

*WELCOME TO
Delizioso on Oxford*

*Delizioso
on Oxford*

All of our Wines and Beverages have been sourced to achieve a high perfection of quality and taste that will match the Food Selection that we have on offer here at Delizioso.

All of our Wine's have been selected by Restaurant Owner Nick Dempster. These wines represent the highest quality and Flavours that Italy and Australia has to offer.

Please be aware that while the greatest care is taken vintages may occasionally vary and these may not be reflected on the wine list.

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BACK VINTAGE WINES

<i>Yarra Burn Sparkling</i>	<i>Yarra Valley</i>	<i>VIC</i>	<i>2004</i>	<i>49</i>
<i>Blue Pyrenees Sparkling</i>	<i>Avoca</i>	<i>VIC</i>	<i>N/V</i>	<i>39</i>
<i>Pipers Brook Riesling</i>	<i>Pipers Brook</i>	<i>TAS</i>	<i>2005</i>	<i>49</i>
<i>Argiolas – Cerdena</i> <i>Varietal - Vermentino</i>	<i>Serdiana</i>	<i>Italy</i>	<i>2004</i>	<i>149</i>
<i>Riddoch “The Brickmaker” Cabernet Sauvignon</i>	<i>Coonawarra</i>	<i>SA</i>	<i>2004</i>	<i>55</i>
<i>Penfolds “Bin 407” Cabernet Sauvignon</i>	<i>Magill</i>	<i>SA</i>	<i>2003</i>	<i>65</i>
<i>Leeuwin Estate “Art Series” Cabernet Sauvignon</i> <i>Magnum</i>	<i>Margaret River</i>	<i>WA</i>	<i>2001</i>	<i>179</i>
<i>Domain A Cabernet Sauvignon - Magnum</i>	<i>Coal River</i>	<i>TAS</i>	<i>1999</i>	<i>449</i>
<i>Old Moppa Road “Reserve” Shiraz</i>	<i>Barossa Valley</i>	<i>SA</i>	<i>2006</i>	<i>45</i>
<i>Lost Valley “Thousand Hills Shiraz”</i>	<i>Upper Goulburn</i>	<i>VIC</i>	<i>2004</i>	<i>65</i>
<i>Jasper Hill “Georgia’s Paddock” Shiraz - Magnum</i>	<i>Heathcote</i>	<i>VIC</i>	<i>2008</i>	<i>249</i>
<i>Marramiero Inferi</i> <i>Varietal - Montepulciano</i>	<i>Abruzzi</i>	<i>Italy</i>	<i>2004</i>	<i>99</i>
<i>Tenute Marchesi Dei Marchesi – Virtus</i> <i>Varietal – Barbera & Cabernet</i>	<i>Piedmont</i>	<i>Italy</i>	<i>1998</i>	<i>99</i>
<i>Roggio Del Filare – Rosso Piceno Superiore</i> <i>Varietal – Montepulciano & Sangiovese</i>	<i>Marche</i>	<i>Italy</i>	<i>2001</i>	<i>119</i>
<i>Strozzi Sodole</i> <i>Varietal - Sangiovese</i>	<i>Tuscany</i>	<i>Italy</i>	<i>2001</i>	<i>120</i>
<i>Leone de Castris – Donna Lisa</i> <i>Varietal - Negroamaro</i>	<i>Puglia</i>	<i>Italy</i>	<i>2000</i>	<i>129</i>
<i>Castellare Di Castellina – I Sodi Di S.Niccolo</i> <i>Varietal - Sangiovese</i>	<i>Tuscany</i>	<i>Italy</i>	<i>1995</i>	<i>139</i>
<i>Ludi Rosso</i> <i>Varietal – Montepulciano, Cabernet and Merlot</i>	<i>Marche</i>	<i>Italy</i>	<i>2001</i>	<i>139</i>
<i>Frescobaldi Montesodi Riserva</i> <i>Varietal - Sangiovese</i>	<i>Tuscany</i>	<i>Italy</i>	<i>2005</i>	<i>149</i>
<i>Castello Banfi – Excelsus</i> <i>Varietal – Red Bordeaux Blend</i>	<i>Tuscany</i>	<i>Italy</i>	<i>2001</i>	<i>159</i>
<i>Castello Banfi – Excelsus</i> <i>Varietal – Super Tuscan Blend</i>	<i>Tuscany</i>	<i>Italy</i>	<i>2001</i>	<i>159</i>
<i>Barone Ricasoli – Casalferro</i> <i>Varietal – Super Tuscan Blend</i>	<i>Tuscany</i>	<i>Italy</i>	<i>2001</i>	<i>189</i>
<i>Stelle Sfursat</i> <i>Varietal - Nebbiolo</i>	<i>Lombardi</i>	<i>Italy</i>	<i>2003</i>	<i>199</i>
<i>Barone Ricasoli Chianti Classico Riserva –</i> <i>Castello Di Brolio</i> <i>Varietal - Sangiovese</i>	<i>Tuscany</i>	<i>Italy</i>	<i>2001</i>	<i>199</i>
<i>Piccolomini – Brunello Di Montalcino</i> <i>Varietal - Sangiovese</i>	<i>Tuscany</i>	<i>Italy</i>	<i>1995</i>	<i>205</i>
<i>Marchesi Di Gresy – Gaium Martinenga</i> <i>Varietal - Nebbiolo</i>	<i>Piedmont</i>	<i>Italy</i>	<i>2003</i>	<i>249</i>
<i>Marchesi De’ Frescobaldi Tenuta Castelgiocondo –</i>	<i>Tuscany</i>	<i>Italy</i>	<i>2003</i>	<i>299</i>

Brunello Di Montalcino DOCG

Varietal - Sangiovese

Stefano Accozdini – Amarone Della Valpolicella Valpolicella Italy 1995 349

Varietal – Corvina Veronese

Marchesi De' Frescobaldi Tenuta Castelgiocondo – Tuscany Italy 1999 329

Brunello Di Montalcino DOCG

Varietal - Sangiovese

Sansonia Rosso Veneto – Magnum Veneto Italy 1997 399

Varietal - Merlot

Marchesi De' Frescobaldi Tenuta Castelgiocondo – Tuscany Italy 2000 299

Brunello Di Montalcino DOCG

Varietal - Sangiovese

WINE BY THE GLASS

CHAMPAGNE & SPARKLING

Moet Chandon Epeney France 15

Gancia Prosecco (Piccolo 200mls) Veneto Italy 9

Chandon NV Yarra Valley VIC 7.5

WHITE WINE

Mr Riggs Adelaide Hills Riesling (Sweeter Style) Clare Valley SA 7.5

Catalina Sounds Sauvignon Blanc Marlborough NZ 8.5

Cloudy Bay Sav/Blanc Marlborough NZ 12

Cape Mentelle Sav Blanc/Semillon Margaret River WA 9

Domaine Chandon Chardonnay Yarra Valley VIC 8

Alta Pinot Gris Adelaide Hills SA 8.5

Domaine Chandon Pinot Noir/Rose Yarra Valley VIC 8

Lamberti Pinot Grigio Veneto Italy 8.5

Fasoli Gino – Borgoletto Soave Verona Italy 10

RED WINE

Crowded House Pinot Noir Marlborough NZ 9.5

Mr Riggs "Coonawarra" Cabernet Sauvignon Coonawarra SA 7.5

Cape Mentelle "Trinders" Cab/Merlot Margaret River WA 8.5

Norfolk Rise Merlot Mount Benson SA 7.5

Mojo Shiraz Barossa SA 7.5

Chianti Poliziano Sicily Italy 7

Nero d'Avola (Caprocce) Sicily Italy 13

SPARKLING

<i>Gancia Prosecco</i>	<i>Veneto</i>	<i>Italy</i>	<i>N/V</i>	<i>33</i>
<i>Gancia Brachetto D'Acqui (Sparkling Rose)</i>	<i>Piedmont</i>	<i>Italy</i>	<i>N/V</i>	<i>37</i>
<i>Chandon</i>	<i>Yarra Valley</i>	<i>VIC</i>	<i>N/V</i>	<i>40</i>
<i>Pelorous (By Cloudy Bay)</i>	<i>Marlborough</i>	<i>NZ</i>	<i>N/V</i>	<i>45</i>
<i>Deutz</i>	<i>Marlborough</i>	<i>NZ</i>	<i>N/V</i>	<i>49</i>

CHAMPAGNE

<i>Veuve Clicquot 375ml Bottle "Yellow Label"</i>	<i>Reims</i>	<i>France</i>	<i>N/V</i>	<i>50</i>
<i>Moet Chandon "Brut Imperial"</i>	<i>Epeney</i>	<i>France</i>	<i>N/V</i>	<i>85</i>
<i>Veuve Clicquot 750ml Bottle "Yellow Label"</i>	<i>Reims</i>	<i>France</i>	<i>N/V</i>	<i>99</i>
<i>Moet Chandon "Rose"</i>	<i>Epeney</i>	<i>France</i>	<i>N/V</i>	<i>105</i>
<i>Mumm</i>	<i>Reims</i>	<i>France</i>	<i>N/V</i>	<i>109</i>
<i>Ruinart Blanc de Blancs</i>	<i>Reims</i>	<i>France</i>	<i>N/V</i>	<i>125</i>
<i>Veuve Clicquot "Vintage Reserve"</i>	<i>Reims</i>	<i>France</i>	<i>2002</i>	<i>140</i>
<i>Dom Perignon</i>	<i>Epeney</i>	<i>France</i>	<i>2002</i>	<i>295</i>

ITALIAN WHITE WINE

<i>Capocroce – Pulvino</i> <i>Varietal – Grillo</i>	<i>Sicily</i>	<i>Italy</i>	<i>2008</i>	<i>33</i>
<i>Lamberti</i> <i>Varietal – Pinot Grigio</i>	<i>Veneto</i>	<i>Italy</i>	<i>2010</i>	<i>39</i>
<i>Palazzone – Orvieto Classico Superiore</i> <i>Varietal – Grechetto, Procanico & Verdelho</i>	<i>Umbria</i>	<i>Italy</i>	<i>2009</i>	<i>42</i>
<i>Fasoli Gino - Le Corte del Pozzo</i> <i>Varietal - Pinot Grigio</i>	<i>Verona</i>	<i>Italy</i>	<i>2009</i>	<i>43</i>
<i>Fasoli Gino – Borgoletto</i> <i>Varietal – Soave</i>	<i>Verona</i>	<i>Italy</i>	<i>2009</i>	<i>45</i>
<i>Frescobaldi – Castello di Pomino DOC</i> <i>Varietal – Chardonnay & Pinot Bianco</i>	<i>Tuscany</i>	<i>Italy</i>	<i>2008</i>	<i>47</i>
<i>Cantina Terlano - Terlaner Classico</i> <i>Varietal – Pinot Bianco, Sauvignon Blanc & Chardonnay</i>	<i>Trentino</i>	<i>Italy</i>	<i>2009</i>	<i>55</i>

ITALIAN RED WINE

<i>Poliziano Chianti</i> <i>Varietal – Sangiovese</i>	<i>Sicily</i>	<i>Italy</i>	<i>2008</i>	<i>32</i>
<i>Capocroce – Nartece</i> <i>Varietal – Nero d'Avola</i>	<i>Sicily</i>	<i>Italy</i>	<i>2009</i>	<i>35</i>
<i>Frescobaldi - Remole</i> <i>Varietal – Sangiovese & Cabernet</i>	<i>Tuscany</i>	<i>Italy</i>	<i>2008</i>	<i>39</i>
<i>Fasoli Gino – La Corte del Pozzo</i> <i>Varietal – Corvina & Rondinella</i>	<i>Verona</i>	<i>Italy</i>	<i>2009</i>	<i>43</i>
<i>Tenute La Ladra Barbera Rosso DOCG</i> <i>Varietal – Barbera</i>	<i>Piedmont</i>	<i>Italy</i>	<i>2005</i>	<i>45</i>
<i>Zeneto – Valpolicella Classico Superiore</i> <i>Varietal – Corvina and Rondinella</i>	<i>Veneto</i>	<i>Italy</i>	<i>2008</i>	<i>49</i>
<i>Frescobaldi - Castiglioni Chianti</i> <i>Varietal – Sangiovese & Merlot</i>	<i>Tuscany</i>	<i>Italy</i>	<i>2008</i>	<i>55</i>
<i>Marchesi di Gresy – Monte Aribaldo</i> <i>Varietal – Dolcetto</i>	<i>Piedmont</i>	<i>Italy</i>	<i>2008</i>	<i>59</i>
<i>Marchesi De' Frescobaldi Tenuta Castelgiocondo – Brunello Di Montalcino DOCG</i> <i>Varietal – Sangiovese</i>	<i>Tuscany</i>	<i>Italy</i>	<i>2006</i>	<i>170</i>
<i>Pio Cesare – Barolo DOCG</i> <i>Varietal – Nebbiolo</i>	<i>Piedmont</i>	<i>Italy</i>	<i>2006</i>	<i>195</i>

WHITE WINE FROM AUSTRALIA & NEW ZEALAND

ROSE

<i>Domaine Chandon Pinot Noir/Rose</i>	<i>Yarra Valley</i>	<i>VIC</i>	<i>2010</i>	<i>32</i>
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RIESLING

<i>Mr Riggs Adelaide Hills (Sweeter Style)</i>	<i>Clare Valley</i>	<i>SA</i>	<i>2010</i>	<i>32</i>
<i>Leeuwin Estate Art Series</i>	<i>Margaret River</i>	<i>WA</i>	<i>2009</i>	<i>43</i>
<i>Steingarten</i>	<i>Barossa</i>	<i>SA</i>	<i>2010</i>	<i>49</i>

SAUVIGNON BLANC & BLENDS

<i>Cape Mentelle "Georgiana" Sav/Blanc</i>	<i>Margaret River</i>	<i>WA</i>	<i>2010</i>	<i>29</i>
<i>Cape Mentelle Sem/Sav Blanc</i>	<i>Margaret River</i>	<i>WA</i>	<i>2009</i>	<i>36</i>
<i>Catalina Sounds Sauvignon Blanc</i>	<i>Marlborough</i>	<i>NZ</i>	<i>2010</i>	<i>39</i>
<i>Leeuwin Estate "Siblings" Sav/Sem</i>	<i>Margaret River</i>	<i>WA</i>	<i>2010</i>	<i>41</i>
<i>Shaw & Smith Sauvignon Blanc</i>	<i>Adelaide Hills</i>	<i>SA</i>	<i>2010</i>	<i>47</i>
<i>Stoneleigh "Rapaura Series"</i>	<i>Marlborough</i>	<i>NZ</i>	<i>2010</i>	<i>49</i>
<i>Cloudy Bay</i>	<i>Marlborough</i>	<i>NZ</i>	<i>2010</i>	<i>55</i>

PINOT GRIS & GRIGIO

<i>Alta Pinot Grigio</i>	<i>Adelaide Hills</i>	<i>SA</i>	<i>2008</i>	<i>33</i>
<i>Stoneleigh Pinot Gris</i>	<i>Marlborough</i>	<i>NZ</i>	<i>2010</i>	<i>38</i>
<i>Catalina Sounds Pinot Gris</i>	<i>Marlborough</i>	<i>NZ</i>	<i>2008</i>	<i>41</i>

CHARDONNAY

<i>Chapel Hill "Unwooded"</i>	<i>McLaren Vale</i>	<i>SA</i>	<i>2010</i>	<i>29</i>
<i>Domaine Chandon</i>	<i>Yarra Valley</i>	<i>VIC</i>	<i>2010</i>	<i>35</i>
<i>Orlando "St Hilary"</i>	<i>Padthaway</i>	<i>SA</i>	<i>2010</i>	<i>39</i>
<i>Te Mata "Woodthorpe"</i>	<i>Hawkes Bay</i>	<i>NZ</i>	<i>2009</i>	<i>45</i>
<i>Shaw & Smith "M3"</i>	<i>Adelaide Hills</i>	<i>SA</i>	<i>2009</i>	<i>55</i>
<i>Cloudy Bay</i>	<i>Marlborough</i>	<i>NZ</i>	<i>2008</i>	<i>59</i>
<i>Cape Mentelle</i>	<i>Margaret River</i>	<i>WA</i>	<i>2009</i>	<i>65</i>
<i>Leeuwin Estate "Art Series"</i>	<i>Margaret River</i>	<i>WA</i>	<i>2007</i>	<i>105</i>

SWEET WINES

<i>Hollick "The Nectar"</i>	<i>Coonawarra</i>	<i>SA</i>	<i>2010</i>	<i>29</i>
<i>Moscato d'Asti Scrapona (375ml) 'Sparkling'</i> <i>Moscato; light, fresh, fruity with a slight fizz</i>	<i>Piedmont</i>	<i>Italy</i>	<i>2010</i>	<i>45</i>

RED WINES FROM AUSTRALIA AND NEW ZEALAND

PINOT NOIR

<i>Crowded House</i>	<i>Marlborough</i>	<i>NZ</i>	<i>2009</i>	<i>35</i>
<i>Pipers Brook Estate</i>	<i>Pipers Brook</i>	<i>TAS</i>	<i>2008</i>	<i>45</i>
<i>Shaw and Smith</i>	<i>Adelaide Hills</i>	<i>SA</i>	<i>2009</i>	<i>55</i>
<i>Cloudy Bay</i>	<i>Marlborough</i>	<i>NZ</i>	<i>2009</i>	<i>75</i>
<i>Felton Road</i>	<i>Central Otago</i>	<i>NZ</i>	<i>2010</i>	<i>95</i>
<i>Savaterre</i>	<i>Beechworth</i>	<i>VIC</i>	<i>2008</i>	<i>105</i>

MERLOT

<i>Norfolk Rise</i>	<i>Mount Benson</i>	<i>SA</i>	<i>2007</i>	<i>29</i>
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RED WINE BLENDS

<i>Wyndham Estate "Bin 888" Cabernet Merlot</i>	<i>Hunter Valley</i>	<i>NSW</i>	<i>2008</i>	<i>29</i>
<i>Chapel Hill "il Vescovo" Sangiovese</i>	<i>McLaren Vale</i>	<i>SA</i>	<i>2009</i>	<i>33</i>
<i>Ferngrove "Symbols" Cab/Mer</i>	<i>Frankland River</i>	<i>WA</i>	<i>2004</i>	<i>35</i>
<i>Cape Mentelle "Trinders" Cab/Mer</i>	<i>Margaret River</i>	<i>WA</i>	<i>2008</i>	<i>39</i>
<i>Leeuwin Estate "Prelude" Cab/Mer</i>	<i>Margaret River</i>	<i>WA</i>	<i>2005</i>	<i>45</i>
<i>Cullen "Diana Madeline" Cabernet Merlot</i>	<i>Margaret River</i>	<i>WA</i>	<i>2008</i>	<i>139</i>

CABERNET SAUVIGNON

<i>Mr Riggs "Coonawarra"</i>	<i>Coonawarra</i>	<i>SA</i>	<i>2009</i>	<i>34</i>
<i>Mitolo Jester</i>	<i>McLaren Vale</i>	<i>SA</i>	<i>2009</i>	<i>39</i>
<i>Hollick</i>	<i>Coonawarra</i>	<i>SA</i>	<i>2009</i>	<i>45</i>
<i>Plantagenet</i>	<i>Mt Baker</i>	<i>WA</i>	<i>2007</i>	<i>59</i>
<i>St Hugo</i>	<i>Coonawarra</i>	<i>SA</i>	<i>2007</i>	<i>69</i>
<i>Leeuwin Estate "Art Series"</i>	<i>Margaret River</i>	<i>WA</i>	<i>2006</i>	<i>79</i>
<i>Cape Mentelle</i>	<i>Margaret River</i>	<i>WA</i>	<i>2007</i>	<i>89</i>
<i>Grant Burge "Shadrach"</i>	<i>Barossa Valley</i>	<i>SA</i>	<i>2002</i>	<i>95</i>
<i>Grant Burge "Shadrach"</i>	<i>Barossa Valley</i>	<i>SA</i>	<i>2001</i>	<i>105</i>

SHIRAZ

<i>Cape Mentelle "Marmaduke"</i>	<i>Margaret River</i>	<i>WA</i>	<i>2009</i>	<i>29</i>
<i>Gramp's</i>	<i>Barossa</i>	<i>SA</i>	<i>2009</i>	<i>33</i>
<i>Mojo</i>	<i>Barossa</i>	<i>SA</i>	<i>2010</i>	<i>36</i>
<i>Leeuwin Estate "Siblings"</i>	<i>Margaret River</i>	<i>WA</i>	<i>2008</i>	<i>43</i>
<i>Mitolo Jester</i>	<i>Mc Laren Vale</i>	<i>SA</i>	<i>2008</i>	<i>45</i>
<i>Mitchell "Peppertree"</i>	<i>Clare Valley</i>	<i>SA</i>	<i>2008</i>	<i>49</i>
<i>Schild Estate</i>	<i>Barossa Valley</i>	<i>SA</i>	<i>2005</i>	<i>55</i>
<i>Shaw & Smith</i>	<i>Adelaide Hills</i>	<i>SA</i>	<i>2008</i>	<i>59</i>
<i>Grant Burge "RSZ7" Reserve</i>	<i>Barossa Valley</i>	<i>SA</i>	<i>2007</i>	<i>65</i>
<i>Heathcote Estate</i>	<i>Heathcote</i>	<i>VIC</i>	<i>2007</i>	<i>69</i>
<i>Grant Burge "RSZ6" Reserve</i>	<i>Barossa Valley</i>	<i>SA</i>	<i>2006</i>	<i>69</i>
<i>Grant Burge "RSZ5" Reserve</i>	<i>Barossa Valley</i>	<i>SA</i>	<i>2005</i>	<i>75</i>
<i>Two Hands "Lily's Garden"</i>	<i>McLaren Vale</i>	<i>SA</i>	<i>2008</i>	<i>89</i>

COCKTAILS

TOP HAT

A light refreshing gin drink with a delightful citrus palate that will quench the thirstiest of people.

\$15

THE REVOLUTION

Subtle and dry is the only idea you will get when you taste this simple Campari tonic.

\$15

COBBLE LANE

An elegantly made grappa martini that will entice the ladies with it's simple fruit flavours and satisfy the men with the bite of a well made Nardini Reserva grappa.

\$16

JUST A BIT PEACHY

With its fanciful fruit and Plymouth Sloe Gin combination and a hint of peach, this drink will delight the simplest desires of people.

\$16

OH ME, OH MY

This Ten Cane rum and Campari drink brings together the sharp tropical notes of Ten Cane and the citrus flavours of Campari, culminating in a complex yet basic flavour match.

\$16

SIMPLY ME

A lime and apple concoction, inspired by the traditional caipiroska. This Belvedere based beverage will intrigue many with it's hint of cinnamon and simple flavours.

\$15

OLD TALES

A drink that will inspire most to sit and pen a novel. Made from a choice of Glenfiddich 30 year or Hudson single malt and tawny port, it's a gentlemans drink that will please the connoisseurs of quality.

\$49 on 30 yr Glenfiddich

\$18 on Hudson Single Malt

DOWN ON THE HUDSON

Taking you to the heart of the Hudson Bay. This inspired mixture, takes it's tastes and flavours from a well balanced combination of the Hudson Baby bourbon and Punt e Mes, to tantalize the simplest of pleasures.

\$18

ASK NOT OF IT

A captivating drink, that will introduce the novice to a world of flavours. A cocktail that has signs of apple and passionfruit will finish on the palate with a sweet yet tart conclusion.

\$17

THE CAPTAIN

A tropical inspiration that combines the tastes of a well oaked Havana Anjeo and the sweet coconut of Malibu finishing off with a splash of ginger beer to bring together a beverage that takes its consumers to another world.

\$15

VANILLA BLUES

An uncomplicated and luxuriate concoction that will see the day away. The vanilla and blueberry combination will lend itself to any drinkers that are finding it hard to decide.

\$15

COCKTAILS CONTINUED

SIMPLE ODDITIES

For the lovers of chocolate comes a well crafted cocktail that will add some spice to a cocktail lovers repertoire. Mixed with a blend of chocolate, orange and chilli, it will surely stand out on it's own.

\$16

If these drinks don't catch your fancy and there is something you have in mind please feel free to ask your friendly neighbourhood bartender.

TAP BEER

	<i>POT</i>		
<i>Cascade Light</i>	<i>4.5</i>	<i>Pure Blond</i>	<i>5</i>
<i>Fat Yak Pale Ale</i>	<i>5.5</i>	<i>Stella</i>	<i>6</i>
<i>Peroni</i>	<i>6</i>		

STUBBIE BEER

<i>Pure Blond Naked</i>	<i>5</i>	<i>Peroni Leggera (Italy)</i>	<i>5.5</i>
<i>Messina Lager (Italy)</i>	<i>6</i>	<i>Birra Moretti (Italy)</i>	<i>6</i>
<i>Castello Premium (Italy)</i>	<i>6.5</i>	<i>Theresianer "Vienna" (Italy)</i>	<i>7</i>
<i>Hoegaarden</i>	<i>7</i>	<i>Menabrea (Italy)</i>	<i>7</i>
<i>Asahi Super Dry</i>	<i>7</i>	<i>Corona</i>	<i>7</i>

VODKA

<i>Wyborowa (House)</i>	<i>Poland</i>	<i>7</i>	<i>Absolut</i>	<i>Sweden</i>	<i>7.5</i>
<i>Belvedere</i>	<i>Poland</i>	<i>7.50</i>	<i>Zubrowka</i>	<i>Poland</i>	<i>8</i>
<i>Anjea Honey Vodka</i>	<i>Australia</i>	<i>8</i>	<i>Grey Goose</i>	<i>France</i>	<i>8.5</i>
<i>Orkisz</i>	<i>Poland</i>	<i>9</i>	<i>26000</i>	<i>NZ</i>	<i>11.5</i>
<i>Wyborowa Exquisite</i>	<i>Poland</i>	<i>12.5</i>			

GIN

<i>Plymouth (House)</i>	<i>England</i>	<i>7</i>	<i>Bombay Sapphire</i>	<i>England</i>	<i>7.5</i>
<i>Aviation</i>	<i>USA</i>	<i>8</i>	<i>Hendricks</i>	<i>Scotland</i>	<i>8.5</i>
<i>Beefeater 24</i>	<i>England</i>	<i>11</i>			

BOURBON/WHISKY

<i>Wild Turkey (House)</i>	<i>Kentucky</i>	<i>7</i>	<i>Canadian Club</i>	<i>Canada</i>	<i>7</i>
<i>Makers Mark</i>	<i>Kentucky</i>	<i>7.5</i>	<i>Jack Daniels</i>	<i>Tennessee</i>	<i>7.5</i>
<i>Wild Turkey Rye</i>	<i>Kentucky</i>	<i>9.5</i>	<i>Hudson Baby Bourbon</i>	<i>New York</i>	<i>12.5</i>
<i>Hudson Manhattan Rye</i>	<i>New York</i>	<i>12.5</i>	<i>Bookers</i>	<i>Kentucky</i>	<i>15</i>

TEQUILA

<i>Olmecca Reposado (House)</i>	<i>Mexico</i>	<i>7</i>	<i>Don Julio Reposado</i>	<i>Mexico</i>	<i>11.00</i>
<i>Herradura Reposado</i>	<i>Mexico</i>	<i>11.00</i>	<i>Don Julio Anjeo</i>	<i>Mexico</i>	<i>16.50</i>

SCOTCH'S/WHISKEY

<i>Ballantine's</i>	<i>Lowlands</i>	<i>7</i>	<i>Glengrant</i> <i>"The Majors Reserve"</i>	<i>Speyside</i>	<i>7.5</i>
<i>Jameson</i>	<i>Ireland</i>	<i>7.5</i>	<i>Chivas Regal 12yr</i>	<i>Speyside</i>	<i>8.5</i>
<i>Hudson Single Malt</i>	<i>USA</i>	<i>8.5</i>	<i>Glenfiddich</i>	<i>Speyside</i>	<i>9</i>
<i>Monkey Shoulder</i>	<i>Speyside</i>	<i>9.5</i>	<i>Glenmorangie 10yr</i>	<i>Highlands</i>	<i>9.5</i>
<i>Ardberg 10yr</i>	<i>Islay</i>	<i>11</i>	<i>Lagavulin 16yr</i>	<i>Islay</i>	<i>16.5</i>
<i>Jameson 18yr</i>	<i>Ireland</i>	<i>19.5</i>	<i>The Glenlivet 18yr</i>	<i>Speyside</i>	<i>19.5</i>
<i>Chivas Regal 18yr</i>	<i>Speyside</i>	<i>21</i>	<i>Glenfiddich 30yr</i>	<i>Speyside</i>	<i>35</i>

RUM

<i>Havana Club Especial (House)</i>	<i>Cuba</i>	<i>7</i>	<i>Havana Club Blanco</i>	<i>Cuba</i>	<i>7</i>
<i>Matusalem Platino</i>	<i>Cuba</i>	<i>8.5</i>	<i>Appleton Estate V/X</i>	<i>Jamaica</i>	<i>8.5</i>
<i>Mount Gay Eclipse</i>	<i>Barbados</i>	<i>8.5</i>	<i>10 Cane</i>	<i>Trinidad</i>	<i>8.5</i>
<i>Bunderberg Rum</i>	<i>Australia</i>	<i>8.5</i>	<i>Havana Anjeo 7</i>	<i>Cuba</i>	<i>9.5</i>
<i>Havana Barrel Proof</i>	<i>Cuba</i>	<i>15</i>			

GRAPPA

<i>Nardini Bianca</i>	<i>Italy</i>	<i>8</i>	<i>Nardini Riserva</i>	<i>Italy</i>	<i>9</i>
<i>Il Moscato Di Nonino</i>	<i>Italy</i>	<i>12.5</i>	<i>Gianduia Crema</i> <i>Ciocolato</i>	<i>Italy</i>	<i>15</i>

APERITIF'S & DIGESTIF'S

<i>Campari</i>	<i>Italy</i>	<i>7.5</i>	<i>Aperol</i>	<i>Italy</i>	<i>7.5</i>
<i>Pernod</i>	<i>France</i>	<i>7.5</i>	<i>Ricard Pastis</i>	<i>France</i>	<i>7.5</i>
<i>Punt e Mes</i>	<i>Italy</i>	<i>8</i>	<i>Fernet Branca</i>	<i>Italy</i>	<i>8</i>
<i>Averna</i>	<i>Italy</i>	<i>8</i>			

PORT

<i>Di Bortli First Block Tawny</i>	<i>Australia</i>	<i>8.5</i>	<i>Wilford Old Muscat</i>	<i>Australia</i>	<i>8.5</i>
<i>Ramos Pinto Porto Tawny</i>	<i>Portugal</i>	<i>9</i>	<i>Ramos Pinto Riserva</i>	<i>Portugal</i>	<i>9.5</i>

COGNAC & ARMAGNAC

<i>Hennessey V.S.O.P</i>	<i>France</i>	<i>11.5</i>	<i>Martell V.S.O.P</i>	<i>France</i>	<i>12.5</i>
<i>Hennessey X.O</i>	<i>France</i>	<i>25</i>	<i>Bas-Armagnac</i> <i>"Les Basque" 1985</i>	<i>France</i>	<i>18</i>

LIQUEURS

<i>Amaretto</i>	<i>7.5</i>	<i>Chamboard</i>	<i>7.5</i>
<i>Cointreau</i>	<i>7.5</i>	<i>Frangelico</i>	<i>7.5</i>
<i>Licor 43</i>	<i>7.5</i>	<i>Galliano Ristretto</i>	<i>7.5</i>
<i>Kahlua</i>	<i>7.5</i>	<i>Luxardo Sambuca</i>	<i>7.5</i>
<i>Southern Comfort</i>	<i>7.5</i>	<i>Malibu</i>	<i>7.5</i>
<i>Baileys</i>	<i>7.5</i>	<i>Drambuie</i>	<i>7.5</i>
<i>Wild Turkey Honey Liqueur</i>	<i>7.5</i>	<i>Chartreuse Green</i>	<i>8</i>
<i>Pimms No 1.</i>	<i>8</i>	<i>Plymouth Sloe Gin</i>	<i>8</i>

SOFT DRINKS

<i>Coke Bottle 250ml</i>	<i>3.5</i>	<i>Diet Coke Bottle 250ml</i>	<i>3.5</i>
<i>Sprite Bottle 250ml</i>	<i>3.5</i>	<i>Tonic Bottle 250ml</i>	<i>3.5</i>
<i>Dry Ginger Bottle 250ml</i>	<i>3.5</i>		
<i>Red Bull</i>	<i>4.5</i>	<i>Bundaberg Ginger Beer</i>	<i>4</i>
<i>Orange Juice</i>	<i>4</i>	<i>Apple Juice</i>	<i>4</i>
<i>Pineapple Juice</i>	<i>4</i>	<i>Cranberry Juice</i>	<i>4</i>
<i>Grapefruit Juice</i>	<i>4</i>		
<i>San Pellegrino Chinotto - Italian Style Cola</i>			<i>3.5</i>
<i>San Pellegrino Aranciata - Italian Style Sparkling Orange Juice</i>			<i>3.5</i>
<i>San Pellegrino Aranciata Rosso - Italian Style Sparkling Blood Orange Juice</i>			<i>3.5</i>
<i>San Pellegrino Limonata - Italian Style Sparkling Lemon Juice</i>			<i>3.5</i>
<i>San Pellegrino 500ml</i>	<i>4.5</i>	<i>San Pellegrino 1lt</i>	<i>8</i>
<i>Aqua Panna 1lt</i>	<i>8</i>		

TEA AND COFFEE

<i>Espresso</i>	<i>3</i>	<i>Double Espresso</i>	<i>3.5</i>
<i>Ristretto</i>	<i>3</i>	<i>Long Black</i>	<i>3.5</i>
<i>Short Macchiato</i>	<i>3</i>	<i>Long Macchiato</i>	<i>3.5</i>
<i>Flat White</i>	<i>3.5</i>	<i>Cappuccino</i>	<i>3.5</i>
<i>Latte</i>	<i>3.5</i>	<i>Moccacino</i>	<i>3.5</i>
<i>Hot Chocolate</i>	<i>4</i>	<i>Affogato</i>	<i>6</i>
<i>All Coffee's can be made with Skim and Soy Milk, and decaf is available on request</i>			
<i>English Breakfast Tea</i>	<i>4</i>	<i>Earl Grey Tea</i>	<i>4</i>
<i>Peppermint Tea</i>	<i>4</i>	<i>Chamomile</i>	<i>4</i>