

# 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/NZ)**

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/NZ)**

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

### **Mahi rosé (Marlborough)**

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

## Les vins rouges

### **Grenache/Syrah Blend**

#### **Les Grandes Vignes, Côtes du Rhône (Rhône South)**

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

#### **Baptiste Boutes, Minervois (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

#### **Château « Le Vieux Fort », Medoc, Cru Bourgeois (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**

#### **Petit Clos Henri (Marlborough/NZ)**

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

#### **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/Syrah**

#### **Mojo (Barossa Valley/Australia)**

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

#### **La Bastide Syrah « Vieilles Vignes » (Languedoc/Roussillon)**

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

#### **Michelas St Jemms Crozes-Hermitage (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