

## Wines by the Bottle

750 ml

### White Wine

<b>White Zinfandel, Beringer, California</b> sweet with flavours of strawberry, pear, honeysuckle and citrus	\$31
<b>Chardonnay, Penfold's Koonunga Hill, Australia</b> melon and white stone fruit aroma with a backdrop of subtle spicy oak	\$32
<b>Pinot Grigio, Tiefenbrunner, Italy</b> full bodied with hints of pear and candied fruit	\$43
<b>Riesling, Paul Zinck, France</b> like a bowl of fruit salad with a clear, crisp and long finish	\$43
<b>Sauvignon Blanc, Oyster Bay, New Zealand</b> aromatic with well-rounded ripe gooseberry flavours and plenty of zip	\$42
<b>Pinot Grigio, Wilhelm Walch, Italy</b> straw-yellow, very elegant in taste, broader and slightly fatter than Pinot Blanc	\$45
<b>Sauvignon Blanc, Astrolabe, New Zealand</b> fruit sweetness and plenty of concentrated red and green capsicum, passion fruit and nettle	\$48
<b>Chablis, Domaine du Chateau de Fleys, Burgundy</b> pale gold with green apple-like acidity and mineral tones	\$58
<b>Sauvignon Blanc, Duck Horn, California</b> tropical and citrus elements with crisp acidity and a streak of wild herbaceousness	\$65
<b>Chardonnay, Frogs Leap, California</b> toasty, bright and citrusy with lovely flavors of peach and citrus	\$75
<b>Champagne Brut, Veuve Clicquot, France</b> fruity, citrus, mineral, toasty aromas and flavours with a hint of bread dough	\$95
<b>Prosecco, Valdobbiadene Brut, Italy</b> sophisticated fruit aromatics coupled with a minerality that gives a clean brightness to the palate	\$47
<b>Ruban Rosé, Crémant de Bourgogne Brut, France</b> a sparkling rose with a nose of red fruits and white flowers with biscuit undertones	\$62

FYI...Take Home The Rest (THTR) allows patrons to remove an opened, unfinished bottle of wine that they purchased at the restaurant.

All prices subject to HST