



Cooking Wine

2024 Osmin and Cie Pyrene Cuvée Marine (Cotes de Gascogne, France)

Wine - White \$21.99 (750mL)

Classic blend from the Gascogne wine region - Colombard 60%, Gros manseng 20%, Sauvignon blanc 20% with its aromas and flavours of lemon drops, orange blossoms and pronounced minerality. Dry with refreshing acidity, Great companion to grilled seafood or as an aperitif. Serve well chilled.



Oysters

2023 La Chablisienne Petit Chablis Vibrant (Chablis, France)

Wine - White \$38.99 (750mL)

Coming from the prestigious vineyards of Chablis, it embodies the mineral aromas typical of the region and allows you to experience the terroir up close. This seduces with its sparkling and elegant style, which perfectly highlights the freshness of the Chardonnay grapes. Ideal with seafood, this exquisite wine pairs fantastically with oysters and grilled fish, elevating the enjoyment of your dishes to a new level.



Tuna and Salmon Crudo

2024 Azienda Agricola Coffele Castel Cerino Soave Classico (Veneto, Italy)

Wine - White \$28.49 (750mL)

Brilliant, straw yellow, with hints of green when young. The aromas are subtle and fresh, suggesting white flowers, from hawthorn to cherry blossoms, underpinned by fresh apple, white plum, sage, and minerals. On the palate, the wine is dry, with structure and good balance. The long finish has attractive almond notes.

Makes an ideal aperitif. Also perfect with fish and shellfish. Goes very well with delicate pasta dishes, especially risotto with peas or asparagus.



Coquilles St. Jacques

**2023 Rustenberg Stellenbosch Sauvignon Blanc
(Stellenbosch, South Africa)**

Wine - White \$20.99 (750mL)

The intrinsic Sauvignon Blanc characteristics of tropical fruits, melon and gooseberry, with underlying tones of pineapple and passion fruit sustained on a fresh, crisp and well-balanced palate with prodigious length.



Sablefish

2022 Hexamer "Quarzit" Riesling (Nahe, Germany)

Wine - White \$34.99 (750mL)

This is a pale straw color with greenish hues. The nose shows aromas of white peach, green apple, and citrus, with delicate floral notes of cherry blossoms. The palate is vibrant and balanced, offering flavours of white peach, lime, and quince, seamlessly integrated with a touch of citrus zest and a subtle underpinning of minerality from the quartzite-rich soil. Just a touch of subtle sweetness balances nice, refreshing acidity.



Dessert

Arnaud de Villeneuve Rivesaltes Ambre Tradition 5 Year Old (Languedoc-Roussillon, France)

Wine - Dessert \$29.99 (750mL)

From Roussillon between the Pyrenees and the Mediterranean coast, this is made from 50% White Grenache, 30% Macabeu, 20% Grey Grenache. Light amber in color with glints of orange. The nose then offers up bitter orange, toasted hazelnuts, gingerbread and caramel. The palate is round and smooth with notes of quince jelly and sweet spices leading to a lightly toasted and vanilla aftertaste. Drink as an aperitif or with a dryish dessert.