

Schoolhouse

WINE LIST

White



Claude Michel Pichon Sauvignon Blanc (Loire Valley, France) 8.75 / 34.00

Aromas of tropical fruits such as passion fruit, jasmine & orange blossom with citrus hints.

II Caggio Pinot Grigio (Vento, Italy) 9.25 / 37.00

This refreshing dry white is lemon in colour, with flavours of fresh green apple and citrus are balanced well by aromas of stone fruit.

Domaine Peiriere Chardonnay 9.25 / 37.00

(Languedoc, France)

An intense mouthful of a lively fruit cocktail, quite full & pure flavours matched by crisp acidity to finish.

GEA Verdejo - Vegan/Organic 9.00 / 36.00

(La Mancha, Spain)

Crispy, fruit and mineral attack, with lovely notes of white flowers, spices, good acidity and lovely notes of herd to the finish.

Cave du Florensac Picpoul de Pinet 9.75 / 39.00

(Picpoul de Pinet, France)

Delicate and fresh with an excellent acid/structure balance. Fantastic match to all seafood especially shellfish.

Mirror Lake Sauvignon Blanc 10.50 / 42.00

(Marlborough, New Zealand)

Deliciously refreshing, elegant pale fresh, crisp Marlborough New Zealand Sauvignon Blanc combines some of nature's best gooseberry and passion fruit notes.

Bodega Eidosela Charquina Albarino 10.75 / 43.00

(Rias Baixas, Spain)

Crisp white apple, pear and peach notes that mingle together with white floral aromas. Highly aromatic on the palate and nicely balanced with a delicate mineral aftertaste with an elegant finish.

Alain Girard Sancerre 54.00

(Loire Valley, France)

Classic Sancerre with aromas of white flowers, lemon, pear & gooseberry. On the palate, good roundness with a vibrantly refreshing acidity.

Rosé

Chateau Capitoul Rosé 9.00 / 36.00

(Languedoc, France)

Crystal clear with salmon pink hue and a beautiful intensity. The nose has hints of marzipan, raspberries and the strawberries. Ideal with fish, tomato based dishes or enjoyed in the sun.

Red



Bodega Arce du Noe Tempranillo 8.75 / 34.00

(Rioja, Spain)

A great Tempranillo, full bodied yet gentle with a bracing acidity.

Darling River Shiraz (NSW, Australia) 9.00 / 35.00

Ripe red in colour. The nose is reminiscent of plums and red berries with hints of tobacco and vanilla.

Domaine Peiriere Merlot 9.25 / 37.00

(Languedoc, France)

Medium bodied, red and blackberry fruit flavours with spice and herbs, backbone of softened tannins.

Bodegas Pecina Rioja 10.95 / 43.50

(Spain, Rioja)

Bright garnet red, with good depth of colour and clarity. Fruity aromas of plums, blackberries & black fruits.

Caldera Montepulciano 9.95 / 39.50

d'Abruzzo DOC (Abruzzo, Italy)

Ruby red with violet highlights, it has cherry, sour cherry & blackberry aromas supported with a balsamic finish.

Pascual Toso Select Vine Malbec 11.75 / 46.00

(Mendoza, Argentina)

An elegant, deeply fruity & long finish is the right balance between the natural expression of the grapes & the ageing in oak barrels.

Château Senejac 60.00

(Haut-Médoc, Bordeaux, France)

With its bold fruit flavours, robust tannins & acidity, Chateau Senejac is a great wine to match with rich meaty meats.

Cantina di Negrar Amarone DCG 80.00

(Italy, Verona)

Rich & powerful, with a lovely balance of ripe tannins & spiced, concentrated savoury cherry fruit character. A touch of woodsmoke completes the long finish.

Champagne & Sparkling

Spagnol Frizzante Prosecco DOC 9.95 / 42.50

(Veneto, Italy)

Small & lively bubbles burst onto the tongue. A smooth mousse and subtle wild apples and pear fruits exude from the palate with a refreshing lift on the finish.

Champagne Drappier Carte d'Or 75.00

(Champagne, France)