

BOTTLES

SPARKLING WINES

Cuvée Thérèse, Sparkling rose
Méthode Traditionnelle 2015 \$79

Cuvée Thérèse, Sparkling rose
Méthode Trad., Zéro dosage 2014 \$79

WHITE WINES

Arneis 2017 \$54

Verdelho 2018 \$54

Gewürztraminer 2018 \$59

Grüner Veltliner 2014 \$59

Riesling 2014 \$59

Pinot Gris 2017 \$54

"Wild" Pinot Gris 2017 \$54

Sauvignon Blanc 'Sur Lie' 2016 \$59

Sauvignon Blanc 'Grande Duchesse' 2016 \$79

Chardonnay 2016 \$68

Viognier 2017 \$68

Mistral 2015 (Viognier-Marsanne-Roussanne) \$68

RED WINES

Pinot Noir 2013 \$68

Pinot Noir 'Grand Duc' 2012 \$84

Tempranillo 2015 \$68

Zweigelt 2015 \$68

St. Laurent 2016 \$79

Barbera 2015 \$79

Montepulciano 2014 \$79

Nebbiolo 2013 \$140

Spirit of Marlborough 2014 \$84

Merlot - Cabernet Franc - Cabernet Sauvignon

LIMITED RELEASES

Pinot Noir 2010 \$84

Spirit of Marlborough' 2010 \$104

Merlot-Cabernet Franc

Saperavi 2016 \$115

Montepulciano Amarone style 2012 \$255

SWEET WINES

Botrytis Riesling 2017 \$185

HUNGRY

Homemade sourdough bread \$14.50
With estate olives in extra virgin olive oil & dip

SHARING PLATE MENU

Chilled ceviche \$19

*Kaffir lime & soy sauce
DF/GF*

Hans' smoked salmon \$25

Sweet and sour cream

Popcorn Chicken \$16

Ginger, kaffir lime and lemon

Rustic terrine \$16

*Quince-mustard chutney, green leaves, sourdough
bread*

Cheese, your choice:

Single variety serve 60g for \$17 or
\$20 for 2-, \$30 for 3-, \$40 for 4-, \$50 for 5
times 30g

Cheese served with our sourdough bread,
quince chutney

Cow milk

Tete de Moine, Switzerland +\$2

Appenzeller, Switzerland

Gruyere, Switzerland

Gorgonzola, ViaVio, Nelson

Sheep Milk

Ossau-Iraty, Pays Basque, France

Goat Milk

Cranky Goat Cullensville, Marlborough

Cranky Goat Reginald

*Please advise us of any dietary requirements.
Whilst we strive to accommodate every request,
we are limited to what we have available fresh
and cannot fully accommodate dairy free or ve-
gan requests, however we can minimise dairy
where possible.*

THIRSTY

wines by the glass

SPARKLING WINE

100ml glass

Cuvée Thérèse, Sparkling rose

Méthode Traditionnelle 2015

\$14.50

Cheeky pink with fine bubbles and bold vibrancy, this dry ultra-premium cuvee from our low yielding Pinot Noir and Chardonnay shows seductive aromas of strawberries and raspberries.

WHITE WINE

150ml glass

Pinot Gris 2017

\$13.50

Positively not your ordinary Pinot Gris! Full-bodied, dry, unveiling layers of pink grapefruit, ripe peach and rock melon - magic!

Sauvignon blanc 'sur lie' 2016

\$14.50

Like a white Bordeaux- pure, elegant, spicy with an opening staccato of exotic fruit aromas pineapple, guava, honeyed grapefruit, mango and a hint of lemon blossom! Rich, creamy and concentrated.

Mistral 2015

(Viognier-Rousanne-Marsanne)

\$17.00

This dry blockbuster shows 'off-the-charts' aromas of apricot and exotic fruit with a creamy mouth filling texture. Followed by a long lasting and spicy finish.

Chardonnay 2016

\$17.00

Beautiful vibrant aromas of ripe stone fruit and orange zest. Rich texture and complexity perfectly balanced by fine acidity and great minerality for an enticingly long finish. This epitome of elegance drinks like a great Burgundy.

RED WINE

150ml glass

Pinot Noir 2013

\$17.00

An exceptional rich red of outstanding depth and structure. Fresh, vibrant and alluring it displays notes of fresh raspberries, black cherries and dark plums with a 'smoky' undertone held together with ripe tannins, fine acidity and minerality.

Montepulciano 2015

\$19.50

Warning - not for the faint hearted! A heady nose, displaying aromas of cedar, warm spices, black cherries and red plums. The savoury overtones and great tannin structure offer a fantastic "juicy" mouth feel.

'Spirit of Marlborough'

Merlot - Cabernet 2014

\$21.00

If you love Bordeaux you will love this! Lavishly rich, elegant and velvety with dark chocolate undertones. Hans aged his iconic "Grand Cru Pomerol" for many years for you to enjoy its full potential

Pinot noir 2010

\$21.00

Luxury in a bottle! Like a true Pomerol, lavishly rich yet elegant and velvety with dark chocolate undertones. No costs have been spared and like a first growth Bordeaux, our 'Spirit' has years of barrel and bottle ageing for you to savour now or over the next decade.

SWEET WINE

50ml glass

Botrytis Riesling 2017

\$15.50

Handpicked in three passages at the end of May selecting only the berries affected by noble rot. The necessity for selective harvesting enables us to pick grapes at the optimum point of botrytis infection, crucial to the quality and purity of the wine. The tiny yield of 150g grapes per vine (normally 1kg for a dry Riesling) has been allowed to ferment for several months in a used oak puncheon.

INTERNATIONAL WINES

served by the glass

Bottle Glass

150ml

WHITE WINE

ITALY

Tiefenbrunner, Sauvignon Blanc
Merus, Alto Adige 2017

\$78

\$17

South facing gentle slopes in the Cortaccia 500m above sea level. Light and refreshing with lemon peel and nettle aromas. Bright acidity make this a great match with a platter of cured Salmon from Mount Cook or our chefs selection cured meats from around New Zealand.

RED WINES

ITALY

Marchesi Piero Antinori, Villa
Antinori, Toscana 2015

\$86

\$19

Six centuries and 26 generations of wine making and still family run by Marquis Piero Antinori and his three daughters have cemented the Antinori name in Italian wine history. 60% Sangiovese, 20% Cabernet Sauvignon, 15% Merlot & 5% Syrah give a classic crunchy cherry and fresh acidity balanced with structured tannin and spicy finish. A great sharing wine with friends at one of our many Italian wood fired pizza nights.

Sparkling Ciders

Bottle 750ml

Le Père Jules, Normandie

Poiré bouche Normandie \$78

Quality and rigor are the driving forces of four generations Desfrieches faithful to the traditional methods. This Pear Cider has a fresh refined taste, produced from three varieties of pears that come from multi-centennial orchards.

Val de Rance, Bretagne

Cidre Brut

\$68

Val de Rance uses traditional methods without the use of reconstituted apple juice or sugar. It uses only 100% natural juice of apples from Bretagne.