



DISCOVER LOCAL: GOAT'S MILK

In collaboration with Singapore's only goat farm, Winestone presents innovative dishes using "farm fresh goodness"



Cod with Goat's Milk Espuma \$42⁺⁺

Pan-seared Cod Fish Fillet, Goat's Milk Yoghurt, Mint and Olive Oil



Goat's Cheese Salad \$35⁺⁺

Prosciutto Ham, Fresh Goat's Milk Ricotta, Rock Melon Pickle



Vodka Goatini \$16⁺⁺

Vodka, Goat's Milk, Shaken and Served

IN SUPPORT OF



MAIN PARTNER



Exclusive menu available until 30 November 2021.
In support of local produce from Hay Dairies Goat Farm.

FINE DE CLAIRE OYSTERS

TUESDAY SPECIAL
\$1.99⁺⁺ PER OYSTER
with every drink purchased

USUAL PRICE
Half Dozen: \$28⁺⁺
One Dozen: \$52⁺⁺



FREE BOTTLE OF SPARKLING OR ROSÉ

WEDNESDAY LADIES NIGHT

For every 4 ladies with a min. spend of \$100⁺⁺
after discounts and promotions.

1-FOR-1 COCKTAILS

THURSDAY SPECIAL

Negroni, Classic Dry Matini, Mimosa,
The White Lady, The Red Queen
From \$12⁺⁺ onwards



3-HOUR FREE FLOW WINE PACKAGES



CASUAL DRINKER

\$28⁺⁺ per person*

Free flow red and white wine

Terre Forti Trebbiano Chardonnay, Italy
Terre Forti Sangiovese Rubicone, Italy



ENTHUSIASTIC DRINKER

\$48⁺⁺ per person

Free flow draught beer, prosecco, red and white wine

Tiger Draught Beer
Santa Margherita Prosecco Extra Dry
Baron Philippe de Rothschild Sauvignon Blanc, Chile,
Baron Philippe de Rothschild Mapu Cabernet Sauvignon, Chile



PASSIONATE DRINKER

\$88⁺⁺ per person

Free flow draught beer, champagne, gin,
red and white wine

Tiger Draught Beer
La Cuvée de Laurent-Perrier, France
Famille Perrin Luberon Blanc, France
Famille Perrin Ventoux Rouge, France
Classic Gin Cocktail

* The Casual Drinker package requires a min. spend of \$100⁺⁺ on the initial food order for 2 diners; and an additional \$40⁺⁺ per extra diner.



WINESTONE

4-COURSE WINE PAIRING DINNER FOR \$118

ONLY ON **6 OCT 2021, WEDNESDAY**

GREEK KALE SALAD

cherry tomatoes, cucumber, Spanish onion, feta, lemon herb olive oil

SMOKED SALMON SALAD

house smoked salmon, buttermilk vinaigrette, fresh horseradish cream



Penfolds Bin 51 Riesling

PAN-SEARED HOKKAIDO SCALLOP

on a bed of avocado, granny smith apple marmalade



Penfolds Bin 311 Chardonnay

GAMBERO ROSSO PRAWN RISSOTO

seafood bisque risotto with grilled prawns

LOBSTER TAIL INK TAGLIOLINI

fire-tossed with asparagus, tiger prawn and tomatoes

DRY AGED BLACK ANGUS MB3+

4-6 week dry age, 220gm Australian ribeye



Penfolds Bin 138 Shiraz Grenache Mataro

CRÈME BRÛLÉE

rich custard topped with a layer of caramelised sugar.



Penfolds Tawny 10 Year Old

RESERVE A SEAT ON WWW.WINESTONE.SG

PROMOTION



Seafood Bucket at \$128⁺⁺

boston lobster, snow crab, fine de claire oysters, poached tiger prawns, black lip mussels and scallops served with shallot dressing, cocktail sauce, hot sauce and lemon wedges



Every order receives a complimentary bottle of
Rothbury Estate Sparkling Cuvee, Hunter Valley, Australia



Available only on Saturdays and Sundays.

A LA CARTE

PLATTERS

V	Cheese Platter (Choice of 5, 4 or 3) <i>boursin garlic, goat, truffle brie, blue cheese and camembert - 50grams each</i>	\$42.00 \$32.00 \$22.00	P	Winestone Mixed Platter <i>14-month parma ham, coppa ham, spicy chorizo, boursin garlic cream cheese, goat cheese, and truffle brie cheese</i>	\$38.00
P	Winestone Charcuterie Platter <i>mortadella, rosette salami, coppa ham, 14-month parma ham, spicy chorizo, marinated olives, artichoke, balsamic onion, capers, gherkins and sun-dried tomatoes</i>	\$55.00	P	Winestone Supreme Platter <i>mortadella, rosette salami, coppa ham, 14-month parma ham, spicy chorizo, boursin garlic cream cheese, goat cheese, blue cheese, truffle brie cheese and camembert cheese</i>	\$58.00
	Seafood Platter <i>lobster tail, tiger prawns, hokkaido scallop, preserved lemon compote and potatoes</i>	\$88.00	P	Parma Cheese Pairing <i>14-month parma ham, rock melon, buffalo mozzarella, fresh beetroot</i>	\$31.00

APPETISERS

	Fine de Claire Oysters (Half / One Dozen) <i>freshly shucked, creamy and succulent fine de claire oysters</i>	\$28.00 \$52.00		Nicoise Salad <i>mesclun greens, tuna chunks, tomatoes, red onion, eggs, black olives with balsamic vinaigrette and olive oil dressing</i>	\$22.00
	Pan-seared Hokkaido Scallop <i>on a bed of avocado and granny smith apple marmalade</i>	\$38.00	V	Greek Kale Salad <i>yellow tomatoes, cucumber, spanish onion, cherry tomatoes, crumbled feta cheese, and lemon herb olive oil</i>	\$16.00
	Beer Battered Calamari <i>deep fried with rocket, garlic and chilli</i>	\$16.00	V	Provencal Tartine <i>toasted sour dough, pesto, mozzarella, buffalo, tomato, capsicums, baby spinach</i>	\$16.00
	Lobster Bisque Soup <i>creamy emulsion with lobster dice</i>	\$20.00	V	Harvest Salad <i>fresh beetroot, mesclun greens, red apple, carrot, grapes, celery, cucumber, shallot and cherry vinaigrette</i>	\$18.00
V	Porcini Soup <i>creamy porcini mushroom soup with a dash of truffle oil, served with crispy portobello</i>	\$14.00	V	Avocado and Grapefruit Salad <i>Fresh avocado, pink grapefruits, baby spinach, pea shoots, cherry tomatoes, black olives and shaved parmigiano</i>	\$16.00
V	Fig & Burrata Salad <i>fresh fig, burrata cheese, heirloom tomato, red onion, rocket and basil pesto</i>	\$30.00	P	Baby Spinach and Prosciutto Salad <i>fresh baby spinach, button mushroom, crisp prosciutto and orange dressing</i>	\$16.00
	Grilled Prawn Caesar Salad <i>bite sized grilled prawns served with sous vide eggs top of leafy baby romaine lettuce, parmesan shaved cheese and anchovies</i>	\$24.00			
	Smoked Salmon Mesclun Salad <i>greens, house smoked salmon, buttermilk vinaigrette, fresh horseradish cream</i>	\$22.00			

P - Contains Pork | V - Vegetarian

Prices are subject to service charge and prevailing government taxes.

Please inform us if you have any food allergies or special dietary requirements.

A LA CARTE

MAINS

P	Pellegrino Pizza <i>Oven Baked with Prosciutto de parma ham, rocket, mushroom, sundried tomato, olives, artichoke and mozzarella</i>	\$32.00
P	Rustica Pizza <i>house made italian sausages pepperoni, mushrooms, onions, capsicums, tomatoes and mozzarella</i>	\$32.00
P	Romana Pizza <i>whole peeled tomatoes, mozzarella, ham leg, feta cheese, bacon, artichoke</i>	\$36.00
V	Winestone Pizza <i>whole peeled tomato, mozzarella, ricotta, roasted capsicums, mushrooms, and olives</i>	\$28.00
	Salmon Smoked Pizza <i>capers, ricotta cheese, whole peeled tomatoes, mozzarella cheese, smoked salmon, avocado, fresh chopped tomatoes</i>	\$36.00
	Seafood Bisque Prawn Risotto <i>seafood bisque risotto with gambero rosso grilled prawns</i>	\$58.00
	Cataplana <i>fresh crayfish, black mussels, grilled tiger prawns, hokkaido scallop, brewed in seafood bisque</i>	\$38.00
	Roasted Cod Fillet <i>roasted cod fish fillet, crushed pea, potatoes, chorizo, baslamico</i>	\$38.00
	Miso Hollandaise Baked Seabass <i>baked chilean seabass on miso hollandaise with asian herb salad</i>	\$32.00
	Scottish Salmon <i>with crushed potatoes, thyme, capers</i>	\$32.00
	Winestone Burger <i>angus beef patty, caramelised onion, gorgonzola, bacon, arugula, thousand island</i>	\$32.00
	Roasted BBQ Baby Spring Chicken <i>poussin marinated with barbecue spice, served with asparagus, baby carrots and fries</i>	\$35.00

PASTA

	Lobster Tail Black Ink Tagliolini <i>tagliolini with grilled lobster tail, asparagus, tiger prawn and tomatoes</i>	\$48.00
	Beef Cheek Spaghetti <i>spaghetti with garlic, parsley, braised cheek and rocket</i>	\$28.00
	Ragout Tagliatelle <i>classic homemade ground beef tagliatelle, topped with parmesan cheese</i>	\$28.00
	Rigatoni Prawn <i>fresh prawns tossed with rigatoni, roasted capsicum and rich-tempered tomato parmesan sauce</i>	\$28.00
	Chicken Roulade Tagliatelle <i>tagliatelle with chicken leg stuffed with minced chicken cacciatore, garlic and butter</i>	\$25.00
V	Gluten Free Penne <i>with roasted cauliflower, eggplant and napoletana</i>	\$22.00
V	Mushroom Truffle Risotto <i>risotto with wild mushroom and black truffle, crisp portobello, arugula</i>	\$22.00

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FROM THE GRILL

Black Angus MB3+ Striploin <i>4-6 weeks dry-aged Australian beef, 220gm</i>	\$45.00
Black Angus MB3+ Ribeye <i>4-6 weeks dry-aged Australian beef, 220gm</i>	\$55.00
Black Angus MB3+ T-bone Steak <i>4-6 weeks dry-aged Australian beef, 500gm</i>	\$85.00
Angus Tenderloin Steak <i>30-36 months pasture-fed Australian beef, 220gm</i>	\$65.00
Rack of Lamb <i>Australian rack of lamb, cap on, 220gm</i>	\$55.00
Kurobuta Pork Chop <i>Canadian Kurobuta pork chop, 300gm</i>	\$42.00

Mains are served with house salad and choice of béarnaise, black pepper, red wine or blue cheese sauce.

SIDE DISHES

add creamy spinach parmesiano (+ \$14.00)
add smashed ugly potatoes (+ \$10.00)
add truffle fries (+ \$12.00)
add oregano fries (+ \$10.00)
add ratatouille (+ \$12.00)
add sautéed assorted mushrooms (+\$12.00)

KIDS' CHOICE

For children 12 years and under

\$16.00 EACH

Ragout Spaghetti

classic homemade ground beef ragout mixed with tagliatelle and topped with grated parmesan cheese

Fish and Chips

golden-brown fried battered fish served with crispy chips and a side of tartar sauce

Chicken Nuggets

served with fries and tartar sauce marmalade in a brioche bun, served with fries and salad



DESSERTS



Baked Apple Crumble

\$16.00

warm and tender apples with a crisp oat and brown sugar crust, topped with almond and mixed berries

Mango Cheesecake

\$16.00

tangy diced mango, layers of mango jelly, rich cheesecake, and puffy meringue

Molten Chocolate Cake

\$16.00

chocolate cake with luscious molten chocolate center

Creme Brulee

\$18.00

custard topped with thin caramlized sugar crust

BEVERAGES

COFFEE, TEA & CHOCOLATE

Espresso	\$5.00
Macchiato	\$5.50
Piccolo Latte	\$5.50
Americano	\$6.50
Cappuccino	\$6.50
Café Latte	\$6.50
Affogato	\$8.50
Signature Chocolate	\$6.50
English Breakfast	\$6.50
Earl Grey	\$6.50
Peppermint	\$6.50
Chamomile	\$6.50
Green Tea	\$6.50

SODA, JUICE & WATER

Coke	\$6.00
Coke Zero	\$6.00
Sprite	\$6.00
Soda	\$6.00
Tonic	\$6.00
Ginger Ale	\$6.00
Red Bull	\$6.50
Apple Juice	\$6.00
Orange Juice	\$6.00
Pink Guava Juice	\$6.00
Still Water (750ml)	\$9.00
Sparkling Water (750ml)	\$9.00

BEER

Tiger Draught, Singapore	
Half Pint	\$12.00
Full Pint	\$17.00
Guinness, Ireland	\$17.00
Full Pint	
Bottled Beer	
Corona, Mexico	\$12.00
Heineken, The Netherlands	\$12.00
Kirin, Japan	\$12.00
Erdinger Wheat, Germany	\$14.00
Strongbow Cider, England	\$14.00

COCKTAILS

The White Lady	\$14.00
<i>Chardonnay, Gin, Blue Curacao, Triple Sec, Bitter Lemon</i>	
The Red Queen	\$14.00
<i>Sangiovese Rubicone, Gin, Cherry Brandy, Bitter Lemon</i>	
Negroni	\$20.00
<i>Gin, Campari, Sweet Red Vermouth</i>	
Classic Dry Martini	\$18.00
<i>Gin, Extra Dry Vermouth</i>	
Mimosa	\$12.00
<i>Champagne, Orange Juice</i>	

LIQUOR

\$12.00 PER GLASS | \$188.00 PER BOTTLE

Cruzan Estate Dark Rum

Gordon's Gin

Jim Beam White Bourbon

Johnnie Walker Black Label Scotch Whisky

Sauza Silver Tequila

Smirnoff Red Vodka



GIN & TONIC TABLE

Citrus & Berberaceous Mediterranean	\$16.00
<i>Bombay Gin, Mediterranean Fever Tree Tonic</i>	
Sloe Gin & Lemon	\$16.00
<i>Beefeater Gin, Lemon Fever Tree Tonic</i>	
Aromatic Ultimate Pink	\$16.00
<i>Gordon Pink Gin, Aromatic Fever Tree Tonic</i>	
Fresh & Floral Elderflower	\$20.00
<i>Hendricks Gin, Eldertree Fever Tree Tonic</i>	

WINE LIST

CHAMPAGNE

	GLASS	BOTTLE
La Cuvée de Laurent-Perrier, Champagne, France <i>A delicate nose with hints of fresh citrus and white flowers, expressed in successive notes of vine peach and white fruits, a perfect balance between freshness and delicacy.</i>	\$25.00	\$120.00
Nomine-Renard Brut, Champagne, France <i>Citrus notes with white peach and butter biscuits for a fresh and rich mouth that is fruity and crispy with a mineral finish Ideally served as an appetizer or during celebrations.</i>		\$103.00
Bollinger Special Cuvée Brut NV, Champagne, France <i>A beautiful aromatic complexity of ripe fruit and spicy aromas with hints of roasted apples, peaches and apple compote. A subtle combination of structure, length and vivacity; bubbles like velvet.</i>		\$145.00

SPARKLING

	GLASS	BOTTLE
Rothbury Estate Sparkling Cuvée, Hunter Valley, Australia <i>Refreshing citrus and lemon flavours intermingled with subtle strawberry notes on the nose. A light refreshing palate of zesty lemon flavours and a clean soft finish.</i>	\$10.00	\$45.00
Pol Remy Brut, Burgundy, Southern France <i>With a delightfully easy-drinking style, it exudes aromas of creamy lemon and peach. The palate is gently off-dry and flows through to a satisfying finish.</i>	\$11.00	\$49.00
Santa Margherita Prosecco Extra Dry, Veneto, Italy <i>A fine, persistent pelage, while on the nose it offers attractive floral notes of peach and acacia blossom alongside delicate scents of reinette apples, all expressed with great cleanness and elegance.</i>	\$13.00	\$60.00

ROSÉ

	GLASS	BOTTLE
Hecht & Bannier Languedoc Rosé Languedoc, France <i>Floral and spicy expression with ripe raspberry, a round palate with flavors of cherry and lifted by bright pineapple. Strawberry, watermelon and pomegranate nuances abound in this delectable crispy wine.</i>		\$46.00

WHITE WINE

	GLASS	BOTTLE
Terre Forti Trebbiano Chardonnay, Emilia Romagna, Italy <i>Light and fresh with aromatic apple and peach notes on the nose. A dry fresh palate that has an easy drinking style, and plenty of pear, citrus and apple fruit flavours.</i>	\$8.00	\$38.00
Baron Philippe de Rothschild, Sauvignon Blanc, Maipo, Chile, 2019 <i>This vintage displays classic Sauvignon character; fresh citrus fruit and a richer more tropical note of pineapple. The palate is fresh and crisp, but rounded and softer than you might expect. The fruit is juicy and ripe with perfectly balanced acidity. This is a straightforward, reliable summer tippie.</i>	\$10.00	\$48.00

WINE LIST

WHITE WINE

Heritage Road Riesling, Hunter Valley, Australia, 2018 <i>Fresh tropical fruit aromas with hibiscus notes. Sweet fruit driven wine expressing melon and grapefruit characters with lifted floral aromas and crisp zesty finish.</i>	\$10.00	\$49.00
Famille Perrin Luberon Blanc, Rhone Valley, France, 2018 <i>Delicate nose with notes of white flowers and citrus. Well balanced in the mouth, it is fresh, with great vivacity and a hint of bitterness with salty aromas. Nice length.</i>	\$11.00	\$50.00
Domaine du Tariquet Classic, IGP Côtes de Gascogne, France <i>An intense display of floral notes, as well as great minerality. Its' beautiful texture will be the perfect accompaniment to any fish and seafood dishes.</i>	\$13.00	\$62.00
Corte Giara by Allegrini, Pinot Grigio delle Venezie IGT Veneto, Italy <i>The dry and medium-bodied wine is light and delicate on the nose, characterized by a subtle elegant floral nuance followed by hints of golden delicious apples and distinctive vegetal notes.</i>	\$16.00	\$75.00

FRANCE

Louis Latour Bourgogne Chardonnay, Burgundy, France, 2018 <i>The 2018 Bourgogne Blanc shows a brilliant yellow with green hues and citrus and herbal qualities in the nose. The wine possesses a nice freshness with flavors of white fruits. Excellent length.</i>		\$73.00
Pascal Jolivet Sauvignon Blanc Attitude, Loire Valley, France, 2018 <i>Beautiful freshness in mouth, a frank attack, delicate green and lemon flavours, citrus fruits, green apple and kiwi aromas. The minerality gives a long finish to the wine, a smoothness and elegance.</i>		\$75.00
Joseph Cattin Gewurztraminer, Alsac, France, 2018 <i>Delicious flavours of peaches and pears with intense flavours and rich mouth-watering lingering finish, pairs well with rich dishes especially those using herbs and spices.</i>		\$80.00
Château de Tracy Mademoiselle Det, Loire Valley, France, 2019 <i>A classic Sauvignon Blanc that is uplifted with citrus and gooseberries, refined and juicy on the palate, a top quality style, perfect to enjoy with seafood dishes, especially oysters, scallops and prawns.</i>		\$95.00
Olivier Leflaive Chablis Les Deux Rives, Burgundy, France, 2017 <i>Nose of peach, granny apple and lemony scents which lingers in the mouth with nice minerality, along with a bouquet of freshness and exotic notes.</i>		\$95.00

AUSTRALIA

Rothbury Estate Chardonnay, Hunter Valley, Australia <i>Aromas of ripe peach and nectarine with underlying hazelnut complexity. Medium bodied palate showing clean stone fruit flavours, creamy mouthfeel and a rich, soft finish.</i>		\$45.00
Rothbury Estate Premium Semillon Sauvignon Blanc, Hunter Valley, Australia <i>Aromas of passionfruit, grapefruit, gooseberry and guava, On the palate, it is light bodied with a fresh and crisp finish.</i>		\$45.00

WINE LIST

WHITE WINE

Grant Burge Benchmark Semillon Sauvignon Blanc, Barossa Valley, Australia, 2017 \$47.00
Richly perfumed, with intense aromas and flavours of citrus from the Semillon and tropical fruits and herbaceous characters from the Sauvignon Blanc.

NEW ZEALAND

Sileni Cellar Selection Sauvignon Blanc, Marlborough, New Zealand, 2018 \$68.00
Intense aromas of tropical fruit with tones of grapefruit and gooseberry. Beautifully balanced, this wine shows a lively freshness with a long, flavoursome finish.

Greywacke Sauvignon Blanc, Marlborough, New Zealand, 2019 \$83.00
Intriguing fenugreek seed and bacon fat aromas evolve into elderflower and citrus. On the palate, intense gooseberry and fenugreek dominate, with elderflower and honeysuckle.

ITALY

Pasqua Pinot Grigio, Veneto, Italy, 2018 \$53.00
Refreshing citrus fruit flavours, with great dense fruit flavours, rounded and balanced, and great to enjoy with salads, starters and seafood dishes.

Tasca D'Almerita Regaleali Bianco, Sicily, Italy, 2019 \$63.00
It expresses the full aromatic potential of the territory. A great classic wine, distinguishable for its Rhenish style bottle. This wine is a blend of three local vineyards, cultivated on the high hills, Inzolia, Grecanico e Catarratto, with a small addition of Chardonnay.

Allegrini Soave DOC, Veneto, Italy \$81.00
The nose reveals distinct notes of white flowers followed by fresher jasmine flowers and a crisp and delicate citrus vein. Striking for its decisiveness, medium body and feistiness.

SPAIN

Care Trio White Blend, Aragon, Spain, 2018 \$50.00
It has a fresh, clean nose with intense aromas, especially fruity ones (green apple, pineapple and citrus fruits) On the palate the wine is very fruity with a balanced acidity, it is intense, crisp and refreshing.

Alvarez de Toledo, Godello, Leon, Spain \$75.00
Bright yellow colour with fresh floral, herbal and apple aromas. Good structure and acidity with lively citrus lemon and apple fruits and a mineral touch, very clean and refreshing.

CHILE

Montes Limited Selection Sauvignon Blanc, Leyda Valley, Chile \$67.00
Aromas of tropical fruit such as passion fruit and pineapple, accompanied by fresh citrus notes recalling lime, grapefruit and orange blossom.

WINE LIST

WHITE WINE

ARGENTINA

Domaine Bousquet Sauvignon Blanc, Mendoza, Argentina, 2018 \$65.00
Fresh and tropical aromas with citrus and lime notes. In the mouth it shows balance and structure. It has nice, clean and fresh, finish showing nice crispy natural acidity till the end.

USA

Esser Family Chardonnay, California, USA, 2018 \$80.00
Aromatic hints of tropical fruit with accents of citrus and lemon blossom, pineapple and vanilla are rich and round, with long crisp finish. Great with roasted chicken and pasta.

Bonterra Sauvignon Blanc, Sonoma, USA, 2018 \$83.00
Intense aromas of grapefruit, citrus, kiwi and fresh-cut grass greet the nose. As you drink, the crisp acidity gives the wine a fresh vibrancy enhanced by flavors of grapefruit, lime zest and sweet meadow grass. Our Sauvignon Blanc closes with flavors of melon and a pleasing tart finish.

GERMANY

Max Ferdinand Riesling-Richter Signature, Mosel, Germany, 2018 \$60.00
Green apple and citrus notes on the palate with a lean and zesty raciness, a medium sweet style with a lovely, long, mineral finish. Great to enjoy crab and lobster dishes.

RED WINE

	GLASS	BOTTLE
Terre Forti Sangiovese, Rubicone, Italy <i>Deep red colour and has lively aromas of blackcurrants on the nose, with velvety, rich fruits flavours and a hint of spice.</i>	\$8.00	\$38.00

Baron Philippe de Rothschild, Cabernet Sauvignon, Maipo, Chile, 2019 <i>This wine displays ruby red colour with aromas of ripe blackcurrants and spice. Generous berry fruits and a touch of mint on the palate. The tannins are soft and the acidity fairly low, making this an attractive wine on its own. A Chilean Cabernet Sauvignon should be soft and supple, with intense, rich fruits, and this is no exception.</i>	\$10.00	\$48.00
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Heritage Road Shiraz, Hunter Valley, Australia, 2017 <i>Aromas of black pepper, blueberry and plum fill the glass. Flavours of ripe fruit, mulberry and blackberry finished with spicy pepper and creamy vanilla oak characters. This balanced shiraz shows rich fruit characters, a medium-body and good persistence of flavour.</i>	\$10.00	\$49.00
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Famille Perrin Ventoux Rouge, Rhone Valley, France, 2018 <i>Nice nose with notes of red fruit and Morello cherries. Very fresh, with soft tannins, it offers a nice balance and great complexity in the mouth and a long finish.</i>	\$11.00	\$50.00
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Château Taussin Bordeaux, France <i>This young wine is so full of fruit. Blackberry and delicious acidity combine with some light tannins to bring out the charm of this fine vintage.</i>	\$13.00	\$62.00
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WINE LIST

RED WINE

FRANCE

- Baron Philippe de Rothschild Merlot PAYS D'OC Languedoc, France, 2018** \$59.00
A glittering ruby red. The nose expresses black fruit and spice aromas, with a hint of violet. The supple attack leads into a fruity body underpinned by silky tannins.
- Château De La Pierre Levee, Bordeaux, France, 2016** \$65.00
An expressive nose with charming strawberry, plum and toasted bread notes. Round and well-balanced on the palate, displaying blackberry and blackcurrant. A long finish with toasted touches.
- Famille Perrin Reserve Cotes du Rhone Rouge, Rhone Valley, France, 2019** \$70.00
This ripe wine has a nice freshness and a nice tannic structure. Complex and well balanced on the palate, it offers notes of currants, crushed strawberries, tapenade and tobacco.
- La Forge Estate Merlot, Languedoc, France, 2019** \$70.00
Deep and rich black plums and black berries, with soft tannins that allows the wines to be rounded and juicy, great to be paired with red meat dishes.
- Francois La Pierre Bourgogne Pinot Noir, Burgundy, France, 2019** \$73.00
Lots of ripe red fruit flavours deliciously bursting, softly teasing the palate, and great to be paired with tomato-based pasta.
- Pascal Jolivet Pinot Noir Attitude, Touraine, France, 2017** \$75.00
Brilliant ruby colour with elegant flavours of red fruits, cherries and blackcurrant. Spiced notes lead to an elegant finish showing balance and smoothness, the fruit and subtle oak the nobility of Pinot Noir.
- Domaine D'Ourea Cotes Du Rhone Rouge, Rhone Valley, France, 2019** \$83.00
Medium-bodied, with lots of red and black fruits, smooth and balanced, long finishing, great to be enjoyed with pork and tomato-based pizza and pasta.
- Clarendelle Rouge By Haut Brion, Bordeaux, France, 2016** \$88.00
A deep colour and a soft bouquet of liquorice and blackcurrant. The wine has violet and slightly toasty nuances on the palate. The texture is velvety and the flavour altogether powerful and elegant. There is a wonderful refined balance between high-quality tannin, concentration, tension, and freshness.
- Vieux Telegraphe Le Pigeoulet, Rhone Valley, France, 2016** \$98.00
Rich black cherry and black raspberry fruits have a generous feel across the medium to full bodied palate with elements of liquorice, scorched earth, leather, dried herbs and spicy pepper lying beneath.
- Château Greysac, Bordeaux, France, 2012** \$108.00
Deep ruby garnet with red berry flavours combined with notes of spice and bell pepper in the background. Ideally served with meats, poultry, wild mushrooms and strong cheese.

WINE LIST

RED WINE

AUSTRALIA

- Rothbury Estate Premium Cabernet Merlot, Hunter Valley, Australia** \$45.00
Aromas of ripe red fruits. Medium to full bodied palate with raspberry and plum flavours with a hint of mint supported within a soft tannin structure.
- Karri Oak Cabernet Sauvignon Merlot, Franklan River, Western Australia, 2017** \$58.00
A dark plummy palate, delicious black fruit flavours, medium-bodied, with smooth lingering finish that can be paired with pizza.
- Heartland Estate Cabernet Sauvignon, Langhorne Creek, Southern Australia, 2017** \$80.00
Classic blackcurrant and cigar box aromas, good depth of dark fruits that are velvety and smooth with soft tannins and great to be paired with lamb rack and beef.

NEW ZEALAND

- Sileni, Cellar Selection Merlot, Marlborough, New Zealand, 2017** \$75.00
Ripe blackcurrant and plum aromas with elegant spice notes. Dark berry fruit flavours with excellent depth and roundness and a deliciously soft finish. Enjoy with spare ribs, rich pasta or braised beef.
- Carrick Unravalled Pinot Noir, Central Otago, New Zealand, 2019** \$90.00
Medium-bodied with delicious ripe red cherries and red plums, refined and elegant, with a long lingering finish that would pair great with pasta and pizza.
- Misha Vineyard The High Note, Pinot Noir, Central Otago, New Zealand, 2018** \$121.00
Ruby in colour with an expressive nose of plum stone, cinnamon, chocolate and hints of truffle, this Pinot Noir has a gentle silky palate with sweet fruit tempered by fine tannins, roasted wild herbs and a long lingering finish.

PORTUGAL

- Casa Santos Lima Colossal Reserva, Vinho Regional Lisboa, Portugal, 2016** \$68.00
Intense ruby, great concentration of red ripe fruits and some floral notes, well integrated with complex notes of plums and blackberries and hint of spices, great paired with red meats.

USA

- Bonterra Zinfandel, Mendocino County, USA, 2016** \$83.00
Our 2016 Zinfandel opens with black raspberry and cherry fruit, and notions of pepper and minerals on the nose. A decadent palate of berry fruit, vanilla, brown spice and toasty oak is framed by polished tannins and a rich, lingering finish.
- Joel Gott Zinfandel, California, USA, 2016** \$85.00
Blackberries and dried cranberry with dark fruit flavours and vanilla, nuances of mixed spices, velvety tannin and a long finish that would pair perfectly with red meat dishes.

WINE LIST

RED WINE

ITALY

Tasca D'Almerita Regaleali Nero D'Avola, Sicily, Italy	\$63.00
<i>Deep, vibrant ruby, giving typical violets aromatics with cherries and red berry fruits, lifted by a grace note of minerality. Assertive on entry, with savoury freshness to the fore mid palate, before the delicious finale reprises fragrant notes of balsam-wreathed fruitiness.</i>	
Tenuta San Guido Le Difese, Tuscany, Italy (375ml), 2016	\$65.00
<i>Aromas of raspberry, baked strawberry, earth, and savory dried herb. Luscious, ripe red fruit flavors with modest tannin. A lovely finish shows notes of salinity, white pepper, and anise.</i>	
Zenato Valpolicella DOC Classico Superiore, Veneto, Italy, 2017	\$70.00
<i>Ruby red in colour, on nose delicate, reminiscent of maraschino cherries and fruits of the wood. On the palate, dry, velvety, with a good structure, full-bodied.</i>	
Mandarossa Nero D'Avola Costadune, Sicily, Italy, 2018	\$70.00
<i>Medium-intense red-ruby with captivating with notes of black cherry, plum and red mulberries, soft and smooth, great to be paired with red meat stews and braised beef cheek.</i>	
Allegrini Corte Giara Valpolicella, DOC Veneto, Italy, 2017	\$71.00
<i>Dry and well-balanced, the traditional acidic note combines well with the softness of the fruit to form a satisfying contrast and produce a supple, feisty wine.</i>	
Uggiano Chianti Classico, Tuscany, Italy, 2018	\$73.00
<i>Red cherries lead onto a palate of bramble fruits, black cherry, fresh redcurrants and spice - all balanced by vibrant acidity and supple tannins and can be enjoyed with starters and cold cuts.</i>	
Elvio Cogno, Dolcetto d'Alba DOC "Mandorlo", Piedmont, Italy, 2016	\$81.00
<i>Bright ruby red in colour with deep violet highlights, the perfume is immediate, intense, uncompromisingly winy and persistent, with primary aromas. Redolent of grape must which, while ageing, develops sensations of red wild berries. The mouth is dry and full-bodied, elegant and round, with notes of fruit and a wonderfully fresh and juicy finish. Tannins are fine and perfectly integrated.</i>	
Lamole Di Lamole Chianti Classico, Tuscany, Italy, 2016	\$83.00
<i>Deep, vibrant ruby, giving typical violets aromatics with cherries and red berry fruits, lifted by a grace note of minerality. Assertive on entry, with savoury freshness to the fore mid palate, before the delicious finale reprises fragrant notes of balsam-wreathed fruitiness.</i>	
G,D Vajra Clare JC Langhe Nebbiolo, Piedmont, Italy, 2018	\$95.00
<i>Light-bodied, with flavours of red cherries, red currents, nuances of sweet spices and silky tannins that makes the wine so velvety on the palate. Great when paired with cold cuts.</i>	
Speri Ripasso Valpolicella Classico Superiore, Verone, Italy, 2018	\$98.00
<i>A deep intense ruby red colour, with hints of red fruit, spices and cocoa and smooth and velvety, very elegant and delicious with long finish and great to pair with red meat dishes and stews.</i>	
Allegrini Palazzo della Torre Veronese IGT, Veneto, Italy, 2016	\$105.00
<i>This wine is elegant and well balanced, with a good structure and aroma. Ruby red in colour with purple hues, it offers light hints of raisins, sophisticated notes of vanilla, black pepper, cloves and cinnamon.</i>	

WINE LIST

RED WINE

SPAIN

- Mano A Mano Tempranillo, Castilla, Spain, 2017** \$63.00
Medium-bodied with abundance of red fruit flavours, soft tannins with great freshness and enjoyable on its own or great if paired with paella, cold cuts, and tapas.
- Ramon Bilbao Crianza Limited Edition, Rioja, Spain, 2015** \$73.00
Fabulous aroma full of black cherry, plum, mint, cola and a little spice. The wine tastes very flavorful and is full of rich fruit wrapped up in a nice smooth texture. It's definitely a bit more complex than the average CRIANZA, but in a "drink-me-now" kind of way. It ends with some nice mineral notes under the rich, tart fruit and spice on the dry, chewy finish.
- Alvarez de Toledo Roble, Leon, Spain, 2013** \$75.00
Red ruby with alluring aromas of mature berry fruits and toasty oak. This Mencia is well structured, elegant, and light on the palate with vibrant red fruits, peppers, capsicum and herbs.
- Casa Rojo The Invisible Man, Rioja Alta, Spain, 2015** \$88.00
The perfect combination of modernity and tradition. Elegant, delicate. Aromas of wild fruits, red cherry, plum, blackberries and blueberries, reminds one of spices such as white pepper.
- Valenciso Rioja Reserva, Rioja, Spain, 2012** \$105.00
Highly polished, tightly wound and elegant wine with fine tannins provide a silky texture, leading to a persistent finish of red berries and sweet oak great with beef and lamb dishes.

ARGENTINA

- Domaine Bousquet Merlot, Mendoza, Argentina, 2018** \$65.00
Aromas of ripe cherry & blueberry with notes of choc & sweet spice. Generous texture and a core of concentrated red berry fruit flavors laced with touches of coffee and toast from light oak ageing. A long and persistent finish with soft and velvety tannins.
- Domaine Bousquet Reserva Cabernet Sauvignon, Mendoza, Argentina, 2017** \$75.00
Intense reddish-purple wine with aromas of blackcurrant and tobacco. In the mouth, it presents berries and spices, toasty and mineral notes. The end is long with fine tannins and hints of mocha. This wine has a very elegant style with a good intensity and a nice finish.
- Decero Single Vineyard Malbec, Mendoza, Argentina, 2017** \$85.00
A quite complex nose with good purity of black fruit flavours as well as earthy nuances, voluptuous and round, and great with beef and lamb dishes.
- Domaine Bousquet Grand Reserva Malbec, Mendoza, Argentina, 2017** \$105.00
In the nose it shows intense aromas with hints of ripe red fruits, plum, blackcurrant, black pepper and hints of candied fruit and jam. It has subtle notes of chocolate, coffee and walnut thanks to a long aging in French oak barrels. On the palate it is velvety in style, with soft and rounded tannins and notes of blackberry, spices and truffle that provide an aromatic complexity with an exquisite finish.

CHILE

- Los Flavores Merlot Resereva, Central, Chile, 2018** \$46.00
Spicy notes, cherries, blackcurrants and small red berry jam. Round and pleasing wine with a fine aromatic persistence, highly supple tannins, silky and very fleshly.

WINE LIST

PREMIUM RED WINE

FRANCE

Domaine Vieux Télégraphe, Châteauneuf-Du-Pape Rhone, France, 2017 \$146.00
Gorgeously ripe red fruit with cranberry and redcurrant flavours. Lightly-spiced yet superbly balanced structure with tannin and acid counterbalancing nicely.

Bottega Amarone Della Valpolicella DOCG, Veneto, Italy, 2015 \$155.00
Characterized by an intense bouquet of mature red fruit (marasca cherry, plumb, blackcurrants), of black cherry and raspberry jam, nutmeg and chocolate. Full, round, great body and structure, warm, persistent and intense to the palate. Tannins and acidity are in perfect balance with the alcohol, contributing to the harmony and to the great pleasantness of this wine.

Domaine Roux Gevrey Chambertin Vieilles Vignes Burgundy, France, 2016 \$178.00
Bright ruby turning to deep carmine or dark cerise with age. Strawberry, mulberry, violet, mignonette and rose all help to make up the bouquet of spontaneous aromas.

Allegrini Amarone della Valpolicella Classico DOCG, Veneto, Italy, 2015 \$226.00
An imposing structure and depth, with aromas of mature fruit and spices. On the palate, the alcohol is sustained by the right degree of acidity and refined tannins.

Château Quintus, Bordeaux, France, 2011 \$418.00
Beautiful deep red colour with mauve highlights. Concentrated, very ripe nose with hints of black fruit and cocoa. On the palate, it is full and supple. Expect a sweet sensation which is the sign of maturity with an aromatic finish.

DESSERT WINE

Sileni Late Harvest Semillon, Hawke's Bay, New Zealand (375ml), 2018 \$60.00
Rich aromas of ripe apricots, citrus and honey. The palate has a sweetness that is finely balanced with acid to give a beautifully long and clean finish.

Elvio Cogno Moscato d'Asti DOCG, Piedmont, Italy, 2019 \$63.00
The bouquet is full of white and orange flowers, sage, and sweet, dried fruits. In the mouth it is not overly sweet. It has a long finish and delicate pelage.