

# Wine by the glass.

150ml \**wine specially curated by Restaurant Jag*

## Champagne

Champagne

Delamotte Blanc De Blancs Grand Cru NV

*dried white flowers, mineraly, with green apple and lemon zest*

## White

Eric Texier Cote Du Rhone "Adele" - Clairette 2018

*fresh and floral with bright apples and finish of butter*

Clos St Jean Chateauneuf-du-Pape

- South Rhode Blend 2017

*white peach, brioche and honeysuckle with great balance*

## Rose

Domaine Charvin - Rhone Blend 2018

*candied cherries, melon and lavender with provencal herbs*

## Red

Maison Tardieu-Laurent - Mourvedre 2014

*ripe figs, plums and blackberries finished with licorice*

Clos St Jean Chateauneuf-du-Pape

- South Rhode Blend 2017

*black currants, fennel and oak with medium acidity*

*Bottle list curated by Restaurant Jag is also available by request*

## Beer

Sierra Nevada Pale Ale (Bottle)

*Drink it like Ricky and add a cheeky +\$10*