

### WINE

WHITE	175ml	250ml	BOTTLE
CHARDONNAY, LUNA DEL SUR SAN JUAN Tropical fruit dominates the palate of this Chardonnay which has just a touch of light oak influence on the finish	6.60	8.95	25.95
PINOT GRIGIO ORGANIC, VINUVA SICILIANE, ITALY Grapes are notoriously difficult to grow organically without the use of synthetic herbicides, fertilisers and pesticides. However, that is exactly how the grapes in Sicily were grown for this ripe, apple flavoured wine.	7.00	9.35	27.50
CHENIN BLANC, NEDERBURG THE MANOR WESTERN CAPE, SOUTH AFRICA Fresh and crisp with aromas of pineapple, peach and guava; well-balanced with delicate layers of ripe fruit on the finish.	7.35	9.65	28.00
SAUVIGNON BLANC, LEEFIELD STATION MARLBOROUGH, NEW ZEALAND A deliciously ripe, perfumed nose of lime zest, passionfruit and pink grapefruit gives way to a palate saturated with flavours of exotic citrus and herbs, delivered within a taut, uber fresh acid framework that drives a sustained, juicy finish.	8.00	10.70	32.00
CHABLIS, LAMBLIN & FILS FRANCE Classic Chablis. White flowers and citrus fruits on the nose. The palate opens up the fruit spectrum further and finishes			60.00

with mineral notes.

#### WINE

RED	175ml	250ml	BOTTLE
PINOT NOIR, DACIANA BANAT ROMANIA Black cherry, raspberry and strawberry with cinnamon and spicy fruit-cake notes.	6.50	8.95	26.00
CHIANTI RESERVA, TENUTE PICCINI TUSCANY, ITALY Deep ruby red in colour. A smooth, elegant and velvety wine, with powerful aromas of ripe cherry, hints of spice and woody notes. Soft tannins and long finish.	7.00	9.50	28.00
MALBEC, ALMA MORA SAN JUAN, ARGENTINA Full-bodied with ripe red berry and plum flavours finishing with a long, elegant touch of toasty vanilla. Pairs well with grilled meat, pasta dishes or spicy tomato sauce.	7.40	9.90	29.00
MERLOT, SANTA RITA 8KM SAN JUAN, ARGENTINA Full-bodied with ripe red berry and plum flavours finishing with a long, elegant touch of toasty vanilla. Pairs well with grilled meat, pasta dishes or spicy tomato sauce.	6.00	8.00	24.50
SHIRAZ, ST HALLETT FAITH BAROSSA, AUSTRALIA Notes of dark cherry, hints of chocolate and spice; dark fruits follow on the palate entwined with pepper spice and a savoury finish with soft tannins.			31.00
CHATEAUNEUF DU PAPE, BOIS DE PIED REDAL FRANCE Powerful and complex red fruits and ripe black fruits			65.95

with spicy notes. It has a beautiful structure on the palate with an excellent balance between fruit and tannins which

are fine and silky.

### WINE

ROSÉ WINE	175ml	250ml	BOTTLE
ROSE, SANTA RITA VALLE CENTRAL, CHILE Strawberry, raspberry and citrus on the nose with a fresh palate and a juice finish.	6.15	8.15	24.00
PINOT GRIGO ROSATO, BELVINO ITALY A delicate pink wine full of fresh, summer-fruit aromas and flavours.	6.50	8.95	25.00
CHATEAU D'ESCLANS WHISPERING ANGEL ROSE Pale pink in colour, it has flavours of redcurrant, dried flowers and spices on the nose, with a subtle herbal quality. Dry, with bitter red fruit flavours, it has a firm finish with lingering herbal notes.			50.00

## CHAMPAGNE & SPARKLING

CHAMPAGNE	125ml	BOTTLE
LAURENT PERRIER	18.50	110.00
LAURENT PERRIER ROSE	26.80	160.00
LAURENT PERRIER BLANC DE BLANC		200.00
GRANDE SIECLE BY LAURENT PERRIER		350.00
DOM PERIGNON VINTAGE BRUT CHAMPAGNE, FRANCE Full bodied, elegant and rich in fruit and texture. The mousse is delightful and opulent with a richness and layers of brioche and white fruits. A long, slightly floral finish compliments the wine perfectly.		300.00
PROSECCO		
PROSECCO VENETO, ITALY V VG The nose gives aromas of pear, white flowers and lemon zest. The palate is clean and crisp with apple notes. Light and refreshing on the finish.	6.85	32.95
PROSECCO ROSE ITALY Brimming with strawberry, cream and cranberry leads to a refreshing palate laden with subtle raspberry hints.	7.00	33.00

# TEA & COFFEE

TEA	COFFEE	
3.00 each	ESPRESSO (4Kcal)	2.50
TRADITIONAL BREAKFAST (1Kcal)	CAFÉ AMERICANO (18Kcal)	3.00
EARL GREY (2Kcal)	CAPPUCCINO (130Kcal)	3.50
FRUIT TEA (1Kcal)	LATTE (168Kcal)	3.50
	FLAT WHITE (120Kcal)	3.50
	LIQUEUR COFFEE (235Kcal)	10.50



# THE MAVE N