



WHITE WINE

Glass 175ml / Carafe 500ml / Bottle 750ml

Tarabilla Blanco 4.85 / 13.90 / 19.00

Palomino, Sauvignon Blanc, Macabeo - Galicia, Spain

This wine is the perfect apéritif for a quick drink before a show or will go fantastically with the orecchiette.

Il Narratore 6.00 / 16.80 / 23.00

Pinot Grigio - Veneto, Italy

A new addition to the list, a perfect example of Italy's most popular grape variety and a great match for the tomato mozzarella salad.

The War Horse 6.50 / 18.15 / 25.00

Chenin Blanc - Stellenbosch, South Africa

A firm favourite throughout the NT, we think this is the perfect match for the octopus salad.

Muscadet 'Les Roches Gaudinieres' 6.80 / 19.00 / 26.00

Melon de Bourgogne - Loire Valley, France

A light, easy to drink classic Muscadet-sur-Lie Sevres-et-Maine. A great match with the tuna tartare or the octopus.

Marterey 7.30 / 20.50 / 28.00

Chardonnay - Pays d'Oc, France

Chardonnay has seen a comeback in recent years, and this is a perfect example of what this grape does best. Enjoy with the gnocchi for a match made in heaven.

Picpoul de Pinet, Les Courtelles 8.00 / 22.10 / 30.00

Picpoul - Languedoc, France

This wine literally translates to 'zipp on the lips'. Deliciously refreshing and an ideal partner to any of our seafood dishes.

Clarence River 8.90 / 24.00 / 32.50

Sauvignon Blanc - Marlborough, New Zealand

What the Kiwi's do best - Sauv Blanc. Enjoy with a wide variety of our dishes, from gnocchi to the cod.

Chablis Louis Robin 38.00

Chardonnay - Burgundy, France

Classic Chablis flavours of green apple with ripped, zesty citrus. Enjoy with a wide variety of our dishes, from gnocchi to the cod.



RED WINE

Glass 175ml / Carafe 500ml / Bottle 750ml

Tarabilla Tinto 4.85 / 13.90 / 19.00

Tempranillo, Grenache - Galicia, Spain

A 'Rioja style' blend of Tempranillo and Garnacha. Very easy to drink but would pair deliciously with the cured meat platter.

Goleta 5.95 / 16.05 / 22.00

Merlot - Central Valley, Chile

This Merlot is so easy to like; balanced with ripe fruit flavours, you must try this with the cured meat.

The War Horse 6.50 / 18.15 / 25.00

Shiraz - Stellenbosch, South Africa

We had such success with the white that when we tried the red, we knew we had found another firm favourite. Try with our lamb meatballs.

Maison de la Paix Old Vine 6.80 / 19.00 / 26.00

Carignan - Pays d'Oc, France

You may not have heard of this grape variety, but we recommend you give it a try. Deliciously luscious red fruit, the first glass will slip down far too easily, you'll want a second!

Vaquero 7.30 / 20.50 / 28.00

Cabernet Sauvignon - Lodi, California

A delicious and easy to drink Cabernet Sauvignon, at superb value. Drink this with Dolcelatte cheese and you will be converted to USA wines.

Valcheta 8.00 / 22.10 / 30.00

Malbec - Mendoza, Argentina

Argentina is producing, arguably the world's best Malbec's, and a great companion for our veal casserole.

Château Talaise 8.75 / 23.65 / 32.00

Cabernet Sauvignon, Merlot - Bordeaux, France

This is an amazingly good value Bordeaux red, with lots of juicy red fruits and great to drink with the meat platter.

Chianti Classico Querciavalle 2010 35.00

Sangiovese - Tuscany, Italy

A fantastic mix of cherries, violets, olives and sandalwood delivers a stunning food wine with incredible length.