



Sparkling Wines

	<i>½Glass</i>	<i>Glass</i>	<i>Btl</i>
Crémant (Chardonnay, Pinot Noir) , Auckland – Kumeu River, NV		16	71
Champagne (Pinot Meunier, Pinot Noir, Chardonnay) Vallée de la Marne, France – Bouby Legouge, Brut, NV		19	90
Pétillant Naturel (Pinot Noir) , Hawkes Bay – Halcyon Days, 2018			58

Orange Wine

	<i>½Glass</i>	<i>Glass</i>	<i>Btl</i>
Pinot Gris/Gewürztraminer/Muscat , North Canterbury – Pyramid Valley, 2018	6.5	13	55

White Wines

	<i>½Glass</i>	<i>Glass</i>	<i>Btl</i>
<i>Vibrant, crisp and elegant</i>			
Sauvignon Blanc , Marlborough – Smith & Sheth CRU, “Wairau,” 2017	5.5	11	48
Arneis , Roero, Piedmont, Italy – Bruno Giacosa, 2017	8	16	70
Chardonnay , Marlborough – Pyramid Valley, “Sutherland Till,” 2016	7	14	60
Chardonnay , Chablis, France – Lavantureux Frères, 2016	8	16	70
Chardonnay , North Canterbury – Pyramid Valley, “Field of Fire” 2016			145
Chardonnay , Palatinate, Germany – Von Winning, “One,” 2016			115
<i>Fruity and floral</i>			
Albariño , Hawkes Bay – Smith & Sheth CRU, “Heretaunga,” 2018	5.5	11	48
Viognier , Hawkes Bay – De La Terre, “Cloud Series,” 2017	7.5	15	70
Riesling/Grüner Veltliner , Central Otago – Burn Cottage, 2016	9	18	80
<i>...and slightly sweet</i>			
Riesling , Marlborough – Pyramid Valley, “Rose Vineyard,” 2016	6.5	13	55
Pinot Gris/Pinot Blanc , Marlborough – Pyramid Valley, “Hutchison Vineyard,” 2015	6.5	13	55
<i>Big and bold</i>			
Chardonnay , Hawkes Bay – Smith & Sheth CRU, “Heretaunga,” 2017	7	14	60
Chardonnay , Hawkes Bay – Smith & Sheth CRU, “Mangatahi,” 2015	9	18	80
Chardonnay , Hawkes Bay – Smith & Sheth CRU, “Howell,” 2016	9	18	80
Chardonnay , Meursault, France – Denis Carré, 2015			132
Fiano , Hawkes Bay – Jenny Dobson, 2017	6	12	55

Rosé Wine

½Glass Glass Btl

*MAGNUM Rosé of Pinot Noir , North Canterbury – Pyramid Valley, “Smokin’ Angel,” 2017	6	12	110*Mag
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Red Wines

½Glass Glass Btl

Light-medium bodied: Fruity and bright

Pinot Noir , Marlborough – Pyramid Valley, “Calrossie,” 2016	6.5	13	65
Pinot Noir , Central Otago – Lowburn Ferry, “Home Block,” 2016	7.5	15	70
Gamay Saint-Romaine , Côte-Roannaise, France – Dom. des Pothiers, “La Chapelle,” 2016	7	14	64
Pinot Noir , Franken, Germany – Fürst, “Klingenberger,” 2015			135
Pinot Noir , Gevrey-Chambertin, France – Denis Bachelet, 2012			180
Pinot Noir , North Canterbury – Pyramid Valley, “Angel Flower,” 2016	16	32	145

Spicy, fruity and/or grippy

Nerello Mascalese/Nerello Cappuccio , Etna, Sicily – Girolamo Russo, “A Rina,” 2016	8	16	75
Cabernet Franc , Chinon, France – Angélique Léon, 2016	6	12	52
Grenache , Santa Barbara County, California – A Tribute to Grace, 2015	9	18	80

Earthy or mature

Gamay Noir , Hawkes Bay – Easthope Family Winegrowers, 2016	6	12	55
*MAGNUM Pinot Noir , Central Otago – Pyramid Valley, “Calvert Vineyard,” 2009			150*Mag
Cabernet Franc , Hawkes Bay – Pyramid Valley, “Howell Vineyard,” 2013	6.5	13	65
Tempranillo/Garnacha/Mazuelo/Graciano , Rioja Alta, Spain – R. Lopez de Heredia, “Cubillo,” 2009	7	14	65

Full bodied: Structured, dark-fruited, savoury and bold

Garnacha/Mazuelo , Priorat, Spain – Costers del Priorat, “Pissarres,” 2015	6.5	13	60
Tempranillo/Cabernets , Gimblett Gravels – Smith & Sheth CRU, “Cantera,” 2016	9	18	80
Syrah , Hawkes Bay – Smith & Sheth CRU, “Omahu,” 2015	9	18	80
Syrah , Côte-Rôtie, France – Jean-Michel Stephan, 2015			175

Beer

Giant Brewing, Havelock North	NZ Pale Ale Seasonal Brew	<i>Glass 10</i>	<i>Flagon 20</i>
Renaissance Brewing, Marlborough	“Empathy” Light IPA, 2.4% (330ml)		<i>Bottle 7</i>

Non/Low Alcoholic Options

Selection of Artisanal Sodas and Botanical Tonics (150ml)		<i>Bottle 5</i>
Bottled Sparkling Water (750ml)		<i>Bottle 11</i>

<i>Seasonal Seedlip Cocktail (Alcohol-free)</i>	<i>10</i>
<i>Seasonal Low-Alcohol Cocktail</i>	<i>10</i>

To Enjoy at the Table

Platters made for sharing, featuring a selection of local, seasonal and fresh produce from our region, artisanal meats and cheeses, and house-made crackers, dips and spreads

Breads and Dips Platter

Selection of 2 types of fresh bread, smoked sea salt butter, and two house-made dips	<i>20</i>
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Cheese Platter

Selection of three artisanal cheeses, condiments, and house-made lavosh crackers	<i>38</i>
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Grazing Platter

Chef’s daily selection of breads, crackers, house-made dips, artisanal cheese, house-pickled vegetables, roasted olives and smoked almonds	<i>40</i>
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Grazing, and Then Some...

Grazing platter <i>plus</i> chef’s selection of artisanal cured meats and cured seafood	<i>50</i>
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Wifi: Oenotheque, PW: thewinebar01



@smithandsheth