

SPARKLING WINE

Riunite Prosecco 800

Silver - Prosecco Masters · Glera · Emilia-Romagna, Italy

Soft bubbles, orchard fruit and a light floral touch.

Easy, cheerful and perfect as an aperitif.

Pair with: Oysters, Barramundi Ceviche, Prosciutto Pizza, Burrata Pizza

Freixenet Cava Cordon Rosado 1.050

Vegan · Trepát, Garnacha · D.O. Cava, Spain

Fresh and floral with wild strawberry, red cherry and a bright citrus lift.

Fine bubbles and a clean, refreshing finish make it an easy aperitif.

Pair with: Chicken Souvlaki, Shrimp Pizza, Burrata Pizza

Thorn-Clarke Sparkling Brut 920

93 Sam Kim · Pinot Noir, Chardonnay · South Australia

Fresh and lively with green apple, citrus and light brioche notes.

Creamy mousse and fine bubbles make it easy to drink and perfect as an aperitif.

Pair with: Oysters, Barramundi Ceviche, Grilled Prawns, Burrata Pizza

Moët & Chandon Impérial Brut 2.550

WS 91 · Pinot Noir, Chardonnay, Pinot Meunier · Champagne, France

Elegant mousse with apple, citrus and light pastry notes.

Polished, celebratory and universally appealing.

Pair with: Oysters, Hokkaido Scallop Risotto, Butterfish Tataki, Grilled Seafood Platter

Gramona Ca Lamar Mustillant Blanc 950

Organic · Parellada-led blend · Penedès, Spain

Lightly sparkling and delicate with green apple, lemon and white flowers.

Crisp, fresh and gently textured, with a subtle Mediterranean character.

Pair with: Oysters, Barramundi Ceviche, Grilled Prawns

All prices are subject to 10,7% government tax and 7% service charge.

RED WINE

Aurelius Saint-Émilion Grand Cru 1.780

Saint-Émilion Grand Cru · Merlot-led Bordeaux blend · Bordeaux, France

Plush dark fruit, cedar and soft spice with polished tannins.

Rich and classic, but not heavy.

Pair with: Beef Steak, Beef Medallions, Beef Lasagna, Moussaka

BenMarco Cabernet Franc 990

Paraje Altamira · Cabernet Franc · Uco Valley, Mendoza, Argentina

Fresh and structured with spice, dried herbs and a distinctive chalky character.

Fine tannins and vibrant acidity lead to a long, savoury finish.

Pair with: Beef Steak, Beef Tartare, Beef Kebab, Moussaka

Maxale Primitivo Appassimento 1.100

Vivino 4.4 · Puglia, Italy

Ripe black fruit, sweet spice and a velvety finish.

Plush, generous and crowd-pleasing.

Pair with: Beef Burger, Spaghetti Bolognese, Diavola Pizza, Beef Lasagna

Ulisse 10 Vendemmie 1.590

Wine Enthusiast 95 · Montepulciano · Abruzzo, Italy

Dense and smooth with black cherry, plum and baking spice.

Powerful, velvety and very easy to enjoy.

Pair with: Beef Steak, Beef Medallions, Pepperoni Pizza, Moussaka

Beringer Napa Valley Cabernet Sauvignon 1.850

Napa Valley Cabernet Sauvignon · Napa Valley, California, USA

Full-bodied and plush with dark berries, leather, dark chocolate and a touch of cedar spice.

Rich and structured, with smooth tannins and a long, polished finish.

Pair with: Beef Steak, Beef Medallions, Beef Lasagna, Beef Kebab

All prices are subject to 10,7% government tax and 7% service charge.

RED WINE

Planeta Etna Rosso 1.295

Organic · Nerello Mascalese, Nerello Cappuccio · Etna, Sicily, Italy

Elegant and volcanic with sour cherry, wild strawberry and delicate floral notes.

Smooth and savoury, with freshness, fine tannins and subtle minerality.

Pair with: Octopus, Beef Tartare, Porcini Ricotta Ravioli, Moussaka

Casa Marin Pinot Noir 960

Pinot Noir · San Antonio Valley, Chile

Refined and coastal with red cherry, raspberry, violet and a gentle earthy note.

Silky and fresh, with fine tannins and an elegant finish.

Pair with: Beef Tartare, Salmon Steak, Porcini Ricotta Ravioli, Prosciutto Pizza

Marqués de Riscal Reserva 1.550

JS 94 · Tempranillo-led Rioja blend · Rioja, Spain

Classic Rioja with red cherry, cedar and savoury spice.

Polished, balanced and very versatile at the table.

Pair with: Beef Lasagna, Beef Medallions, Diavola Pizza, Beef Steak

Ronnie Melck Syrah Family Selection 1.590

TA 93 · Syrah · Stellenbosch, South Africa

Dark berry, pepper and smoked herbs with a savoury edge.

Structured, but still fresh and digestible.

Pair with: Octopus, Beef Kebab, Beef Steak, Diavola Pizza

The Chocolate Block 1.490

W&S 93 · Rhône-style blend · Swartland, South Africa

Dark fruit, spice and a hint of cocoa with a smooth, generous palate.

Bold, but still balanced and layered.

Pair with: Beef Medallions, Beef Burger, Beef Lasagna, Diavola Pizza

All prices are subject to 10,7% government tax and 7% service charge.

WHITE WINE

Planeta Etna Bianco 1.270

Organic · Carricante · Etna, Sicily, Italy

Vibrant and volcanic with acacia flowers, fresh almond and mountain peach.

Juicy and mineral, with a precise saline finish.

Pair with: Oysters, Hokkaido Scallop Risotto, Barramundi, Grilled Prawns

J. de Villebois Sancerre Blanc 1.340

JS 91 · Sauvignon Blanc · Loire Valley, France

Pure and mineral with gooseberry, citrus and cut-grass notes.

Taut, dry and refined.

Pair with: Oysters, Butterfish Tataki, Barramundi Ceviche, Greek Salad

Cloudy Bay Sauvignon Blanc 1.840

WS 93 · Sauvignon Blanc · Marlborough, New Zealand

Expressive and aromatic with passionfruit, citrus, melon and blackcurrant leaf.

Crisp, energetic and polished, with a long refreshing finish.

Pair with: Barramundi Ceviche, Bacon Prawns, Grilled Prawns, Shrimp Pizza

Christophe & Fils Chablis 1.780

Chablis AOC · Chardonnay · Burgundy, France

Classic Chablis with lemon, green apple, wet stone and freshly struck flint.

Tense and mineral, with bright acidity and a lightly saline finish.

Pair with: Oysters, Hokkaido Scallop Risotto, Barramundi, Lobster Ravioli

Tommasi Le Fornaci Lugana 1.100

JS 90 · Turbiana · Lake Garda, Italy

Bright and polished with lemon, white peach and a saline finish.

Clean, elegant and very easy to drink.

Pair with: Grilled Prawns, Prawns Risotto, Barramundi, Burrata Pizza

Marqués de Casa Concha D.O. Chardonnay 1.080

JS 92 · Chardonnay · Limarí Valley, Chile

Silky and refined with pear, white flowers, toasted hazelnut and mineral freshness.

Layered and vibrant, with a soft creamy texture and a long saline finish.

Pair with: Hokkaido Scallop Risotto, Lobster Ravioli, Barramundi, Grilled Prawns

All prices are subject to 10,7% government tax and 7% service charge.

WHITE WINE

Ulisse Pecorino

96 Luca Maroni · Pecorino · Abruzzo, Italy

860

Lively and mineral with citrus, white flowers and a touch of tropical fruit.

Dry, energetic and seafood-friendly.

Pair with: Tiger Prawns, Barramundi, Seafood Spreads, Spaghetti Pesto

San Marzano Edda Bianco Salento

1.290

JS 91 · Chardonnay-led white blend · Puglia, Italy

Silky and expressive with peach, Mediterranean herbs and soft citrus.

Fuller and more generous, yet still bright.

Pair with: Lobster Ravioli, Hokkaido Scallop Risotto, Chicken Ravioli, Burrata Pizza

Amelia Park Margaret River Chardonnay

1.090

JS 94 · Chardonnay · Margaret River, Australia

Pure and polished with white nectarine, lemon curd, citrus peel and a gentle smoky note.

Textural and elegant, with bright acidity and a long, refreshing finish.

Pair with: Hokkaido Scallop Risotto, Chicken Ravioli, Salmon Steak, Burrata Pizza

Frescobaldi Pomino Bianco

1.070

Pomino DOC · Chardonnay, Pinot Bianco · Tuscany, Italy

Elegant and fresh with pear, apple, white flowers and a delicate toasted note.

Smooth and lightly creamy, balanced by lively acidity.

Pair with: Hokkaido Scallop Risotto, Chicken Ravioli, Salmon Steak, Burrata Pizza

Villa da Vinci Streda Vermentino

1.100

Vermentino · Toscana IGT, Tuscany, Italy

Fragrant and Mediterranean with peach, elderflower and mineral notes.

Broad and savoury on the palate, with balanced acidity and a clean finish.

Pair with: Grilled Prawns, Barramundi, Prawns Risotto, Burrata Pizza

Casa Marin Cartagena Sauvignon Blanc

960

Sauvignon Blanc · San Antonio Valley, Chile

Fresh and maritime with citrus, melon and delicate garden-herb notes.

Crisp and finely textured, with a clean, lightly saline finish.

Pair with: Barramundi Ceviche, Butterfish Tataki, Oysters, Grilled Prawns

ROSÉ

Mirabeau Forever Summer

920

Vegan · Mediterranean rosé blend · IGP Méditerranée, France

Pale and refreshing with red cherry, raspberry and wild strawberry.

Light, bright and easy to drink, made for warm afternoons by the sea.

Pair with: Greek Salad, Shrimp Pizza, Grilled Prawns

Black Cottage Rosé

860

93 Sam Kim · Pinot Noir · Marlborough, New Zealand

Bright and juicy with red berries, watermelon and a crisp finish.

Easy, refreshing and very drinkable.

Pair with: Burrata Pizza, Chicken Souvlaki, Chicken Pesto Pizza, Grilled Prawns

Il Borro Borrerosa

1.070

JS 93 · Sangiovese · Tuscany, Italy

Delicate and elegant with wild strawberry, pink grapefruit and floral lift.

Dry, refined and beautifully balanced.

Pair with: Octopus, Caprese, Prosciutto Pizza, Burrata Pizza

Frescobaldi Alie Rosé Ammiraglia

1.150

Syrah, Vermentino · Maremma, Tuscany, Italy

Elegant and coastal with grapefruit, ripe peach, rose and Mediterranean herbs.

Fresh and savoury, with a delicate sea-spray character.

Pair with: Octopus, Grilled Prawns, Prosciutto Pizza

Fantini Calalenta Rosato

990

LM 99 · Merlot · Abruzzo, Italy

Pale and elegant with strawberry, watermelon, pink grapefruit and rose petals.

Fresh and mineral, with bright acidity and a smooth, persistent finish.

Pair with: Barramundi Ceviche, Seafood Mezze, Shrimp Pizza