

WINE AND FOOD PAIRING MENU



BUBBLES

	BY GLASS
Champagne Taittinger Réserve, Brut, France	\$180
Moli Paredada "Clos la Soleya" Brut Nature, Sleeve, NV	\$100

WHITE AND CHEESE COMBO



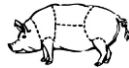
	BY GLASS
Château Brown Blanc, Pessac-Leognan, Bordeaux, 2020	\$135
Domaine des Malandes, Chablis 1er Cru, Vau de Vey, Burgundy, 2020	\$125
Vignerons de Buxy Montagny 1er Cru, France, 2022	\$125
Domaine de L'Herre, Chardonnay, Côte de Gascogne, France, 2022	\$110
Deutsches Weintor Riesling, Pfalz Trocken, Germany, 2019	\$100
Mount Olympus, Sauvignon Blanc, New Zealand, 2022 	\$100
Vecchia Torre Chardonnay Salento IGT, Italy, 2021	\$100

3 cheese platter

Camembert
Mimolette
Comté
Served with fig compote and crackers

\$118

RED AND CHARCUTERIE COMBO



	BY GLASS
Hans Herzog Merlot Cabernet, New Zealand, 2016 	\$170
Domaine de Venus, Côtes du Roussillon, France, 2014	\$155
Domaine des Nuges Morgon, Beaujolais, France, 2021	\$135
Château Haut Brisson, Saint-Emilion Grand Cru, Bordeaux, 2018	\$130
Badia a Coltibuono Sangiovese di, Toscana IGT, 2016	\$130
Bodega Chacra Barda, Pinot Noir, Argentina, 2021	\$120

Mixed charcuterie platter

Spanish Ibérico de Bellota Chorizo
Spanish Serrano ham
Served with assorted olives and crackers

\$128

All prices are subject to a 10% service charge.



= Bio Grow (NZ)



= Sustainable (NZ)