

Wine List



CHAMPAGNE



33. Moët & Chandon Brut Impérial, France

Gls — 11.95 | Btl — 68.95

34. Veuve Clicquot Yellow Label, France

Btl — 73.95

35. Laurent-Perrier La Cuvee Brut NV, France

Btl — 75.95

36. Dom Pérignon, France

Btl — 325.00

37. Louis Roederer Cristal, France

Btl — 425.00

38. Armand De Brignac Gold, Ace Of Spades, France

Btl — 585.00

ROSÉ CHAMPAGNE



39. Moët & Chandon Rosé, France

Btl — 78.95

40. Veuve Clicquot Rosé, France

Btl — 86.95

41. Laurent-Perrier Rosé, France

Btl — 89.95

SPARKLING WINE



42. Sea Change Prosecco, Italy

Gls — 5.25 | Btl — 29.95

43. Prosecco Botter, Italy

Gls — 5.35 | Btl — 31.95

44. Banfi Rosa Regale Brachetto d'Acqui, Italy

Gls — 7.65 | Btl — 41.95

RED WINE



PINOT NOIR

A lighter bodied fruity red with lovely soft tannins.
A great pairing with most meat dishes but also cream sauces.

27. Torreon Reserva Pinot Noir, Chile

Btl — 32.95

CORVINA

The best quote I have seen/heard is that “Amarone turns raisins into gold. It’s not cheap and neither should it be, it’s difficult to make but oh my it’s good!”

28. Domini Veneti Appassimento Veneto Igt Passito, Italy

Btl — 35.95

29. Castelforte Impero, Amarone Della Valpolicella, Classico, Italy

Btl — 58.95

ZINFANDEL

A medium bodied red that originated from Croatia but oh boy does it travel well! Wines are fruit forward and spicy with a medium length finish on the palate. Chicken, pork and cured meat dishes are a great match for this wine.

30. Schola Sarmenti Criteria Primitivo, Italy

Btl — 38.95

GRENADE

Surprisingly responsible for some of the world’s most delicious and expensive wines, Grenache is a big part player with no interest in the red carpet. Think strawberry black cherry and raspberry. This medium bodied wine cuts through spicy foods and works especially well with roasted meats and vegetables.

31. Cotes Du Rhone Red Reserve, Mont-Redon, France

Btl — 41.95

32. Chateauneuf Du Pape Parcelles 38, France

Btl — 55.95

WHITE WINE



SAUVIGNON BLANC

A dry white that typically is with herbal green fruit flavours.
Pairs well with fish, chicken and pork dishes. Goats cheese being a Vine favourite, is a match made in heaven.

1. Valdemoro Sauvignon Blanc, Chile

175ml — 5.85 | 250ml — 7.95 | Btl — 23.95

2. Jackson Estates Green Lip Sauvignon Blanc, New Zealand

Btl — 45.95

3. Sancerre Domaine Bonnard, France

Btl — 46.95

PINOT GRIGIO

A light bodied, dry white made famous in Italy but has established itself all over the world. Easy drinking, instantly reminding you of sunny holidays abroad. Pairs well with salads, delicate poached fish and light/mild cheeses.

4. Villa Molino Pinot Grigio, Italy

175ml — 6.55 | 250ml — 9.45 | Btl — 27.95

ALBARINO

A venue favourite, it’s a perfect match for all things seafood. It’s easy drinking like Pinot Grigio but with more citrus driven aromatics. Think freshly squeezed tangerine and you’re on the right track.

5. Pazos de Lusco Albarino, Spain

Btl — 41.95

CHARDONNAY

A dry, full bodied white wine that when oak aged has a spicy, vanilla, bourbon esque note. Unoaked wines are lighter with zesty apple and citrus flavours. Lobster, crab, chicken and mushroom dishes show this variety at its best, especially if there is a cream based sauce involved!

6. Goyenechea Chardonnay, Argentina

175ml — 7.75 | 250ml — 10.35 | Btl — 30.95

7. Macon Villages La Crochette Jean Loron, France

Btl — 38.95

8. Chablis A.C. Long-Depaquit A. Bichot, France

Btl — 51.95

CHENIN BLANC

It’s hard not to love... truly a wine for every occasion.
Pair with pâté, terrine, smoked salmon, or white meat.
Or just sip in the Scottish summer sun!

9. The Cove Chenin, South Africa

175ml — 6.65 | 250ml — 9.45 | Btl — 27.95

WHITE WINE



PICPOUL DE TERRET

Dry white that is a perfect match for all things seafood. Every sip transports you to the southern French sun...

10. Picpoul de Terret, France

Btl — 37.95

VIIGNIER

Fuller bodied than a Chardonnay, with lots of perfumed, floral driven aromatics.

11. Le Versant Viognier, France

Btl — 36.95

ROSÉ WINE



Where Bella Rosa happily sits between white and red wines, rosé is more like a state of mind. Easy to drink, pair with light salad, light pasta or especially with lightly cooked shellfish, grilled fish or goats cheese.

12. Villa Rosella Zinfandel, Italy vv

175ml — 6.55 | 250ml — 9.35 | Btl — 26.95

13. Villa Molino Pinot Grigio Blush, Italy

175ml — 6.85 | 250ml — 9.65 | Btl — 28.75

14. Chateau Routas Rouviere Rose, France

175ml — 8.95 | 250ml — 12.95 | Btl — 36.95

15. Whispering Angel, France

Btl — 56.95

RED WINE



MERLOT

'Little Blackbird' in French, this wine is a very approachable red that is easy drinking on its own or paired with food.

16. Valdemoro Merlot, Chile vv

175ml — 5.85 | 250ml — 7.95 | Btl — 23.95

17. Chateau Daviaud, Bordeaux Superiore, France

Btl — 35.95

CABERNET SAUVIGNON

Full bodied red grape first heavily planted in the Bordeaux region. Today, it's the most popular wine variety in the world. Bold tannins with a long finish, these wines pair well with lamb, beef, smoked meats and firm / hard cheeses.

18. Organic Cabernet Sauvignon, Mureda, Spain vv

175ml — 6.75 | 250ml — 9.65 | Btl — 27.95

19. Château Musar Red Gaston Hochar, Lebanon

Btl — 57.95

RED WINE



MALBEC

Plump, dark fruit flavours with a smoky finish. A great alternative to Cabernet Sauvignon or Shiraz. Originating from Cahors, France, Argentina now grows 75% of the world's Malbec. Pair with anything from the fire pit.

20. Goyenechea Malbec, Argentina

175ml — 7.75 | 250ml — 10.35 | Btl — 30.95

21. Chateau Lamartine Cahors, France

Btl — 39.95

TEMPRANILLO

Fantastically versatile wine to pair with food. BBQ, lasagne, pizza, beef ragu work so well with its red and black fruit flavours coupled with its meaty / peppery qualities.

22. Finca Constancia Parcela 23 Vino De La Tierra, Spain

175ml — 7.75 | 250ml — 10.35 | Btl — 30.95

23. Beronia Rioja Reserva, Spain

Btl — 36.95

SANGIOVESE

The noble grape of Tuscany. Similar in body, acidity and tannin to Cabernet Sauvignon but slightly more elegant with red fruits being more prominent.

24. Botter Chianti, Italy

Btl — 33.95

SHIRAZ

Intense fruit flavours and middleweight tannins typify this full bodied grape variety. Pairs well with Mediterranean and French style cuisine.

25. Red Rock Shiraz, Australia

175ml — 6.55 | 250ml — 9.15 | Btl — 26.95

GAMAY

Great alternative to Pinot Noir for those looking for a lighter, juicier and more floral red.

26. Beaujolais Villages, Chateau De La Pierre, France

Btl — 38.95