

Schoolhouse

WINE LIST

White



Claude Michel Pichon Sauvignon Blanc (Loire Valley, France) 8.75 / 34.00
A rich complexity to round out the crisp and refreshing palate. Good acidity, a chalky minerality complement the ripe lime and grapefruit flavours.

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 (Languedoc, France) 9.25 / 37.00

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

GEA Verdejo - Vegan/Organic (La Mancha, Spain) 9.00 / 36.00

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 (Picpoul de Pinet, France) 9.75 / 39.00

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

Mirror Lake Sauvignon Blanc (Marlborough, New Zealand) 10.50 / 42.00

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 (Rias Baixas, Spain) 10.75 / 43.00

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 (Loire Valley, France) 54.00

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

Rosé

Chateau Capitoul Rosé (Languedoc, France) 9.00 / 36.00

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 (Rioja, Spain) 8.75 / 34.00

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 (Languedoc, France) 9.25 / 37.00

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

Bodegas Pecina Rioja (Spain, Rioja) 10.95 / 43.50

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

Caldera Montepulciano d'Abruzzo DOC (Abruzzo, Italy) 9.95 / 39.50

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

Pascual Toso Select Vine Malbec (Mendoza, Argentina) 11.75 / 46.00

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

Château Senejac (Haut-Médoc, Bordeaux, France) 60.00

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 (Italy, Verona) 80.00

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 (Veneto, Italy) 9.95 / 42.50

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 (Champagne, France) 75.00