

Dear Guest,

I have tasted all of the wines on this list and you can see the ones that are my favourites. I really enjoy wine and wine and food pairings, so if you have any questions please let me know and I will do my best to help you. Not all of my favourites are the most expensive wines, quality is sometimes allied with price, but I am happy that the wines with the lower price tag are good examples of the variety they represent and are good value for money. You may wonder why our most expensive bottles are only \$60, which in restaurant terms is a steal for what they are, this is because massive marking-up in the price of wines in restaurants annoys me, so I don't do it! I do hope that you enjoy the wines as much as I do and don't forget that you can now take a partly consumed bottle of wine home with you ~ please ask your server. Thank you for coming to my gastropub.,

Rebecca Carter Chef / Patron

SPARKLING WINES

			Glass	Bottle
	Freixenet Cordon Negro Brut	Spain		\$6
Sparkling dry white wine, this 175ml bottle has a glass and a bit of fun and celebration!				
	Marques de Gelida	Spain		\$20
Excellent value crisp sparkling wine with pin-point bubbles, tastes of apple skin and white peach, a good pre-diner drink and with crab cakes and scallops.				
	Organic Marques de Gelida	Spain		\$24
A delicious organic sparkling wine, pin-point bubbles, a wonderful pre-dinner drink.				
	Gruet Brut	New Mexico USA		\$30
A methode champagnoise in the French fashion from this wonderful local winery, a dry wine with flavours of green apple and grapefruit, goes well with shrimp and chorizo as well as crab cakes. A great favourite of mine.				
	Gruet Blanc de Noir	New Mexico USA		\$30
Pale salmon in color, with a fruity, raspberry flavour, this dry wine is a wonderful pre-dinner drink and tastes great with baked brie. A wonderful pick me up.				

WHITE WINES

2006	Cavit Pinot Grigio	Italy	\$6	\$24
A light, crisp wine, good for drinking on its own or with char grilled vegetable salad.				
2005	Ch. St. Michelle Riesling	Washington USA	\$6	\$24
A slightly sweeter wine, good on its own or with salads or fish & chips.				
2006	Tenuta Anselmi Pinot Grigio	Italy		\$28
A crisp Pinot Gregio with flavours of lemon rind and apple, tasty with fish and shell fish.				

SAUVIGNON BLANC

2006	Kunde "Magnolia Lane Vyd"	California USA	\$6	\$24
With flavours of grapefruit and peach, this wine pairs well with fish and the lighter entrees.				
2006	Mud House	New Zealand	\$7	\$28
A vibrant wine with tastes of guava, passion fruit, limes and pears, tastes great with fish, pork and the stir fry.				
2006	Catalina Sounds	New Zealand		\$30
Fresh tasting with hints of passion fruit, pineapple, honey and melon, this wine tastes great with fish, especially the fruits de mer, chicken and pork. Really dry and crisp.				

CHARDONNAY

2007	Foxglove	California USA	\$5	\$20
Creamy smooth and slightly oaky with good levels of acidity and a full, round taste, this wine is good to drink on its own or with fish, quail and pasta dishes.				
2005	Allan Scott	New Zealand	\$5.50	\$22
Unwooded chardonnay, crisp, clean and fruity, just right for summer.				
2006	Vega Sindoa	Spain	\$6	\$24
A very flavorful wine, with lemon and white peaches, wonderful with fish and poultry.				
2006	Gruet Chardonnay	New Mexico USA	\$7	\$28
Another winner from this local vineyard. Grapes perfectly ripened in the New Mexico sun gives good structure and fruit, works well with pork, and seafood especially the fruits de mer.				
2005	August Briggs	California USA		\$48
A fantastic wine from the Leveroni Vineyards of this wonderful family owned vineyard. Full of tropical fruit aromas as well as citrus and melon. Try with scallops.				

ROSE ~ BLUSH

2006	Borsao	Spain	\$5	\$20
A refreshing, light good sipping wine and with food.				
2004	Beringer White Zinfandel	California USA	\$6	\$24
A fun and uncomplicated wine, good for drinking on its own or with any food.				

RED WINES

			Glass	Bottle
2006	Mano a Mano ~ Tempranillo	Spain	\$5	\$20
Smooth and rich with tastes of blackcurrant, works well with steak, especially a sirloin.				
2005	Lucignano Chianti	Italy	\$5	\$20
A pleasant sipping wine with tastes of black cherries and violets, try with steak and duck as well as the roasted mixed vegetables.				
2006	Finca Luzon ~ Mouverde & Syrah	Spain		\$20
Rich tasting wine with tastes of blackberry and cassis, pairs well with steaks and other red meats. Really pleasurable to drink.				
2006	Altos Las Hormigas ~ Malbec	Argentina		\$20
Velvety tasting with hints of plums, cherries and berries, delicious with duck.				
2006	Earthworks ~ Shiraz	Australia	\$7	\$28
A juicy and fresh Shiraz, on its own or with steak, particularly the filet mignon.				
2004	Glen Eldon Dry Bore - Shiraz	Australia		\$40
Full bodied, lots of blackcurrant & cassis with hints of pepper & chocolate, try with steaks or duck. Delicious! This is really amazing.				
2005	August Briggs - Zinfandel	California USA		\$50
A stunning, classic, old fashioned zinfandel from the Napa valley; with black-cherry, blackberry, spice, smoke and a hint of pepper on the nose and berries on the palate with enough tannin to stand up to strong foods. Good with kangaroo, yak and other steaks.				

PINOT NOIR

2006	Matua	New Zealand	\$6	\$24
Rich fruit notes of cherry, plum, and strawberry, try with fish, chicken and pasta.				
2007	Allan Scott	New Zealand	\$7	\$28
Delicious wine with flavours of blackcurrant, plums and cherries, a good wine with red meat, especially ostrich.				
2006	Gruet Pinot Noir	New Mexico USA	\$9	\$36
Wonderful, well made, enjoyable, tasty Pinot Noir with any red meat including kangaroo.				
2005	Gruet Barrel Select	New Mexico USA		\$60
A wonderful, small batch of the best Pinot Noir from this vineyard, it is fruity and strong, works well with duck and steaks.				
2005	August Briggs	California USA		\$60
A rich and fruity Pinot Noir from an excellent vineyard in the heart of Caneros, wonderful with duck and steaks, especially the porterhouse.				

MERLOT

2004	14 Hands	Washington USA	\$6	\$24
A good by the glass Merlot with the classic flavours of blackberry, cherry and spice, works well with red meats.				
2005	Coppola Diamond Series	California USA	\$7	\$28
A wonderful Merlot with complex flavours, a rich sipping wine, or delicious with red meat.				
2004	Steltzner	California USA		\$36
From the Stags Leap district, a delicious Merlot with good fruit and hints of smokiness. Works well with Wild Boar.				
2003	North Star	Washington USA		\$60
From the stellar vineyard with flavours of black-cherry, plums & currants, a rich & silky wine that tastes good with steaks and duck.				

CABERNET SAUVIGNON

2005	Vega Sindoa	Spain	\$5	£20
55% Cabernet Sauvignon and 45% Tempranillo, with a good deep color, medium bodied with good fruit, try with red meat. Really enjoyable smooth wine.				
2005	14 Hands	Washington USA	\$6	\$24
A bright juicy wine with flavours of cherries and berries, try on its own or with any red meat.				
2004	Stltzner	California USA		\$42
From these family owned vineyards in the Stags Leap district, fruit flavours of berries, enough complexity and tastes good with steaks and exotic meats.				
2004	Volker Eisele	California USA		\$60
With tastes of blackberry and currant fruit, this wine is full bodies and fruity, delicious with beef.				