

Wine List

Sparkling Wine & Méthode Traditionelle

Standard 150ml | bottle

House Bubbles (vegan)	12		55
De Bortoli Prosecco NV NSW Australia (vegan)	14		65
fruit-driven, apple & pear, notes of lemon, gentle creaminess, fine bead			
Villa Maria Sparkling Brut Rosé Marlborough NZ	14		65
Fresh citrus & floral notes, crisp palate, rich & complex, long lingering dry finish			
Drappier Carte D'Or Champagne NV France	-		155
75% Pinot Noir/ 15% Chardonnay/ 10% Meunier, powerful & complex palate, spicy, quince jelly			

Sauvignon Blanc

Standard 150ml | 250ml | bottle

House Sauvignon Blanc	11		18		50
Lake Chalice 'The Falcon' Marlborough NZ (vegan)	13		21		60
passionfruit, mandarin, subtle capsicum, balanced acidity					
Jules Taylor Marlborough NZ (vegan)	20		27		75
herbaceous, kaffir lime, tropical, blackcurrant, lime, long & round finish					

Pinot Gris

House Pinot Gris (vegan)	11		18		50
Lake Chalice 'The Falcon' Marlborough NZ (vegan)	13		21		60
baked apple, ginger, soft, layered spice, off-dry					
The Landing 'Pinot Gris' Bay of Islands	15		22		70
ripe stonefruit & citrus, subtle oak balance with juicy acidity on the finish					
144 Islands Pinot Beurrot 'Gris' Bay of Islands	18		25		75
dry pinot gris, subtle spice, fresh acidity & weighty mouth-filling texture					

Others

Lake Chalice 'The Falcon' Riesling Marlborough NZ (vegan)	13		21		60
medium-dry, ripe citrus, honeydew melon finish, balanced acidity					
144 Islands Albarino Bay of Islands	18		25		75
beautiful fresh acidity & richly characterful fruit-presence, perfect to pair with seafood					

Chardonnay

Standard 150ml | 250ml | bottle

House Chardonnay	11		18		50
Esk Valley Hawkes Bay NZ	13		21		60
full bodied, aromas of peach and melon with hints of butter, grapefruit and French oak spice					
The Landing 'Boathouse' Chardonnay Bay of Islands (vegan)	15		22		70
ripe stonefruit & citrus, subtle oak balance with juicy acidity on the finish					
Pask 'Gimblett Gravels' Chardonnay Hawke's Bay NZ	-		-		70
ripe citrus, nutty & mealy hits of oak, medium bodied, fresh acidity					

Rosé

House Rosé	11		18		50
Leftfield Rosé Hawkes Bay NZ (vegan)	13		21		60
flavours of strawberry, cranberry and crunchy raspberry					
Saddleback Rosé Central Otago NZ	14		22		65
dry style bright aromatics of rock melon, rosewater & florals					

Pinot Noir

Lake Chalice 'The Falcon' Marlborough NZ	13		21		60
red currants and cherry flavours, a round full mid-palate					
Duck Hunter Marlborough NZ	20		27		75
medium bodied, ripe cherry, hints of oak, smooth tannins, medium acidity					
Rockburn Pinot Noir Central Otago NZ (vegan)	-		-		109
deeply fruited palate, red & black cherry, silky tannins, very long finish					

Blends

House Cabernet Merlot (vegan)	11		18		50
Lake Chalice 'The Falcon' Merlot Marlborough NZ	14		22		65
full bodied, loaded with black fruits, black cherries and damson plums					

Syrah/Shiraz

House Shiraz (vegan)	11		18		50
Brookfields 'Back Block' Syrah Hawke's Bay NZ (vegan)	16		23		70
pepper, blackcurrant, plum, spice, oak, late harvest, excellent balance, low acidity					
Kaesler 'Stonehorse' Shiraz Barossa AU	-		-		85
vibrant blackberry, blueberry, and red currants with hints of cassis, spice, and oak					

Please note: We are licensed on premise only. We cannot sell any bottles that go off-site, neither can guests take opened alcoholic beverages with them. You are most welcome to come back and finish your wine with us the very next day. We thank you for your understanding.