

# House wine white or red ½ carafe 13.00 full carafe 18.00

## White

<b>Arabella</b> , South Africa Chenin Blanc 2006 Guava with hints of fresh straw on the nose. Rich, racy and full on middle palate with great finish	6.00/20.00
<b>Oxford Landing</b> , South Australia Chardonnay 2008 Fresh peach, citrus and honeydew melons with a hint of nougat and nutmeg. Even textured palate with stone fruit	6.50/22.00
<b>Terra Andina</b> , Chile Chardonnay 2008 A full pure Chilean style, rich with nice fruit, peach, lemon dry, and a long lasting finish	7.00/23.00
<b>Ponga</b> , New Zealand Sauvignon Blanc, 2008 Crisp, clean, light with flavor of grapefruit and lemon grass, a clean finish with a hint of lime	8.00/28.00
<b>Yalumba</b> South Australia Viognier 2008 The palate is long, rich white peach and apricot flavors, finishing with an aromatic citrus freshness.	8.00/28.00
<b>Springfield</b> Life From Stone, South Africa Sauvignon Blanc 2009 A light crispiness, tropical flavors, clean and long in finish, delicious and exciting wine	32.00
<b>Tomero</b> , Argentina Torrantes 2008 Flavors of tangy yellow plums, with a bit of minerality adding a refreshing, nervy quality. Tasty grapefruit, tangerine and nectarine flavors that stay fresh on the finish.	28.00
<b>Oyster Bay</b> , New Zealand Sauvignon Blanc 2008 A crisp, dry New Zealand style long finishing, a little bit creamy in middle, clean with hint of citrus	29.00
<b>Springfield</b> , Wild Yeast, South Africa Chardonnay 2006 Rich with peach and apricot flavors, tropical hints, clean and long lasting	35.00
<b>Lawson's Dry Hill</b> , New Zealand Pinot Gris 2008 Exciting wine with clean flavor, easy to drink, little citrus, white peach, tropical flavor. It has a fresh and clean finish	31.00
<b>Lawsons Dry Hill</b> , New Zealand Gewurztraminer 2004 A surprising fine wine, semi-dry with a lot of tropical fruit, perfect for curry, spicy or sweet food	32.00
<b>Wither Hills</b> , New Zealand Sauvignon Blanc 2007. A crisp, dry, New Zealand style, grassy, long finishing, clean with hint of citrus and mint	32.00

## Sparkling

<b>Silverwing</b> , Australia Brut select Vibrant peach aromas with subtle character	7.50/24.00
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## Red

<b>Oxford Landing</b> , South Australia Shiraz 2008 Fruit forward, nice berries, balance with a hint of pepper	6.50/22.00
<b>Tilia</b> , Argentina Cabernet 2008 Full body wine, blueberry, black berry and plum blended well with darker, rich pepper flavors	7.50/25.00
<b>Porcupine Ridge</b> , South Africa Merlot 2008 Characteristics of rose petal, violet, red cherry and prunes with some truffle aromas on the finish. Soft tannins with herbals on the aftertaste.	8.00/28.00
<b>Cono Sur</b> , Chile Pinot Noir 2007 This voluptuous Pinot noir is full of rich flavors of cherry, plum, and strawberry, finished with spices	8.00/28.00
<b>Arido</b> , Argentina Malbec 2008 Deep reds with juicy dark fruit and deep soft tannins, black berries, coffee and chocolate flavors, long and clean finish	26.00
<b>Man Vintners</b> , South Africa Pinotage 2008 Bold red berry fruit flavors and a touch of sweet oak spice	29.00
<b>Terra Andina</b> , Chile Carmener 2007 Deep ruby red. Complex and Intense, with layers of cherry, blackcurrant, blackberries, and plums	26.00
<b>Springfield</b> , Whole Berry, South Africa Cabernet sauvignon 2008 Exceptional wine. Full bodied with a fine structure that supports black and red fruit flavors mild tannin with typical notes of olive, chili and herbs that add complexity	37.00
<b>Oyster Bay</b> , New Zealand Pinot noir, 2006 Delicious, palate fresh, plump, rich pinot ruby and velvet, depth and dark varietals, good acid balance	36.00
<b>Russian Jack</b> , New Zealand Pinot Noir 2009 Blend of sweet and tart taste candy fruits such as raspberry and pomegranate. Some plums and baking spices, juicy, but not jammy. More earthy tones, but without losing any of the tangy fruit.	38.00

## Rosé

<b>Avondale</b> , South Africa Rosé, Cabernet Sauvignon 2009 Fruit aromas overwhelm your nose. Flavors of rose petal and potpourri add complexity.	8.00/28.00
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