

Wines by the Bottle

White Wine

<p>White Zinfandel, Beringer, California <i>sweet with flavours of strawberry, pear, honeysuckle and citrus</i></p>	<p>\$38</p>
<p>Pinot Grigio, Tiefenbrunner, Italy <i>full bodied with hints of pear and candied fruit</i></p>	<p>\$52</p>
<p>Riesling, Paul Zinck, France <i>like a bowl of fruit salad with a clear, crisp and long finish</i></p>	<p>\$52</p>
<p>Sauvignon Blanc, Oyster Bay, New Zealand <i>aromatic with well-rounded ripe gooseberry flavours and plenty of zip</i></p>	<p>\$49</p>
<p>Pinot Grigio, Wilhelm Walch, Italy <i>straw-yellow, very elegant in taste, broader and slightly fatter than Pinot Blanc</i></p>	<p>\$58</p>
<p>Sauvignon Blanc, Astrolabe, New Zealand <i>fruit sweetness and plenty of concentrated red and green capsicum, passion fruit and nettle</i></p>	<p>\$54</p>
<p>Sauvignon Blanc, Duck Horn, California <i>tropical and citrus elements with crisp acidity and a streak of wild herbaceousness</i></p>	<p>\$74</p>
<p>Chardonnay, Frogs Leap, California <i>toasty, bright and citrusy with lovely flavors of peach and citrus</i></p>	<p>\$76</p>
<p>Champagne, Delamotte Brut, France <i>a dry and extremely attractive sparkling wine, balanced and elegant with a fresh fruit finish.</i></p>	<p>\$97</p>
<p>Piccolo Prosecco, Serenissima, Italy <i>flavours of candied lemon and golden delicious apples are present on this light to medium bodied wine</i></p>	<p>\$11</p>
<p>Prosecco, Valdobbiadene Brut, Italy <i>sophisticated fruit aromatics coupled with a minerality that gives a clean brightness to the palate</i></p>	<p>\$57</p>

FYI...Take Home The Rest (THTR) allows patrons to remove an opened, unfinished bottle of wine that they purchased at the restaurant.

All prices subject to HST