TRUE BLUE

Wine Menu

◆ White Wine ◆

Ca'Stele – Reguta **$65**

PINOT GRIGIO · FRIULI DOC, ITALY · 2024

Pale straw with golden hues. Crisp pear, white peach and subtle floral notes. Fresh, light and clean with a bright, refreshing finish.

Field-White – Flavabom **$85**

SEMILLON, CHARDONNAY & RIESLING · RIVERLAND, AUSTRALIA · 2022

Pale gold. Zesty citrus, ripe stone fruit and a hint of honey blossom. Aromatic and lively with a clean, lingering finish.

Notre-Dame de Paris – La Sélection de Monsieur Jacques **$95**

CHARDONNAY · BOURGOGNE AOC, FRANCE · 2016

Bright gold with green tints. Orchard fruit, citrus and subtle oak with elegant minerality. Smooth and refined with a long, mineral finish.

Chablis – L&C Poitout **$105**

CHARDONNAY · CHABLIS AOC, BURGUNDY · FRANCE · 2023

Pale gold with green tints. Crisp green apple, lemon zest and a hint of white flowers. Dry and mineral-driven with a clean, steely finish.

All prices subject to 10% service charge and GST · Subject to availability

TRUE BLUE

Wine Menu

◆ Red Wine ◆

Primitivo Rosso – Doppio Passo **$70**

PRIMITIVO · PUGLIA IGT, ITALY · 2024

Deep ruby. Rich dark plum, blackberry and a hint of spice. Full-bodied and velvety smooth with a warm, lingering finish.

Terre di Prenzano – Vignamaggio **$100**

SANGIOVESE · CHIANTI CLASSICO DOCG, ITALY · 2022

Bright ruby red. Tart red cherry, dried herbs and a touch of leather. Medium-bodied and firm with a clean, dry finish.

Grand Poujeaux – Les Éclats de Branas **$100**

CABERNET SAUVIGNON & MERLOT · MOULIS-EN-MÉDOC, BORDEAUX · 2016

Deep garnet. Blackcurrant, cedar and subtle tobacco. Full-bodied with firm tannins and a long, structured finish.

Domaine René Lequin-Colin **$120**

PINOT NOIR · BOURGOGNE AOC, BURGUNDY · FRANCE · 2022

Translucent ruby. Red fruit, earthy depth and a whisper of oak. Silky and smooth with an elegant, lingering finish.

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