

# Chilli Club



## DRINKS MENU

### WINES

#### Sparkling & Champagne

			bottle	glass 175ml
1	Prosecco, Pure Spumante DOC <b>aromas of pear, white flowers and lemon zest. The palate is clean and crisp with apple notes. Light and refreshing on the finish.</b>	<i>venezie, italy</i>	23	
2	Cremant d'Alsace Brut Blanc de Blanc, Dopff & Irion <b>pinot blanc and some auxerrois. lemony almonds, meringue with fine bubbles</b>	<i>alsace, france</i>	26	
3	Gardet Brut, Tradition NV – Chigny-Les-Roses (Vegetarian & Vegan) <b>pinot noir, meunier, a dash of chardonnay blend from the part of champagne that resembles cheshire. biscuity, savoury, apples and some red fruit. delicious.</b>	<i>champagne, france</i>	46	
4	Bolney Estate Cuvee Rose NV <b>Traditional method quality sparkling wine with a fine mousse, tightly beaded. On the nose a touch of</b>	<i>Sussex, England</i>	48	

#### White

5	Chablis Domaine Philippe Testut <b>chardonnay. steely but broad (surprising richness for chablis) thanks to the old vines and vineyard positioning - virtually a grand cru. citrus, quince and a lick of the sea.</b>	<i>chablis, bourgogne france</i>	28	
6	Chardonnay, Pitch Fork <b>chardonnay. opposite of the above chardonnay. fruit bowl of ripe lemons, pineapple, pears and maybe even mango. no detectable oak, just fruit salad and sunshine.</b>	<i>riverina, SE, australia</i>	22	
7	Vermentino, Coquille de Mer, Xavier Roger <b>pale lemon in appearance with citrus, apricot and gentle floral aromas. ripe peach, and tropical notes on the palate. a fruity easy drinking style with good, balanced acidity. crisp and refreshing.</b>	<i>languedoc, france</i>	21	5.70
8	Grenache Blanc, 172, De-Visu, Xavier Roger <b>Exactly 172 days between the bud break in the Spring and the leaf fall in the Autumn. Rich and expressive with notes of white peach, mango, and a touch of lime blossom.</b>	<i>languedoc, France</i>	22	
9	Grüner Veltliner, Talisman <b>grüner veltliner. starfruit, sweet limes and crunchy white peach with a vegetal edge. lovely concentration and texture lifted by white pepper. winning with anything soy or tamarind.</b>	<i>tokaj, hungary</i>	22	
10	Gentil, Hugel & Fils <b>fresh, open bouquet, a frank and expressively aromatic perfume of fruit and flowers, cardamom, lemon balm, rose, jasmine, freesia, lime and cherry blossom, lychee, pear, cleanly defined and subtly spicy.</b>	<i>alsace, france</i>	27	
10a	Pinot Grigio, Ca Tesore	<i>venezie, Italy</i>	20	5.50

	<b>The nose has hints of lemon balm, green apple and pear and the palate is dry and zesty with vibrant floral notes.</b>			
11	Viognier, Les Argelieres, Marilyn Lasserre  <b>apricot and mango aromas abound on the nose with a whiff of rose petals and almonds. The finish is juicy with herbal hints and lingers on the palate.</b>	<i>languedoc, s.france</i>	20	
12	Sauvignon Blanc, El Picador  <b>this refreshing Sauvignon Blanc has flavours of citrus, melon and herbs as well as a crisp, clean finish.</b>	<i>central valley, chile</i>	20	5.50
13	Puligny Montrachet, Domaine Bachelot-Monnot, 2017  <b>intense bouquet, the palate is dominated by soft peach, baked apple and notes of mango and stonefruit. Wonderfully ripe and complex, touches of roasted nut, pineapple and spice. sea.</b>	<i>burgundy, france</i>	75	
13a	Sauvignon Blanc, Kuki  <b>sauvignon blanc. bracing freshness, intense passionfruit, and green apples, but not overly fruity thanks to vegetal notes - green peas and fennel. classy NZSB</b>	<i>marlborough, nz</i>	26	
14	Riesling, Dopff & Irion  <b>riesling, alsace. best grape with thai. is there any other? limes, apricot and palm sugar. lean, lasting and refreshing. elegant.</b>	<i>alsace, france</i>	24	
15	Riesling ‘Watervale’ Mitchell  <b>riesling but rock and roll. citrus rifts, peachy, glossy, and that slight petrol waxiness ageing rieslings display. can handle fish sauce like no other.</b>	<i>clare valley, australia</i>	29	
Rosé				
16	Pinot Grigio Rose, Amori (Vegetarian & Vegan)  <b>pinot grigio. more soak time (grape skins in juice) means more colour, structure and intense flavours. summer berries the whole year round.</b>	<i>veneto, italy</i>	20	5.50
17	Coquille de Fleur, Cinsault Rose  <b>notes of wild raspberry and candied strawberry. the palate is lively and well-balanced, with mineral elements echoing on the finish.</b>	<i>languedoc, s.france</i>	21	
Red			bottle	glass
				175ml
18	Shiraz ‘Special Reserve’ Monsoon  <b>shiraz. yes, it’s possible. plums, prunes, black cherries, capsicum framed by fine tannins. blueberries.</b>	<i>hua hin hills, thailand</i>	22	
19	Merlot El Picador (Vegetarian & Vegan)  <b>merlot. sweet plum fruit and a mellow, minty, soothing finish.</b>	<i>central valley, chile</i>	20	5.50
20	Rioja Vega, Tempranillo (Vegetarian & Vegan)	<i>rioja, spain</i>	21	5.70

	<b>tempranillo, garnacha, mazuelo, rioja, spain. perfect amount of concentration, cooked fruit, sultanas, raisins, round tannins and sweet spices.</b>		
21	Nero d'Avola, Rupe Secca (Vegetarian & Vegan) <b>nero d'avola. straight up black berries and red plums. too easy. intense and fleshy ripe fruit.</b>	<i>sicily, italy</i>	24
22	Cabernet Sauvignon, Big Beltie <b>cabernet sauvignon. big wine to sate big wine cravings. mussaman curry, yes.</b>	<i>languedoc, france</i>	24
23	Savigny Champ 1er Cru Chevrey Domaine Tollot Beaut <b>this is a monopole of the domaine tollot-beaut estate and produces the most structured wine of the two savigny-lès-beaune premier cru appellations. A lush wine laden with cherry fruits. As usual it has a sweet inner core and is rich and supple with an impressive finish.</b>	<i>bourgogne, france</i>	35
24	Pinot Noir, Domain Road (Vegetarian & Vegan) <b>pinot noir. robust pinot from the sunny south island. fragrant, juicy and rounded. black plums, raspberry and clove.</b>	<i>central otago, new zealand</i>	65

***Wine orders: Terms and Conditions: Customers ordering wine by the bottle may request sample tasting subject to the condition that all wine bottles opened for tasting will be charged to the bill and paid for unless the wine is proven to be faulty. Faulty includes TCA (cork taint 2,4,6-trichloroanisole) and includes wine oxidation, but does not include the presence of dislodged pieces of cork which readily can be removed from the wine. Our staff are trained to recognise these situations and will be happy to assist.***

#### BEER AND CIDER

Draught ( pint / 1/2 pint )	4.90	2.60
St. Peter's organic bitter	4.80	
Low alcohol or alcohol-free beer	3.80	
Magners cider ( large / small )	4.80	3.90
Chang / Singha / Tiger	4.00	
Peroni	4.00	

#### SPIRITS (25 ml)

Gin ( standard brand / premium )	3.80	4.70
Vodka ( standard brand / premium )	3.80	4.70
Whisky ( standard brand / premium )	3.80	4.70
Rum ( standard brand / premium )	3.80	4.70
Brandy ( standard brand / premium )	3.80	4.70
Thai whisky / Thai rum	4.70	
Mixers	1.40	

#### APERITIF AND DIGESTIF (25 ml)

Martini	3.50
Campari	3.50
Sherry	3.50
Port	3.50

#### LIQUER (25/50 ml)

	ml	
Baileys(50ml)	50	4.00
Cointreau	25	3.70
Kahlua	25	3.50
Tia Maria	25	3.50
Drambuie	25	3.70
Grand Marnier	25	3.70

WATER AND SOFT DRINKS

Sparkling water, still water ( large / small )	4.00	2.20
Fruit juice	2.20	
Cola / Diet cola	2.50	
Lemonade	2.50	
J2O	2.70	

TEA AND COFFEE

Coffee, Decaffinated coffee	2.80	
Pot of tea ( large / small )	4.50	2.50
Latte, cappucino	3.60	
Liquer coffee	5.70	