

WINES

REDS

BERNARDO FARINA €5.5

Tempranillo - Spain

Intense deep cherry colour, bursting with ripe berry flavours.

FINCA LALANDE ORGANIC €6.5

Malbec - Argentina

Deep violet, red and black fruit flavour with lingering floral notes.

WHITES

VINI STOCCO €5.5

Pinot Grigio - Italy

Straw yellow, fresh and generous flavour followed by a typical dry finish.

HEI MATUA €6.5

Sauvignon Blanc - New Zealand

Pale olive, crisp tropical flavours with fresh herbal notes lingering.

SPARKLING

CASTELLARGO FRIZZANTE €7

Pinot Grigio - Italy

Straw yellow, green apple and pear notes with intense, elegant bubbles

COCKTAILS

MARGARITA PICANTE €12

Silver Tequila, Ancho Reyes Chilli liqueur, Cointreu, lime juice and sugar. A spicy twist!

RUM OLD FASHIONED €12

Ron Zacapa 23, demerara syrup, bitters. Ask for Bulliet Bourbon to make it a classic.

AVIATION €12

Chinery Gin, Creme de Violet, Maraschino, lemon juice and egg white. Smooth and sweet

MARMALADE WHISKEY SOUR €12

Jameson Whiskey, seville marmalade, lemon juice, bitters and egg white.

FRENCH MARTINI €12

Absolute Vodka, Chambord, pineapple juice.

APEROL SPRITZ €10

Aperol, prosecco with a splash of soda.

SUGGESTED GIN SERVES

Ask your bartender which of our range of tonics pairs best with your favourite gin

Our wine list is curated and supplied by Wine Lab