

Price

Champagne and Sparkling Wine

Chateau Tanunda Blanc De Blanc Brut

\$73

Janpan Sparkling Sake

\$85

Howard Park Petit Jete NV Sparkling Wine

\$73

Red Wine

Chateau Tanunda Grand Barossa Shiraz 2016

Awarded James Halliday 5 Star Winery 2017, Australian Producer Of The Year, Berlin Wine Trophy 2019: Gold Medal, China Wine and Spirits Awards 2019: Gold Medal, Global Syrah Masters 2019: Gold Medal

\$73

Chateau Tanunda Grand Barossa Cabernet Sauvignon 2016

Awarded James Halliday 5 Star Winery 2017, Australian Producer Of The Year, Halliday Wine Companion: 93 points, Wine Orbit: 94 points

\$73

Aaldering Pinotage Lady M 2018

Recommended to pair with smoked duck and pulled pork, or simply as an aperitif

\$47

Aaldering Pinotage 2018

Awarded SA Wine Index: 95+

Recommended to pair with venison, ribeye steak or lamb, preferably Karoo

\$47

Aaldering Shiraz 2016 [South Africa]

Recommended to pair with bold foods

\$47

Aaldering Cabernet Sauvignon Merlot 2018

Awarded SA Wine Index: 95+

Recommended to pair with rib-eye, lamb, green bell pepper, grilled vegetables, Mediterranean spices or garlic twists

\$47

Domaine Ghislain Kohut Vosne Romanee 2016 [Burgundy, France]

Recommended to pair with beef

\$93

Domaine La Mereuille Chateauneuf Du Pape Les Baptaurels 2010

Awarded 88-90 points, Stephen Tanzer's IWC, 90 - 92 points, Robert Parker's The Wine Advocate, 1ers Grand Vins Classes Magazine Milesimes

Recommended to pair with meat fried with mushrooms, duck confit or cheese

\$133

Le Clos Du Breil Cotes de Bergerac L'Odyssee 2016

Awarded 86/100 Best Buy, Wine & Spirits October 2019 [Vintage 2016]

Recommended to pair with duck aiguillettes

\$53



Price

Domaine Poulleau Cote de Beaune Les Mondes Rondes 2017

\$63

Awarded 86/100 Gilbert & Gaillard 2013, 88/100 Gilbert & Gaillard 2014, Commended Decanter World Wine Awards 2012, 84/1100 Wine Enthusiast Magazine, Hachette des vins 2013, Gault Millau 2012 (16/20), Bronze Medal Burgondia 2013, James Lawther MW - Drinks hotel (14.5/20)
Recommended to pair with roasted pork, braised veal or cheese such as soumaintrain or munster

Domaine Bertrand Moulin a vent Les Petits Bois 100% Gamay 2018 [Beaujolais, France]

\$53

Awarded Gilbert & Gaillard International Competition 2020 Gold Medal, Wine Enthusiast 2020: 91/100
Recommended to pair with red meats, duck breast meat or cheese

White Wine

Domaine La Mereuille Chateauneuf De Pape Blanc 2019 [Rhône Valley, France]

\$93

Recommended to pair with meats or cheese

Charles Frey Alsace Muscat Fruite Croquant Blanc 2018 [Rhône Valley, France]

\$53

Awarded 1 Guide Hachette des vins 2015, 1* Grands Vins Classes Magazine Millesimes 2015*

Charles Frey Alsace Lieu Dit Frauenberg "Vin Nature" Blanc 2017 [Alsace, France]

\$53

Recommended to pair with asparagus, fresh goat cheese or fresh fruits desserts

Aaldering Sauvignon Blanc 2019 [South Africa]

\$47

Recommended to pair with herb-driven sauces over chicken, tofu or fish dishes

Red/White House Wine

Domaine La Garelle Luberon Cuvee du Solstice 2017

Bottle:\$41

Glass:\$9

Vignoble Charmet Coteaux Bourguignons Chardonnay 2016

Bottle:\$41

Glass:\$9