WINE MAP OF
FRANCE
LEGEND
GRAPE / BLEND
Sparkling
White
Rosé
AREA UNDER VINE
2,000,000 acres
806,000 hectares (2011)
© 2016 Wine Folly
CHAMPAGNE
CHAMPAGNE
LOIRE VALLEY
SAUVIGNON BLANC
CHENIN BLANC
HUSCADET (MELON)
CABERNET FRANC
CRÉMANT DE LOIRE
BURGUNDY
CHARDONNAY
PINOT NOIR
CRÉMANT DE BOURGOGNE
ALIGOTÉ
ALSACE
PINOT GRIS
RIESLING
GEWÜRZTRAMINER
CRÉMANT D'ALSACE
BEAUJOLAIS
GAMAY
BORDEAUX
BORDEAUX BLEND
SÉMILLON-SAUVIGNON BLANC
SAUTERNAIS
RHÔNE VALLEY
RHÔNE BLEND (GSM)
SYRAH
MARSANNE-ROUSSANNE
VIOGNIER
PROVENCE
ROSÉ
BANDOL (MOURVÈDRE)
SOUTH-WEST
BORDEAUX BLEND
CAHORS (MALBEC)
MADIRAN (TANNAT)
MANSENG
LANGUEDOC-ROUSSILLON
RHÔNE BLEND
CARIGNAN
ROSÉ
CRÉMANT DE LIMOUX
CORSICA
ROSÉ
VERMENTINU (VERMENTINO)
Jura
Bugey
Savoie
Lorraine
Auvergne
Vendée
Reims
Paris
Nantes
Lyon
Bordeaux
Toulouse
Montpellier
Marseille
Nice
Lille
Belgium
Luxembourg
Germany
Switzerland
Italy
Spain
English Channel
Atlantic Ocean
Mediterranean Sea

Please note the restaurant is fully licensed. A surcharge of 10% applies to all beverages and food pricing on Sundays and 15% on public holidays.

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Les Cocktails 22.00

French 75
Champagne, Gin, Lemon, sugar

Apple Martini
Vodka, apple liqueur, Apple juice

French Martini
Vodka, Chambord, Pineapple juice

Dry Martini
Gin or Vodka, Vermouth, Olives or Twist

Espresso Martini
Vodka, Kalhua, Espresso coffee

Margarita
Silver Tequila, Cointreau, Lemon Juice, Lime Juice, Salt & Simple Syrup

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Les Cocktails 22.00

Cosmopolitan
Vodka, Cointreau, Cranberry Juice, Lime Juice

Negroni
Campari, gin, Martini Rosso

Side Car
Cognac, Cointreau, lemon juice

Ultimate Champagne
Champagne base with sugar, bitters and cognac

Old Fashioned
Makers Mark Bourbon, Bitters, sugar

Mocktails
Ask our friendly staff.

Au verre (125ml)

By the glass

Champagne & Sparkling wines

Champagne Philippe Fourrier, Brut NV	Blanc de Noirs, Côte des Bar	23.00
Champagne Philippe Fourrier, Brut rosé NV	Rosé de saignée, Côte des Bar	25.00
Baron Jacques, Dry Sparkling Wine, organic	Blanc de Blancs, Bourgogne	17.50
La Gioiosa, Sweet Sparkling Wine	Veneto, Italy (Moscato)	16.50

White Wines Blancs

2022 La Ciboise, Michel Chapoutier	Luberon, south (Grenache Blanc)	14.50
2020 Happy Vieil Armand, organic	Alsace (Riesling&Pinot Gris)	17.50
2022 Riesling, Schieferkopf, trocken/dry	Baden, Germany	17.50
2021 Éric Louis	Loire valley (Sauvignon Blanc)	17.50
2020 Château Huradin	Graves, Bordeaux (Sem&Sauv Blanc)	17.50
2022 Bouchard Aîné & Fils, gently oaked	Bourgogne (Chardonnay)	17.50
2022 Vouvray, Silex, B. Fouquet, off/dry	Loire valley (Chenin Blanc)	17.50
2019 Domaine de Viranel	Languedoc (Viognier)	17.50
2022 Picpoul de Pinet, C'est pas la mer à boire, bone-dry	Languedoc (Picpoul)	17.50

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Au verre Rosés (125ml)

Rosés by the glass

2022 Château des Ferrages, Roumery bone-dry	Côtes de Provence (blend)	16.50
2022 Rimauresq, cru classé, dry, the finest	Côtes de Provence (blend)	18.50

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Au verre (125ml)

By the glass

Rouges

Red Wines

2021 La Ciboise, Michel Chapoutier	Luberon, south (Grenache)	14.50
2022 Jean-Paul Dubost, Lantignié	Beaujolais-Villages (Gamay)	17.50
2022 Buddy, Maison Marigny	Pays d'Oc (Pinot Noir)	17.50
2020 Première Note, Héritiers Gambert	Rhône valley (Syrah)	17.50
2021 Hey Diddle, Single Vineyard	Barossa valley, S.A. (Shiraz)	17.50
2022 Château Maucoil, organic	Rhône valley (GSM)	17.50
2021 Vieux Naudin	Bordeaux Supérieur (Cab/Merlot)	17.50

Premium Blanc & Rouge also avalable by Coravin.

From $20, $30, $40 or $50 per 125ml

(Ask our Sommelier/staff)

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Au verre (125mls)
By the glass

Vins de Dessert (75ml)

2022 Domaine des Bernardins	Rhône valely (Muscat de Beaumes de Venise)	18.50
2021 Domaine La Caussade	Sainte-Croix-du-Mont, Bordeaux (Sem/Sauv/Muscadelle)	18.50
2015 Château Roumieu	Sauternes, Bordeaux (Sem/Sauv/Muscadelle)	23.00
2021 Banyuls Rimage, Bila-Haut, Michel Chapoutier	Roussillon (fortified sweet red blend)	22.50

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Champagne & Sparkling wines

Baron Jacques, Brut, organic	Blanc de Blancs, Bourgogne	82
2020 Esteban, Brut Nature, organic	Rhône valley (Viognier)	92
La Gioiosa, Sweet white sparkling	Veneto, Italy (Moscato)	78
Philippe Fourrier, Brut, NV	Blanc de Noirs, Champagne	108
Philippe Fourrier, Prestige, NV	Blanc de Blancs, Champagne	138
Philippe Fourrier, Brut, Rosé NV	Rosé de Saignée, Champagne	118
2014/15 Philippe Fourrier, Millésimé	Blanc de Noirs, Champagne	168
2014 Philippe Fourrier, Cuvée Intimiste	Blanc de Blancs, Champagne	498

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Vins Blancs White Wines

2021 Éric Louis	Loire valley (Sauvignon Blanc)	78
2021 Sancerre, Domaine Langlois-Château	Loire valley (Sauvignon Blanc)	88
2022 Pouilly-Fumé, Deux Cailloux, D. Fournier	Loire valley (Sauvignon Blanc)	98
2020 Sancerre, Cuvée Silex, D. Fournier	Loire valley (Sauvignon Blanc)	118
2022 Vouvray, Cuvée Silex, B. Fouquet, off/dry	Loire valley (Chenin Blanc)	82
2020 Savennières, Grand Cru, Roche-aux-Moines	Loire valley (Chenin Blanc)	158
2018 Palette, Château Simone blanc	Provence (Clairette)	168
2020 Château Huradin	Graves, Bordeaux (SSB blend)	78
2021 Château Maucoil blanc, organic	Rhône valley, (blend)	74
2022 La Ciboise, Michel Chapoutier	Luberon, south (Grenache Blanc)	59
2019 Domaine de Viranel	Languedoc (Viognier)	78
2021 Belleruche, Michel Chapoutier	Rhône valley (blend)	74
2019 Campuget 1753	Gard, Languedoc (Viognier)	78
2018 Crozes-Hermitage, M. Chapoutier, organic	Rhône valley (Mars/Rous)	88
2020 Bandol blanc, Domaine Tempier	Provence (blend)	98

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Vins Blancs White Wines

2021 Riesling, Marcel Deiss, dry	Alsace (Riesling)	94
2019 Zellenberg, Marcel Deiss, medium-dry	Alsace (Riesling)	94
2021 Alsace Complantation, Marcel Deiss, medium	Alsace (blend)	92
2022 Riesling Schieferkopf, trocken/dry	Baden, Germany	76
2020 Cave de Turckeim, dry	Alsace (Pinot Blanc)	76
2020 Happy, Vieil Armand, organic, dry	Alsace (Pinot gris/Riesling)	76
2021 Riquewihr, Marcel Deiss, off/dry	Alsace (Riesling blend)	92
2018/19 Gewurztraminer Schieferkopf, trocken/dry	Pfalz, Germany	78
2022 Chablis, Domaine Séguinot-Bordet	Bourgogne (Chardonnay)	88
2021 Chablis, 1er Cru, Mont de Milieu, S. Tremblay	Bourgogne (Chardonnay)	118
2019 Bourgogne Arnaud-Baillot	Bourgogne (Chardonnay)	88
2022 Bouchard Aîné & Fils, lightly oaked	Bourgogne (Chardonnay)	78
2019 Buddy, Maison Marigny, no oak,	Languedoc (Chardonnay)	78

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Vins Rosés Rosé Wines

2002 Bandol, Domaine de Galantin, bone-dry, organic	Côtes de Provence (Blend)	98
2022 Rimauresq, Cru Classé, dry, the finest	Côtes de Provence (Blend)	88
2022 Bandol, Domaine la Suffrene, dry, full-bodied	Côtes de Provence (Blend)	88
2022 Château des Ferrages, Roumery bone-dry	Côtes de Provence (Blend)	78

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Vins Rouges Red Wines

2020 Château Eugénie, Cahors Tradition	Sud-Ouest (Malbec)	88
2021 Vieux Naudin	Bordeaux Supérieur (Cab/Merlot)	76
2019 Château Huradin	Graves, Bordeaux (Cab/Merlot)	78
2020 Château Penin, Natur, Carteyron	Bordeaux (Merlot)	82
2019 Château Beynat, organic	Côtes de Castillon (Merlot/Cab)	88
2016 Château de Francs, Les Cerisiers	Côtes de Francs (Merlot/Cab)	98
2019 Château Penin, Famille Carteyron	Bordeaux (Cabernet-Franc)	98
2018 Le Jardin de Queyron-Pindefleurs	Saint-Émilion, Bordeaux (Merlot/Cab)	128
2016 Château Pierre-Bise, Les Rouannières	Anjou, Loire valley (Cabernet-Franc)	128
2019 Château Chevalier-Lescours	Grand Cru, Saint-Émilion (Merlot/Cab)	128
2015 Château Sénéjac	Haut-Médoc (Cabernets/Merlot)	128
2018 Château Coufran	Haut-Médoc (Cabernets/Merlot)	148
2014 Château Queyron-Pindefleurs	Grand Cru, Saint-Émilion (Merlot/Cab)	158
2015 Château Clarke	Listrac-Médoc (Merlot/Cabernets)	178

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Vins Rouges Red Wines

2022 Beaujolais-Villages, Lantignié, Jean-Paul Dubost	Beaujolais (Gamay)	78
2017 Juliénas, Les Capitans, Trenel/Chapoutier	Beaujolais (Gamay)	78
2019 Morgon, Marchand & Birch	Bourgogne (Gamay)	78
2021 Bourgogne rouge, Trenel/Chapoutier	Bourgogne (Pinot noir)	88
2021 Bourgogne, Cuvée Saint-Vincent, V. Girardin	Bourgogne (Pinot noir)	98
2020 Sancerre, Pente de Maimbray, Saint-Romble	Loire Valley (Pinot noir)	138
2018 Irancy, Veaupessiot, Gabin & Felix Richoux	Bourgogne (PN/Cesar)	138
2019 Beaune-Teurons, 1erCru, Domaine Chanson	Bourgogne (Pinot noir)	178
2020 Savigny-Les-Beaune, 1er Cru Aux Gravains, Pavelot	Bourgogne (Pinot noir)	188
2019 Pommard, Vieilles Vignes, Vincent Girardin	Bourgogne (Pinot Noir)	178
2020 Pommard, 1er cru La Chanière, Domaine Capuano-Ferreri	Bourgogne (Pinot Noir)	188

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Vins Rouges Red Wines

2020 La Ciboise, Michel Chapoutier	Lubéron, south (Grenache)	59
2020 Première Note, Héritiers Gambert, Cave de Tain	Rhône valley (Syrah)	78
2022 Château Maucoil, Organic	Côtes du Rhône (GSM)	78
2018 Bila-Haut, L'Esquerda, M. Chapoutier	Roussillon (GSMC)	78
2020 Domaine La Suffrene, Bandol	Provence (Mourvèdre)	92
2018 Domaine de Bila-Haut, V.I.T, M. Chapoutier	Roussillon (GSMC)	118
2020 Crozes-Hermitage, Les Meysonniers, M. Chapoutier	Rhône valley (Syrah)	88
2019 Collioure, Chrysopée, M. Chapoutier	Roussillon (GSMC)	138
2018 Clas Mani, Terrasses du Larzac, Cassagne & Vitailles	Roussillon (GSC)	158

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Cellar Selection

Vins Blancs (Whites)

2021 Montagny, Camille, Feuillat-Juillot	Bourgogne (Chardonnay)	128
2019 Demoiselle Huguette, Hautes-Côtes de Nuits, Guy & Yvan Dufouleur	Bourgogne (Chardonnay)	128
2021 Montagny, 1er cru, Les Coères, Feuillat-Juillot	Bourgogne (Chardonnay)	158
2020 Puligny-Montrachet, V.V, V. Girardin 375ml	Bourgogne (Chardonnay)	168
2021 Chassagne-Montrachet, V.V, V. Girardin	Bourgogne (Chardonnay)	248
2020 Chablis Grand Cru, Blanchot, B. Laroche	Bourgogne (Chardonnay)	252
2021 Meursault, Les Tillets, Vincent Girardin	Bourgogne (Chardonnay)	328
2019 Grand Cru, Schlossberg, Albert Mann	Alsace (Riesling)	168
2018 St Joseph, Les Granits, M. Chapoutier	Rhône valley (Mar/Rou)	178
2020 Condrieu, Invitare, M. Chapoutier	Rhône valley (Viognier)	128
2019 Châteauneuf-du-Pape blanc, La Bernardine	Rhône valley (Blend)	128

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Cellar Selection

Vins Rouges (Reds Burgundy)

2017 Fixin, 1er Cru, Clos du Chapitre, Monopole, Guy & Yvan Dufouleur	Côte de Nuits, Bourgogne (Pinot noir)	218
2020 Gevrey-Chambertin, Vieilles Vignes Vincent Girardin	Côte de Nuits, Bourgogne (Pinot noir)	258
2019 Nuits-Saint-Georges, 1er cru, Clos des Perrier, Domaine Guy & Yvan Dufouleur	Côte de Nuits, Bourgogne (Pinot noir)	258
2020 Nuits-Saint-Georges, 1er cru, Les Bousselots, Gérard Julien & fils	Côte de Nuits, Bourgogne (Pinot noir)	308
2017 Chambolle-Musigny, Michet Noëllat	Côte de Nuits, Bourgogne (Pinot noir)	328
2019 Chambolle-Musigny, 1er cru Les Borniques, Camille Giroud	Côte de Nuits, Bourgogne (Pinot noir)	550

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Cellar Selection

Vins Rouges (Reds Bordeaux)

2018 Château Coufran Haut-Médoc	Bordeaux (Cab/Merlot)	148
2010 Château Chasse-Spleen Moulis-en-Médoc	Bordeaux (Cab/Merlot)	328
2014 Château Queyron-Pindefleurs Grand Cru, Saint-Émilion	Bordeaux (Merlot/Cab)	158
2016 Château Mazeyres, Pomerol	Bordeaux (Merlot)	188
2015 Château Clarke, Listrac-Médoc	Bordeaux (Merlot/Cab)	178
2016 Château Fourcas-Hosten, Listrac-Médoc	Bordeaux (Cab/Merlot)	158
2016 Les Griffons de Pichon-Baron, Pauillac	Bordeaux (Cab/Merlot)	238
1989 Château Bel-Air Lagrave Moulis en Médoc	Bordeaux (Cab/Merlot)	328

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Cellar Selection

Vins Rouges (Reds, Rhône valley & Provence)

2020 Châteauneuf-du-Pape, Font du Vent, Gonnet	Rhône valley (Blend)	218
2020 Châteauneuf-du-Pape,La Bernardine, M.Chapoutier	Rhône valley (Blend)	232
2019 Châteauneuf-du-Pape, Barbe Rac, M.Chapoutier	Rhône valley (Blend)	218
2019 Saint-Joseph, Les Granits, M.Chapoutier	Rhône valley (Syrah)	188
2018 Saint Joseph, Le Clos, M.Chapoutier	Rhône valley (Syrah)	308
2020 Côte-Rôtie, La Chana, Benjamin&David Duclaux	Rhône valley (Syr/Vio)	198
2020 Côte-Rôtie, La Germine, Benjamin&David Duclaux	Rhône valley (Syr/Vio)	218
2017 Côte-Rôtie, Neve, M.Chapoutier	Rhône valley (Syr/Vio)	288
2018 Côte-Rôtie, La Mordorée, M.Chapoutier	Rhône valley (Syr/Vio)	348
2016 Cornas, Les Arènes, M.Chapoutier	Rhône valley (Syrah)	158
2014 Hermitage, Monier de la Sizeranne, M.Chapoutier	Rhône valley (Blend)	252
2018 Bandol, Domaine de Terrebrune, organic	Provence (Mourvèdre)	148
2018 Palette, Château Simone	Provence (Blend)	168

Palette is one of the smallest French Appellation,
and the only "Grand Cru" in Provence.

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Vins de Dessert
(Dessert Wines)

2021 La Caussade, *375ml*	Ste-Croix-Du-Mont, Bordeaux	88
2015 Lions de Suduiraut, *375ml*	Sauternes, Bordeaux	138
2016 Chateau Rieussec wine, *750ml*	Sauternes, Bordeaux	228
2009 Château de Fargues, Lur Saluces, *375ml*	Sauternes, Bordeaux	428
2002 Château de Fargues, Lur Saluces, *375ml*	Sauternes, Bordeaux	398
2018 Quarts de Chaume, Grand Cru, Château Pierre-Bise *500ml*	Loire valley (Chenin blanc)	138
2021 Banyuls Rimage, Bila-Haut, Michel Chapoutier, *500ml*	Roussillon, (fortified red blend)	88
2021 Domaine des Bernardins, *375ml*	Rhône valley (Muscat de Beaumes de Venise)	88
2017 Vin de Constance, Klein Constantia, *500ml*	Constantia, South-Africa (Muscat de Frontignan)	268

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Vins d'Australie et non Français

(Australian and Non-French Wines)

La Gioiosa, Sweet Sparkling white	Veneto, Italy (Moscato)	78
2022 Schieferkopf, trocken/dry	Baden, Germany (Riesling)	76
2018/19 Schieferkopf, trocken/dry	Pfalz, Germany (Gewurztraminer)	76
2019 Els Vinyerons, Vins Naturals	Penedes, Spain (Xarel-lo)	68
2021 Maxwell-Made, Ellen Street	McLaren Vale, South Australia (Shiraz)	78
2020 Terre à Terre, Crayères vineyards	Wrattonbully, Sth Australia (Cab-Franc)	88
2021 Stonegarden, 1858/1862&1970 vines	Eden Valley, South Australia, (Cab-Sauv)	168
2018 La Pleiade, Chapoutier/Jasper Hill	Heathcote,Victoria (Shiraz)	138
2015 Ergo Sum, Chapoutier/Giaconda	Beechworth, Victoria (Shiraz)	152
2018 By Farr, Côte Vineyard	Geelong, Victoria (Pinot noir)	238
2018 Petit Frère de Anwilka	Stellenbosch, South Africa (Syrah/Cab)	132
2018 Anwilka	Stellenbosch, South Africa (Syrah/Cab)	138
2020 Klein Constantia	Constantia, South-Africa (Cab/Malbec)	138
1990 Penfolds Grange, Bin 95	South Australia (Shiraz)	4500

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Bières

James Boags Premium	Tasmania	4.6%	9.80
Crown Lager	Victoria	4.9%	9.80
Peroni Nastro Azzurro	Italia	5.0%	9.80
Corona Extra	Mexico	4.5%	9.80
L.B.F. IPA, organic	France	6.0%	14.50
L.B.F. IPA, Triple Belgian Ale, organic	France	8.0%	14.50
Montmorillon Brune, organic	France	8.0%	14.50
Montmorillon Blanche, organic	France	5.5%	14.50
Montmorillon IPA, Armagnac cask	France	8%	14.50
La Parisienne, Blonde	France	5.5%	14.50
La Parisienne, Blanche	France	5.5%	14.50
La Parisienne, Pte Bière Responsable	France	3.0 %	14.50
Le Sauvage apple cider, organic	France	5.5%	12.50
L'Épatant pear cider, organic	France	4.0%	12.50
Spencer, Trappist Ale, Mass.	USA	6.5%	14.50
Spencer, Dark Monk's Res Ale, Mass.	USA	10.2%	14.50
Phoenix Golden Lager	Mauritius	5%	10.80
Asahi Super Dry	Japan	5%	10.80
La Parisienne, Pale Ale, 0.8 alcohol	France	0.8%	12.50

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Boissons non alcooliques (Soft drinks)

Purezza sparking premium water (75 cl)	12.50
Purezza still premium water (75 cl)	12.50
Juices (orange, apple, pineapple, cranberry, tomato)	7.50
Lemonade, Fanta, Solo, Coca Cola, Coke Zero	5.50
Lemon Lime Bitters	8.50
Orangina	8.50
Montmorillon Cola, organic	8.50
Montmorillon Limonade, organic	8.50

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Apéritifs

Lillet	White or Red	France	14.50
Dubonnet	Red Vermouth	France	14.50
Noilly Prat	Dry white Vermouth	France	14.50
Cinzano	White Vermouth	Italy	12.50
Martini Rosso	Red Vermouth	Italy	12.50
Pernod / Ricard	Aniseed	France	12.50
Henri Bardouin Pastis	Aniseed	France	25.00
Sambuca	Black Aniseed	Italy	15.00
Grey Goose	Vodka	France	15.50
Zubrowka	Vodka	Poland	14.50
Tanqueray	Gin	Scotland	15.50
Bombay	Gin	Scotland	15.50
Hendricks	Gin	Scotland	16.00
Bacardi	Rum	Jamaica	12.50
Emperor	Rum, Sherry cask finish	Mauritius	15.00
Johnnie Walker Red	Whisky	Scotland	12.50
Johnnie Walker Black	Whisky	Scotland	14.50
Jack Daniels	Bourbon	USA	12.50
Jim Beam	Bourbon	USA	12.50
Jose Cuervo	Tequila	Mexico	13.50

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Liqueurs et Digestifs

Stanton & Killeen	Rutherglen, Grand Muscat	Australia	28.00
Stanton & Killeen	Rutherglen, Classic Topaque	Australia	18.00
Galway Pipe	Grand Tawny 12 years old	Australia	16.50
Rutherglen	Classic Muscat 12 years old	Australia	18.50
Penfolds Club	Tawny	Australia	12.50
Penfolds Club	Father 10 years old	Australia	22.00
Penfolds Club	Grand Father 20 years old	Australia	28.00
Remy Martin	Cognac VSOP	France	20.00
Meukow	Cognac VSOP	France	20.00
Tariquet	Bas-Armagnac, VS	France	22.00
Darroze	Bas-Armagnac, 20 years old	France	35.00
Calvados	Christian Drouin	France	20.00
Cointreau	Orange Liqueur	France	14.50
Grand Marnier	Cordon Rouge	France	14.50
Kahlua	Coffee Liqueur	Mexico	16.50
Amaretto	Almond Liqueur	Italy	14.50
Frangelico	Hazelnut Liqueur	Ireland	14.50
Baileys	Irish Whiskey	Mexico	12.50
Kahlua	Coffee Liqueur	USA	12.50
Midori	Melon Liqueur	Japanese	12.50

Please note the restaurant is fully licensed. A surcharge of 10% applies to all beverages and food pricing on Sundays and 15% on public holidays.

Our Special Whiskies/Rum (30ml)

The Balvenie, DoubleWood,Whisky & Sherry	12 years old, single malt	22
Glenfiddich, Old Bourbon Barrel	14 years old, single malt	25
Laphroaig, Islay	10 years old, single malt	22
Glascow 1770, Peated	PX Sherry cask, single malt	30
The Hakushu	Distiller's Reserve, single malt	35
Kamiki, Intense Wood	Blended malt whisky	50
Ramblin Man, Australian Limited Edition	18 years old, American & Australian Apera barrels	90
Emperor, Private Collection	Mauritius Rum, Château Pape-Clément finish	50