




SCC All Day Breakfast

Classic Egg Benedict

BREAKFAST

Available daily from 8.00am – 11.30am

SCC All Day Breakfast 	\$16.20
<i>Pork sausage, grilled tomato, button mushrooms, baked beans, eggs, back bacon, hash brown, toast</i>	
Classic Egg Benedict 	\$10.50
<i>Egg, garden salad, English muffin, cherry tomato, pork ham, hollandaise sauce</i>	
Eggs Cooked 'Your Style'	\$5.80
<i>Two free-range eggs either fried, scrambled, poached or hard boiled</i>	
Omelette	\$6.70
<i>Three free-range eggs, cheese, tomatoes, mushrooms</i>	
Chicken Porridge	\$6.90
<i>Spring onions, ginger</i>	
Smoked Salmon & Scrambled Eggs	\$7.80
(v) Seasonal Fresh Fruits	\$3.80

SIDE ORDERS

(v) Hash Brown	\$2.20
(v) Grilled Tomato	\$2.20
(v) Baked Beans	\$3.20
Back Bacon	\$5.20
Ham	\$5.20
Sausage	\$5.20

BREAD

White / Wholemeal	\$2.60
<i>Served with butter, jams</i>	

SOUPS & SALADS

Soup of the Day	\$6.90
SCC Mulligatawny Soup 🍷 <i>Curry soup, rice, fried shallots, spring onions, lemon wedge, chicken broth</i>	\$8.10
(v) Tomato & Pepper Rasam Soup 🍷 <i>Ripe tomato, onions, spices, black pepper</i>	\$7.90
Classic Caesar Salad <i>Romaine lettuce, home-made Caesar dressing, grated parmesan, boiled egg, bacon bits</i>	\$9.80
Additional Poached Chicken or Smoked Salmon	\$4.20
(v) Kale Salad <i>Kale, sunflower seeds, sweet potato, japanese cucumber, roasted sesame dressing</i>	\$11.80
(v) Soba Noodle Salad <i>Cold soba noodle, japanese cucumber, cherry tomato, sesame seeds, seaweed, soya dressing</i>	\$11.80
(v) (gf) Healthy Slaw <i>Purple cabbage, chick pea, carrot, white onion, cherry tomato, walnut, balsamic dressing</i>	\$11.80
(v) (gf) Green Spring Salad <i>Asparagus, broccolini, kenya bean, broad beans, sugar beans, green olives balsamic or apple cider dressing</i>	\$11.80
Ploughman's ✨ <i>Romaine lettuce, tomato, cucumber, green apple, aged cheddar cheese, baguette bread, silver onion, Branston pickle, pork pie</i>	\$15.80

SANDWICHES & BURGERS

(v) Grilled Shiitake Mushroom, Cheese & Chilli Sandwich	\$9.20
Grilled Masala Chicken, Cheese & Chilli Sandwich	\$9.20
SCC Cheese Toast	\$6.90
Corned Beef / Tuna / Virginian Ham & Cheese Sandwich	\$8.90
Toasted Bacon & Egg Sandwich	\$8.90
~ All items above are served with garden salad and chips ~	
Steak Sandwich <i>Tomato, French fries, garden salad</i>	\$14.00
Club Sandwich 🍷 <i>Chicken, back bacon, egg, tomato, French fries, garden salad</i>	\$12.90
Angus Beef Burger 🍷 <i>Cheese, back bacon, egg, French fries, garden salad</i>	\$15.90
(v) Vegetarian Burger <i>French bean, zucchini, potato</i>	\$11.80
Hot Dog <i>Pork hot dog, French fries, garden salad</i>	\$13.90

Corned Beef Sandwich

✨ new

🍷 SCC's signature dish

🍷 chef's recommendation

(v) vegetarian

(gf) gluten-free

STARTERS & SNACKS

Gado Gado		\$7.80
<i>Steamed vegetables, tempeh, bean curd, egg, peanut sauce</i>		
(v) Tahu Goreng		\$7.20
<i>Cucumber, bean sprouts, bean curd, peanut sauce</i>		
Rojak 🍷		\$7.90
<i>Pineapple, cucumber, turnip, tau pok, you tiao in dark prawn paste, sugar, peanut sauce</i>		
Indian Rojak 🍷		\$10.10
<i>Prawns fritters, coconut fritters, vegetable fritter, fish cakes, fried beancurd, boiled egg, sweet potato & peanut sauce</i>		
Fried Ikan Bilis		\$6.20
<i>Onions, green, red chillies</i>		
Char Grilled Lamb T-Bone		\$5.20 / pc
<i>Lemon wedge, roasted garlic, mint yoghurt</i>		
Crispy Mid-joint Chicken Wings 🍷		\$10.10
<i>Sambal chilli sauce</i>		
(v) Potato Curry Puff		\$7.90
French Fries		\$4.80
(v) Cheese Cubes		\$7.80
<i>Green chillies, pickled shallots</i>		
(v) Vegetarian Samosa		\$7.90
<i>Potatoes, green pea</i>		
Pesto Bruschetta with Feta Cheese		\$7.90
Vietnamese Spring Rolls		\$6.20
(v) Mini Oriental Bun ✨		\$6.80
<i>Portobello mushroom, tomato, lettuce</i>		
Glazed Honey Chicken Fillet ✨		\$6.80
<i>Almond flakes</i>		
(v) Vegetarian Nuggets ✨		\$6.80
<i>Mint Chutney</i>		
Scotch Eggs ✨		\$10.00
<i>Branston pickle, HP sauce, minced pork</i>		



Glazed Honey
Chicken Fillet



Vegetarian Nuggets

GOURMET SANDWICHES

A choice of Ciabatta, Panini, Baguette bread.

Turkey		\$12.00
<i>Smoked bacon, sliced turkey, avocado, tomato, blue cheese</i>		
Basil Chicken		\$12.00
<i>Button mushroom, fresh basil, avocado, walnut</i>		
Smoked Salmon 🍷		\$12.00
<i>Bega cheddar cheese, avocado, arugula salad, tomato, cucumber</i>		

✨ new

🍷 SCC's signature dish

👨‍🍳 chef's recommendation

(v) vegetarian

(gf) gluten-free

CHINESE KITCHEN

Mondays to Saturdays: 6.00pm - 10.30pm

Sundays & Public Holidays: 12.00pm - 3.00pm / 6.00pm - 9.30pm

Claypot Fish Head **\$26.20**

Red snapper fish head, white cabbage, Holland beans, black fungus, sliced carrot, sliced red chilli, roast pork, deep-fried yam

'Cantonese' Style Steamed Snapper **\$27.20**

Whole red snapper, oyster sauce, soya sauce, dark soya sauce, Chinese parsley, ginger

Fish Soup  **\$10.80**

Red snapper fillets, preserved eggs, Chinese parsley

Assam Fish Head  **\$26.50**

Half fish head, tamarind gravy, lady's fingers, eggplants, pineapples

Thai' Style Fried Fish **\$13.20**

Fish fillet, white onion, mango, red chili, chinese coriander, thai sauce

Portuguese Prawns  **\$17.20**

Red leg prawns, pumpkin sauce, sesame seeds, carnation milk

Salted Egg Prawns  **\$17.20**

Red leg prawns, home-made salted egg sauce, carnation milk

Sesame Mayonnaise Prawns **\$17.90**

Red leg prawns, mayonnaise, sesame sauce, lemon juice, chinese coriander, condensed milk

Szechuan Chicken **\$13.20**

Cashew nuts, spring onions, plum sauce

Prawn Paste Chicken Wings **\$14.20**

Deep fried prawn paste chicken joint meat

Claypot Three-cup Chicken  **\$13.20**

Sliced chicken, curry leaves, fried onions, Thai basil, chef's special sauce

Stir Fried Chicken **\$13.20**

Sliced chicken, fried ginger, spring onions


Braised Pork Belly  **\$13.20**

Pork belly, steamed rice bun



Claypot Fish Head

 new

 SCC's signature dish

 chef's recommendation

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Honey Pork Ribs <i>Pork ribs with honey sauce, sliced almond</i>	\$14.20
Honey Pork Cubes <i>Pork loin with honey sauce</i>	\$14.20
Deep fried Garlic Pork Belly <i>Pork belly, celery, garlic, curry powder, chinese parsley</i>	\$14.50
Bitter Gourd Pork Ribs <i>Baby pork ribs, bitter gourd, white onion, red chilli, black bean paste, chinese coriander</i>	\$14.90
Hot Plate Beef <i>Stir-fried sliced beef, hot bean paste</i>	\$14.20
Black Pepper Beef <i>Sliced beef, black pepper, curry leaves, onion ,chilli padi</i>	\$14.20
Deep Fried Baby Squids with Honey Sauce	\$11.00
XO Seafood Skin Noodle <i>Prawns, squids, bean sprouts, spring onions</i>	\$13.00
Thai' Style Home Made Egg Bean Curd <i>Thai sauce, onions, mango, sliced chilli, chinese parsley, soya milk</i>	\$13.20
Bitter Gourd Omelette <i>Red chilli, eggs, tomato, bitter gourd</i>	\$12.20
Bitter Gourd Soup <i>Tomato, bitter gourd, eggs, sliced ginger, sliced pork, mushroom, squid</i>	\$10.20
Local Eggplant <i>Stir fried brinjal with sambal, dried shrimp</i>	\$8.20
(v) Stir Fried Home Made Egg Bean Curd <i>Shimeji mushrooms, soya milk</i>	\$11.00
(v) Wok Fried Broccoli <i>Black mushrooms</i>	\$11.00

oriental



XO Seafood Skin Noodle

★ new

 SCC's signature dish

 chef's recommendation

(v) vegetarian

(gf) gluten-free

INDIAN KITCHEN

Mondays to Saturdays: 12.00pm – 2:30pm / 6:00pm – 10:30pm
Sundays & Public Holidays: 12.00pm – 2:30pm / 6.00pm – 9.30pm

STARTER

- (v) Tomato & Pepper Rasam Soup **\$7.90**
Ripe tomato, onions, spices, black pepper
- SCC Mulligatawny Soup **\$8.10**
Curry soup, rice, fried shallots, spring onions, lemon wedge, chicken broth
- (gf) Channa Masala **\$7.80**
Stir-fried chickpeas in masala
- Indian Rojak **\$10.10**

KEBAB SPECIALITIES *cooked in Tandoor*

- Lamb Seekh Kebab **\$18.20**
Minced lamb marinated with homemade spices, chilli, ginger, garlic, garam masala
- (v) Achari Paneer Kebab ✨ **\$12.80**
Paneer marinated in kasmiri chilli, mustard oil, amchoor powder
- Jafrani Baby Chicken Kebab ✨ **\$13.80**
Half spring baby chicken marinated with cream cheese, homemade cardamom spices
- Chicken Tikka Kebab **\$15.20**
Boneless chicken leg marinated in yoghurt, homemade spices
- Trio Chicken Kebab 🍷 ✨ **\$16.80**
Boneless chicken tikka – Tandoori, Malai, Hariyali flavours
- Chicken Mughlai Kebab ✨ **\$15.20**
Boneless chicken marinated in almonds, fenugreek leaves, homemade herbs, spices
- Tandoori Salmon Kebab **\$18.00**
Boneless salmon marinated in yoghurt, tandoori spices, herbs, black salt, mustard oil



Lamb Seekh Kebab



Butter Chicken Masala

✨ new



SCC's signature dish



chef's recommendation

(v) vegetarian

(gf) gluten-free



Rogan Josh

MAIN COURSE


SCC Chicken & Egg Curry 	\$13.40
<i>Fragrant steamed rice, pickled vegetables, papadum</i>	
Butter Chicken Masala 	\$15.20
<i>Roasted boneless chicken in murgh makhani, creamy tomatoes</i>	
Tava Butter Fish in Kerala Style  	\$16.80
<i>Grilled butter fish marinated in grated coconut, spices and cooked in hot plate</i>	
Southern Indian Fish Curry	\$14.20
<i>Fish cooked in spices, eggplants, lady's fingers, tomatoes</i>	
(gf) Rogan Josh	\$16.20
<i>Lamb cooked in tomatoes, onions</i>	
(gf) Mutton Rendang	\$14.80
<i>Rice, mango chutney, papadum</i>	
(v) Palak Paneer	\$10.20
<i>Cottage cheese cubes cooked in spinach</i>	
(v) Mock Mutton	\$13.80
<i>Rice, mango chutney, papadum</i>	
(v) Paneer Makhani	\$9.20
<i>Cottage cheese cubes simmered in rich tomato based gravy</i>	
(v) (gf) Yellow Tadka Dhal	\$10.20
<i>Yellow lentils, tadka spices</i>	
(v) (gf) Dhal Makhani	\$10.20
<i>Black lentils, kidney beans</i>	
(v) (gf) Aloo Palak Gravy 	\$8.50
<i>Potatoes cooked in spinach gravy</i>	
(v) (gf) Aloo Gobi	\$10.20
<i>Cauliflower florets, potatoes, onions, tomatoes</i>	
(v) Bhindi Do Pyaza Masala 	\$8.50
<i>Lady fingers cooked with onions and masala</i>	
(v) Raita	\$5.20
<i>Cucumbers, onions, green chillies, tomatoes, yoghurt</i>	



Mutton Rendang

SPICY

RICE / NAAN / ROTI

(v) Fragrant Steamed Brown Rice	\$2.00
(v) Basmati Rice	\$3.00
(v) Saffron Biryani Rice 	\$4.00
Plain Naan	\$3.50
Butter Naan	\$4.50
Garlic Naan	\$4.50
Cheese Naan	\$4.50
(v) Tandoori Roti	\$3.60
(v) Chapatti	\$3.00



SCC Chicken & Egg Curry

LOCAL DELIGHTS

Mee Goreng (Chicken / Vegetarian / Seafood / Mutton) Yellow egg noodles, vegetables, dried shrimp	\$9.80
SCC Hainanese Pork Chop 🐷 French fries, tomato sauce, onions, green peas, fragrant steamed rice	\$13.20
Fried Hokkien Mee 🍜 Yellow & white noodles, pork, prawns, flower squid, eggs, bean sprouts	\$10.60
Seafood / Vegetarian (Wet / Dry / Soup) (Hor Fun / Thin Bee Hoon / Yellow Noodle / Rice) Fish cakes, choy sum	\$10.60
Beef Kway Teow (Wet / Dry / Soup) Rice noodles, sliced beef, vegetables, bean sprouts	\$10.60
Sambal Nasi Goreng Ikan Bilis 🍱 Stir-fried rice, chicken, prawns, fish cakes, ikan bilis, fried egg, dried shrimp	\$9.80
Yong Chow Fried Rice Stir-fried rice, eggs, prawns, vegetarian char siew, mixed vegetables	\$9.80
Stir-fried Bean Sprouts Red chillies, dried salted fish	\$8.80
Baby Kai Lan Stir-fried with garlic	\$8.80
Local French Beans Stir-fried with dried prawns, garlic, chilli padi	\$8.80
Lady's Fingers (Sambal / Garlic) 🍱 Stir-fried with shrimp chilli paste, garlic, chilli padi	\$8.80
Satay (Chicken / Mutton) 1/2 Dozen 1 Dozen Cucumbers, onions, ketupat, peanut sauce	\$10.80 \$16.20
Fragrant Steamed Rice	\$1.40



SCC Hainanese Pork Chop



Fried Hokkien Mee

flavorful

★ new



SCC's signature dish



chef's recommendation

(v) vegetarian

(gf) gluten-free

WESTERN KITCHEN

MAIN COURSE

Grilled Chicken Breast <i>Salad, mashed potato, spicy chilli sauce</i>	\$17.00
Lamb Shepherd's Pie <i>Minced lamb, diced vegetables, mashed potatoes, shredded mozzarella cheese</i>	\$14.00
SCC All Day Breakfast <i>Pork sausage, grilled tomato, button mushrooms, baked beans, eggs, back bacon, hash brown, toast</i>	\$16.20
SCC Fish & Chips (<i>Battered / Grilled / Breaded</i>) 🦁 <i>served with tartar sauce</i>	\$13.50
Pan Seared Seabass Fillet <i>Mango salsa, garden vegetables</i>	\$20.20
Chargrilled US Pork Rack <i>Mashed potatoes, broccolini spear, cherry tomato, glazed apple, red wine sauce</i>	\$19.80
Fried Spring Chicken <i>Garden salad, potato wedges, red wine sauce</i>	\$17.80
Lamb Shank <i>Mashed potatoes, broccolini spear, carrot, red wine sauce</i>	\$23.80
Angus Striploin <i>Mashed potatoes, garden salad, shimeiji mushroom, asparagus, red wine sauce</i>	\$28.90

PASTA

A choice of Linguine, Spaghetti or Penne.

Beef Bolognaise <i>Tomato sauce, minced beef, pepper, garlic, onions, basil</i>	\$16.90
Prawn Aglio Olio 🦐 <i>Prawns, garlic, chillies</i>	\$19.20
Carbonara 🍷 <i>Creamy sauce, bacon bits, parmesan cheese, egg yolk</i>	\$16.90
(v) Arrabiata <i>Spicy tomato sauce, basil, onions, garlic</i>	\$13.90
Squid Ink Linguine <i>Seafood, cherry tomatoes, garlic</i>	\$19.90
(v) Wild Mushroom Risotto <i>Onions, grated parmesan cheese</i>	\$13.90
(gf) Puttanesca Fusilli Pasta <i>Tomatoes, olives, capers, garlic, anchovies</i>	\$13.90



★ new

🦁 SCC's signature dish

👨‍🍳 chef's recommendation

(v) vegetarian

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PIZZA

Mondays to Saturdays: 12.00pm - 3:00pm / 6:00pm - 10:30pm
 Sundays & Public Holidays: 12.00pm - 3:00pm / 6.00pm - 9.30pm



Tandoori Chicken

Small \$12.00
 Medium \$17.00
Red peppers, onions, mozzarella cheese, tomatoes

Capricciosa

Small \$12.00
 Medium \$17.00
Ham, pineapples, olives, mushrooms, mozzarella cheese

Aussie

Small \$12.00
 Medium \$17.00
Bacon, eggs, onions, capsicums, tomatoes, mozzarella cheese, BBQ sauce

Spicy Minced Lamb

Small \$12.00
 Medium \$17.00
Mozzarella cheese, green chillies

Diavola

Small \$12.00
 Medium \$17.00
Spiced beef salami, black olives, mozzarella & parmesan cheeses

Smoked Salmon with Rocket Salad

Small \$12.00
 Medium \$17.00
Smoked salmon, rocket salad, mozzarella cheese, capers, black olive, sour cream, cousli

(v) Margherita

Small \$10.00
 Medium \$14.00
Mozzarella cheese, tomato sauce

(v) Quattro Formaggi

Small \$10.00
 Medium \$14.00
Four cheeses – mozzarella, parmesan, cheddar, gorgonzola

(v) Funghi

Small \$10.00
 Medium \$14.00
Portobello, shiitake mushrooms, garlic, parmesan cheese

(v) Garlic Pizza

Medium \$6.90
Garlic, olive oil

(v) Vegetarian Pizza

Small \$10.00
 Medium \$14.00



DESSERTS

Home-baked Cake Selections <i>Buy 1-Get 1-Free after 9pm daily</i>	\$6.20
SCC Bread & Butter Pudding 🦁 <i>Vanilla ice-cream, custard sauce</i>	\$9.90
Sticky Toffee Pudding 🍷 <i>Vanilla ice-cream, caramel sauce</i>	\$9.90
Brownies 🦁 <i>Vanilla ice-cream, chocolate sauce</i>	\$9.90
Apple & Strawberry Crumble Tart <i>Vanilla ice-cream</i>	\$9.90
Ras Malai <i>Saffron milk</i>	\$10.20
*Not available between 230pm to 600pm	
Gulab Jamun <i>Vanilla ice-cream</i>	\$9.20
Mixed Fruit Platter	\$8.80
Ice Cream (<i>Vanilla / Chocolate / Strawberry</i>) Sorbet (<i>Mango / Raspberry</i>)	
Single Scoop	\$3.20
Double Scoop	\$5.20
Cheese Platter <i>Port Salut, Camembert, Cheddar cheese, Brie, grapes, carrot, celery sticks, walnut figs, cream crackers</i>	\$11.90
Waffles with Ice Cream (<i>Vanilla / Chocolate / Strawberry</i>) <i>Maple Syrup, Icing Sugar Powder</i>	\$9.80
Double Chocolate Fudge Bar <i>Chocolate sauce</i>	\$9.80



Sticky Toffee Pudding



Gulab Jamun

Product shown is for illustration purposes only.

★ new

🦁 SCC's signature dish


🍷 chef's recommendation

(v) vegetarian

(gf) gluten-free

BEVERAGE

COFFEE & TEA



Tea	\$3.00
Coffee	\$2.90
Tea by Pot	\$4.20
Yorkshire Tea ✦	\$3.50
Yorkshire Tea by Pot	\$4.70
Cappuccino	\$3.60
Latte	\$3.60
Irish Coffee	\$8.90
Royale Coffee	\$8.90
Jamaican Coffee	\$8.90
Espresso Single	\$2.90
Espresso Double	\$3.50
Non-Dairy Soy Milk	\$4.00

* Substitute with non-dairy soy milk + \$0.80

SOFT DRINKS

100 Plus	\$2.40
Bitter Lemon	\$2.10
Coca Cola	\$2.10
Diet Coke	\$2.10
Ginger Beer	\$2.10
Orange Crush	\$2.10
Sprite	\$2.10
Ginger Ale	\$1.20
Soda	\$1.20
Tonic	\$1.20
Red Bull	\$4.30
Perrier Water	\$4.60
Lime Juice (Glass)	\$2.20
Lime Juice (Mug)	\$4.10
Gunner (Glass)	\$3.20
Gunner (Mug)	\$4.50

FRESHLY-SQUEEZED JUICES

Carrot / Celery / Orange / Pineapple / Green Apple / Watermelon	
Glass	\$4.10
Mug	\$7.20

COLD PRESSED JUICES ✦

Orange Juice / Pineapple Juice / Green Apple Juice / Carrot Juice / Watermelon Juice / Celery Juice	
Glass	\$6.20
Mug	\$9.90
Jug	\$39.00

SMOOTHIES ✦

	Small	Large
Banana Smoothie	\$5.00	\$7.50
Mixed Berries Smoothie	\$5.50	\$8.50



DRAUGHT BEER

Erdinger (330ml)	\$8.90
Erdinger (500ml)	\$12.90
Erdinger Jug	\$31.80
Heineken Glass	\$6.90
Heineken Mug	\$9.90
Heineken Jug	\$25.80
Kilkenny Glass	\$8.90
Kilkenny Mug	\$12.90
Kilkenny Jug	\$31.80
Archipelago Summer IPA Glass	\$6.90
Archipelago Summer IPA Mug	\$9.90
Archipelago Summer IPA Jug	\$25.80
Shandy (Tiger) Glass	\$4.90
Shandy (Tiger) Mug	\$6.90
Shandy (Heineken) Glass	\$5.90
Shandy (Heineken) Mug	\$7.90
Tiger Glass	\$5.90
Tiger Mug	\$8.90
Tiger Jug	\$20.80

BOTTLED BEER

Erdinger Weis Alkoholfrei (Non-Alcoholic)	\$5.50
Guinness Stout	\$9.10
Heineken	\$6.80
James Boag's Premium Lager	\$7.50
Little Creatures Bright Ale	\$7.00
Little Creatures Pale Ale	\$7.50
Pure Blonde	\$6.50
Craft Lager	\$8.00
Tiger	\$6.10
San Miguel	\$6.90
Sol	\$7.00
Sheppy's - Elderflower Cider	\$15.00
Sheppy's - Cloudy Cider	\$15.00
Sheppy's - Classic Cider	\$15.00

COCKTAILS

Bloody Mary	\$8.90
Daiquiri Lime	\$9.00
Tequila Sunrise	\$8.80
Margarita Lime	\$9.00
Spritzer	\$10.80
Singapore Sling	\$12.00
Long Island Tea	\$15.90

HOUSE SPIRITS

Bombay Sapphire Gin	\$6.80
Famous Grouse Scotch Whisky	\$4.40
Gordon's Gin	\$4.90
Myer's Dark Rum	\$5.90
Remy Martin VSOP Cognac	\$8.90
Smirnoff Vodka	\$5.50

LIQUEURS

Baileys Irish Cream	\$6.30
Cointreau	\$5.70
Dom Benedictine	\$6.30
Drambuie	\$6.30
Grand Marnier	\$7.50
Tia Maria	\$6.30

APERITIFS

Campari	\$5.90
Dubonnet	\$5.50
Martini Dry Bianco	\$5.50
Martini Rosso	\$5.50
Pernod 45	\$5.90
Pimm's No. 1	\$5.90

PORT & SHERRY

Harvey Bristol Cream	\$7.20
Graham's 10 YO Tawny Port	\$8.90
Tio Pepe	\$7.20



HOUSE WINE

WHITE

	<i>Glass</i>	<i>Bottle</i>
Altos Los Romeros Varietal Sauvignon Blanc Chile	\$9.00	\$42.80
McGuigan Private Bin Chardonnay Australia	\$9.80	\$45.80

RED

Finca El Camino Malbec Argentina	\$9.80	\$45.80
McGuigan Private Bin Shiraz Australia	\$9.80	\$45.80

CHAMPAGNE

Mumm Cordon Rouge NV	\$25.00	\$108.00
Veuve Clicquot-Ponsardin Brut NV		\$118.00
Dom Perignon		\$328.00

SPARKLING WINE

Bottega – Prosecco Millesimato Brut Italy	\$10.80	\$49.00
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ROSÉ

Baby Doll Rose New Zealand	\$12.80	\$55.00
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WHITE WINE

	<i>Glass</i>	<i>Bottle</i>
Livio Felluga Pinot Grigio, Italy	\$20.80	\$88.00
Borgogno Langhe Riesling Italy	\$21.80	\$90.00
Douglass Hill Pinot Grigio, California	\$9.80	\$42.80
Stratum Sherwood Estate Chardonnay, New Zealand	\$10.80	\$45.80
Vickery Watervale Riesling, Australia		\$55.00
Baby Doll Sauvignon Blanc, New Zealand		\$55.00
Tempus Two Varietal Semillon / Sauvignon Blanc, Australia		\$68.00
Cape Mentelle Sauvignon Blanc-Semmillon, Australia		\$68.00
Gerard Bertrand Reserve Speciale Viognier, France		\$70.00
Koyle Costa, Chile		\$78.00
Boschendal Chenin Blanc, South Africa		\$78.00
Vidal Fleury Cotes Du Rhone Blanc, France		\$88.00
Yealands Estate Single Vineyard Sauvignon Blanc, New Zealand		\$88.00
Livio Felluga Pinot Grigio, Italy		\$88.00
Borgogno Langhe Riesling, Italy		\$90.00
Patriarche Chablis, France		\$98.00
Chateau Ferrandes Graves, France		\$108.00
Silverado Carneros Chardonnay, U.S.A.		\$108.00
Tenuta San Pietro - Gavi DOCG Riserva Organic, Italy		\$138.00
Jean Paul & Benoit Droin Chablis 1er Cru Montee de Tonnerre, France		\$140.00
Paul Pillot Chassagne Montrachet Blanc, France		\$158.00
Henri Boillot Puligny Montrachet, France		\$198.00

RED WINE

	<i>Glass</i>	<i>Bottle</i>
Baby Doll Pinot Noir, New Zealand	\$14.80	\$60.00
Casa Lapostolle Cabernet Sauvignon, Chile	\$14.80	\$60.00
E. Guigal Cotes du Rhone Rouge, France		\$58.00
Casa Lapostolle Grand Selection Cabernet Sauvignon, Chile		\$60.00
Paua Pinot Noir, New Zealand		\$60.80
Powell & Son Barossa Shiraz, Australia		\$80.00
Rutini Encuentro, Argentina		\$88.00
Castelforte Valpolicella Ripasso DOC, Italy		\$88.00
Chateau Puy Mouton St Emilion Grand Cru, France		\$98.00
Lealtanza Reserva, Spain		\$108.00
Decoy Sonoma County Zinfandel, U.S.A.		\$118.00
Reserve de La Comtesse, France		\$126.00
Petra - Quercegobbe Rosso Toscana IGT, Italy		\$148.00
Luis Felipe Edwards 900 Malbec, Chile		\$148.00
Chateau Guillot, France		\$158.00
Joseph Roty Gevrey Chambertin, France		\$168.00
Masi - Costasera Amarone Classico DOCG, Italy		\$168.00
Duckhorn Vineyards, U.S.A.		\$168.00
Two Hands Bella's Garden Barossa Valley Shiraz		\$168.00
Casanova Di Neri Brunello Montalcino DOCG, Italy		\$178.00
Borgogno - Barolo Classico DOCG, Italy		\$178.00
Jordan Alexander Valley Cabernet Sauvignon, U.S.A.		\$188.00
D'Eugenie Vosne-Romanee, France		\$198.00
Lake's Folly Cabernet, Argentina		\$228.00