

# THE WINE BAR

## TAPAS



- Bar Bite Olives** **450**  
Orange | Herbs | Garlic
- Avocado + Crunchy Bits** **550**  
Seasoned Avocado Puree | Pieces of Samosa Dough
- Smoked Tomato Bruschetta (3 pieces)** **750**  
Served on Garlic-Rubbed White Baguette
- Toasted Sourdough Bread and Compound Butters** **900**  
Chili Butter | Sesame Butter | Cinnamon Butter
- Smoked Sailfish and Cobia Carpaccio** **1,350**  
Tangerine | Lemon Dressing | Fresh Cucumber
- Burrata 4.0** **1,550**  
Red Berries | Tomato | Balsamic Dressing
- Gourmet Cheese Platter** **2,400**  
Assorted Cheese | Nuts | Crackers
- Mixed Cheese and Charcuterie Platter** **3,000**  
Assorted Cheeses | Cold Cuts | Crackers

## WINE PAIRING



- Terroir Hunter Sauvignon Blanc (CHL) 2021** **1,080**  
Delicate mineral notes in balance with fruity aromas.
- Santa Cristina Cippreseto Rosé (ITA) 2020** **770**  
Wild strawberries combine to form its fresh aromatic bouquet.
- Louis Latour Bourgogne Rouge (FRA) 2020** **1,340**  
Ample with notes of blackcurrant, sour cherry and liquorice.
- Trumpeter Reserve Chardonnay (ARG) 2022** **795**  
Rich, buttery texture and notes of ripe tropical fruits.
- Muga Rosado (SPN) 2022** **930**  
Very well-integrated acidity, fruity and a very long finish.
- Vasse Felix Chardonnay (AUS) 2021** **1,300**  
A bit saline and savoury, butterscotch, some ripe lime flavour.
- Orange Gold Blanc (FRA) 2020** **875**  
A complex and scented nose with mirabelle aromas.
- Art De Vivre Languedoc Rosé (FRA) 2021** **835**  
Aromatic palette, carried on white flesh fruits and plum.

Vegetarian Vegetarian Option Vegan Vegan Option Gluten Free

\*Prices inclusive of VAT and Service Levy

THE  
By WINE BOX


## TAPAS




**Deep Fried Camembert**  **750**  
Tree Tomato Jam | Balsamic Reduction

**Chicken Liver Pâté**  **900**  
Orange Ginger Jam | Baguette | Orange Reduction


**Mushroom Croquette Balls**  **950**  
Black Olive Tapenade

**Garlic Brioche**  **950**  
Confit Garlic Butter | Chives | Sundried Tomato Mayonnaise

**Crispy Chicken Wings** **1,200**  
Rice Paper | Sriracha Mayonnaise Dip

**Shredded Lamb Taco (Per Piece)**  **1,200**  
Served with Celery Mayonnaise

**Flaky Snapper Fingers** **1,470**  
Wasabi Mayonnaise Dip

**Brie Brulée**  **1,650**  
Baguette | Cinnamon | Thyme

**Seared Beef Medallions**  **1,950**  
Gremolata | Coriander | Sweet Potato Crisps

## WINE PAIRING



**St Johns Road The Resilient Grenache**  **900**  
**(AUS) 2019**  
Fresh acidity with lovely, soft tannins.

**Santa Cristina Toscana IGT Red (ITA) 2021** **765**  
Fruity notes of cherries, blackberries, and plums.

**Louis Latour Valmoissine Pinot Noir** **800**  
**(FRA) 2020**  
Notes of black cherry and nutmeg, with cherry aromas.

**Charles & Charles Rosé (USA) 2019** **835**  
Notes of bright citrus, wild raspberry and lavender.

**Santa Cristina Chianti Superiore (ITA) 2019** **845**  
Complex with fruity notes of morello cherries and hay.

**Villa Antinori Chianti Classico Riserva** **1,070**  
**(ITA) 2020**  
Notes of rust accompanied by delicate aromas of agarwood.

**Louis Latour Ardeche Chardonnay** **750**  
**(FRA) 2020**  
Expresses floral, hawthorn and citrus aromas.

**Santa Cristina Bianco (ITA) 2021** **690**  
Intense notes of pears, bananas and yellow peaches.

**Imperial Rioja Reserva (SPN) 2017** **1,450**  
Smooth and silky with well-defined tannins.

**Grapefruit Green Salad** **450**  
Mixed Greens | Beetroot Pickle

**Chips** **470**  
The Wine Bar Chips Dusting

**Mac and Cheese** **850**  
Brown Butter | Breadcrumbs

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