

Wine list

Sparkling/Champagne

Monmousseau Brut étoile

Gls: \$11, Btle: \$49.50

Baumard Crémant de Loire "Turquoise" Brut NV

Bottle: \$69.50

Boizel Champagne,

« **Brut Reserve NV** » (Epernay, France)

Half bottle (375mL): \$70, Bottle: \$125

Charles Orban, Champagne Cuvée Victoire G.H. Martel Brut 2008 (Epernay, France)

Bottle: \$169.50

Les vins blancs

Chardonnay

Domaine de la Ragotière (Loire valley)

Gls: \$12, Carafe (50cl): \$36, Btle: \$54.50

Denis Race Chablis (Bourgogne)

Gls: \$15, Carafe (50cl): \$45, Btle: \$69.50

Big Bunch John Kemble (Hawke's Bay)

Gls: \$12, Carafe (50cl): \$36, Btle: \$54.50

Sauvignon Blanc/Semillon

Tariquet (Gascogne)

Gls: \$9.50, Carafe (50cl): \$28.50, Btle: \$44.50

Domaine du Seuil Blanc (Bordeaux)

Gls: \$12, Carafe (50cl): \$36, Btle: \$54.50

Henri Bourgeois, « Petit Bourgeois » (Loire Valley)

Gls: \$13.50, Carafe (50cl): \$40.50, Btle: \$62.50

Clos Henri (Marlborough)

Gls: \$14, Carafe (50cl): \$42, Btle: \$64.50

Pinot Gris

Metz «Anne-Laure» (Alsace)

Gls: \$13.50, Carafe (50cl): \$40.50, Btle: \$62.50

Albert Mann «Tradition» (Alsace)

Gls: \$15.50, Carafe (50cl): \$46.50, Btle: \$72.50

Gladstone (Wairarapa)

Gls: \$13, Carafe (50cl): \$39, Btle: \$59.50

Viognier

La Bastide Viognier (Languedoc/Roussillon)

Gls: \$12, Carafe (50cl): \$36, Btle: \$54.50

Les vins rosés

Château de Fesles, Rosé d'Anjou (Loire)

Gls: \$13, Carafe (50cl): \$39, Btle: \$59.50

Domaine Houchart «Côtes de Provence» (Provence)

Gls: \$13, Carafe (50cl): \$39, Btle: \$59.50

Tinpot Hut rose (Marlborough)

Gls: \$13, Carafe (50cl): \$39, Btle: \$59.50

Les vins rouges

Grenache/Syrah Blend

Côtes du Rhône « Les Grandes Vignes » (Rhône South)

Gls: \$11, Carafe (50cl): \$33, Btle: \$49.50

Minervois «Baptiste Boutes» (Languedoc-Roussillon)

Gls: \$12, Carafe (50cl): \$36, Btle: \$54.50

Beauvaquière Vacqueyras (Rhône South)

Btle: \$89.50

Cabernet/Merlot Blend

Château Carbonneau (Bordeaux)

Gls: \$12, Carafe (50cl): \$36, Btle: \$54.50

Domaine du Seuil Cadillac (Bordeaux)

Gls: \$14.50, Carafe (50cl): \$43.50, Btle: \$67.50

Château Vieux Chevrol Lalande de Pomerol (Bordeaux)

Half bottle (375mL): \$49.50, Btle: \$89.50

Pinot Noir

Mathieu Paquet Coteaux Bourguignon (Bourgogne)

Gls: \$12, Carafe (50cl): \$36, Btle: \$54.50

Bertrand Ambroise (Bourgogne)

Gls: \$15.50, Carafe (50cl): \$46.50, Btle: \$72.50

Explorer (Central Otago/NZ)

Gls: \$14.50, Carafe (50cl): \$43.50, Btle: \$67.50

Gamay

Château Thivin Cote de Brouilly

"Les 7 Vignes" (Bourgogne)

Half bottle (375mL): \$47.50, Bottle: \$79.50

Shiraz

Mojo (Barossa Valley/Australia)

Gls: \$12, Carafe (50cl): \$36, Btle: \$54.50

La Bastide Shiraz "Vieilles Vignes"

Gls: \$12, Carafe (50cl): \$36, Btle: \$54.50

Michelas St Jemms St Joseph "Ste Epine" (Rhône North)

Half bottle (375mL): \$54.50, Bottle: \$99.50

Dessert Wines

Château Villefranche Sauternes (Bordeaux)

Gls: \$12, Half bottle (375ml): \$54.50

Beaumaric Muscat Beaumes de Venise (Rhône South)

Gls: \$11, Half bottle (375ml): \$49.50

Mas Blanc Banyuls «Dr Parcé» NV (Languedoc/Roussillon)

Gls: \$12, Half bottle (375ml): \$54.50

Cellar List White

Chateauneuf du Pape Blanc

«Domaine de la Charbonniere» (Rhône South)

Bottle: \$149.50

Chablis Grand Cru,

« Vaudésir, Domaine Billaud-Simon» (Chardonnay/Burgundy)

Bottle: \$199.50

Cellar List red

David Moreau, Santenay « Cuvée S » (Bourgogne)

Bottle: \$94.50

Chateauneuf du Pape

«Domaine de la Charbonniere» (Rhône South)

Bottle: \$109.50

Chateau Capbern Gasqueton St Estephe (Bordeaux)

Bottle: \$109.50

Surveyor Thomson Pinot Noir 2012 (Central Otago/NZ)

Bottle: \$94.50

Les Cidres

Britanny Cider Loic Raison

Brut (dry)

Gls: \$7.50, Carafe: \$22.50

Btle: \$35.50

Doux (sweet)

Gls: \$7, Carafe: \$21

Btle: \$33

Normandy Cider Ecusson

Brut (dry)

Gls: \$8, Carafe: \$24

Btle: \$38

Doux (sweet)

Gls: \$7.50, Carafe: \$22.50

Btle: \$35.50

Les Bières

Local Beer:

Mac's gold, Black Mac: \$10

Imported Beers:

Kronenbourg 1664 \$10

Heineken \$10

Corona \$10

Heineken light: \$8

French beer 75cl

\$27.50

St Sylvestre «3 Monts» 8.5%

Mont Blanc «Blanche» 4.7%

Mont Blanc «Rousse» 6.5%

Aperitifs traditionnels

(Alcoholic beverages)

Kir royal \$11 (sparkling wine),

Kir \$9.50 (white wine), **Kir Breton \$8.50** (Cider)

Choices of flavour: Blackcurrant, Peach, Blackberry, Blueberry, Raspberry, Wild strawberry

Dubonnet \$10

Created in 1846, this French vermouth is a delicate blend of mistelles and wines, flavoured with spices and plants.

Rinquiquin \$10

This refreshing drink is made of Luberon white wine, peaches, peach leaves, sugar cane and alcohol.

Pommeau de normandie \$10

This drink is obtained by mixing unfermented apple juice mixed with 2y/o calvados.

It is then aged in oak barrel for 14 months.

Ricard \$10

Popular in the south of France, this refreshing drink is an anise flavoured spirit

Noix de St-Jean \$10

Walnut liqueur, usually taken as an aperitif or to accompany blue cheese

Pineau des Charentes \$10

A blend of fresh juice of grapes added to aged Cognac during the harvest time.

Guignolet \$10

Wild cherry liqueur

Chouchen \$10

Breton equivalent of mead, it is made from the fermentation of honey in mineral water. It is a fragment of Brittany's Druidic heritage

Aperifigue \$10

This aperitif, typical of Dordogne area, has a very natural subtle and fragrant bouquet of fig. This naturally sweet fruit brings a real sweetness and delicateness to this alcohol. Discover the beauty and charm of this product with the chicken liver pâté

Genépi \$13

It is a drink from the French Alps, made of several rare aromatic Alpine plants, to be consumed as a liqueur or digestif

Les Digestifs

Calvados fine/15years old
\$12/\$15

Grand Marnier \$12
Cognac fine/VSOP \$12/\$15

Armagnac fine/XO
\$12/\$15

Green Chartreuse \$13
Absinthe \$14

Poire William \$12

Soft drinks

Orange juice, apple juice \$5,
Spicy tomato juice \$5
Coke, coke zero \$5

Lemonade, Lemon lime & bitters \$5
Orangina, Ginger beer \$5
Diabolo grenadine or mint \$5