

**The Cellar** - An underground treasure trove, housing the hotels' extensive wine collection and home to wine dinners created by the Head Chef and Restaurant Manager. Pairing food and wine is accomplished by either selecting a wine to bring out the best of a given food dish, or selecting a food dish to bring out the best of a



given wine, all based on how you personally enjoy both. A basic principle of food and wine matching understands the balance between the “weight” of the

food and the body of the wine.

Beyond weight, other elements of the wine – flavour, texture, sweetness, acidity, alcohol and tannins – can be either contrasted or complemented with food to accentuate or minimize particular elements.



***"Wine is sunlight, held together by water!"***

*Galileo Gallilei*

# The Narrows Landing Wine Cellar

## Wines by the Glass

SUBJECT TO AVAILABILITY  
GLASS (150ML) / BOTTLE (750ML)

### Sparkling

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- >021< Toi Toi Sparkling Sauvignon Blanc - **Wairau Valley-Marlborough** 10/55  
>022< Kahurangi Blanc de Blancs – **Upper Moutere-Nelson** 11/58

### Riesling

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- >051< 2009 Mills Reef Reserve – **Gimblett Gravels-Hawkes Bay** 11.5/45  
*Nicely fragrant, medium-dry with attractive lemon/lime and rock melon aromas and flavours and delicate spring blossom notes.*

### Sauvignon Blanc

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- >071< 2009 Mills Reef – **Gimblett Gravels-Hawkes Bay** 12/47  
*Lovely passionfruit, feijoa, gooseberry and tomato leaf aromas and flavours. Rich and creamy with a long weighty palate and balanced crisp acidity.*

### Chardonnay

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- >091< 2009 Mills Reef – **Gimblett Gravels-Hawkes Bay** 11/40  
*Packed with peach, tropical stonefruit, and fig flavours, with vanilla and butterscotch notes, toasty oak, finely balanced acidity and a creamy texture.*

### Pinot Gris

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- >031< 2011 Mills Reef Reserve – **Gimblett Gravels-Hawkes Bay** 11.5/44  
*Stylishly textured and mouthfilling, with intense peach, pear and rock melon flavours. Delicate, yet refreshing, acidity provides a vibrance that complements the fresh fruit sweetness and delicious finish.*

### Syrah

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- >131< 2010 Mills Reef Reserve – **Gimblett Gravels-Hawkes Bay** 12/48  
*Attractively scented, with vibrant aromas of blackcurrant, white pepper, spiced dried apricots and floral notes.*

### Merlot Cabernet

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- >111< 2010 Mills Reef – **Gimblett Gravels-Hawkes Bay** 12/48  
*Aromas of ripe blackcurrant, plum, leather, cigar box and vanilla. Rich and complex palate on supple tannins with a sustained finish.*

# The Narrows Landing Wine Cellar

## Méthode Traditionnelle & Champagne

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>021<	Toi Toi Sparkling Sauvignon Blanc - <i>Wairau Valley-Marlborough</i>	58
>022<	Kahurangi Blanc de Blancs – <i>Upper Moutere-Nelson</i>	58
>023<	Cloudy Bay Pelorus NV – <i>Wairau Valley-Marlborough</i>	75
>024<	No 1 NV Brut – <i>Rapaura-Marlborough</i>	75
>025<	Veuve Clicquot, <i>Champagne</i>	154
>026<	Taittinger, <i>Champagne</i>	158
>027<	Bollinger, <i>Champagne</i>	160

## Large Format Bottles

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>106<	1999 Mills Reef Elspeth - <i>Chardonnay – Hawkes Bay</i>	1.5l	128
>142<	1999 Mills Reef Elspeth – <i>Syrah - Hawkes Bay</i>	1.5l	137
>161<	2000 Mills Reef Elspeth – <i>Pinot Noir - Hawkes Bay</i>	1.5l	145

## Cellar End

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			SUBJECT TO AVAILABILITY
>013<	2009 Hilltop Late Harvest – <i>Flora – Waikato</i>		50
>014<	2009 Matawhero – Arneis – <i>Patutahi-Gisborne</i>		54
>07a<	2009 Marsden Estate Pinot Gris – <i>Kerikeri-Northland</i>		68
>001<	2002 Rippon Riesling – <i>Wanaka-Central Otago</i>		69
>002<	2004 Dog Point Chardonnay – <i>Wairau Valley-Marlborough</i>		69
>07b<	2007 Yalumba Vioginier - <i>South Australia</i>		70
>012<	2004 Elspeth – Malbec– <i>Gimblett Gravels-Hawkes Bay</i>		71
>010<	2008 Sacred Hill Sauvage – Barrel Fermented – <i>Dartmoor Hawkes Bay</i>		72
>008<	2003 Cape Mentelle Cabernet Sauvignon – <i>Margaret River-Australia</i>		83
>004<	1998 Villa Maria Reserve Merlot Cabernet Sauvignon – <i>Hawkes Bay</i>		90
>005<	2002 Unison Red Selection – <i>Gimblett Gravels-Hawkes Bay</i>		94
>011<	2008 Waitiri Creek – <i>Gibbston Valley-Central Otago</i>		95
>140<	2008 Penfold – <i>Shiraz - Australia</i>		96
>003<	2004 Vиноptima Gewurztraminer – <i>Ormond-Gisborne</i>		97
>009<	2000 Cape Mentelle Cabernet Sauvignon – <i>Margaret River-Australia</i>		101
>006<	2002 Villa Maria Seddon Pinot Noir – <i>Awatere Valley-Marlborough</i>		112
>007<	2004 Neudorf Moutere Chardonnay – <i>Moutere-Nelson</i>		128

# *The Narrows Landing Wine Cellar*

## **Sauvignon Blanc**

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*Nowhere else in the world does Sauvignon Blanc yield such pungently aromatic and explosively flavoured wine as it does in New Zealand.*

>071<	2011 Mills Reef – <i>Gimblett Gravels-Hawkes Bay</i>	47
>072<	2011 Mills Reef Reserve – <i>Gimblett Gravels-Hawkes Bay</i>	47
>073<	2010 Astrolabe – <i>Awatere Valley-Marlborough</i>	54
>074<	2009 Tupari– <i>Upper Awatere Valley-Marlborough</i>	55
>075<	2008 Sherwood Estate No8 – <i>Barrel Fermented–Waipara-Canterbury</i>	55
>076<	2011 Palliser Estate – <i>Martinborough Terrace-Martinborough</i>	57
>077<	2010 Vavasour – <i>Upper Awatere Valley-Marlborough</i>	60
>078<	2008 Seresin – <i>Wairau Valley-Marlborough</i>	58
>079<	2011 St Clair Reserve – <i>Wairau Valley-Marlborough</i>	66
>080<	2010 Man O’War Gravestone – <i>Sauvignon Blanc-Semillon – Waiheke</i>	76
>081<	2007 Cloudy Bay Te Koko – <i>Barrel Fermented – Wairau-Marlborough</i>	101

## **Viognier & Other Whites**

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*This wine is often fermented in seasoned oak barrels, yielding floral, sturdy, richly alcoholic wines with an oily texture, low acidity and subtle, stone-fruit flavours.*

>062<	2009 Vilagrad Charminer – <i>Chardonnay Gewurztraminer – Waikato</i>	40
>063<	2000 Trinity Hill – <i>Gimblett Gravels-Hawkes Bay</i>	68
>061<	2009 Church Road Reserve – <i>Ngatarawa Triangle-Hawkes Bay</i>	79

## **Chardonnay**

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*The finest wines are rich, complex and lively with concentrated aromas and flavours supported by appetising acidity.*

>091<	2009 Mills Reef – <i>Gimblett Gravels-Hawkes Bay</i>	40
>092<	2010 Mills Reef Reserve – <i>Meeanee-Hawkes Bay</i>	44
>094<	2010 Elspeth – <i>Gimblett Gravels-Hawkes Bay</i>	55
>095<	2010 Church Road Cuve Chardonnay – <i>TukiTuki Valley-Hawkes Bay</i>	58
>093<	2009 Marsden Estate ‘Black Rock’ – <i>Kerikeri-Northland</i>	63
>096<	2009 William Fevre Petit Chablis – <i>Chablis-France</i>	67
>097<	2007 Wither Hills – <i>St Leonard Vineyard-Marlborough</i>	68
>098<	2008 Trinity Hill – <i>Gimblett Gravels-Hawkes Bay</i>	71
>102<	2009 Te Mata Elston – <i>Havelock Hills-Hawkes Bay</i>	74
>099<	2007 Babich Irongate – <i>Gimblett Gravels-Hawkes Bay</i>	75
>104<	2005 Villa Maria Reserve – <i>Hawkes Bay</i>	78
>100<	2008 Pegasus Bay – <i>Waipara Valley-Canterbury</i>	82
>101<	2007 Pegasus Bay – <i>Waipara Valley-Canterbury</i>	82
>103<	2008 Clearview Reserve – <i>Te Awanaga-Hawkes Bay</i>	85
>105<	2004 John Forrest – <i>Wairau Valley-Marlborough</i>	92
>102<	2006 Craggy Range Les Beaux Cailloux – <i>Gimblett Gravels-Hawkes Bay</i>	115

# *The Narrows Landing Wine Cellar*

## **Riesling**

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*The majority of Riesling are Medium-Bodied and made in a Medium-Dry style. Much lighter breed of Riesling has recently emerged with abundant natural sweetness in harmony with racy acidity.*

>051<	2009 Mills Reef Reserve – <b>Gimblett Gravels-Hawkes Bay</b>	40
>053<	2010 Palliser Estate – <b>Martinborough Terrace-Martinborough</b>	48
>052<	2009 Kahurangi Mt Arthur Reserve – <b>Upper Moutere-Nelson</b>	51
>054<	2008 Villa Maria Cellar Selection – <b>Wairau Valley-Marlborough</b>	66
>055<	2010 Felton Road – <b>Bannockburn-Central Otago</b>	69
>056<	2006 John Forrest Collection – <b>Wairau Valley-Marlborough</b>	83
>057<	2006 aurum – <b>Wanaka –Central Otago</b>	83
>058<	2002 Rippon – <b>Wanaka – Central Otago</b>	70

## **Gewürztraminer**

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*There is a wine to broach occasionally, when you are in the mood to delight in its overwhelming aroma and lingering, full-flavoured spiciness.*

>041<	2009 Astrolabe 'Voyage' – <b>Waihopai-Marlborough</b>	55
>042<	2008 Brunton Road – <b>Patutahi-Gisborne</b>	57
>043<	2010 Johanneshof – <b>Koromiko-Marlborough</b>	64

## **Pinot Gris**

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*With its ability to produce wines of impressive weight and flavour, North Island wines are typically lush, with high levels of alcohol, while those from South Island are lighter, more vibrant and crisp.*

>033<	2010 Peregrine – <b>Gibbston Valley-Central Otago</b>	43
>031<	2011 Mills Reef Reseve – <b>Gimblett Gravels-Hawkes Bay</b>	44
>035<	2010 Tupari – <b>Upper Awatere Valley-Marlborough</b>	55
>032<	2010 Stoneleigh 'Rapaura Series' – <b>Rapaura-Marlborough</b>	58
>034<	2010 Spy Valley – <b>Wairau Valley-Marlborough</b>	59
>036<	2008 Astrolabe 'The Rocks' – <b>Lower Awatere Valley-Marlborough</b>	78

# *The Narrows Landing Wine Cellar*

## Syrah – Shiraz

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Floral, with vibrant blackcurrant, plum, pepper and spice aromas and flavours, the top New Zealand's Syrah are reminiscent of Rhone reds than the lush, jammy style typical of Australia's warmer regions.

>131<	2010 Mills Reef Reserve – <i>Gimblett Gravels-Hawkes Bay</i>	48
>133<	2010 Brookfields 'Back Block' <i>Meanee-Hawkes Bay</i>	51
>132<	2007 Santa Ema Reserve – <i>Isla de Maipo-Chile</i>	53
>134<	2007 Rufus Stone Tyrell's – <i>Victoria-Australia</i>	55
>135<	2009 Elspeth Trust Vineyard – <i>Gimblett Gravels-Hawkes Bay</i>	55
>141<	2006 D'Arenberg 'The Dead Arm' – <i>McLaren Vale-Australia</i>	65
>140<	2006 Henschke Keyneton Shiraz Cabernet Merlot – <i>Barossa - Australia</i>	65
>137<	2008 Mudbrick – <i>Church Bay-Waiheke Island</i>	72
>136<	2010 Church Road Reserve – <i>Hawkes Bay</i>	79
>138<	2008 Grant Burge Filsell – <i>Barossa Valley-Australia</i>	89
>139<	2009 Man O'War Dreadnought – <i>Waiheke Island</i>	96

## Merlot & Merlot Blends

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*For wine lovers, Merlot's early-drinking appeal is a boon. At first as Cabernet Sauvignon's bridesmaid, but now as the bride, Merlot has added a lush, sensuous appeal to New Zealand's Claret-Style reds.*

>111<	2010 Mills Reef Merlot Cabernet – <i>Gimblett Gravels-Hawkes Bay</i>	48
>112<	2010 Mills Reef Reserve Merlot – <i>Gimblett Gravels-Hawkes Bay</i>	52
>113<	2008 Red Metal – Merlot Cabernet Malbec – <i>Gimblett Gravels-Hawkes Bay</i>	52
>114<	2010 Moana Park – <i>Merlot Malbec – Napier-Hawkes Bay</i>	52
>123<	2008 Alamos – <i>Malbec – Mendoza-Argentina</i>	59
>115<	2008 Ata Rangi 'Celebre' – <i>Martinborough</i>	78
>116<	2008 Man O'War Ironclad – <i>Waiheke Island</i>	97
>117<	2005 Unison Red Selection – <i>Gimblett Gravels-Hawkes Bay</i>	92
>118<	2005 Ngatarawa Alwyn – <i>Gimblett Gravels-Hawkes Bay</i>	97
>119<	2000 Elspeth One – <i>Gimblett Gravels-Hawkes Bay</i>	91
>120<	2003 Te Mata Coleraine – <i>Havelock Hills-Hawkes Bay</i>	139

# The Narrows Landing Wine Cellar

## Cabernet Sauvignon, Cabernet Blends & Other Reds

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*Smalls amounts of high-class Cabernets predominant reds are made in New Zealand, but larger volumes claret-style reds are increasingly Merlot-based blends, in which Cabernets adds its firmness, concentration and longevity to the fruitier, softer Merlot.*

>121<	2009 Mills Reef Reserve – <b>Gimblett Gravels-Hawkes Bay</b>	48
>122<	2006 Ransom – <b>Carmenere – Matakana-Northland</b>	58
>124<	2002 Elspeth – <b>Cabernet Franc – Gimblett Gravels-Hawkes Bay</b>	71
>125<	2008 Seghesio – <b>Zinfandel – Sonoma-USA</b>	94
>126<	2004 John Forrest Collection – <b>Gimblett Gravels-Hawkes Bay</b>	92
>129<	2005 Matariki Quintology – <b>Gimblett Gravels-Hawkes Bay</b>	94
>127<	2001 Matariki Quintology – <b>Gimblett Gravels-Hawkes Bay</b>	105
>128<	2005 Cape Mentelle – <b>Margaret River-Australia</b>	116

## Pinot Noir & Pinotage

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*Distinct regional styles have emerged, ranging from the sturdy, warm, savoury and earthy Pinot Noirs from Martinborough to Central Otago's notably perfumed and supple, instantly appealing reds.*

>152<	2009 The Winery of Good Hope – Pinotage – <b>Stellenbosch-South Africa</b>	42
>161<	2008 Rabbit Ranch – <b>Central Otago – Marlborough</b>	50
>151<	2007 3 Brothers – <b>Rukuhia-Waikato</b>	55
>153<	2009 Grasshoper Rock – <b>Alexandra-Central Otago</b>	66
>154<	2009 St Clair Pioneer Block – <b>Wairau Valley-Marlborough</b>	66
>155<	2009 Mount Beautiful – <b>Cheviot Hills-Canterbury</b>	66
>156<	2010 Chard Farm - Finla Mor – <b>Gibbston Valley-Central Otago</b>	78
>160<	2009 Ata Rangi – <b>Martinborough</b>	83
>157<	2002 Wither Hills – <b>Wairau Valley-Marlborough</b>	88
>158<	2009 Pegasus Bay – <b>Waipara Valley-Canterbury</b>	93
>159<	2008 Neudorf Moutere – <b>Moutere-Nelson</b>	140

## Port & Sherry

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>177<	Gonzalez Byass Tio Pepe – <b>Manzanilla – Jerez-Spain</b>	10/58
>178<	Lustau PX – <b>Manzanilla – Jerez-Spain</b>	10/58
>171<	Dows Finest Tawny – <b>Oporto-Portugal</b>	12/74
>170<	Dows Finest Ruby – <b>Oporto-Portugal</b>	12/76
>173<	Seppeltsfield 10 Year Old – <b>Barossa Valley-Australia</b>	12/85
>174<	Dows 10 Year Old Tawny – <b>Oporto-Portugal</b>	14/120
>172<	Warre's Warrior Reserve – <b>Pinhao-Portugal</b>	13/106
>175<	Taylor's 10 Year Old Tawny – <b>Pinhao-Portugal</b>	14/133
>176<	Taylor's 20 Year Old Tawny – <b>Pinhao-Portugal</b>	20/235
>179<	1983 Dows Vintage Port – <b>Oporto-Portugal</b>	247
>180<	1980 Dows Vintage Port – <b>Oporto-Portugal</b>	253
>181<	1970 Warre's Vintage Port – <b>Pinhao-Portugal</b>	495
>182<	1963 Warre's Vintage Port – <b>Pinhao-Portugal</b>	538

# The Narrows Landing Wine Cellar

## Dessert Wine

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>185<	2008 Allan Scott Late Harvest – <i>Sauvignon Blanc – Marlborough</i>	10/45
>186<	2009 Konrad & Co Noble – <i>Riesling-Sauvignon Blanc– Marlborough</i>	11/54
>187<	2005 John Forrest Noble – <i>Riesling – Marlborough</i>	75
>188<	2005 Martinborough Vineyard – <i>Riesling - Martinborough</i>	78
>189<	2004 Vиноptima Noble – <i>Gewurztraminer – Gisborne</i>	105
>190<	1998 Esk Valley Botrytised – <i>Chenin Blanc – Hawkes Bay</i>	115

## Cognac

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>191<	Hennessy Very Special – <i>France</i>	12	170
>192<	Martell Very Special – <i>France</i>	11	150
>193<	Remy Martin XO – <i>France</i>	30	440
>194<	XO Hennessy Cognac – <i>France</i>	35	520

## Cocktails

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>200<	<b>MOJITO</b> - Fresh lime juice – Bacardi – mint leaves – soda water	14
>201<	<b>CHOCOLATE DELIGHT</b> - Napoleon Brandy –crème de Cacao – chocolate	14
>204<	<b>TEQUILA SUNRISE</b> - Tequila – fresh orange juice – grenadine syrup	14
>205<	<b>PINA COLADA</b> – Malibu – Pineapple Juice – Coconut Cream	15
>202<	<b>FRESH FRUIT DAIQUIRI</b> – Rum – Triple sec, Strawberry or Melon or Banana	16
>203<	<b>MIDORI COLADA</b> - Bacardi – Lime – Cointreau – Midori – Kiwifruit	16

## Aperitifs

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>210<	Campari – Italy	9	>214<	Green Ginger Wine - Australia	9
>211<	Martini Bianco – Italy	9	>215<	Martini Rosso – Italy	9
>212<	Ouzo – Greece	9	>216<	Pernod – France	9
>213<	Pimms – Great Britain	9			

## House Spirits

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>220<	Bacardi – Cuba	9	>224<	Jose Cuervo Clasico – Mexico	9
>221<	Coruba Rum – Jamaica	9	>225<	Napoleon Brandy – France	9
>222<	Jim Beam – Kentucky-USA	9	>226<	Smirnoff Vodka – Russia	9
>223<	Johnnie Walker Red Scotland	9	>227<	Gordon’s Gin – Great Britain	9

# The Narrows Landing Wine Cellar

## Premium Spirits

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>230<	Appleton Rum – Jamaica	10	>235<	Jack Daniels – Tennessee-USA	10
>231<	Bombay Gin – Great Britain	10	>236<	Jose Cuervo Especial – Mexico	10
>232<	Bundaberg Rum – Australia	10	>237<	Malibu – Barbados	10
>233<	Finlandia Vodka – Russia	10	>238<	Grey Goose Vodka – France	12
>234<	Gekkeikan Sake – Japan	10	>239<	Tanqueray Gin – Great Britain	12

## Liqueurs & Digestifs

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>240<	Amaretto – Italy	10	>249<	Frangelico – Italy	10
>241<	Amarula – South Africa	10	>250<	Galliano – Italy	10
>242<	Baileys – Ireland	10	>251<	Glayva – Scotland	10
>243<	Chambord – France	10	>252<	Grand Marnier – France	10
>244<	Cointreau – France	10	>253<	Kahlua – Mexico	10
>245<	Drambuie – Scotland	10	>254<	Tia Maria – Scotland	10
>246<	Chartreuse – France	10	>255<	Jagermeister – Germany	10
>247<	Grappa – Italy	10	>256<	Limoncello – Italy	10
>248<	Midori – Mexico	10	>257<	White Sambucca – Italy	10
>258<	Opal Nara – USA	10			
	<i>Original Black Sambuca</i>				

## Bourbons

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>260<	Southern Comfort New Orleans-USA	10	>263<	Bookers Kentucky-USA	10
>261<	Marker's Mark Kentucky-USA	10	>264<	Wild Turkey 'Rare Breed' Kentucky-USA	10
>262<	Woodford Reserve Kentucky-USA	10			

## Whiskeys

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>270<	Canadian Club – <i>Canada</i>	11	>273<	Johnnie Walker Black – <i>Scotland</i>	11
>271<	Famous Grouse – <i>Scotland</i>	11	>274<	Milford – <i>New Zealand</i>	11
>272<	Jamesons – <i>Ireland</i>	11	>275<	Tullamore Dew – <i>Ireland</i>	11

# *The Narrows Landing Wine Cellar*

## Premium Whiskies

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>280<	Glenlivet 12 yrs – Banffshire	12	>285<	Macallans 12 yrs – Craigellachie	14
>281<	Glenfiddich 12yrs – Speyside	12	>286<	Talisker 10 yrs – Isle of Skye	14
>282<	Glengoyne 10 yrs - Highland	12	>287<	Ardberg Urganill – Isle of Islay	18
>283<	Isle of Jura Superstition	12	>288<	Lagavulin 16 yrs – Isle of Islay	18
>284<	Laphroaig 10 yrs – Isle of Islay	14			

## Soft Drinks

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>290<	Antipodes Still or Sparkling 500mls – Whakatane	5.5	>293<	Red Bull	6
>291<	Coke, Coke Zero, Soda, Ginger Ale, Tonic, L&P, Peachee, Apple Ale, Lemon Lime Bitters, Lipton Ice Tea Lemon, Lipton Ice Tea Peach, Ginger Beer, Lemonade				5
>292<	Fresh Juice				5

## Cider

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>295<	Isaac's Cider – Nelson	8	>297<	Perri Pear Cider – Auckland	8
>296<	Old Mout Scrumpy – Blenheim	9			

## New Zealand Beers

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>300<	Lion Red – Auckland	8	>305<	Macs Gold – Nelson	9
>301<	Speights Old Dark – Dunedin	8	>306<	Monteiths Radler – Greymouth	9
>302<	Waikato – Auckland	8	>307<	Monteiths Pilsner – Greymouth	9
>303<	Speights Gold – Dunedin	8	>308<	Monteiths Original Ale – Greymouth	9
>304<	Tui – Mangatainoka	8	>309<	Steinlager Light – Auckland	9
			>310<	Steinlager Pure – Auckland	9

## International Beers

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>311<	Amstel – Holland	9	>316<	Amstel Light – Holland	9
>312<	Becks - Germany	9	>317<	Heineken – Holland	9
>313<	Peroni - Italy	9	>318<	Corona - Mexico	9
>314<	Guinness - Ireland	9	>319<	Stella Artois – Belgium	9
>315<	Tiger – Singapore	9			

## Boutique Beers

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>320<	Estrella Damn 330mls– Spain	10	>324<	Maredsous Blonde – Belgium	12
>321<	Chimay Bleue - Belgium	15	>325<	Galbraiths Munich Lager – Auckland	10
>322<	Estrella Damn 750mls – Spain	29	>326<	Tuatara Pilsner – Wellington	10
>323<	Moa Original – Blenheim	14	>327<	Moa Noir – Blenheim	14

# The Narrows Landing Wine Cellar

## Tea Specialities \$5.50

<b>Honeydew green 5.5</b>	<b>Aroma:</b> Apricot - <b>Palate:</b> Overtones of apricot and honeydew
<b>Peppermint 5.5</b>	<b>Aroma:</b> Sweet – <b>Palate:</b> Minty & cool
<b>English breakfast 5.5</b>	<b>Aroma:</b> Soft and Musty - <b>Palate:</b> Smooth & Brisk
<b>Fruits of Eden 5.5</b>	<b>Aroma:</b> Ripe Fruit - <b>Palate:</b> Clean with sweet tangy finish
<b>Cleopatra Champagne 5.5</b>	<b>Aroma:</b> Flowery - <b>Palate:</b> Sweet floral taste with tones of apple
<b>Lavender Grey 5.5</b>	<b>Aroma:</b> Citrus scent - <b>Palate:</b> Floral with citrus highlights
<b>Malabar Chai 5.5</b>	<b>Aroma:</b> Spicy – <b>Palate:</b> Full-bodied with spice
<b>Lemongrass Ginger 5.5</b>	<b>Aroma:</b> Spicy – <b>Palate:</b> Spicy with subtle overtones of citrus

## Coffees

>295<	Short Black	4.5	>301<	Moccachino	5.5
>296<	Long Black	4.5	>302<	Chai Latte	5.5
>297<	Flat White	5	>303<	Latte	5.5
>298<	Macchiato	4.5	>304<	Cappuccino	5.5
>299<	Americano	4.5	>305<	Belgian Hot Chocolate	5.5
>306<	Ice Coffee	6	>307<	Ice Chocolate	6

*Soy / Monin Syrup / Decaf – an extra 0.50c*

## Speciality Coffees

>330<	Irish Coffee – <i>Irish Whiskey or Bailey's – Brown Sugar – Whipped Cream</i>	12.5	>333<	French Coffee – <i>Grand Marnier – Brown Sugar – Whipped Cream</i>	12.5
>331<	Italian Coffee – <i>Amaretto or Galliano – Brown Sugar – Whipped Cream</i>	12.5	>333<	Mexican Coffee – <i>Kahlua – Brown Sugar – Whipped Cream</i>	12.5
>332<	Affogato Coffee – <i>Frangelico – Vanilla Bean Ice Cream</i>	12.5			