



Wine Menu

Champagne

Glass

Bottle

Nicolas Feuillatte Reserve Particuliere – Champagne, France

\$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.

Gosset Grand Reserve - Champagne, France

\$140.00

A blend of Chardonnay (46 %), Pinot Noir (44%) and Pinot Meunier (10%) including 12% of reserve wines. It is light golden yellow in colour with a intense, complex and aromatic nose of flowers (daffodil, hyacinths, irises) and fruits (black cherries, blackberry, drying raisins) on a backdrop of roasted scents. The palate is ample, vinous and concentrated. Initially hints of dried fig and stuffed cherries and then very quickly aromas of grilled almonds and biscuit. Long and power full flavour.

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.

Sparkling

Te Hana Reserve Cuvee (200ml)

\$10.00

This effervescent Cuvee of Chardonnay and Pinot noir exhibits aromas of crisp apples, grapefruit and strawberries combined with delicate brioche characters and a naturally balanced acidity to produce this aromatic aperitif style Sparkling wine.

Preece Sparkling Non Vintage – Central Victoria, Australia

\$32.00

Very pale straw in colour, with an aroma of green apples, kiwifruit, hints of strawberry and muesli lead onto a palate of crisp apples and a crisp acidity.

Lindauer Vintage 2004

\$40.00

Bright lemon with gold hues and creamy lemon, toasty, nutty aromas on the nose. The careful blending of Chardonnay and Pinot Noir ensures a firmly structured, graceful yet powerful wine with true finesse and exceptional length. Lindauer Special Reserve Vintage 2004 will evolve gracefully with more toasty characters developing over time.



Glass Bottle

Daniel Le Brun Vintage 2001- Marlborough \$60.00

Vintage wines are only produced in exceptional years where the season has produced grapes of truly great intensity and roundness. The low-cropping, late-ripening 1997 vintage allowed these qualities to be balanced with high natural acidity.

Sauvignon Blanc

Wither Hills – Marlborough 2011 \$9.50 \$38.00

Intense gooseberry, tomato leaf and fresh cut fennel and red capsicum characters, underpinned by the classical melon, guava and passionfruit aromas. The palate is balanced with seamless acidity.

Marisco Kings “Favour” Sauvignon Blanc 2010 \$36.00

Explosive flavours of citrus and nettle are woven together by a tight thread of minerality very typical of the Waihopai Valley. An extremely focused wine with a juicy acidity, it displays a lime sorbet character that leaves the palate wonder fully refreshed. Length, balance and harmony are very evident with this wine with it finishing clean crisp and bright.

Mt Difficulty Roaring Meg – Marlborough 2010 \$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.

Mt Difficulty – Central Otago 2011 \$42.00

Warm Summer growing conditions have resulted in a ripe 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.



Chardonnay

Glass

Bottle

Wither Hills – Marlborough 2010

\$10.00

\$40.00

This reserve style wine balances intense spicy fruit aromas with a fresh integrated bouquet. It is a delicious combination of peach, tropical fruits and just a hint of cream with a balanced acid to deliver a lingering finish.

Marisco Kings Series “Bastard” – Marlborough 2010

\$40.00

Weighty wine with white peach, nectarine, citrus, roasted nut and spicy oak flavours. Seamless, smooth-textured Chardonnay with impressive length.

Mt Difficulty – Central Otago 2009

\$48.00

This Chardonnay is all about concentration and complexity, with predominant stone fruit and pineapple backed up with a lovely minerality. The palate displays lovely ripe peach characters, moving into a mid palate with an excellent creamy texture and weight from extended lees contact and barrel ageing. The natural acidity provides a backbone which the fruit flows through.

Pinot Gris

Mt Difficulty Roaring Meg – Central Otago 2011

\$10.50

\$42.00

Aromas 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.

Marisco Kings “Thorn” Pinot Gris 2010

\$36.00

This wine displays a wonderful textural, fleshy flavour of white nectarine, pear and almond. It is rich, round and has a mouth feel finishing with subtle spice and purity. A very fine quality flavour that cements this variety as a champion for the Waihopai Valley region.

Mt Difficulty – Central Otago 2010

\$44.00

Aromas of nectarine and peach blossom mingled with pear. The palate displays luscious fruit in the same vein, while the mid palate is full, creamy and well textured.



Riesling

	<u>Glass</u>	<u>Bottle</u>
Martinborough Vineyard Jackson Block – Martinborough 2010	\$9.50	\$38.00
Slow, cool fermentation has produced a classic dry style Riesling stopped just short of dryness at 4g/L (RS). Our Jackson Block Riesling has aromatic citrus notes of lemon and lime with floral and grapefruit notes in the background. The palate is crisp and focused with a mineral structure that shows flint and creamy aspects.		

Mt Difficulty Target Gully – Central Otago 2010	\$11.00	\$45.00
Citrus and stonefruits compete in concentration in the aroma. On the palate these fruits take on a floral delicacy whilst residual sugar has been retained to balance the high natural acidity.		

Viognier

Trinity Hill Gimblett Gravels – Hawkes Bay 2008	\$12.00	\$48.00
The distinct aroma and flavour of canned apricot dominate this wine. The rich, full and soft texture is the endearing feature.		

Gewürztraminer

Te Whare Ra – Marlborough 2009	\$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. This wine is of medium sweetness (RS is 14.1g/L) and continues the outstanding quality of previous vintages of our Gewürztraminer.		

Dessert Wine

The Ned Noble Sauvignon Blanc – Marlborough 2010	\$10.00	\$40.00
Layers of rich ripe melon, real botrytis characters fill the palate. Lusciousness on the front palate with a clean crisp finish. Weight, power and elegance – a true classic.		



Red Wines

	<u>Glass</u>	<u>Bottle</u>
<u>Shiraz/Syrah</u>		
Preece Shiraz – Central Victoria Australia 2009	\$9.50	\$38.00
Vibrant, ruby red in colour with an aroma of mocha, prunes and spices. This Shiraz has a full-bodied palate showing mulberry, cherry and dark chocolate flavours with soft and subtle tannins.		
Mitchelton Shiraz – Victoria, Australia 2009	\$40.00	
Showing deep ruby with aromas that is typical of its predecessors, sweet plums, earthy fragrance and a touch of cream and vanilla.		
Trinity Hill Gimblett Gravels Syrah –Hawke’s Bay 2008		\$52.00
The colour is a deep, vibrant crimson. Blackberry, black pepper, savoury and spice elements are prominent. Multi-layered complexity is the aim. Powerful but ripe and round tannins give the wine great structure. Oak aging plays a minor part and the wine lives on its fruit.		
<u>Merlot & Blends</u>		
Preece Merlot – Central Victoria, Australia 2008	\$9.50	\$38.00
Aroma of mulberries and hints of vanilla. The palate has soft and rich mulberries combined with a little creamy sweetness, round full middle and a long luscious finish.		
Angus the Bull Cab Sauv – South Australia 2009	\$9.50	\$38.00
Concentrated ripe berry fruits sourced from South Eastern Australia, presented with a savoury oak and a powerful finish. Perfect partner for steak.		
Trinity Hill “Trinity” – Hawke’s Bay 2008	\$9.50	\$38.00
The blackberry and black pepper nuances of Syrah, the leather and plum aromas of Merlot, the aromatic spice and red currant character of Cabernet Franc plus the cassis and spine from Cabernet Sauvignon, have combined to produce a complex, fruit dominant wine. Richness and soft, ripe tannins make this wine a serious yet eminently drinkable wine.		



Pinot Noir

Glass

Bottle

Mt Difficulty Roaring Meg – Central Otago 2010

\$11.50

\$46.00

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.

Marisco Kings “Wrath” Pinot Noir 2009

\$54.00

Lovely rich ripe primary berry fruit flavour. Supple and lithe, this pinot presents dark fruit flavours mingled with fine tannins and subtle oak spice. The concentrated silky velvet finish and balance of acid and fruit are testament of the blend of these clones from this wonderful site. A Pinot Noir of presence and style.

Wither Hills – Marlborough 2009

\$65.00

A wonderful core of spice, ripe fragrant plum, and brooding forest fruits command the aromatics. The tannins are long, chewy and silky, coupled with sublime acid balance. Adding structure and natural weight to the subtle French oak, spice and cocoa notes. A hall mark of Wither Hills Pinot Noir is the purity of fruit; dark dense generous elegant flavours and subtle power.

Mt Difficulty – Central Otago 2009

\$70.00

Black cherry and blackberry dominate the aroma and these are underpinned by 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.



Beer

Corona Extra	\$8.50
Macs Gold	\$7.50
Macs Isaacs Apple Cider	\$7.50
Macs Isaacs Pear Cider	\$7.50
Speights Gold Medal Ale	\$7.50
Speights Summit Lager	\$7.50
Steinlager	\$8.50
Steinlager Pure	\$8.50
Stella Artois	\$8.50
Mac's Craft Range	
Sassy Red – Black Mac – Hop Rocker – Spring Tide	\$7.50

Spirits and Liqueurs

Per 30mls

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 300ml	\$5.00
Soft Drink: Lemonade, Diet Coke and Coke	\$3.50
Bunderberg Ginger Beer	\$6.00
Lemon Lime and Bitters	\$6.00
Selection of Fruit Juices	\$6.00
Pineapple, Grapefruit, Cranberry, Orange, Apple and Tomato	