



# dopo teatro

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ristorante & bar



## **BEVERAGE MENU**

# HOUSE POUR

	Glass	Bottle
1. White/Red	\$12	\$48
2. Sparkling Brut	\$12	\$48

## BUBBLY

- Taittinger Brut Reserve NV** \$138  
Champagne, France  
*Very dry or dry. A mineral-rich and refreshingly fruity bouquet. Thanks to their high acidity, these wines shine when paired with shellfish, fish, rich vegetable dishes, or white meat.*  
**Varietal:** Chardonnay, Pinot Noir, Pinot Meunier
- Ayala Brut Majeur** \$142  
Champagne, France  
*Light gold, with abundant and fine bubbles. Open and expressive. Delicate, unveiling notes of citrus, flowers and white fruits. Balanced, combining freshness and vinosity. Precise, fruity and characterised by a long finish.*  
**Varietal:** Chardonnay, Pinot Noir, Pinot Meunier
- Bollinger Special Cuvée** \$168  
Champagne, France  
*A golden colour, distinctive of black grape varieties; very fine bubbles. A beautiful aromatic complexity; ripe fruit and spicy aromas; hints of roasted apples, apple compote and peaches. A subtle combination of structure, length and vivacity; bubbles like velvet; pear, brioche and spicy aromas, notes of fresh walnut.*  
**Varietal:** Chardonnay, Pinot Noir, Pinot Meunier
- Cornerstone Brut** \$58  
France  
*The most noble of grapes are selected to give this sparkling wine a delicate fruitiness and a remarkable and brilliant character.*  
**Varietal:** Rare White Blend
- Bellavista Franciacorta Alma Gran Cuvée Brut NV** \$148  
Lombardy, Italy  
*Straw yellow colour with greenish highlights and a fine, continuous bead. Ample and enveloping, the aromas range from ripe fruit to fresh flowers, all the way to vanilla and pastry. In the mouth, it is mineral and sensorily complete, fresh and vibrant, and very consistent from an aromatic perspective. Long, harmonious finish.*  
**Varietal:** Chardonnay, Pinot Noir

- Perla Bianca Prosecco Spumante** \$76  
Veneto, Italy  
*Straw yellow with a lively persistent and subtle perlage. Fruity with tones of apple, pear and peach.*  
**Varietal:** Glera
- Astoria Astoria Lounge Prosecco DOC** \$78  
Veneto, Italy  
*Light straw yellow, aroma is elegant, fruity and flowery, taste characteristic, pleasing and harmonious.*  
**Varietal:** Glera
- Sartori - Prosecco Brut "Love Story" DOC NV** \$78  
Veneto, Italy  
*Pale straw colour with greenish reflections. Limpid and Crystal-clear with fine and persistent perlage Hints of apple followed by floral aromas of wisteria and acacia Slightly aromatic, full, rounded, fresh, with a well flavoured.*  
**Varietal:** Glera
- Bersano D'Asti Monteolivio** \$76  
Piedmont, Italy  
*Straw yellow colour with light golden reflections. Intense and aromatic bouquet typical of Moscato grapes with hints of peach, sage and lemon with a delicate finishing of acacia flowers. Gently sweet, with good and delicate fizz and an elegant aftertaste.*  
**Varietal:** Moscato
- Fontanafredda Le Fronde Moscato D'Asti** \$82  
Piemonte, Italy  
*Black locust and orange flowers, sage and honey.*  
**Varietal:** Moscato
- Signore Giuseppe Moscato Rose** \$70  
Piemonte, Italy  
*Sweet on the palate, with creamy foam and a well balanced acidity, you will enjoy its long and refreshing aftertaste.*  
**Varietal:** Moscato

# WHITE WINES

## Light and Zesty

### 14. Fontanafredda Le Righe

#### Gavi Di Gavi

Piemonte, Italy

*Intense bouquet featuring flowers, vanilla, lemon, lily of the valley and bitter apples.*

**Varietal:** Cortese

\$110

### 15. Toi Toi

Marlborough, New Zealand

*Crisp, bright and fresh fruited bouquet with white peach and lemon, apple and soft sweet herb.*

**Varietal:** Pinot Gris

\$98

### 16. Luigi Leonardo Pinot

#### Grigio Delle Venezie

Veneto, Italy

*Delicate floral notes followed by a characteristic fruity bouquet of ripe apple and pineapple.*

**Varietal:** Pinot Grigio

\$82

### 17. Sartori \_ Pinot Grigio Delle

Veneto, Italy

*Golden yellow with greenish reflections. Refreshing taste of lemons with peach and apricot fruitiness; attractive hints of honey.*

**Varietal:** Pinot Grigio

\$76

## Herbaceous

### 18. Antichi Poderi Jerzu - Vermentino Di Sardegna "Telave" DOC

Sardinia, Italy

*Straw yellow with green tinges Costa Molino hints at aromas of pine and mint coupled with ripe stone fruit and sweet citrus Apricot and apple flavours, this only hints at the lemony minerality and delicate flavours.*

**Varietal:** Vermentino

\$82

### 19. Terenzi \_ Vermentino

#### Maremma Albino

Tuscany, Italy

*Deep straw yellow. Hints of pears and white flowers. Clean and elegant, marked floral and fruity notes. Well-balanced and refined.*

**Varietal:** Vermentino

\$128

### 20. Deetlefs Stonecross

Western Cape, South Africa

*Very light yellow colour. Wine has sweet tropical fruit aromas of pineapple, melon, grapefruit, and passion fruit with hints of grass and green pepper on the nose. An incredible fresh wine with pineapple and grapefruit flavours. Good balanced acidity that makes this wine very easy and approachable. Pairing: Vegetarian Pasta, Pan-fried chicken breast and seafood.*

**Varietal:** Sauvignon Blanc

\$66

### 21. Logan Weemala

New South Wales, Australia

*Pale straw in colour, and has aromas of passionfruit, meyer lemon and macadamia with flavours of lime and pink grapefruit before a long citrus finish.*

**Varietal:** Sauvignon Blanc

\$92

### 22. Château De Cathalogne Blanc

Bordeaux, France

*Balanced acidity, citrus shades and harmonious aftertaste.*

**Varietal:** Sauvignon Blanc

\$88

### 23. Viu Manent Reserva

#### Sauvignon Blanc

Colchagua, Chile

*Green fruits, apple, gooseberry with lime and hint of spice on the finish.*

**Varietal:** Sauvignon Blanc

\$88

### 24. Sileni Cellar Selection

Marlborough, New Zealand

*An elegant wine with ripe tropical and passion fruit aromas. The beautifully balanced palate leads to a fresh lingering finish.*

**Varietal:** Sauvignon Blanc

\$82

### 25. Satellite

Marlborough, New Zealand

*Citrus, lemon pith, ginger spice over a layer of tropical fruits. Juicy and crisp, this wine is layered with stone fruit giving generous length of flavour.*

**Varietal:** Sauvignon Blanc

\$92

### 26. Saint Clair

Marlborough, New Zealand

*Pale straw with green hues. Lifted aromas of passionfruit, blackcurrant and grapefruit combine with refreshing herbal notes. Light bodied and fresh with typical Marlborough flavours of passionfruit, stone fruit and grapefruit. A subtle herbaceous thread and mineral notes lead to a long and lingering finish.*

**Varietal:** Sauvignon Blanc

\$92

27.	<b>Toi Toi</b> Marlborough, New Zealand <i>Taste passionfruit, kiwi fruit, feijoa.</i> <i>Varietal: Sauvignon Blanc</i>	\$98	33.	<b>Craneford Bouquet</b> Barossa Valley, Australia <i>Toasted grain and melon, with pear and pineapple flavours.</i> <i>Varietal: Chardonnay</i>	\$82
28.	<b>Baron Philippe De Rothschild Pays D'oc</b> Languedoc, France <i>A glittering pale yellow with a slightly greenish tinge. The nose opens on citrus fruit aromas, followed after airing by subtle floral notes such as acacia blossom. The attack is fresh and fruity on fresh and candied citrus flavours, while the palate displays perfect balance between freshness and roundness. White blossom notes return on the finish.</i> <i>Varietal: Sauvignon Blanc</i>	\$84	34.	<b>Viu Manent Gran Reserva</b> Colchagua, Chile <i>Aromas of exotic fruits, white peach, pineapple, citrus, and white flowers accompanied by subtle mineral notes.</i> <i>Varietal: Chardonnay</i>	\$98
29.	<b>Mapu</b> Maipo, Chile <i>A glittering yellow. The nose reveals expressive and fresh aromas of citrus and tropical fruit. The attack displays the citrus notes found on the nose, complemented on the palate by refined tropical fruit flavours such as passion fruit and guava, while citrus notes return on the very fresh finish.</i> <i>Varietal: Sauvignon Blanc</i>	\$68	35.	<b>Logan Apple Tree Flat</b> New South Wales, Australia <i>The delightful Apple Tree Flat Chardonnay shows a white peach, grapefruit and nectarine aroma. The textured palate has flavours of pear, lemon rind and nuts before a long clean finish.</i> <i>Varietal: Chardonnay</i>	\$88
	<b>Bold and Dry</b>		36.	<b>Calabria Guiding Star</b> New South Wales, Australia <i>Medium straw. Lifted aromas of sweet melon, peach and nectarine fruits. Fruit driven notes carried on a creamy textured with fresh lemon and hints of mineral.</i> <i>Varietal: Chardonnay</i>	\$82
30.	<b>Baglio Di Pianetto - Viognier Organic DOC</b> Sicily, Italy <i>Elegance and fragrance: this soft and full bodied organic Viognier entices the palate with its opulence, persistence and inner balance. Notes of tropical fruit, mineral complexity, a great all-rounder to enjoy with a variety of dishes and food preparations.</i> <i>Varietal: Viogner</i>	\$88	37.	<b>Sileni Cellar Selection</b> Hawke's Bay, New Zealand <i>Lightly oaked, this fruit driven wine has layers of citrus and stone fruit flavours. The oak characters are subtle, adding interest without dominating, fine acidity adds length and balance.</i> <i>Varietal: Chardonnay</i>	\$88
31.	<b>Deetlefs Stonecross</b> Western Cape, South Africa <i>Light pale straw in colour. Combination of lime, pine apple, pear, peach and apricot aromas intrigue on the nose. The taste is fresh and zesty with an abundance of citrus, pineapple and apricot flavours. The wine has a well rounded lingering finish. Pairing: Fish, oysters, sashimi, light pastas and white meat.</i> <i>Varietal: Chardonnay</i>	\$68	38.	<b>Baron Philippe De Rothschild Pays D'oc</b> Languedoc, France <i>A glittering, pale golden yellow. The nose opens on aniseed and vine peach aromas, complemented with airing by buttery notes and touches of white blossom, especially acacia. The attack is round and creamy smooth, with a touch of vanilla and vine peach, leading into a powerful and fresh finish.</i> <i>Varietal: Chardonnay</i>	\$88
32.	<b>Vina Santiago</b> Lolol, Chile <i>Chardonnay wine with vanilla and citric aroma notes. A wine with pineapple, lemon and apple notes. Pairing: white meats and seafood, as well as soft cheeses and mixed vegetables.</i> <i>Varietal: Chardonnay</i>	\$58	39.	<b>Jip Jip Rocks</b> Padthaway, Australia <i>Light yellow with a pale straw hue. A lifted nose of citrus fresh stone fruit characters and melon. The palate clear and fresh, with mineral characters underpinning ripe pineapple and lime flavours.</i> <i>Varietal: Chardonnay</i>	\$88

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| <p><b>40. Deetlefs Estate</b><br/>         Breedekloof Valley, South Africa<br/> <i>Deep rich yellow colour. Expressive and complex aromas of nectarines, apricots, golden delicious apples, orange blossoms, passion fruit and roasted almonds. Bright and racy acidity on entry. The variety of the different oak barrels used, adds an extra dimension to the wine. Wine shows a nice bone dry pithy finish. Pairing: Salmon, Grilled chicken, smoked chicken salad, brie &amp; goat's milk cheese.</i><br/> <b>Varietal: Reserve Chenin Blanc</b></p> | <p><b>\$118</b></p> | <p><b>45. Graf Johann IV</b><br/>         Rheingau, Germany<br/> <i>Medium, off dry aromatic with apple on the nosing and peach on the palate.</i><br/> <b>Varietal: Riesling</b></p> <p><b>Bold and Sweet</b></p>                                                                       | <p><b>\$72</b></p> |
| <p><b>41. Deetlefs Estate Voyage 3566.1</b><br/>         Breedekloof Valley, South Africa<br/> <i>This limited edition wine has a rich lemon-yellow colour. There is an explosion of peach, apricot, ripe pineapple, orange blossoms and oak spiciness on the nose. Taste is rich and round with complex apricot, honey, almonds and nutmeg flavours. Good freshness lively acidity and a fine, elegant finish. Pairing: Salmon, Grilled chicken, smoked chicken and most white meat.</i><br/> <b>Varietal: Chenin Blanc, Semillion, Viogner</b></p>      | <p><b>\$138</b></p> | <p><b>46. Sileni Late Harvest</b><br/>         Hawke's Bay, New Zealand (375ml)<br/> <i>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.</i><br/> <b>Varietal: Semillon</b></p> | <p><b>\$58</b></p> |
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- ## RED WINES
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| <b>Light Bodied</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |                     |                                                                                                                                                                                                                                                                                                                                                                                                               |                    |
| <p><b>42. Torrenvento - Fiano</b><br/> <b>"Torre del Falco" IGT</b><br/>         Puglia, Italy<br/> <i>Straw yellow with slight greenish glints. Fine and delicate bouquet with notes of wild flowers and fruits. Intense and fresh.</i><br/> <b>Varietal: Fiano</b></p>                                                                                                                                                                                                                                 | <p><b>\$128</b></p> | <p><b>47. Saint Clair</b><br/>         Marlborough, New Zealand<br/> <i>Dark ruby red. Ripe aromas of fresh strawberries and floral perfume with a hint of dried herb, spice and fresh coffee beans. Fresh red fruit flavours of cherries and cranberries combine with toasted spice and fresh black coffee. The texture is silky and the finish is long and toasty.</i><br/> <b>Varietal: Pinot Noir</b></p> | <p><b>\$92</b></p> |
| <p><b>43. Schloss Vallrads, SV Sommer</b><br/>         Rheingau, Germany<br/> <i>Dry glänz pale yellow with green reflections in the glass. The inviting nose reveals aromas of ripe summer fruits, peaches, apricots, passion fruit, etc. At first the palate is Vollrads Riesling SV summer tasty, with lots of fruit and balanced character. There then followed a fine spicy aromas animating the game with the sweet fruit acidity and a crisp fresh finish.</i><br/> <b>Varietal: Riesling</b></p> | <p><b>\$118</b></p> | <p><b>48. Stone Bay</b><br/>         Marlborough, New Zealand<br/> <i>Raspberries, cherries and subtle plum.</i><br/> <b>Varietal: Pinot Noir</b></p>                                                                                                                                                                                                                                                         | <p><b>\$98</b></p> |
| <p><b>44. Gunderloch Flitz</b><br/>         Rheinhessen, Germany<br/> <i>Hints of peach and spice mark this dry, supple white. Crisp and direct, with a piquant finish. 100% Riesling wine in a hip packaging and a balanced style.</i><br/> <b>Varietal: Riesling</b></p>                                                                                                                                                                                                                               | <p><b>\$72</b></p>  | <p><b>49. Sileni Cellar Selection</b><br/>         Hawke's Bay, New Zealand<br/> <i>Varietal berry and ripe cherry aromas, with vibrant flavours of red berries and spice. A fresh and lively palate, with silky tannins and lingering finish.</i><br/> <b>Varietal: Pinot Noir</b></p>                                                                                                                       | <p><b>\$82</b></p> |
|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |                     | <p><b>50. Pascal Jolivet Attitude</b><br/>         Loire, France<br/> <i>"Attitude" Pinot Noir has a 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.</i><br/> <b>Varietal: Pinot Noir</b></p>                                               | <p><b>\$92</b></p> |

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| <p>51. <b>Clos De Nit Crianza</b> <span style="float: right;">\$98</span><br/> Monsant, Spain<br/> <i>Ripe red fruits, with fine nuances of oak and mineral notes.</i><br/> <b>Varietal: Garnacha</b></p> <p><b>Medium Light Bodied</b></p>                                                                                                                                                                                                            | <p>58. <b>Valvirginio Chianti Classico Nero Dei Venti</b> <span style="float: right;">\$118</span><br/> Tuscany, Italy<br/> <i>Hints of red fruits like blackberry and raspberry with a hint of vanilla given by its short aging in oak barrels.</i><br/> <b>Varietal: Sangiovese</b></p>                                                                                                                                                                                                                                                                                                             |
| <p>52. <b>Antichi Poderi Jerzu - Cannonau "Bantu" DOC</b> <span style="float: right;">\$88</span><br/> Sardinia, Italy<br/> <i>Ruby red colour with purple tinges. Typical, clear cut, with scents of forest fruits and Mediterranean scrub. Dry, medium-bodied red wine bursting with flavours of dark red raspberries and strawberries.</i><br/> <b>Varietal: Grenache</b></p>                                                                       | <p>59. <b>Bindi Sergardi - Chianti "La Boncia" DOCG</b> <span style="float: right;">\$78</span><br/> Chianti, Italy<br/> <i>Ruby red in colour the wine has a full and intense fragrance with hints of grapefruit and red fruits which bring to mind cherries and raspberries. On the palate, the wine is smooth and well-balanced. The finish is characterized by gentle tannins and the persistent flavour of the grapes which make it so delicious and easy to drink. It is meant to be drunk young in order to appreciate its freshness and its bouquet.</i><br/> <b>Varietal: Sangiovese</b></p> |
| <p>53. <b>Gregorio Martinez Finca</b> <span style="float: right;">\$98</span><br/> Rioja, Spain<br/> <i>Has silky tannins where the fruit and the freshness together make it very long finish.</i><br/> <b>Varietal: Tempranillo</b></p>                                                                                                                                                                                                               | <p>60. <b>Sartori _ Rosso Delle Venezie</b> <span style="float: right;">\$72</span><br/> Veneto, Italy<br/> <i>Vivid garnet red. Intense and persistent bouquet of red fruits and spices, tobacco and leather. Full bodied, round, pleasing, slightly dry and velvety, with a harmonious soft-textured body.</i><br/> <b>Varietal: Corvina, Merlot, Cabernet Sauvignon</b></p> <p><b>Medium Bodied</b></p>                                                                                                                                                                                            |
| <p>54. <b>Siglo</b> <span style="float: right;">\$78</span><br/> Rioja, Spain<br/> <i>Intense cherry red color with high robe and garnet rim. Medium-high intensity and stands out for its red and black fruit in perfect harmony with the spices, eucalyptus and elegant toasted from the oak barrel. Fresh, round, elegant with very ripe tannins. Long aftertaste reminiscent of the red and black fruit.</i><br/> <b>Varietal: Tempranillo</b></p> | <p>61. <b>Cantine Volpi - Barbera D'asti Superiore DOCG</b> <span style="float: right;">\$86</span><br/> Piemonte, Italy<br/> <i>Vivid ruby red in colour. Blackberry jam and ripe cherries followed by layers of chocolate, mocha, cassis, licorice, coffee liqueur and smoke. Intensely flavourful and full-bodied with silky, polished tannins, all of which leads to a long, rich finish.</i><br/> <b>Varietal: Barbera</b></p>                                                                                                                                                                   |
| <p>55. <b>Casa Silva</b> <span style="float: right;">\$86</span><br/> Colchagua, Chile<br/> <i>Bright and intense ruby red. On the nose, aromas of black cherries and plums with hints of spices. On the palate flavoursome: round, powerful, with sweet soft tannins and balanced acidity. Long finish.</i><br/> <b>Varietal: Camenere</b></p>                                                                                                        | <p>62. <b>Viu Manent Reserva</b> <span style="float: right;">\$88</span><br/> Colchagua, Chile<br/> <i>Abundance of fresh red fruit aromas and plums, black cherries, and blackcurrants.</i><br/> <b>Varietal: Merlot</b></p>                                                                                                                                                                                                                                                                                                                                                                         |
| <p>56. <b>Vina Santiago</b> <span style="float: right;">\$58</span><br/> Lolol, Chile<br/> <i>A rich-body Carmenere, with native Chilean grapes, berries, vanilla and coffee aroma notes.</i><br/> <b>Varietal: Camenere</b></p>                                                                                                                                                                                                                       | <p>63. <b>Toi Toi</b> <span style="float: right;">\$98</span><br/> Hawkes Bay, New Zealand<br/> <i>Spiced plum, cherry, thyme and mixed spice aromas, followed by a juicy palate that is nicely rounded and lingering.</i><br/> <b>Varietal: Merlot</b></p>                                                                                                                                                                                                                                                                                                                                           |
| <p>57. <b>Valvirginio Chianti Riserva</b> <span style="float: right;">\$108</span><br/> Tuscany, Italy<br/> <i>Flavour soft, full and fruity, slightly tannic, with a pleasant aftertaste very elegant.</i><br/> <b>Varietal: Sangiovese</b></p>                                                                                                                                                                                                       |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |

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| <p><b>64. Je T'aime VDF</b> <span style="float: right;"><b>\$82</b></span><br/>         Bordeaux, France<br/> <i>Deep purple in colour with a flattering aroma, the wine is powerful and aromatic. In the mouth it has a fine, fruity attack, finishing with the crisp, fresh flavours of red fruit and notes reminiscent of candy drops. In all, a typically Merlot wine. Served at room temperature (16 -17°C) with grilled brochettes or pork chops, most white meats smoked or grilled.</i><br/> <b>Varietal: Merlot</b></p> <p><b>65. Château La Pointe Bouquey Saint Emilion</b> <span style="float: right;"><b>\$98</b></span><br/>         Bordeaux, France<br/> <i>A soft and well balanced wine with aromas of red fruits, cedar wood, and vanilla.</i><br/> <b>Varietal: Merlot</b></p> <p><b>66. Château Des Maures Lalande De Pomerol</b> <span style="float: right;"><b>\$108</b></span><br/>         Bordeaux, France<br/> <i>Intense aromas of ripe red fruit, well balanced and elegant finish.</i><br/> <b>Varietal: Merlot</b></p> <p><b>67. Craneford Directors Selection</b> <span style="float: right;"><b>\$128</b></span><br/>         Barossa, Australia<br/> <i>Mocha, mulberry leaf and finishing with a touch of earthy tones.</i><br/> <b>Varietal: Merlot</b></p> <p><b>68. Château Le Gay Superior</b> <span style="float: right;"><b>\$78</b></span><br/>         Bordeaux, France<br/> <i>Deep red colour. Intense aroma of vanilla, sweet spices and delicate woody notes. Beautifully balanced, round and supple on the palate. Ripe and well blended tannins. Velvety finish. Perfect with spicy, roasted meats. 75% merlot &amp; 25% Cabernet Franc.</i><br/> <b>Varietal: Merlot Cabernet Franc</b></p> <p><b>69. Château Le Croix La Bastinne</b> <span style="float: right;"><b>\$88</b></span><br/>         Bordeaux, France<br/> <i>Round, full-bodied with long and fruity aromas. Smooth and round on the palate.</i><br/> <b>Varietal: Merlot Cabernet Franc</b></p> <p><b>70. Bordeaux Superieur Rouge Vin De Bordeaux</b> <span style="float: right;"><b>\$68</b></span><br/>         Bordeaux, France<br/> <i>Deep red ruby colour. Black and red berries aromas (black currant, raspberries) from the cabernet. The merlot gives this vintage floral (violet) scents. Concentrated and complex, this wine shows a powerful tannic structure that will blend with time. Best served with beef, roasted pork, mushroom.</i><br/> <b>Varietal: Merlot Cabernet Sauvignon</b></p> | <p><b>71. Deetlefs Stonecross</b> <span style="float: right;"><b>\$68</b></span><br/>         Western Cape, South Africa<br/> <i>Wine is a dark red colour. Aromas of red cherries, raspberries, plums, prunes with hints of mint and dried herbs. Clean fruity entry with good firm tannins; still young and tight but well-rounded. The wine has medium body with nice lingering fruity finish. Pairing: meat dishes, cottage pies, chicken, vegetarian pastas.</i><br/> <b>Varietal: Merlot Pinotage</b></p> <p><b>72. Vina Santiago Gran Reserva</b> <span style="float: right;"><b>\$138</b></span><br/>         Lolol, Chile<br/> <i>Gran Reserva, a super premium red blend wine from Vina Santiago, their main vineyards are located in Lolol. With a bright and intense ruby colour. Fruit forward and intense aromas perfectly combined with soft and elegant medium body. Pairing: most savory meat dishes, possible with salmon too.</i><br/> <b>Varietal: Red Blend</b></p> <p style="text-align: center;"><b>Medium to Full Bodied</b></p> <p><b>73. Ferro 13 - Nero D'avola Terre Siciliane "Nerd" IGT</b> <span style="float: right;"><b>\$92</b></span><br/>         Sicily, Italy<br/> <i>Red ruby with violet hues. Intense forest-berry bouquet with hints of violets and spices like aniseed and cinnamon. Ripe fruit and exotic spices are balanced by a pleasing acidity and silky tannins.</i><br/> <b>Varietal: Nero D'avola</b></p> <p><b>74. Kangaroo Vineyard</b> <span style="float: right;"><b>\$68</b></span><br/>         South Eastern, Australia<br/> <i>High Quality fruit selected from vineyard in outback Australia, Displays complexity which leads to a rich, mouth filling palate of juicy berry flavours; mint &amp; violet characters of Cabernet. This fruit driven, medium-bodied wine has a soft firm finish. Pairing: Most meat dishes including white meat.</i><br/> <b>Varietal: Cabernet Merlot</b></p> <p><b>75. Châteauneuf Du Pape Cuvee Girard</b> <span style="float: right;"><b>\$138</b></span><br/>         Rhone Valley, France<br/> <i>The Châteauneuf du Pape Cuvee Girard is blended exclusively for American importer Peter Weygandt and is bottled unfiltered. It's about 90% Grenache and delivers a compelling mix of fragrant raspberries and savory, earthy spices. It's full-bodied and plush, with a long, complex finish that suggests it will age well for a decade or more. It's powerful and concentrated yet feels fresh and lively.</i><br/> <b>Varietal: Grenache Syrah Mourvèdre</b></p> |
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| <p><b>76. Calabria Guiding Star</b> <span style="float: right;"><b>\$82</b></span><br/> New South Wales, Australia<br/> <i>Light straw. Full bouquet of fresh berries complimented by subtle French oak. Ripe plum characters flow smoothly onto the palate, integrated spice and vanilla oak.</i><br/> <b>Varietal: Cabernet Sauvignon</b></p>                                                                                                                                                                                                       | <p><b>83. Casa Silva Reserva</b> <span style="float: right;"><b>\$88</b></span><br/> Colchagua, Chile<br/> <i>Expressive on the nose, elegant and original. Notes of ripe fruits, cherry, strawberry and chocolate are well-balanced with French oak. French oak integrated well with fruits. Harmoniously balanced, elegant and most agreeable with soft tannins and a long finish.</i><br/> <b>Varietal: Cabernet Sauvignon</b></p>                                                                                                                                                                      |
| <p><b>77. Château De Cathalogne Rouge</b> <span style="float: right;"><b>\$88</b></span><br/> Bordeaux, France<br/> <i>Ripe cherry, blueberry jam, cranberries and currants.</i><br/> <b>Varietal: Cabernet Sauvignon, Cabernet Franc, Merlot</b></p>                                                                                                                                                                                                                                                                                                 | <p><b>84. Mapu</b> <span style="float: right;"><b>\$72</b></span><br/> Maipo, Chile<br/> <i>Dark red with a garnet tint. The highly expressive nose reveals a bouquet of crisp red and black fruit aromas. Black fruit flavours such as blackcurrant and bilberry emerge on the dense and very ample attack, while the mid-palate offers greater concentration, filling out on mild spice flavours which combine harmoniously with the black fruit notes apparent on the attack and leading into a dense finish structured by attractively fresh tannins.</i><br/> <b>Varietal: Cabernet Sauvignon</b></p> |
| <p><b>78. Baron Philippe De Rothschild, Pays D'oc</b> <span style="float: right;"><b>\$86</b></span><br/> Languedoc, France<br/> <i>An intense garnet coloured. The nose opens on notes of spices (chilli pepper, white pepper,) followed with airing by notes of red and black berry fruit, especially cherry, redecurrant and blackcurrant. Full and powerful, with an attack on black fruit flavours, a solid round and spicy mid palate (pepper, vanilla) and an elegant finish on firm tannins.</i><br/> <b>Varietal: Cabernet Sauvignon</b></p> | <p><b>85. Deetlefs Stonecross</b> <span style="float: right;"><b>\$62</b></span><br/> Western Cape, South Africa<br/> <i>Intense dark red colour. The nose shows an interesting array of berry aromas which include raspberry, black cherry, blackcurrant and blackberry with a hint of liquorices and clove spiciness. This Cabernet has a soft entry with concentrated fruity finish. Flavours picked up on the nose carry through to the palette. Pairing: Hard cheeses, poultry &amp; red meats.</i><br/> <b>Varietal: Cabernet Sauvignon</b></p>                                                      |
| <p><b>79. Auswan Creek Golden Bull</b> <span style="float: right;"><b>\$96</b></span><br/> Barossa Valley, Australia<br/> <i>Lifted refreshing blackcurrant, coupled with strong cedar and spice notes.</i><br/> <b>Varietal: Cabernet Sauvignon</b></p>                                                                                                                                                                                                                                                                                              | <p><b>86. Vina Santiago</b> <span style="float: right;"><b>\$58</b></span><br/> Lolol, Chile<br/> <i>Intense violet red colour with fruity notes of plums, blueberries and raspberries. Medium body with a pleasant finish. Pairing: most savoury dishes like red meats and BBQ meats.</i><br/> <b>Varietal: Cabernet Sauvignon</b></p>                                                                                                                                                                                                                                                                    |
| <p><b>80. Craneford Directors Selection</b> <span style="float: right;"><b>\$122</b></span><br/> Barossa, Australia<br/> <i>Elegant and well rounded with luscious wild berry characters.</i><br/> <b>Varietal: Cabernet Sauvignon</b></p>                                                                                                                                                                                                                                                                                                            | <p><b>87. ERA Montepulciano d'Abruzzo ORGANIC DOC</b> <span style="float: right;"><b>\$72</b></span><br/> Abruzzo, Italy<br/> <i>Bright ruby-red in colour Delicious aromas of black cherries, strawberries, and herbs Generous, yet pure on the palate, this wine's ripe, round tannins and delicate acidity make for an excellent overall structure.</i><br/> <b>Varietal: Montepulciano</b></p>                                                                                                                                                                                                         |
| <p><b>81. Viu Manent Gran Reserva</b> <span style="float: right;"><b>\$96</b></span><br/> Colchagua, Chile<br/> <i>Outstanding berry aromas along with subtle notes of sweet herbs and blond tobacco.</i><br/> <b>Varietal: Cabernet Sauvignon</b></p>                                                                                                                                                                                                                                                                                                |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |
| <p><b>82. Morambro Creek</b> <span style="float: right;"><b>\$88</b></span><br/> Padthaway, Australia<br/> <i>Deep garnet in colour with a hint of purple, the Cabernet Sauvignon has a pronounced menthol and eucalyptus nose over a core of blackcurrant cordial and dark chocolate covered cherries. Medium-bodied with a taut line of crisp acid and chewy tannins, it delivers plenty of minty blackberry preserves flavours and a long, straightforward finish.</i><br/> <b>Varietal: Cabernet Sauvignon</b></p>                                |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |



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| <p><b>88. Antigal Aduentus Malbec</b> <span style="float: right;"><b>\$116</b></span><br/>Mendoza, Argentina<br/><i>Notes of cherry, mint, linden, dried fruits, strawberry, plum, spices, tea infusion, chocolate and vanilla.</i><br/><b>Varietal: Malbec</b></p> <p><b>89. Doña Silvina Malbec</b> <span style="float: right;"><b>\$108</b></span><br/><b>Organic Biodynamic</b><br/>Mendoza, Argentina<br/><i>Mature plum, vanilla and chocolate. Its body is full.</i><br/><b>Varietal: Malbec</b></p> <p><b>90. Antigal Uno Malbec</b> <span style="float: right;"><b>\$98</b></span><br/>Mendoza, Argentina<br/><i>Delicious plums strawberries and blackberry flavours with enticing hints of violets, vanilla and milk chocolate.</i><br/><b>Varietal: Malbec</b></p> <p><b>91. Deetlefs Stonecross</b> <span style="float: right;"><b>\$68</b></span><br/>Western Cape, South Africa<br/><i>Wine is a dark red with an intense red rim. Concentrated aromas of cherries, plums, raspberries and strawberries, with hints of earthiness and vanilla spice. Lots of red cherry flavours on entry backed up by subtle spice notes. The wine has a medium body with round and soft tannin structure. The finish is soft with lingering red berry and spice flavours. Pairing: Beef and lamb dishes, lasagna, roast turkey, pork or venison stew.</i><br/><b>Varietal: Pinotage</b></p> <p style="text-align: center;"><b>Full Bodied</b></p> <p><b>92. ERA - Syrah Terre Siciliane</b> <span style="float: right;"><b>\$72</b></span><br/><b>ORGANIC IGT</b><br/>Sicily, Italy<br/><i>Dense ruby red. Intense and fine, fruity (raspberry, wild berries), spicy dry, quite sapid and lingering, with a good body.</i><br/><b>Varietal: Syrah</b></p> <p><b>93. Calabria Guiding Star</b> <span style="float: right;"><b>\$82</b></span><br/>New South Wales, Australia<br/><i>Deep crimson. Upfront aromatics of raspberry preserve and plum, with hints of pepper spice and vanilla. Fresh ripe red raspberry flavours, with an underlying soft and silky tannins.</i><br/><b>Varietal: Shiraz</b></p> <p><b>94. St. Augustus</b> <span style="float: right;"><b>\$86</b></span><br/>Langhorne Creek, Australia<br/><i>100% Cabernet Sauvignon grapes. Rich and full bodied with exotic dark fruits and suggestive notes of spice. Most red meat dishes and BBQ.</i><br/><b>Varietal: Cabernet Sauvignon</b></p> | <p><b>95. Richard Hamilton, Little Road</b> <span style="float: right;"><b>\$106</b></span><br/>McLaren Vale, Australia<br/><i>Full dense red with vibrant scarlet highlights. Lively black pepper, dark olive and cherry characters complexed with a vibrant burst of vanillin oak to augment, but not dominate, the lovely fruit. This is a beautifully integrated Shiraz showing mulberry fruits. It's structural elegance is woven around velvety tannins and balanced acidity to give great length and persistence of flavour.</i><br/><b>Varietal: Shiraz</b></p> <p><b>96. Logan Apple Tree Flat</b> <span style="float: right;"><b>\$88</b></span><br/>New South Wales, Australia<br/><i>The delightful Apple Tree Flat Chardonnay shows a white peach, grapefruit and nectarine aroma. The textured palate has flavours of pear, lemon rind and nuts before a long clean finish.</i><br/><b>Varietal: Shiraz</b></p> <p><b>97. Auswan Creek Golden Bull</b> <span style="float: right;"><b>\$92</b></span><br/>Barossa Valley, Australia<br/><i>Fresh and full bodied with lashings of spice, plums, blueberry and dark chocolate.</i><br/><b>Varietal: Shiraz</b></p> <p><b>98. Craneford Bouquet</b> <span style="float: right;"><b>\$82</b></span><br/>Barossa Valley, Australia<br/><i>Aromas of berries, plum and spice with luscious forest berry characters on the palate.</i><br/><b>Varietal: Shiraz</b></p> <p><b>99. Craneford Directors Selection</b> <span style="float: right;"><b>\$126</b></span><br/>Barossa, Australia<br/><i>Barossa Shiraz is highly concentrated, lush and complex, with intense fruit flavour of black berry fruits and rich spice.</i><br/><b>Varietal: Shiraz</b></p> <p><b>100. Deetlefs Stonecross</b> <span style="float: right;"><b>\$66</b></span><br/>Western Cape, South Africa<br/><i>Dark red/purple colour. Good example of a fruit forward Shiraz style. On the nose there are aromas of bilberry, blackberry and violet with a hint of truffle. Wine also shows typical pepper spiciness. The wine has very soft round entry. Raspberry and blackberry flavours with a good savoury finish. There are also hints of rosemary and lavender. Pairing: Savory meat dishes and mild spicy Mexican or Chinese cuisine.</i><br/><b>Varietal: Shiraz</b></p> |
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**101. ERA Primitivo Organic IGT** **\$98**

Sardinia, Italy

*Lively red colour with delicate garnet reflections Intense aroma, with notes of plum and cherry, spicy, with rosemary and vanilla scents Medium well balanced with cherry flavour and a finish of earth, soil and white pepper.*

**Varietal: Zinfandel**

**102. Edmeades** **\$118**

Mendocino, California

*Aromas of baking spices including; cinnamon and cloves. Those spices give way to aromas of blackberries, black currants, and dried sage. The texture is round, and the fruit expression is focused and lush. Subtle and integrated tannins accentuate the richness of the wine, while pleasant acidity keeps it fresh on the finish.*

**Varietal: Zinfandel**

**103. Deetlefs Estate** **\$98**

Western Cape, South Africa

*Dark ruby colour with scarlet rim. Perfumed nose with abundance of mulberry, raspberry, cherries, and prune aromas. Fruit aromas backed up by subtle presence of vanilla, spicy oak and an earthy undertone. Ripe tannins ensure good structure and well integrated oak adds to complexity. Good balance with fresh fruit flavours and subtle oak. Pairing: Kudu; Springbuck, Roast Duck with cranberries and Fillet Mignon, any beef or lamb dishes.*

**Varietal: Pinotage**

**104. Deetlefs Estate De Hageveld** **\$112**

Western Cape, South Africa

*Wine has a dark red colour with a vibrant red rim. Sweet notes of blueberries, black and red cherries, violets, spicy Christmas cake aromas with hints of pepper and vanilla. On entry the wine is very enticing with soft rich tannins. Abundance of berry flavours with balanced vanilla and pepper nuances. A full rich flavoured wine, with an elegant finish. Pairing: most red meat and game meat dishes.*

**Varietal: Shiraz, Pinotage, Mourvèdre**

# APERITIVO

## APERITIVO SHOT

- |                        |      |
|------------------------|------|
| 105. Campari           | \$10 |
| 106. Aperol            | \$10 |
| 107. Martini Extra Dry | \$10 |

## APERITIVO COCKTAIL

- |                                                                                 |      |
|---------------------------------------------------------------------------------|------|
| 108. Dopo Cocktail Punch<br><i>Aperol, Elderflower Liqueur, Cranberry Juice</i> | \$12 |
| 109. Spritz Veneziano<br><i>Sparkling Wine, Aperol</i>                          | \$12 |
| 110. Negroni<br><i>Gin, Campari, Martini</i>                                    | \$12 |
| 111. Hugo<br><i>Sparkling Wine, Elderflower Liqueur</i>                         | \$12 |
| 112. Kokoro Gin and Tonic<br><i>Kokoro Gin, Tonic, Fresh Cucumber</i>           | \$12 |

# DIGESTIVO

## DIGESTIVO SHOT

- |                         |      |
|-------------------------|------|
| 113. Limoncello         | \$10 |
| 114. Frangelico         | \$10 |
| 115. Disaronno Amaretto | \$10 |
| 116. Sambuca            | \$10 |
| 117. Jagermeister       | \$10 |

## DIGESTIVO COCKTAIL

- |                                                                                |      |
|--------------------------------------------------------------------------------|------|
| 118. Limoncello Spritz<br><i>Prosecco, Limoncello, Soda</i>                    | \$12 |
| 119. Bellissimo<br><i>Frangelico, Limoncello, Lemon Juice, Bitters</i>         | \$12 |
| 120. Sambuca Zest<br><i>Sambuca, Lime Juice, Grapefruit Juice</i>              | \$12 |
| 121. Crema De Amaretto<br><i>Amaretto, Rum, Frangelico, Milk</i>               | \$12 |
| 122. Paloma<br><i>Jagermeister, Agave Nectar, Grapefruit Juice, Lime Juice</i> | \$12 |

# COCKTAIL CLASSICO

- |                                                                                                                        |      |
|------------------------------------------------------------------------------------------------------------------------|------|
| 123. Classic Mojito<br><i>Rum, Lime Juice, Mint Leaves, Soda Water</i>                                                 | \$14 |
| 124. Lychee Mojito<br><i>Rum, Lychee Liqueur, Lime Juice, Mint Leaves, Soda Water</i>                                  | \$14 |
| 125. Classic Margarita<br><i>Tequila, Triple Sec, Lime Juice</i>                                                       | \$14 |
| 126. Blue Margarita<br><i>Tequila, Triple Sec, Blue Curacao, Lime Juice</i>                                            | \$14 |
| 127. Pina Colada<br><i>Rum, Malibu, Coconut Cream, Pineapple</i>                                                       | \$14 |
| 128. Lychee Martini<br><i>Vodka, Dry Vermouth, Lychee Liqueur</i>                                                      | \$14 |
| 129. Dry Martini<br><i>Gin, Dry Vermouth</i>                                                                           | \$14 |
| 130. Caipirinha<br><i>Cachaca, Fresh Lime, Brown Sugar</i>                                                             | \$14 |
| 131. Old Fashioned<br><i>Rye, Whisky, Sugar, Angostura Bitter, Soda Water</i>                                          | \$14 |
| 132. Sex on the beach<br><i>Vodka, Peach Schnapps, Cranberry Juice, Orange Juice</i>                                   | \$14 |
| 133. Kokoro Gin Fizz<br><i>Kokoro Gin, Fresh Lime, Soda Water</i>                                                      | \$14 |
| 134. Tequila Sunrise<br><i>Tequila, Orange Juice, Grenadine Syrup</i>                                                  | \$14 |
| 135. Beer Punch<br><i>Draft Beer, Pineapple Juice</i>                                                                  | \$14 |
| 136. Singapore Sling<br><i>Gin, Dom, Cherry, Brandy, Angostura Bitter, Cointreau, Pineapple Juice, Grenadine Syrup</i> | \$14 |
| 137. Long Island Iced Tea<br><i>Gin, Vodka, Rum, Tequila, Triple Sec, Coke, Lemon</i>                                  | \$14 |

# BIRRA

## DRAFT BEERS

	Half Pint	Pint
138. Heineken	\$8	\$14
139. Guinness	\$8	\$14
140. Tiger	\$8	\$14
141. Archipelago Summer IPA (Craft Beer)	\$8	\$14

# BIRRA

## BOTTLED BEERS

142. Corona (330ml)	\$12
143. Peroni (330ml)	\$12
144. Singha (330ml)	\$10
145. Erdinger (330ml)	\$14
146. Apple Cider (330ml)	\$14

# SPIRITO

(+\$3 for Svami Tonic Water)

## VODKA

	Shot	Bottle
147. Iganoff	\$8	\$88
148. Absolut Blue	\$10	\$108
149. Belvedere	\$16	\$188
150. Grey Goose	\$14	\$168

## TEQUILA

151. Tres Sombreros Gold	\$8	\$88
152. Don Julio Reposado	\$14	\$168
153. Patron Anejo	\$16	\$188
154. Patron Silver	\$18	\$228

## GIN

155. Perigan's Gin	\$10	\$108
156. Citadelle French Gin	\$12	\$128
157. Hendrick's Gin Shot	\$16	\$188
158. Kokoro Gin Shot	\$12	\$138

## RUM

	Shot	Bottle
159. Ron Cayo	\$8	\$88
160. Myer's Dark	\$10	\$108
161. Pitu Cachaca	\$12	\$128

## SINGLE MALT WHISKY

162. Aberlour 18 Year Old	-	\$498
163. Ardmore 30 Year Old	-	\$1,328
164. Auchentoshan 12 Year Old	\$12	\$128
165. Auchentoshan 21 Year Old	-	\$498
166. Balvenie 17 Year Old	-	\$468
167. Glenfiddich 12 Year Old	\$16	\$278
168. Glenfiddich 18 Year Old	-	\$378
169. Glenlivet 12 Year Old	\$14	\$228
170. Glenlivet 18 Year Old	-	\$398
171. Maccalan 12 Year Tripple Cask	\$16	\$278
172. Maccalan 18 Year Tripple Cask	-	\$928
173. Old Pulteney 12 Year Old	\$14	\$218
174. Old Pulteney 18 Year Old	-	\$588

## BLENDED WHISKY

175. Clan Gold	\$8	\$88
176. Chivas Regal 18 Year Old	\$14	\$218
177. Chivas Regal Salute 21 Year Old	-	\$498
178. Johnie Walker Black Label	\$12	\$138
179. Johnie Walker Blue Label	-	\$498

## JAPANESE

180. Nikka from the Barrel	\$12	\$138
181. Nikka Black Special	\$12	\$168
182. Hatozaki Pure Malt Whisky	\$12	\$168
183. Yamazaki 12 Year Old	-	\$548
184. Hakushu 12 Year Old	-	\$588
185. Habiki Harmony	-	\$328

## BRANDY

186. Cornerstone Brandy VSOP	\$10	\$147
187. Hennessy VSOP	\$16	\$228
188. Martel Cordon Bleu	-	\$528
189. Hennessy XO	-	\$649

## MOCKTAILS

190. Dopo Fruit Punch	\$8
191. Grapefruit & Lime Spritzer	\$8
192. Cranberry & Orange Spritzer	\$8
193. Strawberry & Melon Fizz	\$8
194. Peach & Green Apple Fizz	\$8
195. Watermelon & Peach Fizz	\$8

## MILKSHAKE

196. Cookies & Cream Milkshake	\$10
197. Strawberry Milkshake	\$10
198. Chocolate Milkshake	\$10
199. Salted Caramel & Vanilla Milkshake	\$10

## SOFT DRINKS

(+\$2 to make it a float with Vanilla Ice Cream)

200. Coke	\$6
201. Coke Light	\$6
202. Sprite	\$6
203. A&W Root Beer	\$6
204. Schweppes Ginger Ale	\$6
205. Svami Soda Water	\$6
206. Svami Tonic Water	\$6

## TE FREDDO *(Iced Tea)*

207. Iced Peach Tea	\$7
208. Iced Lemon Tea	\$7
209. Iced Apple Mint Tea	\$7
210. Iced Lychee Melon Tea	\$7
211. Iced Green Tea with Cucumber	\$7

## SUCCO *(Fruit Juices)*

212. Apple Juice	\$7
213. Orange Juice	\$7
214. Pineapple Juice	\$7
215. Lime Juice	\$7
216. Grapefruit Juice	\$7
217. Cranberry Juice	\$7

## ACQUA

218. Evian <i>(Still) (750ml)</i>	\$7
219. Ferrarelle <i>(Still) (750ml)</i>	\$7

# TE CALDO *(Hot Tea)*

## *(GIFEL)*

220. Grand Cru Breakfast <i>(Black Tea)</i>	\$7
221. Chamomile Dream <i>(Herbal Tisane)</i>	\$7
222. Supreme Earl Grey <i>(Black Tea)</i>	\$7
223. Strawberry Cream <i>(Herbal Tisane)</i>	\$7
224. White Ginger Pear <i>(White Tea)</i>	\$7
225. Black Tea Cocoa <i>(Black Tea)</i>	\$7
226. Moroccan Mint <i>(Green Tea)</i>	\$7

# CAFFE

## CAFFEE CALDO *(Hot Coffee)*

227. Cappucino	\$7
228. Café Latte	\$7
229. Hot Vanilla Latte	\$8
230. Hot Caramel Latte	\$8
231. Hot Hazelnut Latte	\$8
232. Single Espresso	\$5
233. Short Machiatto	\$5
234. Long Black	\$6
235. Regular Coffee	\$6

## CAFFEE FREDDO *(Iced Coffee)*

236. Ice Latte	\$7
237. Iced Vanilla Latte	\$8
238. Iced Caramel Latte	\$8
239. Iced Hazelnut Latte	\$8
240. Iced Cappucino	\$7
241. Iced Coffee	\$6

