



Vini e Bevande

Aperitivi: \$11 /30ml	Aperol	Birre:	Peroni Nastro Azzurro	9.5
	Campari		Menabrea Premium Lager	11
	Punt e Mes		Tuatara pale ale	9.5
	Martini Rosso		Emmerson Pilsner	9.5
	Martini Bianco		Heineken Zero	9.5
			Rochdale Apple Cider	9.5
Cocktails:	Wine Cocktail:	Aperol or Campari Spritz		16.9
		Kir Pèillant		13.9
		Bellini		13.9
	Pre Dinner:	Negroni		16.9
		Americano		16.9
		Il Padrino Annegato (Godfather & Chinotto)		16.9
Bollicine (Bubbles):	Champagne:	Billecart-Salmon Brut Reserve N.v. 375ml	Gl.	Bt. 89
		Billecart-Salmon Brut Reserve N.v. 750ml		169
	Spumante:	Tonon Prosecco Superiore D.o.c.g. Extra Dry	12.5	53
	Dolci (dessert wines):	Domain Road "Symposium" 2018 (375ml) <i>Fragrantly floral, aromas of white peach, sherbet, honey, crystallised ginger, cinnamon</i>	Gl. 16	Bt. 69
Spade Oak "Petit Manseng" 2013, Gisborne (375ml) <i>Peach, apricot, citrus and sweet spice.</i>		11	40	

Welcome to the world of Bacchus

Our selection of exquisite inter-regional, local and from a bit further away wines are listed by grape variety or appellations followed by the name of the producer then the region of origins - we hope you enjoy them.



Bianchi (Italian whites)

	Gl	Bt
Sartori Marani Bianco Veronese I.g.t. 2015 Veneto <i>Aromas of rich, ripe fruit & honey, voluptuous on the palate. Great pairing with cream-sauce pastas, white meats and seafood.</i>		56
Pinot Grigio Delle Venezie I.g.t. Pirovano 2017 Veneto <i>Light and crisp, green apple with citrus tones, goes with antipasto and white fish</i>	13	55
Chardonnay "Fantini" I.g.t. Farnese 2016 Umbria <i>Elegant and subtle Chardonnay. Light peach and vanilla complimented by minerals. Perfect with fish</i>		49
Orvieto Classico "Campo grande" D.o.c. Antinori 2017 Umbria <i>Grechetto and Trebbiano grapes make this wine, light almonds, citrus and pears. Clean and crisp</i>	12.5	52
Vermentino di Sardegna "Nuraghe Supramonte" 2016 Sardinia <i>Refreshing acidity and attractive aromas of peach, lemon peel, dried herbs and a whiff of saline minerality. Great pairing with fish and seafood.</i>	11	43
Grecanico/Malvasia "Diantha" I.g.t. Duca di Castelmonte 2018 Sicilia <i>Citrus, lilac and white peach with delicate floral palate, ideal aperitif or delicate fish dishes</i>	12	48



Rossi (Italian reds) Gl. Bt.

Barbera d'Asti "Fiilot" D.o.c.g. Prunotto 2018 Piemonte	13.5	57
<i>Red cherries and red flowers. Medium bodied with soft tannins. Perfect with pastas and game sauces.</i>		
Nebbiolo Langhe D.o.c. Pelissero 2016 Piemonte	18.5	92
<i>The Noble grape. Violet flowers, red berries and black pepper. Generous in the mouth with earthy tones.</i>		
Barbaresco D.o.c.g. Prunotto 2014 Piemonte		155
<i>The king of the hill, in a feminine vest. Violets, dry roses and tobacco, silky tannins for juicy meats.</i>		
Barolo D.o.c.g. Prunotto 2013 Piemonte		195
<i>The king of red wines with violets and red roses petals. Nebbiolo at its best.... Seductive and permanent flavors</i>		
Amarone della Valpolicella "Bixio" D.o.c.g 2013 Veneto		98
<i>Full-bodied, tannic, dark cherry, ripe plum, ripe cranberry and light fig notes, spicy, warm, long. Perfect pair with game, grilled and braised red meats, mature cheeses.</i>		
Rosso Veronese "Regolo" I.g.t Sartori 2014 Veneto	14.5	65
<i>Valpolicella ripasso style, full bodied red! Plum jam, tobacco, chocolate. Silky on the palate with warm finish.</i>		
Fonte Dei Borghi Chianti D.o.c.g. 2018 Toscana	11.5	46
<i>Medium bodied, savoury and classic. A wine matches with veal, beef and poultry</i>		
Chianti Classico Riserva D.o.c.g Marchesi Antinori 2015 Toscana		118
<i>Not the flagship but the pride of Antinori. A very robust and well-structured Chianti, tobacco, leather, chocolate.</i>		
Rossetti Governo All'Uso Toscano I.g.t "Poggio Civetta" 2016 Toscana		69
<i>Sangiovese blend. Smooth, soft, round and fruity. Great with cured meat, veal, poultry, lamb, beef.</i>		
Montepulciano d'Abruzzo "Pirovano" D.o.c. Vini Cantine 2018 Abruzzo	11	46
<i>Well rounded, plum scented, gentle tanins, ideal with antipasti, light pasta sauces and veal.</i>		
Campo di Marzo "Primitivo" I.g.t 2016 Puglia	13	54
<i>Full-bodied, fruity and strong tannins. Licorice and red berries.</i>		
Nero d'Avola Sicilia I.g.t "Organic" Mont'Albano 2018 Sicily	12.5	53
<i>Red ruby, intense forest-berry with hint of violets & spices. Velvety taste & spicy finish. Perfect with game, beef, braised meat & aged cheeses.</i>		



Bianchi Locali (NZ Whites)

	Gl.	Bt
Rose 'Pond Paddock' 2018 Martinborough	12.5	53
<i>Light creamy texture with crisp acidity, a little tannin, plenty of red fruit flavors, dry finish</i>		
Terrace Edge Liquid Geography Riesling 2019 Waipara	12	48
<i>Certified organic. Medium-sweet Riesling with rich flavours of lime, honey, florals and musk.</i>		
Chardonnay 'Charles Wiffen' 2016 Marlborough	13	59
<i>White and Yellow stonefruits, citrus, fruit, nuts and creamy barrel element</i>		
Sauvignon Blanc 'Caythorpe' 2018 Marlborough	11	41
<i>Concentrated and intense aromas of white floral and gooseberry fruit, dry to taste</i>		
Pinot Gris 'Te Mania' 2017 Nelson	13	54
<i>Citrus, rock melon and pear with rich caramelized apple flavours. A smooth, textural wine with fine tannins.</i>		

Rossi Locali (Local and from further away reds)

	Gl	Bt
Obsidian Estate 'Vitreous' 2016 Waiheke Island NZ	13	59
<i>Medium bodied, ripe warm flavours of black cherry herbs and spice. Fine tannins and well balanced acidity.</i>		
Merlot "Cape Kidnappers" Clearview 2018 Hawkes Bay NZ	13.5	56
<i>Rich and round, ripe plum and spice flavours, a hint of fruit cake, cedary oak.</i>		
Syrah Red Barrel 2015 Hawkes Bay NZ	15	68
<i>Aromas of dark berry with ground mixed peppercorns spice, lamb, chicken and beef.</i>		
Pinot Noir "Dusty Road" Alexander 2018 Martinborough NZ	15.5	69
<i>Generous plums and dark cherries, with mushroom, fine leather characters.</i>		
Pinot Noir Domain Road 2016 Otago NZ		83
<i>Floral nose with sweet red and dark fruits backed by well integrated tannins.</i>		
Zinfandel "Diamond Collection" Francis Ford Coppola 2017 California US		75
<i>From the "Director" a complex cherry and leathery wine.</i>		



				Gl.		
Porti	Ports:	Taylor's Fine Tawny			12.5	
		Taylor's 10yr			14	
		Taylor's 20yr			16.5	
Distillati <i>(30ml/single)</i> <i>(60ml/double)</i>	Gin:	Haymans London Dry		Sgl.	Db.	
				11	16.5	
	Cognac:	Remy Martin V.S.O.P.		15.5	23.5	
		Remy X.O.		36.5	55	
	Armagnac:	Bas Armagnac "Laristan" XO		14	21	
	Brandy:	Carpene Malvolti Riserva 7yr		12	19	
	Rum:	Mt. Gay		11	16.5	
		Appleton's		11	16.5	
	Vodka:	Stolichnaya		11	16.5	
	Whisky/Bourbon		Glenfiddich 12yr		12	18
			The Irishman Whisky		11	16.5
			Maker's Mark Bourbon Whisky		11	16.5
Grappa:		Jack Daniels Tennessee Whiskey		12	18	
		Grappa Bianca		11		
		Luigi Francoli Barrique Limousin / Moscato		16.5		
Liquori \$11/30ml	Frangelico	Cointreau	Amari	Averna		
	Amaretto	Disaronno	\$11 /30ml	Montenegro		
	Sambuca	Baileys		Fernet Branca		
	Limoncello	Drambuie				
Non Alcolici	San Pellegrino:	Limonata, Chinotto, Pompelmo, Aranciata			6.8	
	Phoenix:	Apple Feijoa, Apple Blackcurrant, Ginger Beer			6.8	
	Juices:	Orange, Tomato, Apple			6.8	
	Soft Drinks:	Coke, Coke Zero, Sprite			4.8	
Caffe'	White / Tea	4.8	Biscotti /Soy	1	Liqueur Coffee	15
	Black / Tea	4	Hot Chocolate	6	Mocha	6
Acqua	San Pellegrino sparkling water	750ml		9.8		