

WHITE

1. **RYE MILL SIGNATURE CHARDONNAY**
SOUTH EAST | AUSTRALIA *Vegetarian*
Ripe fruits combined with a soft gentle style and a smooth elegant finish.
Pairs with: Chicken
2. **PINOT GRIGIO CARDONE**
VENETO | ITALY *Vegetarian*
Succulent and fruity with a hint of lemon and an elegant dry finish.
Pairs with: Pasta/Risotto/Salads
3. **SOL DEL ORO SAUVIGNON BLANC**
CENTRAL VALLEY | CHILE *Vegetarian*
A fresh Sauvignon with a zingy appealing style combined with soft herbaceous fruits and a dry balanced finish.
Pairs with: Seafood
4. **GRILLO SIBILIANA**
SICILY | ITALY
Expressive aromas of spring flowers, citrus and peach, with bitter almonds and grass notes. Generous, rich and deep flavours.
Pairs with: Fish/Smoked Cheese
5. **L'ARTISAN CHARDONNAY**
SOUTH OF FRANCE | FRANCE
Elegant tropical fruit flavour on the nose and a rich, mellow wine with a good balance between acidity and buttery notes on the palate.
Pairs with: Fish/shellfish/Creamy Pasta
6. **ALLAN SCOTT ESTATE SAUVIGNON BLANC**
MARLBOROUGH | NEW ZEALAND *Vegan | Vegetarian*
A fragrant mix of pineapple and passion fruit tropical flavours with underlying zesty citrus characters of orange and lime.
Pairs with: Seafood/Thai/Salads

ROSÉ

7. **BUFFALO RIDGE ZINFANDEL ROSÉ**
CALIFORNIA | USA *Vegetarian*
Refreshing and easy drinking with a slight sweetness and hint of ripe red fruits.
Pairs with: Pork/Chicken/Spice
8. **PINOT GRIGIO BLUSH CARDONE**
WESTERN CAPE | SOUTH AFRICA
Light and refreshing with gentle hints of summer fruit and a long enjoyable dry finish.
Pairs with: BBQ or Desserts

75cl bottle **22.00**
175ml **5.75** | 250ml **7.50**

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175ml **5.75** | 250ml **7.50**

75cl bottle **22.00**
175ml **5.75** | 250ml **7.50**

75cl bottle **24.00**
175ml **6.10** | 250ml **8.10**

75cl bottle **30.00**
175ml **7.75** | 250ml **10.25**

75cl bottle **32.00**
175ml **8.10** | 250ml **10.75**

75cl bottle **22.00**
175ml **5.75** | 250ml **7.50**

75cl bottle **22.00**
175ml **5.75** | 250ml **7.50**

RED

9. **AMORANZA TEMPRANILLO**
LA MANCHA | SPAIN *Vegan | Vegetarian*
The aromas are bright and fruity, the palate soft, well fruited and chewy with light, unobtrusive tannins.
Pairs with: Lamb
10. **RYE MILL SIGNATURE SHIRAZ**
SOUTH EAST | AUSTRALIA *Vegetarian*
A very appealing wine which is rich and youthful with deep and concentrated spicy Shiraz flavours.
Pairs with: Beef
11. **CARACARA RESERVE MERLOT**
CENTRAL VALLEY | CHILE *Vegan | Vegetarian*
Bright ruby-red, this unoaked Merlot shows black and red cherry, spicy plum and blackcurrant all wrapped up in the velvety textured palate.
Pairs with: Burgers/Ribs/Beef
12. **CAOBA MALBEC**
MENDOZA | ARGENTINA *Vegan | Vegetarian*
Soft elegant and persistent, with a pinch of fruit and spice flavours and persistent finish.
Pairs with: Steak
13. **APPASSIMENTO ROSSO**
PUGLIA | ITALY
Full bodied Merlot Negroamaro blend made with grape left to dry in the sun adding to the rich flavours of the wine.
Pairs with: Roasted meats, Ragus, Pastas

75cl bottle **22.00**
175ml **5.75** | 250ml **7.50**

75cl bottle **22.00**
175ml **5.75** | 250ml **7.50**

75cl bottle **22.00**
175ml **5.75** | 250ml **7.50**

75cl bottle **25.00**
175ml **6.50** | 250ml **8.50**

75cl bottle **27.00**
175ml **6.95** | 250ml **9.10**

SPARKLING & CHAMPAGNE

14. **PROSECCO SPUMANTE VISPO ALLEGRO**
VENETO | ITALY *Vegan | Vegetarian*
Vibrant and elegant aromas lead to an enjoyable aperitif with a fine mousse.
15. **SAN ANTONIO PROSECCO ROSÉ**
VENETO | ITALY *Vegan | Vegetarian*
Fresh berry aromas and a fine mousse lead to redcurrant and citrus notes on the palate, balanced by bright acidity and a clean, dry finish.
16. **CHAMPAGNE GRUET BRUT SELECTION**
CHAMPAGNE | FRANCE *Vegan | Vegetarian*
A light, elegant Champagne with soft, full flavour and consistent mousse, good balance and age.

75cl bottle **28.00**
200ml **7.50**

75cl bottle **28.00**
200ml **7.50**

75cl bottle **55.00**