



## BAR MENU

# SEASONAL

## WINE & SAKE LIST

Our specially curated list is to match with our seasonal food offerings, and is mostly biodynamic and organic. As they come in limited allocations, we apologise in advance if we run out of them before the end of the season. Enjoy them whilst they last!

### SPARKLING

- Georges Laval, NV Garennes Extra Brut** \$120  
*Chardonnay/Pinot noir, Champagne, France*
- Jacques Lassaigue, NV Le Cotet, Blanc de Blancs Extra Brut** \$180  
*Chardonnay, Champagne, France*
- Ulysse Collin (2014) "Les Maillons" Blanc de Noirs Extra Brut** \$200  
*Pinot Noir, Champagne, France*

### WHITE

- Naudin-Ferrand 2017 "Le Clou 34" Vin de France Blanc** \$86  
*Aligoté, Burgundy, France*
- Christian Moreau Pere & Fils, 2017 Chablis** \$90  
*Chardonnay, Burgundy, France*
- Charles Sparr 2013 Schoenenbourg Riesling Grand Cru** \$120  
*Riesling, Alsace, France*

### ORANGE

- Beau Paysage 2015 "a hum" Tsugane Chenin Blanc (skin contact)** \$220  
*Chenin Blanc, Yamanashi, Japan*
- Beau Paysage 2014 "a hum" Tsugane Pinot Gris (skin contact)** \$230  
*Pinot Gris, Yamanashi, Japan*

### RED

- Charles Audoin 2013 Marsannay "Les Longeroies"** \$92  
*Pinot Noir, Burgundy, France*
- Morambro Creek, 2015 Shiraz** \$95  
*Shiraz, Padthaway, Australia*
- Charles Audoin, 2013 Marsannay "Les Favières"** \$110  
*Pinot Noir, Burgundy, France*
- Marabino, 2013 Archimede Riserva** \$115  
*Nero d'Avola, Sicily, Italy*
- Sato, 2017 Pinot Noir "Pisa Terrace", Central Otago** \$120  
*Pinot Noir, Central Otago, New-Zealand*
- La Magia, 2013 Brunello Di Montalcino DOCG** \$128  
*Sangiovese, Tuscany, Italy*
- Gombaude Guillot 2014 Pom N Roll, AOC Pomerol** \$135  
*65%Merlot, 25%Malbec, 10% Cabernet Franc, Bordeaux, France*
- Hirsch Vineyards, 2016 San Andreas Fault Pinot Noir** \$180  
*Pinot Noir, Sonoma Coast, USA*
- Domaine Perrin, 2017, Ladoix "Les Briquottes"** \$195  
*Pinot Noir, Burgundy, France*
- Viven by Château Durfort Vivens, 2011 AOC Margaux** \$198  
*Cabernet Sauvignon, Bordeaux, France*
- Ladoix 'Les Briquottes, 2017 Antonio Quari of Domaine Prieure Roch** \$230  
*Pinot Noir, Burgundy, France*
- Paul Jaboulet Aine Chateaneuf du Pape Domaine de Terre Ferme 2008 France, Rhone Valley** \$250  
*Cabernet Sauvignon, Rhône, France*
- 2017 Domaine Prieuré Roch Coteaux Bourguignons Rouge** \$298  
*Pinot Noir, Burgundy, France*
- 2016 Chateau Brane Cantenac Margaux** \$358  
*70% Cabernet Sauvignon, 27% Merlot, 2% Cabernet Franc, 1% Carmenera, Bordeaux, France*
- 2017 Domaine Prieure Roch Ladoix Le Cloud - Cote de Beaune** \$450  
*Pinot Noir, Burgundy, France*
- 2009 Château Pontet Canet** \$688  
*65% Cabernet Sauvignon, 30% Merlot and the rest Cabernet Franc and Petit Verdot has close to 15%, Bordeaux, France*
- 2014 Opus One** \$988  
*Bordeaux blend, Napa Valley, USA*
- 2014 Chateau Haut Brion** \$1,388  
*Pessac-Leognan, Bordeaux, France*

## BYO POLICY

Each 750ml bottle will be charged \$40 for corkage and serviced by our team. Large format bottles will be charged according to their volume.

We offer a generous one-for-one policy that allows you to enjoy your wine without corkage when you buy a bottle from us.



### BOTTLED BEERS

**Suntory Premium Malt** \$12

*Lager.*

### BY THE GLASS

**Whisky Highball** \$15

**Seasonal Red Wine** \$20GL/\$90BT



### SPARKLING SAKE

**Ozeki Hana Fuga Yuzu** \$18 (250ML)

*Sake infused with citrus fruit.*

**Hitotoki Junmai, Rose** \$98

*Red rice varietal yields elegant rose.*

*Pol: 70% SMV: -5*



### UMESHU

**Yamazaki Distillery Reserve** \$12 / GLS

**Suntory** \$85 / BTL

*Moderate sweetness, distinctive flavour, well rounded tones.*



### SINGLE MALT WHISKY

**The Yamazaki 12 Years Old** \$450

*Floral character with a little tropical fruit and winter spice.*



### PREMIUM CHAMPAGNE

**2009 Dom Perignon** \$380

*52% Pinot Noir, 48% Chardonnay.*

**2008 Dom Perignon Luminious** \$480

*52% Pinot Noir, 48% Chardonnay.*

**2004 Krug** \$580

*39% Chardonnay, 37% Pinot Noir,  
24% Meunier*



### NON-ALCOHOLIC DRINKS

**Coke / Coke Light / Sprite** \$5

**Iced Lemon Tea** *Home-made.* \$5

**Acqua Panna** *Still Water.* \$8 (500ML)

**San Pellegrino** *Sparkling Water.* \$8 (500ML)



## SAKE

### JUNMAI

**Ichinokura Karakuchi**

**\$38 ( 300ML)**

*Pol: 55% SMV: +3*

**Katsuyama Tokubetsu 'En'**

**\$88**

*Pol: 55% SMV: +2*

### JUNMAI GINJO

**Katsuyama Tokubetsu 'Ken'**

**\$118**

*Pol: 50% SMV: +4*

### JUNMAI DAIGINJO

**Katsuyama Den**

**\$68 (180ML)**

*Pol: 35% SMV: +1*

**Mizbashi Yuki Hotaka**

**\$98 (500ML)**

*Pol: 50% SMV: +3*

**Nabeshima Aiyama**

**\$198**

*Pol: 45% SMV: +5*

**Katsuyama Akatsuki**

**\$338**

*Pol: 35% SMV: 0*

**Katsuyama Ren**

**\$388**

*Pol: 35% SMV: +3*

**Dassai Migaki**

**\$78 (300ML)**

**Sanwari Kyubu (39)**

**\$178**

*Pol: 39% SMV: +6*

**\$318 (1.8L)**

**Dassai Migaki**

**\$98 (300ML)**

**Niwari Sanbu (23)**

**\$248**

*Pol: 23% SMV: +4*

**\$468 (1.8L)**

**Dassai Beyond**

**\$888**

*Pol: Beyond 23% SMV: N/A*

**Tatenokawa "Jyuhachi"**

**\$450**

*Pol: 18% SMV: 0*

**IWA 5 "Sake of Japan"**

**\$480**

**Kokuryu Shizuku Daiginjo**

**\$480**

*Pol: 35% SMV: N/A*

**Raifuku Fantastic 7**

**\$680**

*Pol: Beyond 7% SMV: +2*

**Niizawa Jozoten Zankyo Super 7**

**\$888**

*Pol: 7% SMV: 0*

**Niizawa Kizashi**

**\$1,288**

*Pol: 7% SMV: 0*

**Juyondai Junmaiginjo Nakadori**

**\$1,388 (1.8L)**

**Banshu-Yamada**

*Pol: 50% SMV: +2*

**Juyondai Daiginjo Nakadori Banshu**

**\$1,588**

**Yamada Nishiki**

*Pol: 35% SMV: N/A*

**Tatenokawa Zenith Komyo Dewsansan**

**\$3,000**

*Pol: 1% SMV: N/A*

**Juyondai "Hakuunkyorai" LE**

**\$4,800**

*Pol: 40% SMV: N/A*

