



## WINES BY THE GLASS

### SPARKLING & CHAMPAGNE BY THE GLASS & BOTTLE

NV	<b>Prosecco</b> Chiaro Brut, <i>Italy Veneto</i>	88 / 420
NV	<b>Champagne</b> "Yellow Label" Veuve Clicquot, <i>France Champagne</i>	148 / 720

### WHITES BY THE GLASS

2019	<b>Pinot Grigio</b> San Vigilio, <i>Italy Lombardy</i>	98 / 470
2016	<b>Verdicchio</b> "Le Vaglie" Antonucci, <i>Italy Marche</i>	108 / 520
2019	<b>Villa Maria</b> "Private Bin" Sauvignon Blanc, <i>New Zealand Marlborough</i>	118 / 570
2017	<b>Bourgogne</b> "Vielles Vignes" Jean Charton, <i>France Burgundy</i> – Chardonnay	138 / 650

### ROSÉ BY THE GLASS

2017	<b>Etna Rosato</b> Tenuta Terre Nere, <i>Italy Sicily</i> – Nerello Blend	108 / 520
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### REDS BY THE GLASS

2018	<b>Pinot Noir</b> Saint Clair "Vicar's Choice", <i>New Zealand Marlborough</i>	98 / 470
2017	<b>Merlot</b> "Springhill" Irvine, <i>South Australia</i>	108 / 520
2017	<b>Tannat</b> Bodega Garzon Reserva, <i>Uruguay Maldonado</i>	118 / 570
2017	<b>Montepulciano d'Abruzzo</b> Larinum, <i>Italy Abruzzi</i>	128 / 600
2017	<b>Shiraz</b> "Old Vines" Tenacity, <i>South Australia</i>	138 / 670
2014	<b>Nebbiolo delle Langhe</b> Cantina del Pino, <i>Italy Piedmont</i> – Magnum Pour by the Coravin™	1.5L 158 / 1500

\*A \$250 Corkage Fee applies to all 750ml bottles of wine; not currently listed plus 10% service charge

## ❖ SPARKLING & CHAMPAGNE ❖

### SPARKLING & CHAMPAGNE BY BOTTLE

NV	<b>Bellavista</b> "Alma" Franciacorta Gran Cuvee Brut, <i>Italy</i>	600
NV	<b>Gosset</b> "Excellence" Brut, <i>France Champagne</i>	800
NV	<b>Billecart Salmon</b> Rose' Brut, <i>France Champagne</i>	1450
2008	<b>Dom Perignon</b> Brut, <i>France Champagne</i>	1800
MV	<b>Krug</b> Brut, <i>France Champagne</i>	2000

### SWEET WINES BY THE GLASS & BOTTLE

2015	<b>Quady Winery</b> "Essensia" Orange Muscat, <i>USA California (375ml)</i>	78 / 350
2018	<b>Fontanafredda</b> "Le Fronde" Moscato d'Asti, <i>Italy Piedmont (750ml)</i>	88 / 450
2003	<b>Chateau Suduiraut</b> Sauternes 1er Cru, <i>France Bordeaux (750ml)</i>	1000
2010	<b>Zind Humbrecht</b> "Clos Windsbuhl" Selection de Grains Nobles Pinot Gris, <i>France Alsace (750ml)</i>	2200

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# WHITE WINES

## WHITE WINES

### LIGHT BODIED

2018	<b>Dr Loosen</b>	"Dr L" Riesling, <i>Germany Mosel</i>	400
2016	<b>La Chiara</b>	"Black Label" Gavi di Gavi, <i>Italy Piedmont</i> - Cortese	500
2017	<b>Valenciso</b>	Rioja Blanco, <i>Spain Rioja</i> - Viura Blend	700

### MEDIUM BODIED

2018	<b>Colle Massari</b>	"Melacce" Vermentino, <i>Italy Tuscany</i>	500
2016	<b>Louis Michel &amp; Fils</b>	"Montmain" Chablis Premier Cru, <i>France Burgundy</i> - Chardonnay	750
2016	<b>Pascal Jolivet</b>	"Clos du Roy" Sancerre, <i>France Loire Valley</i> - Sauvignon Blanc	900
2015	<b>Bindi</b>	"Quartz" Chardonnay, <i>Australia Victoria</i>	1300

### FULL BODIED

2018	<b>Tormaresca</b>	Chardonnay, <i>Italy Puglia</i>	450
2016	<b>Umani Ronchi</b>	"Vecchie Vigne" Verdicchio dei Castelli di Jesi Superiore, <i>Italy Marche</i>	650
2015	<b>Zind Humbrecht</b>	"Calcaire" Pinot Gris, <i>France Alsace</i>	750
2016	<b>Quintodecimo</b>	"Exultet" Fiano di Avellino, <i>Italy Campania</i>	850
2009	<b>Boyer-Martenot</b>	"Reuchaux" Puligny Montrachet, <i>France Burgundy</i> - Chardonnay	1400

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## ❖ LIGHT · MEDIUM BODIED REDS ❖

### RED WINES

#### LIGHT BODIED

2014	<b>Zavatti</b> "Nera" Montepulciano d'Abruzzo, <i>Italy Abruzzo</i>	500
2017	<b>Vajra</b> Dolcetto d'Alba, <i>Italy Piedmont</i>	550
2015	<b>Schloss Gobelsburg</b> Zweigelt, <i>Austria Kamptal</i>	600
2015	<b>Domaine Drouhin</b> "Dundee Hills" Pinot Noir, <i>USA Oregon</i>	800

#### MEDIUM BODIED - PART 1

2017	<b>Catena</b> Malbec, <i>Argentina Mendoza</i>	600
2014	<b>Zavatti</b> "Selezione" Montepulciano d'Abruzzo, <i>Italy Abruzzo</i>	600
2016	<b>Larry Cherubino</b> "Pedestal" Cabernet Merlot, <i>Western Australia Margaret River</i>	650
2015	<b>Righetti</b> "Capitel Roari" Amarone Classico, <i>Italy Veneto</i> – Corvina	750
2015	<b>Nipozzano</b> Chianti Riserva, <i>Italy Tuscany</i> – Sangiovese	800
2014	<b>Black Barn</b> Tempranillo, <i>New Zealand Hawke's Bay</i>	800
2015	<b>Zenato</b> "Ripassa" Valpolicella Superiore, <i>Italy Veneto</i> – Corvina	800
2017	<b>Vasse Felix</b> Cabernet Sauvignon, <i>Western Australia Margaret River</i>	850
2011	<b>Chateau Clarke</b> Lustrac-Medoc, <i>France Bordeaux</i> – Cabernet Blend	850
2012	<b>Chateau Cotes de Rol</b> Saint-Emilion Grand Cru, <i>Bordeaux France</i> – Merlot Blend	850
2006	<b>Markus Molitor</b> Spatburgunder Trocken, <i>Germany Mosel</i> – Pinot Noir	900
2016	<b>Stag's Leap</b> Petit Syrah, <i>USA California</i>	900
2016	<b>Fiorenza Nada</b> Barbaresco, <i>Italy Piedmont</i> – Nebbiolo	900
2015	<b>Ettore Germano</b> "Serralunga" Barolo, <i>Italy Piedmont</i> – Nebbiolo	950
2013	<b>Il Poggione</b> Brunello di Montalcino, <i>Italy Tuscany</i> – Sangiovese	950
2015	<b>Planeta</b> "Santa Cecilia" Nero d'avola, <i>Italy Sicily</i>	1000

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## ❖ MEDIUM BODIED REDS ❖

### RED WINES

#### MEDIUM BODIED - PART 2

2015	<b>Guigal</b> Chateauneuf du Pape, <i>France Rhone Valley</i> – Grenache Blend	1200
2015	<b>Bodegas Roda</b> “Roda I Reserva”, <i>Spain Rioja</i> – Tempranillo	1250
2015	<b>Luke Lambert</b> “Yarra Valley” Nebbiolo, <i>Australia Victoria</i>	1400
2007	<b>Pegasus Bay</b> “Museum Release” Pinot Noir, <i>New Zealand Waipara</i>	1500
2013	<b>Pietrarossa</b> Brunello di Montalcino, <i>Italy Tuscany</i> – Sangiovese	1600
2000	<b>La Rioja Alta</b> ‘Gran Reserva 904’, <i>Spain Rioja</i> – Tempranillo	1950
2000	<b>Paolo Scavino</b> “Carobric” Barolo, <i>Italy Piedmont</i> – Nebbiolo	2300
2000	<b>David Arthur</b> “Elevation 1147” Cabernet Sauvignon, <i>USA California</i>	3000
2004	<b>Antinori</b> “Solaia”, <i>Italy Tuscany</i> – Cabernet Blend	4600
2009	<b>Chateau de Beaucastel</b> “Hommage a Jacques Perrin”, Chateauneuf du Pape, <i>France Rhone Valley</i> – Grenache Blend	5800
1995	<b>Tenuta San Guido</b> “Sassicaia” Bolgheri Sassicaia, <i>Italy Tuscany</i> – Cabernet Blend	6200
2009	<b>Chateau Angelus</b> Saint-Emilion 1er Grand Cru Classé, <i>France Bordeaux</i> – Cabernet Blend	6700
1983	<b>Biondi Santi</b> “Riserva” Brunello di Montalcino, <i>Italy Tuscany</i> – Sangiovese	7200
2007	<b>Roagna</b> “Crichton Paje” Barbaresco, <i>Italy Piedmont</i> – Nebbiolo	8000
2011	<b>Armand Rousseau</b> Chambertin Grand Cru, <i>France Burgundy</i> – Pinot Noir	29000

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## ❖ FULL BODIED REDS ❖

### RED WINES

#### FULL BODIED - PART 1

2016	<b>Tommasi</b>	Ripasso della Valpolicella, <i>Italy Veneto</i> – Corvina	650
2011	<b>Chateau Lyonnat</b>	“Emotion” Lussac-Saint-Emilion, <i>France Bordeaux</i> – Merlot	750
2015	<b>Farnese</b>	Edizione “Cinque Autoctoni”, <i>Italy Abruzzi</i> – Montepulciano Blend	800
2016	<b>Frescobaldi</b>	‘Lucente’ Cabernet Blend, <i>Italy Tuscany</i>	850
2017	<b>Greystone</b>	Pinot Noir, <i>New Zealand North Canterbury</i>	850
2017	<b>Kaesler</b>	“The Bogan” Shiraz, <i>South Australia Barossa Valley</i>	900
2016	<b>Quintodecimo</b>	“Terra d’Eclano” Aglianico, <i>Italy Campania</i>	900
2012	<b>Felsina</b>	“Maestro Raro” Cabernet Sauvignon, <i>Italy Tuscany</i>	950
2015	<b>Moccagatta</b>	Barbaresco, <i>Italy Piedmont</i> – Nebbiolo	950
2013	<b>Langmeil</b>	“Fifth Wave” Grenache, <i>South Australia Barossa</i>	1000
2015	<b>Tommasi</b>	Amarone della Valpolicella, <i>Italy Veneto</i> – Corvina Blend	1100
2016	<b>Santa Maria la Nave</b>	“Calmarossa” Etna Rosso, <i>Italy Sicily</i> – Nerello Blend	1200
2014	<b>St Hallett</b>	“Old Block” Shiraz, <i>South Australia Barossa</i>	1300
2014	<b>Catena Zapata</b>	“Nicasia Vineyard” Malbec, <i>Argentina Mendoza</i>	1400
2016	<b>Sadie Family</b>	“Columella” Syrah, <i>South Africa Swartland</i>	1600
2010	<b>Proprieta’ Sperino</b>	“L Franc Bandit” Cabernet Franc, <i>Italy Piedmont</i>	1700
2014	<b>Henschke</b>	“Mount Edelstone” Shiraz, <i>South Australia Eden Valley</i>	2000
2000	<b>Vieux Telegraphe</b>	Chateauneuf du Pape, <i>France Rhone Valley</i> – Grenache Blend	2200
2016	<b>Far Niente</b>	Cabernet Sauvignon, <i>USA California</i>	2300
2010	<b>Gini</b>	“Tenuta Scajari” Amarone della Valpolicella Riserva, <i>Italy Veneto</i> – Corvina Blend	2500

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## ❖ FULL BODIED REDS ❖

### RED WINES

#### FULL BODIED - PART 2

2000	<b>Chateau Branaire - Ducru</b>	Saint Julien, <i>France Bordeaux</i>	3100
		– Cabernet Blend	
1996	<b>Beringer</b>	“Private Reserve” Cabernet Sauvignon, <i>USA California</i>	3800
2008	<b>Dal Forno</b>	Amarone della Valpolicella, <i>Italy Veneto</i>	4800
		– Corvina Blend	
2010	<b>Two Hands</b>	“My Hands” Shiraz, <i>South Australia Barossa Valley</i>	5500
2008	<b>Chateau Ausone</b>	Saint Emilion 1er Grand Cru Classé, <i>France Bordeaux</i>	8500
		– Cabernet Blend	
2010	<b>Dujac</b>	Clos de la Roche Grand Cru, <i>France Burgundy</i>	11000
		– Pinot Noir	

### BIG GUNS

2016	<b>Luigi Bosca</b>	“Gala 1” Malbec Blend, <i>Argentina Mendoza</i>	1.5L	1600
2006	<b>Chateau Clarke</b>	Listrac-Medoc, <i>France Bordeaux</i>	1.5L	2200
		– Cabernet Blend		
2011	<b>Elio Grasso</b>	“Gavarini Chiniera” Barolo, <i>Italy Piedmont</i>	1.5L	2500
		– Nebbiolo		
2001	<b>Vina Ijalba</b>	“Seleccion Especial” Rioja, <i>Spain Rioja</i>	1.5L	2700
		– Tempranillo		
2013	<b>Marchesi di Barolo</b>	“Cannubi” Barolo, <i>Italy Piedmont</i>	1.5L	3200
		– Nebbiolo		
2008	<b>Tedeschi</b>	“Monte Olmi” Amarone della Valpolicella, <i>Italy Veneto</i>	1.5L	3900
		– Corvina Blend		
2008	<b>Antinori</b>	“Tignanello”, <i>Italy Tuscany</i>	3L	12000
		– Sangiovese Blend		

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## APERITIFS & SPIRITS

### APERITIFS 98

**Aperol / Campari / Pimm's No.1 / Pernod**  
**Martini Bianco / Berto Rosso / Martini Extra Dry**

### ITALIAN LIQUEURS 98

**Frangelico / Amaro Averna / Amaro Montenegro / Sambuca**  
**Amaretto / Fernet Branca / Vecchio Amaro Piemontese**

### GIN & VODKA

**Gordon's Gin / Smirnoff Vodka 88**  
**Bombay Sapphire Gin / Stolichnaya Vodka 108**  
**Tanqueray Gin / Belvedere Vodka 118**  
**Hendrick's Gin / Grey Goose Vodka 128**

### RUM & TEQUILA

**Bacardi Rum / Myer's Dark Rum / Jose Cuervo Tequila 108**  
**Patron XO Café' 138**  
**Patron Silver Tequila 158**

### WHISKY

**Canadian Club / Johnnie Walker Black / Jim Beam 98**  
**Jameson / Jack Daniel's / J&B / Chivas / Glenmorangie 108**  
**Macallan 12yo / Talisker 10yo 118**  
**Glenlivet 12yo / Glenfiddich 12yo 128**  
**Glenfiddich 18yo 198**

### SIGNATURE COCKTAILS

**Signorina** Tanquary Gin, Strawberry Liquor, Simple Syrup, Peach Puree 98  
**White Bistecca's** White Sambuca, Prosecco, Ginger Beer, 98  
Orange Bitters  
**The Fresh Valley** Hendricks Gin, Lime Juice, Honey, Basil Leaves 108  
**Butcher's Prime** Johnnie Walker Black Label Whisky, Antica Formula 118  
Vermouth, Amaro Averna, Angostura Bitters

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## DIGESTIVES · BEER · TEA & COFFEE

### DIGESTIVES 98

Bailey's / Cointreau / Tia Maria / Kahlua / Jagermeister

### GRAPPA

Villa Poggio Salvi 'Campogiovanni' Brunello 118

Villabella Amarone / The Queen Moscato 128

### COGNAC

Hennessy V.S.O.P / Remy Martin V.S.O.P 118

Remy Martin X.O / Hennessy X.O 198

### BEERS 78

Peroni / Asahi Super Dry

### SOFT DRINKS

Coke / Sprite / Ginger Ale / Tonic / Soda / Ginger Beer 42

Panna & San Pellegrino Mineral Water (750ml) 68

### JUICES

Fresh Orange Juice 48

Pineapple / Cranberry / Tomato Juice 42

### TEA & COFFEE

Chamomile / Earl Grey / Jasmine / Peppermint / English Tea 42

Single Espresso / Double Espresso 42

Black Coffee / Cappuccino / Café Latte 45

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