



DISCOVER LOCAL: EGGS

This menu is specially curated featuring locally produced fresh eggs from N&N Agriculture located at Lim Chu Kang, Singapore. A high-tech, eco-friendly, bio-secured farm and home to about half a million hens which produce about 350,000 fresh eggs daily.



64 Degree Celsius \$16⁺⁺

sous vide egg in celeriac jus pomme purée topped with black truffle, porcini and pea shoots



Fluffy Omelette Consommé \$14⁺⁺

fluffy omelette with salmon rilette, laid on a bed of kombu consommé



Winestone Gin Sour \$14⁺⁺

gordon's gin, fresh egg white, honey, lemon, soda

Available exclusively from 1 April - 31 May 2021.



April Specials

01 - 30 APRIL 2021

SEAFOOD ICE POT - \$118++

WITH A COMPLIMENTARY BOTTLE OF HOUSE POUR RED OR WHITE WINE

Boston Lobster | Fine de Claire Oyster | Tiger Prawn |
Black Lip Mussel | Half-Shell Scallops | Snow Crabs

CHEESE PLATTER - \$98++

WITH A COMPLIMENTARY BOTTLE OF HOUSE POUR RED OR WHITE WINE

Gorgonzola Blue Dolce | Boursin Garlic | Goat Cheese
Camembert French | Brie Truffle | Bresse Bleu | Manchego
Gorgonzola | Emmanthaler

with Baguette, Assorted Grapes, Cream Crackers and Cheese Sticks

SEAFOOD AGLIO E OLIO - \$28++

Tiger Prawn | Squid | Mussels | Clams

BAKED SALMON - \$28++

in Lemon Caper Berry Butter Sauce

EASTER DESSERT SAMPLER - \$48++

FOR TWO

Hot Cross Bun | Donuts | Fruit Pudding | Cupcakes | Lemon
Cheesecake | Rabbit Cake with Orange Jirvara Chocolate Mousse

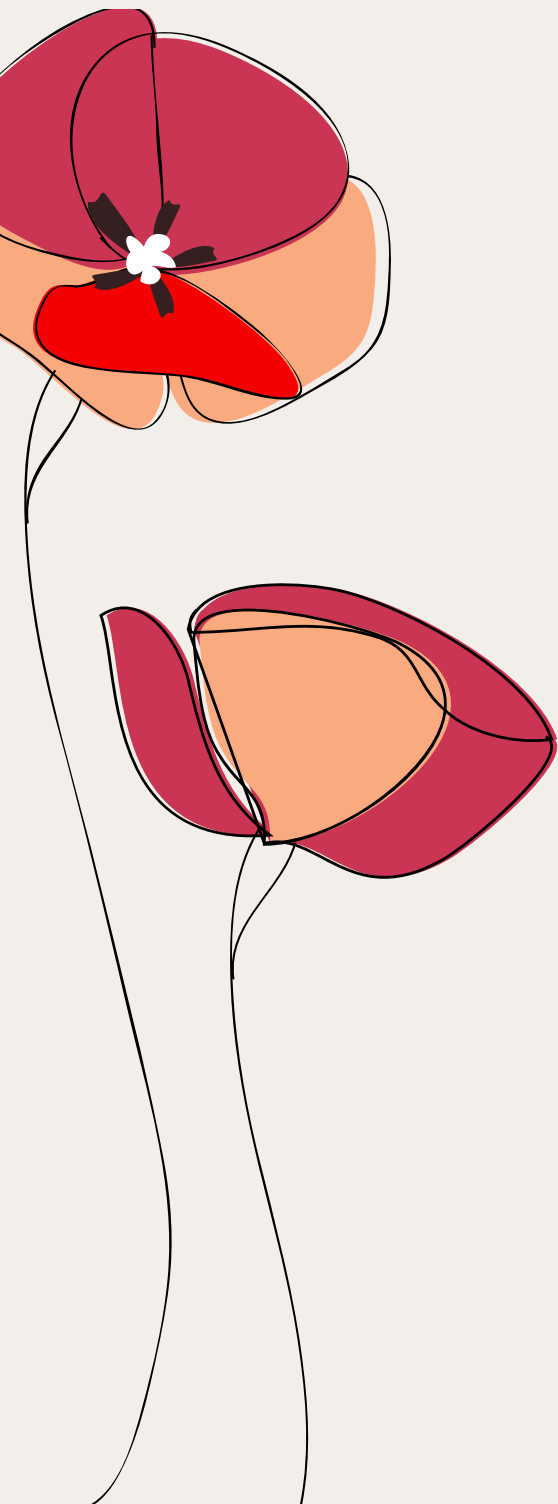
Mother's Day

4-COURSE SET MENU

08 - 09 MAY 2021

\$138++ FOR 2 PERSONS

WITH 2 GLASSES OF SPARKLING CUVÉE



May Specials

01 - 30 MAY 2021

PERFECT FOR SHARING BETWEEN TWO,

• **FROM THE OCEAN - \$48++**

GRILLED SEABASS AND SALMON WITH CHILLI LIME DIP

• **FROM THE FARM - \$68++**

BEEF CHEEKS AND RIBEYE IN A MEDLEY OF MUSHROOMS,
POTATO IDAHO AND MIXED SALAD IN CHIPOTLE SAUCE

• **SEAFOOD FIESTA - \$78++**

SEAFOOD FIESTA OF ROCK LOBSTER AND JUMBO PRAWNS
IN GUNPOWDER AIOLI WITH MIXED SALAD

• **BERRY TOWER - \$28++**

STRAWBERRY ICE CREAM, MILK CHOCO AIR AND MIXED
BERRIES

• **PROFITEROLES TOWER - \$28++**

VANILLA AND CHOCOLATE ICE CREAM PUFFS IN
CHOCOLATE AND TOFFEE SAUCE WITH PISTACHIO NUTS

ADVANCED RESERVATIONS ARE RECOMMENDED.

WINESTONE®

LUNCH PROMOTION

2-COURSE SET LUNCH AT \$28⁺⁺

Appetiser + Main Course

3-COURSE SET LUNCH AT \$35⁺⁺

Appetiser + Main Course + Dessert



3-HOUR FREE FLOW WINE PACKAGE

Casual Drinker \$28⁺⁺ per person*
Free flow red and white wine

Terre Forti Trebbiano Chardonnay, Italy
Terre Forti Sangiovese Rubicone, Italy

Wine Lover \$48⁺⁺ per person
Free flow prosecco, red and white wine

Santa Margherita Prosecco Extra Dry
Baron Philippe de Rothschild Sauvignon Blanc, Chile,
Baron Philippe de Rothschild Mapu Cabernet Sauvignon, Chile

Connoisseur \$88⁺⁺ per person
Free flow champagne, gin, red and white wine

Laurent Perrier Brut NV Champagne
McWilliam's Inheritance Chardonnay
McWilliam's Inheritance Merlot
Classic Gin Cocktail

* The Casual Drinker package requires a minimum spend of \$100⁺⁺ on the initial food order for 2 diners; and an additional \$40⁺⁺ per extra diner.

WINESTONE®

FINE DE CLAIRE OYSTERS

TUESDAY SPECIAL
\$1.99⁺⁺ PER OYSTER
with every drink purchased

USUAL PRICE
Half Dozen: \$28⁺⁺
One Dozen: \$52⁺⁺



FREE BOTTLE OF SPARKLING OR ROSÉ

WEDNESDAY LADIES NIGHT

For every 4 ladies with a minimum spend of \$100⁺⁺ after discounts and promotions.

1-FOR-1 COCKTAILS

THURSDAY SPECIAL
*Negroni, Classic Dry Matini, Mimosa,
The White Lady, The Red Queen*

From \$12⁺⁺ onwards





PLATTERS

	Seafood Platter	\$58.00
	skewers of fresh prawns and scallops, golden-brown deep-fried fish and chips with a mixed garden salad	
	Meat Platter	\$85.00
	freshly-grilled lamb rack, 180gm 300-days grain-fed Australian ribeye, poussin marinated with barbecue sauce, roasted baby potatoes and garden greens	
V	Cheese Platter	\$28.00
	brie de meaux, la tomme de savoie fermière, parmigiano reggiano, sun-dried tomatoes, olives and crackers	
P	Mixed Cold Platter	\$28.00
	quince paste platter brimming with jamón ibérico de cebo, prosciutto di parma, spanish chorizo, brie de meaux, la tomme de savoie fermière, parmigiano reggiano, sun-dried tomatoes, olives and crackers	

APPETISERS

	Fine de Claire Oysters (half / one dozen)	\$28.00
	freshly shucked and succulent fine de claire oysters	/ \$52.00
V	Baba Ganoush	\$8.00
	fresh eggplants mixed with pomegranate served with handmade lebanese bread	
V	Hummus	\$8.00
	chickpea puree mixed with olive oil served with handmade lebanese bread	
	Whitebait	\$12.00
	fried beer-battered whitebait with a zest of grilled lime and served with garlic aioli	
P	Seared Scallops	\$16.00
	golden-brown seared scallops with large slices of classic spanish chorizo served with freshly-crushed peas and creamy parmigiano and truffle cream	
V	Cremini Soup	\$14.00
	creamy porcini mushroom soup with a dash of truffle oil, served with cheese stick	



V	Pumpkin Soup fresh pumpkin soup topped with almond and chives, served with cheese stick	\$14.00
V	Winstone's Salad mesclun greens, artichoke, olive, tomato, aged olive oil and balsamic glaze <i>add smoked chicken or duck (+ \$4.00)</i> <i>add ebi prawn (+ \$5.00)</i> <i>add crab meat or smoked salmon (+ \$6.00)</i>	\$14.00
	Caesar Salad with poached eggs, leafy romaine lettuce, parmesan cheese and anchovies <i>add smoked chicken or duck (+ \$4.00)</i> <i>add ebi prawn (+ \$5.00)</i> <i>add crab meat or smoked salmon (+ \$6.00)</i>	\$14.00
	Pumpkin and Kale Salad kale and dill topped with sliced pumpkin, feta cheese and caramelised hazelnuts	\$14.00
	Nicoise Salad japanese tuna set on avocado salsa with wasabi aioli and tobiko balsamic reduction	\$16.00
	Grapefruit Quinoa Salad (V) butter lettuce tossed with quinoa, grapefruit, artichoke, pinenuts, purple potato, baby asparagus and grapefruit dressing	\$18.00
	Fig and Burrata Salad rockets and basil leaf tossed with sun dried tomatoes and balsamic drizzle	\$28.00

MAINS

	Rigatoni Prawn Pasta fresh prawns tossed with rigatoni, roasted capsicum and rich-tempered tomato parmesan sauce	\$26.00
	Ragout Tagliatelle Pasta classic homemade ground beef tagliatelle, topped with parmesan	\$25.00
	Spaghetti Cacciatore Pasta boneless oven-baked chicken thighs with spaghetti in marinara sauce, topped with forest mushrooms and shaved parmesan cheese	\$23.00

P - Contains Pork V - Vegetarian





V	Penne Verde Pasta gluten-free pasta simmered in confit tomato, broccoli and artichoke	\$22.00
	Winestone Wagyu Burger slow-grilled wagyu patty with portobello, camembert, onion marmalade and mustard on brioche bun, served with fries and salad	\$27.00
V	Plant-Based Burger beyond meat patty layered with chickpeas, bell peppers, fresh tomatoes and drizzled with onion marmalade in a brioche bun, served with fries and salad	\$24.00
V	Winestone Pizza oven-baked with pumpkin, tomatoes, rocket, gorgonzola and mozzarella	\$26.00
P	Pellegrino Pizza oven-baked with prosciutto de parma ham, mushrooms, tomatoes, olives, artichoke and mozzarella	\$28.00
	Roast Chicken poussin marinated with homemade barbecue spice, served with corn on the cob, baby carrots and salsa verde	\$35.00
	Rack of Lamb (200g) oven-roasted grass-fed lamb rack with pomegranate pulps and eggplant purée	\$52.00
	Ribeye (250g) 300-days grain-fed Australian ribeye seared to perfection and served with sautéed porcini mushroom, baby carrots and horseradish	\$65.00
	Beef Tenderloin (250g) 150-days grain-fed MS1 beef tenderloin evenly-seared and served with foie gras, vine tomatoes and asparagus with a side of handmade green peppercorn sauce	\$87.00
	Cataplana fresh crayfish, mussels, prawns, scallops and squids brewed in seafood bisque and capsicums	\$32.00
	Braised Seafood Risotto seafood bisque risotto filled with crayfish, mussels, clams, prawns and scallops	\$32.00



Cod Fish and Clams	\$38.00
golden brown pan-seared cod fish with clams and spinach in fish velouté	
Salmon Rigatoni Pasta	\$28.00
fresh salmon with asian-inspired rigatoni and teriyaki dressing	

SIDE DISHES

- add roast baby potatoes (+ \$10.00)*
- add oregano fries (+ \$10.00)*
- add potato wedges (+ \$10.00)*
- add truffle fries (+ \$12.00)*
- add creamy spinach parmigiano (+ \$14.00)*
- add sauteed porcini mushrooms (+ \$18.00)*

KIDS' CHOICE

Ragout Spaghetti	\$16.00
classic homemade ground beef ragout mixed with tagliatelle and topped with grated parmesan cheese	
Fish and Chips	\$16.00
golden-brown fried battered fish served with crispy chips and a side of tartar sauce	
Chicken Nuggets	\$16.00
served with fries and tartar sauce	

DESSERT

V Baked Apple Crumble	\$14.00
warm and tender apples with a crisp oat and brown sugar crust, topped with almond and mixed berries	
V Mango Cheesecake	\$14.00
tangy diced mango, layers of mango jelly, rich cheesecake, and puffy meringue	

P - Contains Pork V - Vegetarian





- | | | |
|---|--|---------|
| V | Mud Pie
creamy chocolate ganache in luscious rich chocolate sponge served with vanilla ice cream | \$14.00 |
| V | Black Velvet Cake
thick layer of moist chocolate cake coated with a layer of cream cheese frosting | \$14.00 |
| V | Raspberry Mousse
creamy and airy raspberry mousse topped with mixed berries | \$14.00 |



BEVERAGE

	Hot	Cold
Coffee		
Espresso	\$5.00	-
Macchiato / Piccolo Latte	\$5.50	-
Americano / Cappuccino / Café Latte	\$6.00	\$6.50
Affogato		\$8.50
Chocolate		
Signature Chocolate	\$6.00	\$6.50
Tea		
English Breakfast / Earl Grey / Peppermint / Chamomile / Green Tea	\$6.00	\$6.50
Soda		
Coke / Coke Zero / Sprite / Soda / Tonic / Ginger Ale / Ginger Beer		\$6.00
Red Bull		\$6.50
Water		
Evian Still Water / Badoit Sparkling Water (750ml)		\$9.00

BEER

	Half	Full
Draught Beer		
Tiger Draught, Singapore	\$12.00	/\$17.00
Guinness, Ireland		\$17.00
Beer		Bottle
Corona, Mexico		\$12.00
Heineken, The Netherlands		\$12.00
Kirin, Japan		\$12.00
Erdinger Wheat, Germany		\$14.00
Strongbow Cider, England		\$14.00



LIQUOR

Liquor	Glass	Bottle
Cruzan Estate Dark Rum	\$12.00	\$188.00
Gordon's Gin	\$12.00	\$188.00
Jim Beam White Bourbon	\$12.00	\$188.00
Johnnie Walker Black Label Scotch Whisky	\$12.00	\$188.00
Sauza Silver Tequila	\$12.00	\$188.00
Smirnoff Red Vodka	\$12.00	\$188.00

COCKTAILS

The White Lady	\$14.00
Chardonnay, Gin, Blue Curacao, Triple Sec, Bitter Lemon	
The Red Queen	\$14.00
Sangiovese Rubicone, Gin, Cherry Brandy, Bitter Lemon	
Negroni	\$20.00
Gin, Campari, Sweet Red Vermouth	
Classic Dry Martini	\$18.00
Gin, Extra Dry Vermouth	
Mimosa	\$12.00
Champagne, Orange Juice	

P - Contains Pork V - Vegetarian





WINE LIST





CHAMPAGNE

	Glass	Bottle
La Cuvée de Laurent-Perrier, Champagne, France A delicate nose with hints of fresh citrus and white flowers. It's complexity is expressed in successive notes like vine peach and white fruits notes. A perfect balance between freshness and delicacy.	\$25	\$120
Nomine-Renard Brut, Champagne, France Citrus notes, white peach and butter biscuits, fresh and rich mouth, fruity and crispy with a mineral finish Ideally served as an appetizer or during events and celebrations.		\$103
Bollinger Special Cuvée Brut NV, Champagne, France A beautiful aromatic complexity; ripe fruit and spicy aromas; hints of roasted apples, apple compote and peaches. A subtle combination of structure, length and vivacity; bubbles like velvet; pear, brioche and spicy aromas, notes of fresh walnut.		\$145

SPARKLING WINES

	Glass	Bottle
Rothbury Estate Sparkling Cuvée, Hunter Valley, Australia Refreshing citrus and lemon flavours intermingled with subtle strawberry notes on the nose. Zesty lemon flavours with a light refreshing palate and a clean soft finish.	\$10	\$45
Pol Remy Brut, Burgundy, Southern France From classic wine varieties perfect for the production of sparkling wine. With a delightfully easy-drinking style, it exudes aromas of creamy lemon and peach. The palate is gently off-dry and flows through to a satisfying finish. Perfect for enjoying in the sunshine.	\$11	\$49
Santa Margherita Prosecco Extra Dry, Veneto, Italy A fine, persistent pelage, while on the nose it offers attractive floral notes of peach and acacia blossom alongside delicate scents of reinette apples, all expressed with great cleanness and elegance.	\$13	\$60



ROSÉ WINES

	Glass	Bottle
Hecht & Bannier Languedoc Rosé Languedoc, France Floral and spicy expression with ripe raspberry, a round palate with flavors of cherry and lifted by bright pineapple. Strawberry, watermelon and pomegranate nuances abound in this delectable crispy wine.		\$56

WHITE WINE

	Glass	Bottle
Terre Forti Trebbiano Chardonnay, Emilia Romagna, Italy Light and fresh with aromatic apple and peach notes on the nose. A dry fresh palate that has an easy drinking style, and plenty of pear, citrus and apple fruit flavours	\$8	\$38
Baron Philippe de Rothschild, Sauvignon Blanc, Maipo, Chile, 2019 This vintage displays classic Sauvignon character; fresh citrus fruit and a richer more tropical note of pineapple. The palate is fresh and crisp, but rounded and softer than you might expect. The fruit is juicy and ripe with perfectly balanced acidity. This is a straightforward, reliable summer tippie.	\$10	\$48
Heritage Road Riesling, Hunter Valley, Australia, 2018 Fresh tropical fruit aromas with hibiscus notes. Sweet fruit driven wine expressing melon and grapefruit characters with lifted floral aromas and crisp zesty finish.	\$10	\$49
Famille Perrin Luberon Blanc, Rhone Valley, France, 2018 Delicate nose with notes of white flowers and citrus. Well balanced in the mouth, it is fresh, with great vivacity and a hint of bitterness with salty aromas. Nice length.	\$11	\$50
Domaine du Tariquet Classic, IGP Côtes de Gascogne, France An intense display of floral notes, as well as great minerality. Its' beautiful texture will be the perfect accompaniment to any fish and seafood dishes.	\$13	\$62



Corte Giara by Allegrini, Pinot Grigio delle Venezie IGT Veneto, Italy \$16 \$75
The dry and medium-bodied wine is light and delicate on the nose, characterised by a subtle elegant floral nuance followed by hints of golden delicious apples and distinctive vegetal notes.

FRANCE

Louis Latour Bourgogne Chardonnay, Burgundy, France, 2018 \$73
The 2018 Bourgogne Blanc shows a brilliant yellow with green hues and citrus and herbal qualities in the nose. The wine possesses a nice freshness with flavors of white fruits. Excellent length.

Pascal Jolivet Sauvignon Blanc Attitude, Loire Valley, France, 2018 \$75
Beautiful freshness in mouth, a frank attack, delicate green and lemon flavours, citrus fruits, green apple and kiwi aromas. The minerality gives a long finish to the wine, a smoothness and elegance.

Joseph Cattin Gewurztraminer, Alsac, France, 2018 \$80
Delicious flavours of peaches and pears with intense flavours and rich mouth-watering lingering finish, pairs well with rich dishes especially those using herbs and spices

Château de Tracy Mademoiselle Det, Loire Valley, France, 2019 \$95
A classic Sauvignon Blanc that is uplifted with citrus and gooseberries, refined and juicy on the palate, a top quality style, perfect to enjoy with seafood dishes, especially oysters, scallops and prawns

Olivier Leflaive Chablis Les Deux Rives, Burgundy, France, 2017 \$95
Nose of peach, granny apple and lemony scents which lingers in the mouth with nice minerality, along with a bouquet of freshness and exotic notes

AUSTRALIA

Rothbury Estate Chardonnay, Hunter Valley, Australia \$45
Aromas of ripe peach and nectarine with underlying hazelnut complexity. Medium bodied palate showing clean stone fruit flavours, creamy mouthfeel and a rich, soft finish.



Rothbury Estate Premium Semillon Sauvignon Blanc, Hunter Valley, Australia \$45

Aromas of passionfruit, grapefruit, gooseberry and guava, On the palate light bodied with a fresh, crisp finish.

Grant Burge Benchmark Semillon Sauvignon Blanc, Barossa Valley, Australia, 2017 \$47

Richly perfumed, with intense aromas and flavours of citrus from the Semillon and tropical fruits and herbaceous characters from the Sauvignon Blanc.

Penfolds Koonunga Hill Autumn Riesling, Eden Valley, South Australia \$60

The palate is generous, soft and round. Citrus follows through, along with honey suckle and fresh apricot nectar. The sugar and acid are in perfect harmony with the soft, lightly chalky acid very much a part of the textural component of the wine.

Mount Pleasant Elizabeth Semillon, Hunter Valley, Australia \$101

Bright green hues, classic citrus characters of lime & lemongrass predominate with wonderful intensity and purity.

Evans & Tate Breathing Space Sauvignon Blanc, Margaret River, Australia \$101

Very pale and in brilliant condition, an intensely flavoured palate with juicy acidity. Passionfruit, fig and melon drive the palate which is superbly balanced and long.

Frankland Estate Chardonnay Great Southern, Australia \$104

Bright, light yellow colour with a lightly toasty cashew nut and grapefruit bouquet, fresh youthful and vibrant, the palate likewise brisk and fresh, crisp and tangy with firmness and tension.

NEW ZEALAND

Sileni Cellar Selection Sauvignon Blanc, Marlborough, New Zealand, 2018 \$68

Intense aromas of tropical fruit with tones of grapefruit and gooseberry. Beautifully balanced, this wine shows a lively freshness with a long, flavoursome finish.



Greywacke Sauvignon Blanc, Marlborough, New Zealand, 2019 \$92
Intriguing fenugreek seed and bacon fat aromas evolve into elderflower and citrus. On the palate, intense gooseberry and fenugreek dominate, with elderflower and honeysuckle.

ITALY

Pasqua Pinot Grigio, Veneto, Italy, 2018 \$53
Refreshing citrus fruit flavours, with great dense fruit flavours, rounded and balanced, and great to enjoy with salads, starters and seafood dishes

Tasca D'Almerita Regaleali Bianco, Sicily, Italy, 2019 \$63
It expresses the full aromatic potential of the territory. A great classic wine, distinguishable for its Rhenish style bottle. This wine is a blend of three local vineyards, cultivated on the high hills, Inzolia, Grecanico e Catarratto, with a small addition of Chardonnay.

Allegrini Soave DOC, Veneto, Italy \$81
The nose reveals distinct notes of white flowers followed by fresher jasmine flowers and a crisp and delicate citrus vein. Striking for its decisiveness, medium body and feistiness.

Ceretto Arneis Langhe Blangé, Langhe, Italy \$110
Fruit and minerality, aromatics and balanced freshness, all coexist in this white wine that has made enjoyment and versatility its trademark.

SPAIN

Care Trio White Blend, Aragon, Spain, 2018 \$50
It has a fresh, clean nose with intense aromas, especially fruity ones (green apple, pineapple and citrus fruits) On the palate the wine is very fruity with a balanced acidity, it is intense, crisp and refreshing.

Alvarez de Toledo, Godello, Leon, Spain \$75
Bright yellow colour with fresh floral, herbal and apple aromas. Good structure and acidity with lively citrus lemon and apple fruits and a mineral touch, very clean and refreshing.



CHILE

Montes Limited Selection Sauvignon Blanc, Leyda Valley, Chile \$67
Aromas of tropical fruit such as passion fruit and pineapple, accompanied by fresh citrus notes recalling lime, grapefruit and orange blossom.

ARGENTINA

Domaine Bousquet Sauvignon Blanc, Mendoza, Argentina, 2018 \$65
Fresh and tropical aromas with citrus and lime notes. In the mouth it shows balance and structure. It has nice, clean and fresh, finish showing nice crispy natural acidity till the end.

USA

Esser Family Chardonnay, California, USA, 2018 \$80
Aromatic hints of tropical fruit with accents of citrus and lemon blossom, pineapple and vanilla are rich and round, with long crisp finish. Great with roasted chicken and pasta

Bonterra Sauvignon Blanc, Sonoma, USA, 2018 \$83
Intense aromas of grapefruit, citrus, kiwi and fresh-cut grass greet the nose. As you drink, the crisp acidity gives the wine a fresh vibrancy enhanced by flavors of grapefruit, lime zest and sweet meadow grass. Our Sauvignon Blanc closes with flavors of melon and a pleasing tart finish.

GERMANY

Max Ferdinand Riesling-Richter Signature, Mosel, Germany, 2018 \$60
Green apple and citrus notes on the palate with a lean and zesty raciness, a medium sweet style with a lovely, long, mineral finish. Great to enjoy crab and lobster dishes



RED WINE

	Glass	Bottle
Terre Forti Sangiovese, Rubicone, Italy Deep red colour and has lively aromas of blackcurrants on the nose, with velvety, rich fruits flavours and a hint of spice.	\$8	\$38
Baron Philippe de Rothschild, Cabernet Sauvignon, Maipo, Chile, 2019 This wine displays ruby red colour with aromas of ripe blackcurrants and spice. Generous berry fruits and a touch of mint on the palate. The tannins are soft and the acidity fairly low, making this an attractive wine on its own. A Chilean Cabernet Sauvignon should be soft and supple, with intense, rich fruits, and this is no exception.	\$10	\$48
Coopers Crossing Shiraz, Riverina, Australia, 2019 Dry, sweet and full bodied. Red varietal fruits of sweet red cherries and blackberries with a hint of spice and sweet oak and a hint of mocha oak, boasting a medium weight with soft oak tannins.	\$10	\$48
Heritage Road Shiraz, Hunter Valley, Australia, 2017 Aromas of black pepper, blueberry and plum fill the glass. Flavours of ripe fruit, mulberry and blackberry finished with spicy pepper and creamy vanilla oak characters. This balanced shiraz shows rich fruit characters, a medium-body and good persistence of flavour.	\$10	\$49
Famille Perrin Ventoux Rouge, Rhone Valley, France, 2018 Nice nose with notes of red fruit and Morello cherries. Very fresh, with soft tannins, it offers a nice balance and great complexity in the mouth and a long finish.	\$11	\$50
Château Taussin Bordeaux, France This young wine is so full of fruit. Blackberry and delicious acidity combine with some light tannins to bring out the charm of this fine vintage.	\$13	\$62

FRANCE

Baron Philippe de Rothschild Merlot PAYS D'OC Languedoc, France, 2018 A glittering ruby red. The nose expresses black fruit and spice aromas, with a hint of violet. The supple attack leads into a fruity body underpinned by silky tannins.		\$59
---	--	------



<p>Château De La Pierre Levee, Bordeaux, France, 2016</p> <p>An expressive nose with charming strawberry, plum and toasted bread notes. Round and well-balanced on the palate, displaying blackberry and blackcurrant. A long finish with toasted touches.</p>	\$65
<p>Famille Perrin Reserve Cotes du Rhone Rouge, Rhone Valley, France, 2019</p> <p>This ripe wine has a nice freshness and a nice tannic structure. Complex and well balanced on the palate, it offers notes of currants, crushed strawberries, tapenade and tobacco.</p>	\$70
<p>La Forge Estate Merlot, Languedoc, France, 2019</p> <p>Deep and rich black plums and black berries, with soft tannins that allows the wines to be rounded and juicy, great to be paired with red meat dishes</p>	\$70
<p>Francois La Pierre Bourgogne Pinot Noir, Burgundy, France, 2019</p> <p>Lots of ripe red fruit flavours deliciously bursting, softly teasing the palate, and great to be paired with tomato-based pasta</p>	\$73
<p>Pascal Jolivet Pinot Noir Attitude, Touraine, France, 2017</p> <p>Brilliant ruby colour with elegant flavours of red fruits, cherries and blackcurrant. Spiced notes lead to an elegant finish showing balance and smoothness, the fruit and subtle oak the nobility of Pinot Noir</p>	\$81
<p>Domaine D'Ourea Cotes Du Rhone Rouge, Rhone Valley, France, 2019</p> <p>Medium-bodied, with lots of red and black fruits, smooth and balanced, long finishing, great to be enjoyed with pork and tomato-based pizza and pasta</p>	\$83
<p>Clarendelle Rouge By Haut Brion, Bordeaux, France, 2016</p> <p>A deep colour and a soft bouquet of liquorice and blackcurrant. The wine has violet and slightly toasty nuances on the palate. The texture is velvety and the flavour altogether powerful and elegant. There is a wonderful refined balance between high-quality tannin, concentration, tension, and freshness. A lovely vintage for Clarendelle!</p>	\$88
<p>Vieux Telegraphe Le Pigeoulet, Rhone Valley, France, 2016</p> <p>Rich black cherry and black raspberry fruits have a generous feel across the medium to full bodied palate with elements of liquorice, scorched earth, leather, dried herbs and spicy pepper lying beneath.</p>	\$98



Château Greysac, Bordeaux, France, 2012 \$108
Deep ruby garnet with red berry flavours combined with notes of spice and bell pepper in the background. Ideally served with meats, poultry, wild mushrooms and strong cheese.

AUSTRALIA

Rothbury Estate Premium Cabernet Merlot, Hunter Valley, Australia \$45
Aromas of ripe red fruits. Medium to full bodied palate with raspberry and plum flavours with a hint of mint supported within a soft tannin structure.

Karri Oak Cabernet Sauvignon Merlot, Franklan River, Western Australia, 2017 \$58
A dark plummy palate, delicious black fruit flavours, medium-bodied, with smooth lingering finish that can be paired with pizza

Heartland Estate Cabernet Sauvignon, Langhorne Creek, Southern Australia, 2017 \$80
Classic blackcurrant and cigar box aromas, good depth of dark fruits that are velvety and smooth with soft tannins and great to be paired with lamb rack and beef

Evan & Tate Breathing Space Cabernet Sauvignon, Margaret River, Australia \$101
Deep, purple red with a lovely bright purple rim. A pure expression of Cabernet Sauvignon, blackberry, olive and a fresh leafy lift makes this wine unmistakably from Margaret River.

Frankland Estate Cabernet Sauvignon, Frankland River Southern, Australia \$103
Vivid deep crimson purple, the bouquet is expressive dark fruit. A touch of French oak, medium bodied palate and super fine tannins, protecting the blackcurrant and bay leaf fruit expression.

Katnook Estate Merlot, Coonawarra, Australia \$111
Deep plum, a complex array of ripe fruit and oak aromas, rich dark plum with hints of prune, chocolate and cedar. A richly layered palate of dark plum and cherry with hints of chocolate and vanillin oak combined with a soft, earthy note. Very fine and smooth.



NEW ZEALAND

Sileni, Cellar Selection Merlot, Marlborough, New Zealand, 2017 \$75

Ripe blackcurrant and plum aromas with elegant spice notes. Dark berry fruit flavours with excellent depth and roundness and a deliciously soft finish. Designed for early drinking, enjoy with spare ribs, rich pasta or braised beef.

Carrick Unravelled Pinot Noir, Central Otago, New Zealand, 2019 \$90

Medium-bodied with delicious ripe red cherries and red plums, refined and elegant, with a long lingering finish that would pair great with pasta and pizza

Misha Vineyard The High Note, Pinot Noir, Central Otago, New Zealand, 2018 \$121

Ruby in colour with an expressive nose of plum stone, cinnamon, chocolate and hints of truffle, this Pinot Noir has a gentle silky palate with sweet fruit tempered by fine tannins, roasted wild herbs and a long lingering finish.

ITALY

Tasca D'Almerita Regaleali Nero D'Avola, Sicily, Italy \$63

Deep, vibrant ruby, giving typical violets aromatics with cherries and red berry fruits, lifted by a grace note of minerality. Assertive on entry, with savoury freshness to the fore mid palate, before the delicious finale reprises fragrant notes of balsam-wreathed fruitiness.

Tenuta San Guido Le Difese, Tuscany, Italy (375ml), 2016 \$65

Aromas of raspberry, baked strawberry, earth, and savory dried herb. Luscious, ripe red fruit flavors with modest tannin. A lovely finish shows notes of salinity, white pepper, and anise.

Zenato Valpolicella DOC Classico Superiore, Veneto, Italy, 2017 \$70

Ruby red in colour, on nose delicate, reminiscent of maraschino cherries and fruits of the wood. On the palate, dry, velvety, with a good structure, full-bodied.

Mandarossa Nero D'Avola Costadune, Sicily, Italy, 2018 \$70

Medium-intense red-ruby with captivating with notes of black cherry, plum and red mulberries, soft and smooth, great to be paired with red meat stews and braised beef cheek



<p>Allegrini Corte Giara Valpolicella, DOC Veneto, Italy, 2017</p> <p>Dry and well-balanced, the traditional acidic note combines well with the softness of the fruit to form a satisfying contrast and produce a supple, feisty wine.</p>	<p>\$71</p>
<p>Uggiano Chianti Classico, Tuscany, Italy, 2018</p> <p>Red cherries lead onto a palate of bramble fruits, black cherry, fresh redcurrants and spice - all balanced by vibrant acidity and supple tannins and can be enjoyed with starters and cold cuts</p>	<p>\$73</p>
<p>Elvio Cogno, Dolcetto d'Alba DOC "Mandorlo", Piedmont, Italy, 2016</p> <p>Bright ruby red in colour with deep violet highlights, the perfume is immediate and intense, uncompromisingly winery and persistent, with primary aromas. Redolent of grape must which, while ageing, develops sensations of red wild berries. The mouth is dry and full-bodied, elegant and round, with notes of fruit and a wonderfully fresh and juicy finish. Tannins are fine and perfectly integrated</p>	<p>\$81</p>
<p>Lamole Di Lamole Chianti Classico, Tuscany, Italy, 2016</p> <p>Deep, vibrant ruby, giving typical violets aromatics with cherries and red berry fruits, lifted by a grace note of minerality. Assertive on entry, with savoury freshness to the fore mid palate, before the delicious finale reprises fragrant notes of balsam-wreathed fruitiness.</p>	<p>\$83</p>
<p>G,D Vajra Clare JC Langhe Nebbiolo, Piedmont, Italy, 2018</p> <p>Light-bodied, with flavours of red cherries, red currents, nuances of sweet spices and silky tannins that makes the wine so velvety on the palate. Great when paired with cold cuts</p>	<p>\$95</p>
<p>Speri Ripasso Valpolicella Classico Superiore, Verone, Italy, 2018</p> <p>A deep intense ruby red colour, with hints of red fruit, spices and cocoa and smooth and velvety, very elegant and delicious with long finish and great to pair with red meat dishes and stews</p>	<p>\$98</p>
<p>Allegrini Palazzo della Torre Veronese IGT, Veneto, Italy, 2016</p> <p>This wine is elegant and well balanced, with a good structure and aroma. Ruby red in colour with purple hues, it offers light hints of raisins, sophisticated notes of vanilla, black pepper, cloves and cinnamon.</p>	<p>\$105</p>



SPAIN

Mano A Mano Tempranillo, Castilla, Spain, 2017 \$63
Medium-bodied with abundance of red fruit flavours, soft tannins with great freshness and enjoyable on its own or great if paired with paella, cold cuts, and tapas

Ramon Bilbao Crianza Limited Edition, Rioja, Spain, 2015 \$73
Fabulous aroma full of black cherry, plum, mint, cola and a little spice. The wine tastes very flavorful and is full of rich fruit wrapped up in a nice smooth texture. It's definitely a bit more complex than the average CRIANZA, but in a "drink-me-now" kind of way. It ends with some nice mineral notes under the rich, tart fruit and spice on the dry, chewy finish.

Alvarez de Toledo Roble, Leon, Spain, 2013 \$75
Red ruby with alluring aromas of mature berry fruits and toasty oak. This Mencia is well structured, elegant, and light on the palate with vibrant red fruits, peppers, capsicum and herbs.

Casa Rojo The Invisible Man, Rioja Alta, Spain, 2015 \$88
The perfect combination of modernity and tradition. Elegant, delicate. Aromas of wild fruits, red cherry, plum, blackberries and blueberries, reminds one of spices such as white pepper.

Valenciso Rioja Reserva, Rioja, Spain, 2012 \$105
Highly polished, tightly wound and elegant wine with fine tannins provide a silky texture, leading to a persistent finish of red berries and sweet oak great with beef and lamb dishes

PORTUGAL

Casa Santos Lima Colossal Reserva, Vinho Regional Lisboa, Portugal, 2016 \$68
Intense ruby, great concentration of red ripe fruits and some floral notes, well integrated with complex notes of plums and blackberries and hint of spices, great paired with red meats



CHILE

Los Flavores Merlot Resereva, Central, Chile, 2018 \$46
Spicy notes, cherries, blackcurrants and small red berry jam, Round and pleasing wine with a fine aromatic persistence, highly supple tannins, silky and very fleshly.

ARGENTINA

Domaine Bousquet Merlot, Mendoza, Argentina, 2018 \$65
Aromas of ripe cherry & blueberry with notes of choc & sweet spice. Generous texture and a core of concentrated red berry fruit flavors laced with touches of coffee and toast from light oak ageing. A long and persistent finish with soft and velvety tannins.

Domaine Bousquet Reserva Cabernet Sauvignon, Mendoza, Argentina, 2017 \$75
Intense reddish purple wine with aromas of blackcurrant and tobacco. In the mouth, it presents berries and spices, toasty and mineral notes. The end is long with fine tannins and hints of mocha. This wine has a very elegant style with a good intensity and a nice finish.

Decero Single Vineyard Malbec, Mendoza, Argentina, 2017 \$85
A quite complex nose with good purity of black fruit flavours as well as earthy nuances, voluptuous and round, and great with beef and lamb dishes

Domaine Bousquet Grand Reserva Malbec, Mendoza, Argentina, 2017 \$105
In the nose it shows intense aromas with hints of ripe red fruits, plum, blackcurrant, black pepper and hints of candied fruit and jam. It has subtle notes of chocolate, coffee and walnut thanks to a long aging in French oak barrels. On the palate it is velvety in style, with soft and rounded tannins and notes of blackberry, spices and truffle that provide an aromatic complexity with an exquisite finish.



USA

Bonterra Zinfandel, Mendocino County, USA, 2016 \$83

Our 2016 Zinfandel opens with black raspberry and cherry fruit, and notions of pepper and minerals on the nose. A decadent palate of berry fruit, vanilla, brown spice and toasty oak is framed by polished tannins and a rich, lingering finish.

Joel Gott Zinfandel, California, USA, 2016 \$85

Blackberries and dried cranberry with dark fruit flavours and vanilla, nuances of mixed spices, velvety tannin and a long finish that would pair perfectly with red meat dishes

PREMIUM RED

FRANCE

Château Vieux Lartigue Saint-Emilion Grand Cru Bordeaux, France, 2014 \$108

A velvety, rich wine with floral nuance and earthy, red-fruit flavours. Mid-palate weight comes from the juicy Merlot; aromatics and tannins come from the Cabernet Franc, the lighter-bodied varietal.

Domaine Vieux Télégraphe, Châteauneuf-Du-Pape Rhone, France, 2017 \$146

Gorgeously ripe red fruit with cranberry and redcurrant flavours. Lightly spiced, superbly balanced structure with tannin and acid counterbalancing nicely.

Bottega Amarone Della Valpolicella DOCG, Veneto, Italy, 2015 \$155

Characterized by an intense bouquet of mature red fruit (marasca cherry, plumb, blackcurrants), of black cherry and raspberry jam, nutmeg and chocolate. Full, round, great body and structure, warm, persistent and intense to the palate. Tannins and acidity are in perfect balance with the alcohol, contributing to the harmony and to the great pleasantness of this wine.

Domaine Roux Gevrey Chambertin Vieilles Vignes Burgundy, France, 2016 \$178

Bright ruby turning to deep carmine or dark cerise with age. Strawberry, mulberry, violet, mignonette and rose all help to make up the bouquet of spontaneous aromas.



Allegrini Amarone della Valpolicella Classico DOCG, Veneto, Italy, 2015 \$226
An imposing structure and depth, with aromas of mature fruit and spices. On the palate, the alcohol is sustained by the right degree of acidity and refined tannins.

Château Quintus, Bordeaux, France, 2011 \$418
Beautiful deep red colour with mauve highlights. Concentrated, very ripe nose with hints of black fruit and cocoa. On the palate, it is full and supple. Expect a sweet sensation which is the sign of maturity with an aromatic finish.

DESSERT WINE

Sileni Late Harvest Semillon, Hawke's Bay, New Zealand (375ml), 2018 \$60
Rich aromas of ripe apricots, citrus and honey. The palate has a sweetness that is finely balanced with acid to give a beautifully long and clean finish.

Elvio Cogno Moscato d'Asti DOCG, Piedmont, Italy, 2019 \$63
The bouquet is full of white and orange flowers, sage, and sweet, dried fruits. In the mouth it is not overly sweet. It has a long finish and delicate perlage.