



## TO DRINK | DA BERE

Wine is sunlight held together by water. Galileo Galilei

	Gls	Btle	Rose'	Gls	Btle
<b>Prosecco</b>					
<b>Astoria Prosecco DOC</b> Veneto-Italy, Grape Variety – Prosecco Superiore Elegant, clean cut & slightly fruity dry Prosecco. A great aperitivo.	\$16	\$64	<b>2019 Varvaglione 12emezzo Rosato,</b> Puglia – Italy, Grape Variety – Negroamare del Salento Rose & white violet notes w/ a crisp & refreshing finish.	\$15	\$58
<b>Jarrett's Prosecco</b> Orange – NSW, Grape Variety – Prosecco Food Pairing: vegetables, cheeses, seafood Refreshing acidity w/ hints of green apple & pear	\$14	\$58	<b>Skuttlebutt Rose'</b> Margaret River WA, Grape Variety – Shiraz, Malbec, Pinot Noir Crisp, juicy & vibrant w/ rich tropical flavours	\$14	\$56
<b>White</b>				<b>Gls</b>	<b>Btle</b>
<b>Ca'Marcanda by GAJA Vistamare IGP</b> Toscana Italy, Grape Variety – Fiano, Vermentino, Viognier Opens w/ intense floral notes of acacia & linden flowers w/ a palate of lemon, minerals, stone fruit & hints of honey. The palate is spicy. A delight to drink. Food Pairing: Antipasti, cured meats, pasta, fish					\$242
<b>Villa Sparina Gavi di Gavi</b> Piemonte – Italy, Grape Variety – Cortese Note: Gavi Cortese is a premium ranking Italian dry white wine produced in the province of Alessandria. Bouquet of flowers & fruit the palate is full & rich w/ fine aromatic flavours Food Pairing: gnocchi, seafood					\$83
<b>Sardus Pater Terre di Fenice Vermentino DOC</b> Sardegna Italy, Grape Variety – Vermentino Lavender & pineapple on the nose the palate has citrus & rich mineral persistence on the palate. Stimulating & Refreshing. Food Pairing: light pasta dishes, fish crustaceans, white based pizza				\$16	\$72
<b>Garofoli Verdicchio Castelli di Jesi DOC</b> Marche Italy, Grape Variety – Verdicchio Ripe rich peaches & apples, lead to firmly structured & persistent finish. A clean & invigorating drop. Food Pairing: crustaceans, fish				\$16	\$70
<b>Knapstein Insider Riesling</b> Clare Valley SA, Grape Variety – Riesling Exceptional flavours of lemon & mandarin the palate is crisp w/ flavours of marzipan & long finish Food Pairing: crustaceans, fish				\$16	\$65
<b>Lloyd Brothers Estate Picpoul</b> Adelaide Hills SA, Grape Variety – Picopoul, is a variety of wine grape grown primarily in the Rhone Valley & Languedoc regions of France as well as Catalonia, Spain a dry white w/ citrus & herbal flavors & strong minerality. Food Pairing: seafood, cream based pasta & white based pizza				\$15	\$58
<b>Stella Bella Sauvignon Blanc</b> Margaret River - WA, Grape Variety – Sauvignon Blanc Refreshing wine, medium acidity & well balanced. Notes of citrus, lemon & lime w/ a hint of apple, pear & melon. Food Pairing: crustaceans, fish					\$58
<b>Astoria Alisia Pinot Grigio</b> Veneto – Italy, Grape Variety – Pinot Grigio Aromas of intense summer fruit the finish is harmonious & elegant. Food Pairing: seafood, light pasta, light pizza				\$14	\$56
<b>Otro Vino Chardonnay Organic &amp; Natural</b> Margaret River, WA – Australia, Grape Variety – Chardonnay Pale straw colour w/ lemon, grapefruit, pear aroma. Balanced w/ honey & vanilla. Lovely light minerality. Food Pairing: Pizza, vegetables, fried fish					\$56
<b>Red</b>					
<b>Marchesi Di Barolo 'Barolo' Tradizione</b> Piemonte – Italy, Grape Variety – Barolo Nebbiolo Note: Barolo is a one of Italy's finest red wine made strictly from Nebbiolo grapes & is aromatic w/ rich tannins & characteristics of old oak. The aroma is intense & spicy w/ traces of cinnamon & tabacco the palate is elegant & full. A beautifully gentle Barolo. Food Pairing: red meat, pasta, rich pizza with meats					\$220
<b>Cascina Chicco Langhe Nebbiolo</b> Piemonte – Italy, Grape Variety – Nebbiolo Note: Nebbiolo is a premium grape, lightly coloured, full bodied & tannic red. Fruity & generous flavour w/ cherry, red fruits, strawberries, oak, chocolate & vanilla & earthy tones. A beautiful velvety wine. Food Pairing: meat, sausage, pork, rich pizza					\$90
<b>Sardus Pater Il Foras Cannonau</b> Sardinia Italy, Grape Variety – Cannonau Rich savoury fruit aromas lead to a dry & elegant finish w/ fine tannins. A magical drop. Food Pairing: pasta, beef, poultry, rich pizza				\$16	\$71
<b>Querceto Chianti</b> Toscana – Italy, Grape Variety – Sangiovese 92%, Canaiolo, Colorino, Mammolo, Ciliegiolo 8% Sweet-edged red & black fruit flavours w/ spice & leather. A delightful authentic Chianti. Food Pairing: creamy based pasta, red meats, rich pizza				\$16	\$68
<b>Stumpy Gully Pinot Noir</b> Mornington Peninsula Vic, Grape Variety – Pinot Noir A gentle aromatic nose, the palate is subtle & fine w/ complex berry flavours Food Pairing: beef pizza, salumi, red meats, poultry				\$16	\$64
<b>Collefrisio Montepulciano</b> Abruzzo Italy, Grape Variety Montepulciano Full bodied w/ aromatic notes of liquorice, wild berries, plum & cherries. Very enjoyable. Spice & fruit on the palate, good body & acidity. Food Pairing: beef, pasta, veal, pork					\$61
<b>Varvaglione Primitivo di Salento</b> Puglia Italy, Grape Variety – Primitivo Fruity & generous flavour w/ fresh hints of herbs & cherry jam w/ an elegant & long finish. A pleasure to drink. Food Pairing: versatile w/ all dishes including pizza				\$15	\$60
<b>Tait Ball Buster Shiraz/Cabernet Sauvignon</b> Barossa Valley SA, Grape Variety – Shiraz / Cabernet Sauvignon Intense dark berry w/ chocolate & mocha lead to great length & velvety finish Food Pairing: beef, pasta, poultry				\$15	\$58
<b>2018 Lloyd Brothers Presshouse Shiraz</b> McLaren Vale - SA, Grape Variety – Shiraz Bold, pepper, spice, nice rounded full tannin w/ a long lingering finish Food Pairing: versatile w/ all dishes including pizza					\$56