

# WHAT SHALL WE POUR?

## WHITES:

(WINE CLUB 20% OFF BOTTLES)

Pinot Grigio 10 / 32

Sauv Blanc 10 / 30

Albariño 10 / 30

Chardonnay 9 / 32

Rose 9 / 30

Muscato 10 / 32

## REDS:

(WINE CLUB 20% OFF BOTTLES)

Dolcetto 9 / 30

Barbera 12 / 40

Bravo rosso 12 / 40

Cab Sauv 15 / 50

Hunters Red 14 / 45

Malbec 14 / 45

Primitivo 14 / 45

Nebbiolo 14 / 45

Barrel Select 15 / 45

## LOCAL BEER

PT Brewery 12oz 6 / 16oz 8

IPA \* Amber \* Porter

## OTHER DRINK OPTIONS:

Fruit Soda 2

Pellegrino Soda 3

Pot of Tea 5

# WINE BITES:

## ANTI-PASTA PLATE 14

Selection of cured meats, manchego cheese, pickled asparagus, mustard, olives & crackers.

## GREEK PLATE 16

Dolmas, goat cheese, hummus, marinated artichokes, pickled asparagus, olives & toasted pita

## CHEESE PLATE 14

Assorted aged cheeses, goat cheese, fresh fruit, fig jam, mixed nuts & crackers

## SMOKED SALMON DIP 12

Smoked salmon, cream cheese, red onion, capers, fresh dill, lemon & crackers

## BAKED BRIE, 14 / 20

Brie is baked to gooey goodness, topped with fig jam & crisps  
ALLOW 15 MINS TO BAKE

## CAESAR SALAD WITH MARINATED ARTICHOKE 12

Romaine lettuce with marinated artichokes tossed with house made dressing & croutons.

## SIDES:

Olives 5

Crackers 3

Toasted pita 3

Mixed nuts 3

# VALENTINE SPECIALS

## SPECIAL GLASS POURS:

BARREL SELECT MOURVÈDRE 15  
BUBBLES 10

## PLATES TO SHARE: STUFFED DATES 10

GORGONZOLA CHEESE, DATES,  
PROSCIUTTO DRIZZLED WITH  
AGED BALSAMIC VINEGAR.

## SEACUTERIE 20

TWO VARIETIES OF LOCALLY  
SMOKED OYSTERS, SPICED &  
LEMON OLIVE OIL, SMOKED  
MUSSELS, SARDINE TOAST WITH  
SLICED CUCUMBERS & PICKLES.

## SARDINE TOASTS 14

TOASTED BAGUETTE WITH  
SARDINES, SLICED RED ONION  
& CHERRY TOMATOES WITH  
OLIVE OIL DRIZZLE.

## DESSERTS:

CUP CAKES:

THAT TAKES THE CAKE 6  
CHOCOLATE DOLCETTO  
RED VELVET

## BURRATA DIBUFALA 14

WARM BURRATA WITH ROASTED  
SUNDRIED TOMATOES, SLICED  
BASIL DRIZZLED WITH AGED  
BALSAMIC VINEGAR &  
TOASTED BREAD.

