

ROSÉ WINES

Food Pairing: Rosés can range from being very dry to very sweet and this is the key to partnering. Counter spicy heat with sweeter wines; drier styles are great all rounders.

PIERRE LACASSE ROSE

Pays d'Oc, France **VEGETARIAN**

OUT OF AMERICA ZINFANDEL ROSE

California **VEGAN**

SPARKLING WINES

Food Pairing: Bubbles, a classically wonderful mouth cleansing aperitif and THE choice for the discerning diner when pairing with fish dishes. They are also a great counterbalance for aromatic and spicy meals.

CORTESTRADA PROSECCO SPUMANTE

Veneto, Italy **VEGAN**

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JULES FERAUD CHAMPAGNE

France **VEGAN**



WHITE WINES

DRY, CRISP AND FRUITY WHITE

Food Pairing: These are delicately flavoured, dry wines driven by a racy acidity. Ideally these wines are paired with fish dishes, light salads, and tomato based dishes.

SAN GIORGIO PINOT GRIGIO

Veneto, Italy *VEGETARIAN*

ZESTY, HERBACEOUS AND AROMATIC WHITE

Food Pairing: These are unoaked, zesty, intense and more eclectic wines. Paired with more complex meals; aromatic and sweeter styles are wonderful with spicier dishes.

LA FAMILLE LACASSE SAUVIGNON BLANC

Pays d'Oc, France *VEGETARIAN*

TANANGA SAUVIGNON BLANC

Marlborough, New Zealand *VEGAN*

MED TO FULL BODIED, RIPE WHITE

Food Pairing: Fuller, richer wine often with oak are great when paired with spicier, richer dishes and marry well with butter and creamier sauces.

MOUNTBRIDGE CHARDONNAY

Australia

RED WINES

SOFT, FRUITY OR FINER RED

Food Pairing: Softly structured with silky rounded, soft red fruit and good freshness. Pair with tomato-based sauces, vegetable based dishes, chicken dishes, game and pork

TIERRA DEL REY MERLOT

Chile

INDOMITA NOSTROS PINOT NOIR RESERVA

Casablanca, Chile *VEGAN*

SPICY, MORE INTENSE MEDIUM BODIED RED

Food Pairing: With a naturally peppery edge and warming red & black fruit flavours these wines pair with a wide selection of rare to medium cooked beef and lamb dishes. Great to turn up the heat on spicier dishes.

PARLEZ VOUS MALBEC

Cahors, France

RICH, CONCENTRATED OR OAKED FULL BODIED RED

Food Pairing: These wines have weight, complexity and may offer a powerful elegance. Pair with full-flavoured dishes, stews, and well cooked beef dishes.

TEMPUS TWO SHIRAZ

Australia