



## Wine

### Sparkling

**Prosecco Frizzante, Villa Teresa Organic** **\$38**

Dry and creamy in the mouth with good fruit concentration and an impressive, soft mousse leading to a crisp finish. Apple cider on the palate, with hazelnut, cream, and toast just prior to apple-flavoured rock candy.

### Whites

**Jacobs Creek Muscato, Australia** **\$7/23**

Light and refreshing with cool sherbet balanced by soft fruits. Tropical white peach aromas with hints of honeysuckle and lemon.

**Errazuriz Sauvignon Blanc, 2015, Chile** **\$8/27**

Pale straw in colour, this medium bodied white has fresh grassy aromas, with lots of citrus and green apple, the citrus carries through on the palate and the finish is dry and refreshing.

**Misconduct Pinot Grigio, 2014, Penticton** **\$8/30**

100% Pinot Grigio. 100% stainless steel fermented. Cut summer grass gives way to white nectarine, honeysuckle, Italian melon and white anise, crushed seashells and minerals.

**Liquidity Chardonnay, 2013, Okanagan Falls** **\$10/37**

Toasty notes and aromas of lemon, pineapple, cloves, vanilla and butterscotch, this rich, creamy, well-balanced Chardonnay offers bright acidity and flavours of pineapple, lemon, apple, vanilla, caramel, allspice and a hint of smoke.

**Geringer Brothers Riesling, 2014 Okanagan** **\$30**

Riesling enjoys delicate aromas of peach and honey, mingled with apple, kiwi and floral notes. Its unique acidity stimulates the taste buds, and is balanced by a subtle sweetness, enhancing flavours. A great social and versatile food wine.



## Reds

**Alamos Malbec, 2014, Argentina** **\$8/30**

Dark, blackish purple in colour, this wine has aromas that show ripe black fruits, black pepper spice and floral notes. The mouth feel is full, yet soft and supple. Black raspberry and currant flavours mingle with notes of sweet spice and a touch of leather.

**Escorihuela 1884 reservado, 2014, Argentina**

**\$8/39** Sweet blueberry, raspberry, cassis, vanilla, crushed flowers, pipe tobacco and baking spice on the nose and in the mouth. Expect a pleasingly fresh wine with a spicy chocolate

**Covert farms MDC, 2013, Okanagan**

**\$9/40**

Lush blueberries and blackberries, perfumed with notes of violets and baking spices.

**Yalumba organic Shiraz, 2014** **\$42**

Crimson with violet hues. Spiced plums and peppercorns with fruit cake and forest floor aromas. The palate is a mix of violets and spice with hints of dutch licorice and lingering plum and cherry flavours.

**Ex Nihilio pinot noir, 2014, Okanagan** **\$12/50**

Lovely ripe cherry aromas are sprinkled with strawberry, violets and coffee. The satin palate is well balanced with dark spice on the finish. After whole berry fermentation the wine was aged 9 months in a combination of French and American Oak. The Result is a wine with a georgous texture that will please the Pinot Noir enthusiast.