

## LA LISTA DEI VINI - WINE LIST

Prosecco is a renowned Italian bubbly white produced from Conegliano & Valdobbiadene

A vintage sparkling wine can be made from a single cuvee and released as a vintage wine

A non-vintage sparkling wine is a blend of various vintages and styles of wine.

SUGGESTED FOOD	Vintage Subject To Change		
	CHAMPAGNE & SPARKLING	GLASS	BOTTLE
An a aperitif style of	N.V Bellussi Prosecco, Veneto Italy	10.5	45
wine , can be drunk	N.V Jansz Brut Cuvee, Tasmania	13.5	60
before, during and	N.V Moet & Chandon France 200ml		42
after any meal. A real	N.V Moet & Chandon France		145
all-rounder	2003 Moet & Chandon, France		180

## VINI BIANCHI - WHITE WINES

### RIESLING

Flavour of lemon/lime. High in acid, crisp, clean and well balanced.

Salads, simple sea food, veal, pork	2009 Leasingham Bin 7, SA	9.5	39
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### CHARDONNAY

Dry, full-bodied and mouthfilling with a "broad" flavour.

When developed takes on a "buttery" richness in taste

Full flavoured seafood	2008 Mission Reserve, NZ		45
cream soup, white	2008 Vasse Felix, WA	9.5	39
meat, light cheeses,	2008 Coldstream Hill, Vic		54
and salads	1998 Penfolds 98 A Reserve, SA		150
	2006 Leeuwin Art Series, WA		150
	1999 Penfolds Yattarna, SA		160

SUGGESTED FOOD	SAUVIGNON BLANC	GLASS	BOTTLE
	<b>A crispy, dry wine with pronounced varietal flavour that is clearly reflecting the grapes used. Medium bodied. High in acid.</b>		
All seafoods and fried	2009 Alan Scott, NZ	9.5	39
foods.Asparagus,	2009 Leeuwin Art Series, WA		78
smoked salmon	2008 Scotchmans Hill, Vic		47.5
	2009 Bridgewater Mill, SA		45
	2009 Cloudy Bay, NZ		80

### SEMILLON & SAUVIGNON BLANC BLENDS

Fresh herbaceousness and hints of tropical fruit.

	2009 Brookland Valley Verse 1, WA	7.5	29
	2008 Cape Mentelle, WA		49
	2009 Leeuwin Sibling, WA		52
	2009 Devils Lair Fifth Leg, WA	9	38.5

### OTHER WHITE WINE

**Semillon-A classic ageing wine, certain creamy texture, "grassy" flavours**

**Pinot Grigio-Mid-weight with mineral overtones, often with a smokey or steely character**

**Voignier-A fuller oily texture with good acidity and length of flavour**  
**Verdelho-Very pleasing flavour ranging from apricot, pineapple, hazelnuts. Full-bodied**

Turkey, soup, pork,	2008 Brokenwood Semillon, NSW	10.5	45
Pasta dish, fish	2008 Moondabrook Verdelho, WA	8	33.5
Seafood risotto	2008 Yalumba Viogner, SA		45
Chicken, salad, tuna	2007 Starvedog Lane Pinot Grigio,SA		58.5
Seafood, cheese			

### ROSÉ

**Rosé or "pink" Champagne is usually made by the addition of small amount of red wine prior the secondary fermentation**

An ideal aperitif style or with food	2009 Margan, NSW	10.5	46
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SUGGESTED FOOD	PINOT NOIR	GLASS	BOTTLE
	<b>A soft wine, but with intense flavour and velvet tannin. Clean and fresh lingering finish. Best when young.</b>		
Duck, white meats, pasta, veal	2008 Alan Scott, NZ	11.5	50
	2007 Kooyong, Vic		80
	2006 Bannockburn, Vic		100

### MERLOT

	<b>Rich, fruity flavour. Soft, low in acid/tannin-usually blended with Cabernet Sauvignon</b>		
Cheese and red meat	2009 Amberley, WA	8.5	36.5
	2006 Katnook, SA		80

### RED BLENDS

	2005 Starvedog Lane Cabernet Merlot, SA		49
	2008 Goundrey Cabernet Merlot, WA	8.5	36.5
	2007 Wynns Cab/Merlot Shiraz, SA	9	38.5
	2006 De Bortoli Shiraz Viogner, Vic		60
	2006 Penfolds Bin 389 Cabernet Shiraz, SA		80

### CABERNET SAUVIGNON

	<b>Medium to full bodied style with a berry flavour and lingering firm finish. Soft tannin and acidity that ages well in the bottle</b>		
Venison, beef, lamb	2003 Blewitt Springs, SA	8.5	36.5
	2007 Tintara, SA		49
	2006 Coldstream Hill, Vic		59
	2007 Vasse Felix, WA		67
	2006 Penfolds Bin 407, SA		90
	2006 Leconfield, SA		61
	2005 Leasingham Classic Clare, SA	18.5	75
	2007 Plantagenet Great Southern, WA		80

SUGGESTED FOOD	SHIRAZ	GLASS	BOTTLE
	<b>A full flavoured wine with a spicy flavour and soft tannin finish.</b>		
Beef, game, veal,	2007 Mission Reserve, NZ		45
mature cheese	2006 Parri Estate, SA	9.5	39
	2005 Ebenezer, SA		65
	2007 Cape Mentelle, WA		75
	2007 Leeuwin Estate Art Series, WA		82
	2002 Mitchelton Print ,Vic		120

## VINI ITALIANI-ITALIAN WINES

### VINI BIANCHI-WHITE WINES

Chicken, salad, tuna	2008 Collavini Pinot Grigio, Friuli	11.5	50
	<b>Fruity but dry with a bouquet of walnut and toasted almond</b>		
Simple seafood,veal	2008 Frescobaldi Pomino Bianco, Toscana		44
	<b>Full-bodied, fresh and tasty with a pleasant almond note in aftertaste</b>		
	2007 Negro Roero Arneis, Piemonte		58
	<b>It has fragrant aroma featuring golden apple, hazelnuts and banana</b>		
All seafood	2008 Tamellini Soave, Veneto		40
	<b>Crisp and dry with subtle flavours and aromas of citrus and straw</b>		
Fish, pork, soup	2007 Argiolas Costamolino, Sardegna		39
	<b>Intense and delicate, with good primary and secondary aromas</b>		
	2008 Livio Felluga Pinot Grigio, Friuli		102
	<b>Notes of wild rose and orange peels, tropical fruits, apricot and honey</b>		
	2003 Livio Felluga Terre Alte Bianco Doc, Friuli		174
	<b>Superbly balanced, warm and elegant. Excellent length.</b>		

SUGGESTED FOOD	VINI ROSSI-RED WINES	GLASS	BOTTLE
	2007 Frescobaldi Chianti, Toscana	9.5	41
	<b>Rich impressions of dark cherry, dried plums and almonds notes</b>		
Cheese, red meat	2007 Zenato Valpolicella, Veneto		55
white meat	<b>Bright red, soft and fruity</b>		
	2007 Mara Vino Di Ripasso Valpolicella, Veneto		60
	<b>Subtle almond and violet aromas and a rich dry palate.</b>		
	2005 Mazer Inferno Superiore DOCG, Lombardia		76
	<b>Dark ruby colour, full, with notes of fruits, vanilla, and nutmeg.</b>		
Rich pastas, game	2003 Pio Cesare Barolo, Piemonte		200
dishes such as rabbit	<b>Deep, rich wine of dark berry fruits overlaid with vanilla and spices</b>		
	2006 Brecciarolo Rosso Piceno Superiore, Marche		38
	<b>Full-bodied wine soft, pleasant and fruity taste</b>		
Beef, veal , game	2003 Banfi Brunello Di Montalcino, Toscana		190
	<b>A full-body, intense red with velvety tannins and notes of vanilla.</b>		