



## WINE LIST



# WHITE WINE

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## SAUVIGNON BLANC

*A dry white that typically are tart with herbal green fruit flavors. Pairs well with fish, chicken and pork dishes. Goats cheese, being a Scotts favourite, is a match made in heaven!*

1. VALDEMORO SAUVIGNON, CHILE  
175ml – 4.95 | 250ml – 6.95 | Btl – 19.95
  2. THE BOUNDARY HUT SAUVIGNON BLANC, NEW ZEALAND  
175ml – 6.95 | 250ml – 9.95 | Btl – 28.95
  3. SACRED HILLS RESERVE SAUVIGNON BLANC, NEW ZEALAND  
Btl – 38.95
  4. SANCERRE DOMAINE BONNARD, FRANCE  
Btl – 39.95
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## 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 the sunny holidays abroad. Pairs well with salads, delicate poached fish and light/mild cheeses.*

5. VILLA MOLINO PINOT GRIGIO, ITALY  
175ml – 5.95 | 250ml – 8.05 | Btl – 23.95
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## VERMENTINO

6. MANDATO VERMENTINO DI SARDEGNA, ITALY  
Btl – 27.95
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## ALBARINO

*A Venue favourite, perfect match for all things seafood, easy drinking like Pinot Grigio but with more citrus driven aromatics. Think freshly squeezed tangerine and you're on the right track.*

7. PAZOS DE LUSCO ALBARINO, SPAIN  
Btl – 33.95
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# WHITE WINE

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## CHARDONNAY

*A dry full bodied white wine that when oak aged have 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 it's best, especially if there is a cream based sauce involved!*

- 8. CONCHA CYT CHARDONNAY, CHILE  
175ml – 6.35 | 250ml – 8.55 | Btl – 24.95
  - 9. MACON VILLAGES LA CROCHETTE JEAN LORON, FRANCE  
Btl – 33.95
  - 10. CHABLIS GERARD TREMBLAY, FRANCE  
Btl – 37.95
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## CHENIN BLANC

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

- 11. STILL BAY CHENIN BLANC, SOUTH AFRICA  
175ml – 5.65 | 250ml – 7.55 | Btl – 22.95
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## FETIASCA REGALIA

- 12. FETIASCA REGALA PAPANUDA, ROMANIA  
175ml – 6.45 | 250ml – 8.95 | Btl – 26.95
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## PICPOUL DE PINET

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

- 13. PICPOUL DE PINET TERRASES DE MAR, FRANCE  
Btl – 31.95
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## VIOGNIER

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

- 14. LE VERSANT VIOGNIER, FRANCE  
Btl – 30.95
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## ROSÉ WINE

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*Bella Rosa, happily sits between white and red wines, Rose 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.*

- 15. ZINNIA ZINFANDEL, CALIFORNIA  
175ml – 5.45 | 250ml – 7.35 | Btl – 21.95
  - 16. VILLA MOLINO PINOT GRIGIO BLUSH, ITALY  
175ml – 5.95 | 250ml – 7.95 | Btl – 23.95
  - 17. LOVE BY CHÂTEAU LEOUBE ROSÉ, FRANCE  
Btl – 42.95
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## RED WINE

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### MERLOT

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

- 18. VALDEMORO MERLOT, CHILE  
175ml – 4.95 | 250ml – 6.95 | Btl – 19.95
  - 19. CHÂTEAU BRANDE-BERGÈRE BORDEAUX SUPÉRIEUR, FRANCE  
Btl – 29.95
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### CABERNET SAUVIGNON

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

- 20. CONCHA CYT CABERNET SAUVIGNON, CHILE  
175ml – 6.35 | 250ml – 8.55 | Btl – 24.95
  - 21. CHÂTEAU MUSAR RED GASTON HOCHAR, LEBANON  
Btl – 52.95
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## RED WINE

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### 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 worlds Malbec. Pair with anything from the grill, especially our burger topped with blue cheese, yes please!*

- 22. LA PODEROSA MALBEC, CHILE  
175ml – 5.95 | 250ml – 8.65 | Btl – 24.95
  - 23. GOYENCHEA MALBEC, ARGENTINA  
Btl – 31.95
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### 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!*

- 24. FINCA CONSTANCIA PARCELA 23 VINO DE LA TIERRA  
175ml – 6.85 | 250ml – 9.05 | Btl – 25.95
  - 25. BERONIA RIOJA RESERVA, SPAIN  
Btl – 32.95
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### 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.*

- 26. BOTTER CHIANTI, ITALY  
Btl – 29.95
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### SHIRAZ

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

- 27. RED ROCK SHIRAZ, AUSTRALIA  
175ml – 5.75 | 250ml – 7.25 | Btl – 21.95
  - 28. CHOCOLATE BOX SHIRAZ, AUSTRALIA  
Btl – 34.95
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## RED WINE

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### GAMAY

*Great alternative to pinot noir for those looking for a lighter, juicer and more floral red.*

29. BEAUJOLAIS VILLAGES, HENRY FESSY, FRANCE  
Btl – 30.95
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### PINOT NOIR

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

30. TORREON RESERVA PINOT NOIR, CHILE  
Btl – 26.95
31. THE BOUNDARY HUT PINOT NOIR, NEW ZEALAND  
175ml – 7.25 | 250ml – 9.95 | Btl – 29.95
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### CORVINA

*The best quote I have seen/heard is that 'Amarone turns raisins into gold: Its not cheap and neither should it be, its difficult to make but oh my its good!'*

32. CASTELFORTE IMPERO, AMARONE DELLA VALPOLICELLA, CLASSICO, ITALY  
Btl – 51.95
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### 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.*

33. SCHOLA SARMENTI CRITERIA PRIMITIVO, ITALY  
Btl – 33.95
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### GRENACHE

*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 strawberries, black cherry and raspberry, this medium bodied wine cuts through spicy foods and works especially well with roasted meats and vegetables.*

34. CHATEAUNEUF DU PAPE PARCELLES 28 QUIOT, FRANCE  
Btl – 49.95



## CHAMPAGNE

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- 35. MOËT & CHANDON BRUT IMPÉRIAL, FRANCE • Btl – 58.95
  - 36. VEUVE CLIQUOT YELLOW LABEL, FRANCE • GlS – 10.95 | Btl – 63.95
  - 37. DOM PÉRIGNON, FRANCE • Btl – 225
  - 38. LOUIS ROEDERER CRISTAL, FRANCE • Btl – 295
  - 39. ARMAND DE BRIGNAC GOLD, ACE OF SPADES, FRANCE • Btl – 495
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## ROSÉ CHAMPAGNE

- 40. MOËT & CHANDON ROSÉ, FRANCE • Btl – 68.95
  - 41. VUEVE CLICQUOT ROSÉ, FRANCE • Btl – 76.95
  - 42. LAURENT-PERRIER ROSÉ, FRANCE • Btl – 79.95
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## SPARKLING

- 43. SEA CHANGE PROSECCO, ITALY • GlS – 4.95 | Btl – 29.95
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