted in a concentrated tropical fruit Sauvignon Blanc in a typical Marlborough style. The wine displays gooseberry flavours intermingled with dried hay; this moves into a full mid-palate and then the wine finishes with lingering passionfruit and rhubarb. This wine is ideal for fun-loving summer evening drinking.

#### **The Ned – Marlborough 2009**

\$40.00

Vintage of the decade! A wine of pristine fruit purity. It displays aromas and flavours of subtle lime, red capsicum, gooseberry, blackcurrant and minerality. This single vineyard wine has subtle fruit sweetness against acidity, giving a soft yet dry finish.

#### **Mt Difficulty – Central Otago 2009**

\$42.00

An ideal cool dry autumn has resulted in ripe melon with an undercurrent of capsicum and mineral in the aromas. These aromas are replicated as flavours on the front palate, moving into a full rich mid-palate and then finish with lingering minerality. This wine is ideal for sensible summer evening drinking.

### Dessert Wine

#### **The Ned Noble Sauvignon Blanc**

\$10.00

\$40.00

Selectively harvested fruit was picked from our Waihopai River Vineyard site at an average of 33 Brix. A special wine was to be made from grapes that looked brown, shrivelled and “hairy”. The resulting wine is luscious, concentrated and oozing with rich noble botrytis characters.

### Viognier

#### **Trinity Hill Gimblett Gravels – Hawkes Bay 2008**

\$12.00

\$48.00

The distinct aromas and flavours of orange blossom, cumquat peel and jasmine dominate the wine. The rich, full and soft texture is the endearing feature. The exotic and sensual nature of this wine makes it a great substitute for Chardonnay or Pinot Gris.



## Chardonnay

Glass

Bottle

### **Wither Hills – Marlborough 2009**

\$11.50

\$46.00

Refined, elegant & restrained, with the benchmark Wither Hills fruit profile of nectarine, lime, grapefruit pith, sorbet notes interlaced with fine grainy french oak nuances of spice, nutmeg and toasted almond.

### **Te Whare Ra – Marlborough 2008**

\$46.00

This chardonnay has ripe stonefruit and citrus characters subtly enhanced by fermentation in seasoned oak barrels, lees contact and a creamy malolactic influence, to create a rich and elegant wine.

## Riesling

### **Te Whare Ra – Marlborough Reising ‘M’**

\$9.50

\$38.00

This Riesling is our first release in a medium style. Lifted aromas of fresh lime, orange blossom, mandarin, and white peach follow onto vibrant, ripe flavours of lime, pink grapefruit and peach with underlying slatey mineral notes.

### **Mt Difficulty Target Gully – Central Otago 2009**

\$45.00

Floral and ripe stonefruit notes compete in the aroma of this Riesling. On the palate these flavours dance in harmony.

## Pinot Gris

### **Mt Difficulty Roaring Meg – Central Otago 2009**

\$10.50

\$42.00

This wine has aromatics reminiscent of a fruit cocktail full of white pear, passionfruit and melon. On the palate this is duplicated with lovely rich flavours, a textured mid palate and an off-dry finish.

### **The Ned – Marlborough 2009**

\$40.00

Exquisite balance and texture are the hallmarks of this intensely ripe focused wine. Pear drop, white blossom and nectarine aromas and flavours support this wine displaying purity and energy. Dry in style this memorable wine has been left with a hint of blush.

### **Mt Difficulty – Central Otago 2008**

\$44.00

The cool vintage of 2009 has resulted in aromas of nectarine and peach blossom mingled with Bon Chretien pear. The palate displays luscious fruit in the same vein, while the mid palate is full, creamy and well textured. The wine has a rich, minerally, stone fruit driven finish.



### Gewürztraminer

Glass

Bottle

#### **Te Whare Ra - Marlborough 2008**

\$12.00

\$48.00

Intensely perfumed, with notes of lychees, rose-petals, ripe quince and cloves. These lead into luscious varietal flavours of baked quince and lychees, with underlying characters of ginger, fresh pear and exotic spice.

### Red Wines

#### Pinot Noir

#### **Mt Difficulty Roaring Meg - Central Otago 2008**

\$11.50

\$46.00

This wine exhibits a lovely mix of red and black berry fruits with further complexity gained from French oak spice. The wine has a sweet berry entry which displays these same characters in abundance. Tannins rise gracefully out of the mid-palate to finish the wine.

#### **The Ned – Marlborough 2008**

\$48.00

This bright, vibrant 2008 Pinot Noir is in total harmony, brimming with plums, violet, chocolate and spice. This wine is made truly memorable by displaying silky tannins with layers of ripe berry fruit, a hint of toasty oak and a touch of savoury on the finish.

#### **Mt Difficulty – Central Otago 2008**

\$70.00

Black cherry and blackberry dominate the aroma and these are underpinned by Christmas cake spice and liquorice. The wine has a dark concentrated front palate, which displays these same characters in abundance. The mid palate is fleshy and well textured. The wine finishes with a lovely velvety combination of tannin, fruit and acidity.

#### **Wither Hills – Marlborough 2007**

\$80.00

Our philosophy is to produce a distinctive Marlborough Pinot Noir and the 2007 is a cracker!. A wonderful core of spice, ripe fragrant plum, and rich brambly forest fruits command the aromatics, the tannins are silky, and acid balance sublime, adding structure and weight to the spice, cocoa notes.

### Merlot & Blends

#### **Preece Merlot – Central Victoria, Australia 2008**

\$9.50

\$38.00

Colour: Deep opaque purple. Aroma: Bright blackcurrant and blueberry fruits with subtle hints of beetroot, mushroom and cedary oak. Palate: Intense purple berry flavours with hints of apple and rhubarb. Lively, medium bodied, and framed by long dusty tannins.

#### **Angus the Bull Cab Sauv - South Australia 2008**

\$38.00

Concentrated ripe berry fruits sourced from South Eastern Australia, presented with a savoury oak and a powerful finish.



	<u>Glass</u>	<u>Bottle</u>
<b>Tom – Marlborough 2000</b>		\$185.00
A complex array of fruit and secondary complexities, including cassis, black plums, cigar box, earth, spice, dark chocolate, new leather and underlying minerality. This is a dense, multi-dimensional wine that changes and unfolds with time in the glass.		

**Shiraz/Syrah**

<b>Preece Shiraz – Central Victoria Australia 2008</b>	\$9.50	\$38.00
Cherry and chocolate aroma combine with rhubarb, shaved beetroot and spicy cedar wood. On the Palate, generous and luscious palate of fruit spice and kirsch balanced by chewy chocolately tannins finished with a dusting of ground coffee.		

<b>Mitchelton Shiraz – Victoria, Australia 2007</b>		\$40.00
Showing deep ruby with aromas that is typical of its predecessors, sweet plums, earthy fragrance and a touch of cream and vanilla.		

<b>Trinity Hill Gimblett Gravels Syrah –Hawke’s Bay 2007</b>		\$52.00
The colour is a deep, vibrant crimson. Blackberry, black pepper, savoury and spice elements are prominent, with meaty overtones. The Viognier has added a lifted aromatic quality.		

**Beer**

Corona Extra	\$8.50
Macs Gold	\$7.50
Macs Light	\$7.50
Speights Gold Medal Ale	\$7.50
Speights Summit Lager	\$7.50
Steinlager	\$8.50
Steinlager Pure	\$8.50
Stella Artois	\$8.50
Monteiths Range: Original – Celtic – Golden – Pilsner – Radler – Black - Lager	\$8.50

**Spirits and Liqueurs**

	<b>Per 30mls</b>
Premium Spirits	\$8.50
Super Premium Liqueurs	\$10.50

Please ask our friendly staff for our range of cognac, port and whisky

**Non Alcoholic**

Sparkling or still Mineral Water 375ml	\$5.00
Soft Drink: Lemonade, Diet Coke and Coke	\$3.50
Selection of Fruit Juices	\$6.00
Bunderberg Ginger Beer	\$6.00
Lemon Lime and Bitters	\$6.00