

## Whites

### **Darling Chardonnay (South Africa)**

*A fruitful wine of white pear, pineapple, and red apples, which ends off with a zesty lemon finish*

**Glass \$9   ½ Litre \$25   Bottle \$34**

### **Grove Mill Sauvignon Blanc (New Zealand)**

*Ripe and intense with hints of citrus and passion fruit deliciously balanced by fresh acidity*

**Glass \$11   ½ Litre \$30   Bottle \$42**

### **Black Oak Chardonnay (California)**

*Lively acidity with wonderful aromas of summer-ripe peaches, tropical fruits and flowers*

**Glass \$11   ½ Litre \$30   Bottle \$41**

### **Gunderloch Riesling (Germany)**

*Concentrated flavours of peach and grapefruit with a brilliant racy acidity. Off-dry with a long mineral finish*

**Glass \$11   ½ Litre \$30   Bottle \$38**

### **McManis Viognier (California)**

*Lots of peach and apricot flavours. Lingering finish fades to a faint mineral note*

**Glass \$12   ½ Litre \$33   Bottle \$48**

### **Fontamara Pinot Grigio (Italy)**

*The wine is full, round and rich, with great minerality and lush aromas of orange blossoms and honey.*

**Glass \$9   ½ Litre \$25   Bottle \$35**

### **Pelee Island Pinot Grigio (Ontario)**

*Light floral nose, including ripe pears and apricots on the palate with a nutty finish*

**Glass \$9   ½ Litre \$24   Bottle \$33**

### **Colle Dei Pini Prosecco (Italy)**

*An off dry Prosecco with notions of crunchy apple, pear and lemon zest finishing with almond/marzipan character*

**Bottle \$41**

*All glasses are 6 oz and all bottles are 750 ml*

*Ask your server for our featured wine*

## Reds

### **McManis Cabernet Sauvignon (California)**

*Medium boded with flavours of black cherry and black currant followed by hints of mocha and a smoke finish*

**Glass \$12   ½ Litre \$33   Bottle \$48**

### **Curtis Heritage Shiraz (Australia)**

*Red berry flavours and hints of spice with silky tannins that linger with savoury American oak*

**Glass \$11   ½ Litre \$30   Bottle \$41**

### **Tin Roof Merlot (California)**

*Flavours of black cherry and plum carry a plush mouth feel to a smooth finish*

**Glass \$11   ½ Litre \$30   Bottle \$41**

### **Lancatay Malbec (Argentina)**

*Aromas of red fruit and toasted nuts from aging in French Oak, finishing with a soft round mouthfeel*

**Glass \$10   ½ Litre \$28   Bottle \$39**

### **Viticoltori Colle Fenesi Chianti (Italy)**

*A textbook Chianti boasting a bouquet of black cherry, leather and earth aged 4 months in wood*

**Glass \$11   ½ Litre \$30   Bottle \$41**

### **Audax Pinot Noir (Italy)**

*Bright ruby colour precedes aromas of ripe cherries, red fruits and floral sweet spicy notes*

**Glass \$10   ½ Litre \$28   Bottle \$39**

### **McManis Petit Sirah (California)**

*A nose of ripe blackberry, toffee and clove leads to an abundance of juicy dark berry fruit with a delicious finish of mocha*

**Glass \$12   ½ Litre \$33   Bottle \$48**

### **Pelee Island Cab Sav Merlot (Ontario)**

*Enticing red resounds with the presence of cassis, wild cherry and spices with a long, smooth finish*

**Glass \$9   ½ Litre \$25   Bottle \$34**

*All glasses are 6 oz and all bottles are 750 ml*

*Ask your server for our featured wine*