

# RED WINE



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| <b>1. 2018/CAMPO DEL MORO</b><br><i>Spain/Castilla/La Mancha</i><br>Tempranillo-Syrah-Cabernet    | <i>Easy drinking with good body.<br/>Pairs well with spicy &amp; vegetarian food.</i>   | <b>Btl/Gls</b><br><b>22/7</b> |
| <b>2.2019/CHEVAL IMPERIAL</b><br><i>France/Vin de Pays/Pays d'Oc</i><br>Merlot                    | <i>Silky, smooth, with a dry finish.<br/>Pairs well with poultry and seafood.</i>       | <b>24/7.5</b>                 |
| <b>3.2019/OPI</b><br><i>Argentina/Mendoza</i><br>Malbec   | <i>Full bodied.<br/>Dark fruits.<br/>Pairs great with red meat.</i>                     | <b>30/8.5</b>                 |
| <b>4.2017/MURIEL CRIANZA</b><br><i>Spain/Rioja</i><br>Tempranillo                                 | <i>Dry with medium body.<br/>Pairs well with beef and lamb dishes.</i>                  | <b>28</b>                     |
| <b>5.2014/RIVER GARDEN</b><br><i>South Africa/Western Cape/</i><br>Shiraz-Cabernet Sauvignon      | <i>Succulent and bold.<br/>Pairs well with both beef and Pork.</i>                      | <b>28</b>                     |
| <b>6.2017/ FALSE BAY</b><br><i>South Africa/Western Cape/Coastal</i><br>Pinotage                  | <i>Dark fruits and oak.<br/>Pairs well with both Rib eye beef and meaty appetizers.</i> | <b>28</b>                     |
| <b>7. 2017/ MOOIPLASS 'THE BEAN'</b><br><i>South Africa/Western Cape</i><br>Coffee Pinotage       | <i>Dark fruits with roasted coffee/mocha notes.<br/>Pairs well with duck.</i>           | <b>29</b>                     |
| <b>8.2017/SHOTTESBROOKE</b><br><i>South Austrailia/McLaren Vale</i><br>Shiraz                     | <i>Elegant, rich and full flavoured. Nuances of dark chocolate.</i>                     | <b>29</b>                     |
| <b>9. 2016/LA COSTE FRIGOUSSE</b><br><i>Italy/Toscana</i><br>Cabernet Sauvignon/Grenache          | <i>Fruity, dry &amp; smooth.<br/>Pairs great with pork and seafood.</i>                 | <b>30</b>                     |
| <b>10.2017/CASAS DEL BOSQUE RESERVA</b><br><i>Chile/Aconcagua/Casablanca Valley</i><br>Pinot Noir | <i>Very smooth &amp; light bodied .Captivating aroma and flavour profile.</i>           | <b>32</b>                     |

# Rose Wine



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| <b>21. 2020/ROSE MONTROSE</b><br><i>France /Pays d'Oc</i><br>Grenache, Cinsault | <i>Light bodied and delicate. Pairs great with salads and fish.</i> | <b>28/8</b> |
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# WHITE WINE



		<b>Btl/Gls</b>
<b>11.2019 / BADET CLEMENT PRESTIGE</b> <i>France/Vin de Pays /Pays d'Oc</i> Ugni Blanc/Granache /Sauvignon	<i>Refreshing and round. Perfect with vegetarian and fish dishes.</i>	<b>22/7</b>
<b>12.2019 / VILLA SAN MARTINO</b> <i>Italy/Friuli-Venezia Giulia</i> Pinot Grigio	<i>Light yet crisp. Pairs well with shellfish and vegetarian Dishes</i>	<b>24/8</b>
<b>13.2019 / OLD COACH ROAD</b> <i>New Zealand/Nelson</i> Sauvignon blanc	<i>Punchy, long and flavoursome. Great with poultry and fish. *Vegan Friendly</i>	<b>31/9</b>
<b>14.2020 / PRINZ VON HESSEN</b> <i>Germany/Rheingau</i> Riesling	<i>Sweet and medium dry with a sour citrus finish. An excellent pair with spicy food.</i>	<b>27</b>
<b>15.2019/ BUSY BEE WHITE BLEND</b> <i>South Africa/Western Cape</i> Chenin Blanc/ Roussanne	<i>Fresh and fruity. Amazing aroma and pairs beautifully with seafood and poultry.</i>	<b>28</b>
<b>16.2018/FOSSIL BAY</b> <i>Australia /South Australia</i> Chardonnay	<i>Clean and crisp. Pairs well with Salmon, poultry and vegetarian food</i>	<b>27/8.5</b>
<b>17. 2020/TERRAS GAUDA 'O ROSAL'</b> <i>Spain/Rias Baixas</i> Albarino	<i>A Wine of Great complexity , roundness and freshness. Great with most Asian cuisine</i>	<b>43</b>
<b>18. 2019/HUNKY DORY</b> <i>New Zealand/Marlborough</i> Organic Sauvignon Blanc	<i>Succulent and full flavoured with a lovely lingering finish.</i>	<b>35</b>

# Sparkling Wine



<b>19. 2020/ MASOTTINA</b> <i>Italy / Veneto / Conegliano Valdobbiadene</i>  Extra dry Prosecco		<b>39</b>
<i>Ask your server about our house prosecco by Bottle and glass.</i>		<b>31/9</b>