

## Champagne Selection

### *Seppelt Vintage Fleur de Lys (2005)*

6~

30~

An elegantly refined sparkling wine which has won over 90 medals for its last 3 vintages. A blend of Classic champagne grape varieties, it has a rich, round and soft pallet with excellent balance, great length of flavours and dry crisp finish.

### *Seppelt Salinger*

10~

45~

Combining the classic champagne grape varieties of chardonnay, pinot noir and pinot meunier, Seppelt wine makers craft an elegant and refined sparkling wine that also includes up to 5% of aged reserve wines for added complexity. No one fruit or one characteristic is dominant on either bouquet or pallet, The Latter fine and elegant, but progressively building its impact through to the long finish.

### *Moët Chandon N/V Champagne*

120~

Moët's classic consistency of 50% pinot noir, 40% pinot meunier and 10% chardonnay makes the nose subtly vinous, with a citrus and lime blossom attack. The pallet is delicate and well balanced; giving a sense of harmony and mellowness. The Brut Imperial (the worlds biggest selling champagne) can readily be drunk from the aperitif to dessert.

## Beer Selection

### *Crown Lager*

6~

### *Cascade Light*

5~

### *Corona*

7~

### *Pure Blonde*

6~

### *XXXX Gold*

5~

## Liqueurs

from 8~

### *Tia Maria*

### *Baileys*

### *Midori*

### *Malibu*

### *Kahlula*

### *Franjelico*

### *Cointreau*

### *Sambuca*

### *Galliano*

### *Grand Marnier*