GOLDEN COWRIE

COASTAL ITALIAN

WINE LIST

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SPARKLING

	150ML	300ML	BTL
Veuve Clicquot Champagne Brut NV – Champagne, France Elegant and crisp with brioche, apple, citrus zest. ***Pair with***: Assortimento di Formaggi or Trenette all' Aragosta (Lobster Pasta)			**243**
Idee Fixe Premier Brut Blanc De Blanc, Margaret River, Western Australia Elegant and crisp with brioche, apple, citrus zest. ***Pair with:*** *Assortimento di formaggi*			**198**
Domaine Chandon Brut NV – Yarra Valley, Australia Bright and dry with green apple and white florals. ***Pair with***: Cannelloni (crab & avocado)			**141**
Cuvee di Boj Brut - Valdobbiadene Prosecco Superiore DOCG Italy Delicate bubbles and fruity aromas of pear, golden apple and white flowers ***Pair with***: Misto Salumi			**110**
De Bortoli Prosecco - King Valley, Australia Fresh, crisp and gently fizzy with green apple, pear, and citrus blossom. ***Pair with***: Insalata Tricolore or Cannelloni (crab & avocado) – fresh and zesty match.	**19**	**31**	**89**

AROMATIC & LIGHT WHITE

Misha's Vineyard 'Limelight' Riesling - Central Otago, New Zealand Elegant and vibrant with lime zest, green apple, and a steely backbone. ***Pair with***: Bombolotti (Prawn mousse) – perfect citrus balance.	**25**		**136**
Misha's 'The Starlet' Sauvignon Blanc - Central Otago New Zealand Zesty and aromatic with passionfruit, lime leaf, and a crisp, mineral finish. ***Pair with***: Pollo alla Diavola (Roast Chicken)	**26**	**40**	**115**

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	150ML	300ML	BTL
Misha's Vineyard 'Dress Circle' Pinot Gris - Central Otago, New Zaland Soft and textured with pear, almond, and gentle spice. ***Pair with***: Pesce spada allo Zafferano (Pacific Swordfish)	**27**	**40**	**141**
Tempus Two Sauvignon Blanc - Hunter Valley, Australia Light-bodied dry with tropical fruit, cut grass, and citrus peel. ***Pair with***: Capelli d'angelo al pollo or Cannelloni (crab & avocado)			**84**
Duck Hunter Chardonnay – Gisborne, New Zealand Apple, oak and vanilla. ***Pair with***: Risotto Primavera			**110**
Santa Margherita Pinot Grigio **–** Veneto Region Northern Italy Aromatic notes of Golden apples, white flowers, citrus fruits and subtle hint of almond. Dry and bright with pronounced fruits on the palate. ***Pair with*:** Dentice agli agrumi (Pan fired Snapper)			**122**
Sidewood Sauvignon Blanc – Adelaide Hills, Australia Lemon and tropical notes. ***Pair with***: Insalata del Conradino			**110**
Ata Rangi Sauvignon Blanc – Martinborough, New Zealand Gooseberry, citrus and fresh herbs. ***Pair with*:** Dentice agli agrumi (Pan fired Snapper)			**141**
Le Tenute Valdo Pinot Grigio – Friuli Venezia Giulia Region– Italy Dense, full-bodied yet fresh with bright flavors of fresh flowers, pear and citrus ***Pair with*:** Gamberoni			**110**
Matua Sauvignon Blanc – Marlborough, New Zealand Vibrant flavors of ripe lemon, passionfruit, grapefruit, and grassy notes, offering a fresh, tropical, and citrusy profile with bright acidity ***Pair with:*** Snapper	**18**	**31**	**89**

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TEXTURED WHITES

	150ML	300ML	BTL
Craggy Range Chardonnay – Hawke's Bay, New Zealand Stone fruit and oak spice. Delicious wine ***Pair with***: Tortelli al tartufo or Trenette all'Aragosta			**141**
Santa Margherita Chardonnay**–** Veneto Region, Northern Italy Crisp, vibrant sensory experience with pleasing floral fragrances layered over white-fleshed notes, primarily golden apples. ***Pair with*:** Trenette All Aragosta			**120**
Bay of stone Chardonnay – Barossa Valley, Australia Fresh stone fruits flavors such as white peach and melon ***Pair with***: Tortelli al tartufo			**84**
Soho 'Carter' Chardonnay – Marlborough, New Zealand White peach and vanilla. ***Pair with***: Trenette all'Aragosta	**27**	**38**	**146**
Duck Hunter Chardonnay – Gisborne, New Zealand Apple, oak and vanilla. ***Pair with***: Risotto Primavera			**110**
Duck Hunter Sauvignon Blanc – Marlborough, New Zealand Zesty and tropical with lime and green herbs. ***Pair with*:** Cannelloni			**110**
Bay of Stone Sauvignon Blanc– Barossa Valley, Australia Lively acidity and a crisp, refreshing finish ***Pair with***: Stinco di Agnello			**84**
Peregrine Riesling - Central Otago, New Zealand Medium-bodied, crisp, nervy, and incisive with a delicate fruit core balanced by refreshing acidity and a lingering bitter edge. ***Pair with*:** Cannelloni			**146**

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	150ML	300ML	BTL
Ata Rangi 'Te Wā' Sauvignon Blanc - Malborough, New Zealand Grapefruit, juniper, lemongrass, honey, spice ***Pair with-*** Pan Fried Snapper			**141**

ROSÉ

Mateus Rosé - Douro, Portugal Delicately off-dry with notes of strawberry, rosewater, and refreshing acidity. ***Pair with***: Insalata del Contadino or Sweet Potato Steak	**23**	**33**	**110**
Soho 'Harry' Rosé (Pinot Noir) - Marlborough, New Zealand Dry and lively with watermelon, raspberry, and a mineral finish. ***Pair with***: Misto salumi or Tonnato (Yellowfin tuna)	**26**	**40**	**125**
Wirra Wirra Mrs. Wigley Rose- McLaren Vale, Australia Fresh aromas of strawberry, melon and rose petals, with subtle hints of orange peel and sweet spice. ***Pair with*:** Gamberoni			**94**

LIGHT RED BERRIES

Duck Hunter Pinot Noir – Marlborough, New Zealand Wild berry and forest floor. ***Pair with***: Ossobuco			**110**
Matua Pinot Noir – Marlborough, New Zealand Red fruit Soft "strawberries & cream" body with balanced oak spice and fine tannins ***Pair with***: Tonnato			**120**

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150ML 300ML BTL

MEDIUM RARE VARIETALS

Bay of Stone Merlot- Barossa Valley, Australia **78**

Medium bodied style with ripe fruit and toasty oak flavors

Pair with: Tagliata di Manzo

Bay of Stone Shiraz- Barossa Valley, Australia **78**

Ripe plum and dark fruit flavors with a good mid-palate sweetness and rich tannins.

Pair with: Guancia di Manzo Wagyu

Taylors Estate Merlot – Clare Valley, Australia **99**

Plum, mocha and balance.

Pair with: Pollo arrosto or Sweet Potato Steak

Lindeman's Merlot - South Eastern, Australia **16** **21** **73**

Soft and juicy with plum, red berries, and a hint of chocolate.

Pair with: Roast Chicken or Guancia di Manzo Wagyu

Santa Margherita Merlot– Veneto Region, Northern Italy **120**

Vibrant, full bodied with elegant aromas of ripe cherries and plums, complemented by hints of vanilla, violets and fragrant herbs.

Pair with: Carpaccio di Manzo

Mcpherson La Vue Pinot Noir - South Eastern Australia **99**

Vibrant fruit flavors, elegant texture and balanced acidity with subtle oak integration.

Pair with: Pollo alla Diavola

Tempus Two Cabernet Sauvignon Blanc - Australia **84**

Lush berry notes such as black cherries and red berries, complemented by soft tannins and subtle spice.

Pair with: Dentice Agli Agrumi

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	150ML	300ML	BTL
Misha "Cantata" Pinot Noir - Central Otago, New zealand	**26**	**40**	**136**
Fruit-driven aromas of red berries, dark plum, hints of chocolate and leather; the rich and dense palate finishes with fine ripe tannins.			
Pair with: Misto Salumi			

DARKER BLUE FRUITS

De Bortoli 'Woodfired' Heathcote Shiraz – Victoria, Australia	**23**	**34**	**115**
Black cherry, smoky spice.			
Pair with: Tagliata di Manzo			
Penfolds 'Koonunga Hill' Cabernet Sauvignon – Multi-Regional, Australia	**21**		**94**
Blackcurrant and cedar.			
Pair with: Stinco di Agnello			
Grant Burge 'Benchmark' Cabernet Shiraz – Barossa, Australia			**68**
Ripe with plum and spice.			
Pair with: Wagyu Guancia di Manzo			
Yalumba 'Gen Organic' Shiraz - Yalumba, Australia			**115**
Rich blackberry and plum core framed by silky tannins, violets, licorice, black pepper, and chocolatey complexity, leading to a savoury, persistent finish.			
***Pair with*:** Tortelli Al Tartufo			
Peregrine Pinot Noir - Central Otago, New Zealand			**167**
Juicy yet savoury core of dark cherry, plum, and wild herbs, layered with touches of liquorice, mocha, and subtle oak spice.			
Pair with: Tonnato			

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STICKY & SWEET

De Bortoli Noble One Botrytis
Hunter Valley, Australia

FJD 89

Candied Citrus fruits, honey-drenched apricots, peach, nectarine, quince and marmalade. Medium-bodied with a silky texture and a long, vibrant finish

Pair with **:** Burned

Castello Banfi Florus Moscadello di Montalcino
Tuscany, Italy

FJD 131

Full-bodied and well balanced with refreshing acidity for a lively and persistent finish.

Pair with: Tiramiisu