

## PRIMI

<b>ANTIPASTI E SELEZIONE DI SALUMI</b> Antipasto bar, our home-made preserves and salumi on display	450
<b>SALUMI MISTI</b> Selection of our artisan smallgoods	550
<b>PROSCIUTTI MISTI</b> San Daniele, Parma and jamon iberico, Australian honey dew melon	750
<b>ASPARAGI BIANCHI IN CAMICIA (V)</b> White asparagus, scrambled eggs, fontina cheese	400
<b>CAPELANTE, SANGUINACCIO, SALMORIGLIO</b> Seattle scallops, black pudding, mango and chilli dressing	390
<b>CALAMARI IN PADELLA</b> Pan-fried squid, chick peas, chilli, basil	350
<b>BURRATA</b> Piadina, Sicilian anchovy, preserved lemon	550
<b>INSALATA DI PANCIA E GRANCHIO</b> Crispy pork belly and soft shell crab salad, endive, pomegranate, blood orange	390
<b>TERRINA D'ANATRA E FEGATO GRASSO</b> Confit duck terrine, foie gras parfait, roast beets, drunken figs and brioche	400

## PASTA, MINESTRA, RISO

<b>RISOTTO DEL GIORNO</b> Today's risotto	400
<b>RISOTTO AL NERO DI SEPIA</b> Carnaroli rice, baby calamari stewed in it's own ink, crispy soft shell crab	400
<b>MINESTRA DI FARRO (V)</b> Beans, vegetable and faro soup, farfalle pasta, extra virgin olive oil	320
<b>CARABACCIA (V)</b> Ancient Tuscan onion soup, spice and almonds, asiago crostini	320
<b>GNOCCHI GORGONZOLA E PORCINI (V)</b> Potato dumplings, gorgonzola, cream sauce, roasted porcini	400
<b>TAGLIERINI COL GRANCHIO</b> Crab, chilli, extra virgin olive oil, bottarga	550
<b>TORTELLINI D'ANATRA</b> Duck and mushroom tortellini, intense duck jus, caramelized pear	390
<b>TORTELLINI DI ZUCCA (V)</b> Roasted pumpkin tortellini, burnt butter, sage	370
<b>RAVIOLI D'ARAGOSTA IN BRODO</b> Crayfish ravioli, basil, candied tomato, crayfish consommé	590
<b>FETTUCINE ALLA CARBONARA</b> Crispy speck and pancetta, egg sauce, pecorino cheese and black pepper	390
<b>FETTUCCINE CON RAGU DI VITELLO IN BIANCO</b> Handcut fettuccine, braised veal, white wine, cream and herbs	390
<b>TAGLIOLINI CON SALMONE AFFUMICATO E CAVIALE</b> Handcut pasta, Scottish smoked salmon, vodka, cream, dill, Oscietra caviar	1,250
<b>ORECCHIETTE ALLA PUGLIESE (V)</b> Ear shaped wholemeal pasta, broccoli, potato, chilli, lemon and Tuscan pecorino	370

<b>OSTRICHE AL NATURALE O AL FORNO</b> Today's oysters, natural with blood orange and dill dressing, or baked with parmesan crust	each	120
<b>TARTARE DI CAPELANTE</b> Alaskan scallop tartare, squid ink mayonnaise, jamon iberico		490
<b>BRESAOLA E GORGONZOLA</b> Air dried beef, Gorgonzola ice, walnuts, alpine honey		400
<b>CARPACCIO DI HIRAMASA</b> Kingfish carpaccio, foie gras butter, dried caper, borlotti beans, 'salsa verde'		550

## PIZZA

<b>MARGHERITA (V)</b> Fresh tomato, oregano, basil, buffalo mozzarella		300
<b>SALAMI MILANO</b> Salami, roasted peppers, chilli and basil		340
<b>PROSCIUTTO</b> Parma ham, rocket		380
<b>FUNGHI (V)</b> Mushroom, fontina cheese, green olives, thyme		340
<b>SPECK, PERA E GORGONZOLA</b> Speck bacon, caramelized pear, gorgonzola cheese		370
<b>ZUCCA ARROSTO (V)</b> Roasted pumpkin, goat's cheese, rocket and pine nuts		340
<b>AGNELLO</b> Roasted lamb, zucchini, black olive, chilli, tomato		340
<b>SALMONE AFFUMICATO</b> Smoked salmon, capers, mascarpone, red onion, tomato		370
<b>MELANZANE</b> Eggplants, Buffalo ricotta, scamorza, spicy sausage, tomato		370

## PADELLE

<b>COTOLETTA ALLA VALDOSTANA</b> Crumbed veal, fontina cheese, pear and rocket salad, chips	650
<b>POLLO IN PORCHETTA</b> Boned and rolled chicken in speck bacon, herb bread stuffing, lentil and roast onions	650
<b>CACCIUCCO ALLA LIVORNESE</b> Classic Tuscan seafood stew, with char grilled bruschetta	650
<b>MAIALE AL LATTE</b> Slow cooked pork neck with Borlotti beans, thyme, lemon and milk	650

## NEL FORNO

<b>COSTATA DI MANZO STUFATA AL CIOCCOLATO</b> Australian pressed angus beef, dark chocolate and cardamom, orange	720
<b>PESCE ARROSTO</b> Today's fish, saffron clam fricassee, greens and saffron gnocchetti	650
<b>ABBACCHIO ALLA ROMANA</b> Victorian suckling lamb, garlic, rosemary, olive oil, parmesan, ratatouille	680
<b>OSSO BUCO DI VITELLO</b> Slow cooked veal shank with porcini, thyme and shallot, ricotta gnocchi, 'gremolata'	800

## LA GRIGLIA

<b>PESCE ALLA GRIGLIA</b> Today's grilled fish, with fennel, rocket, capers, orange, radishes and crab emulsion	750
<b>POLLASTRINO ALLA DIAVOLA</b> Char grilled baby chicken, truffled potato salad, onion relish	650
<b>LA FIORENTINA 600g</b> 150days grain-fed Australian angus T-bone, "tagliata" with roast vegetables	1,300
<b>CONTROFILETTO DI MANZO 220g</b> 150 days grain-fed Australian angus scotch fillet, wild mushroom ragu, onion rings	950
<b>SCOTTA DITO</b> Victorian Castricum Bros Lamb cutlet, goat's cheese, rocket, peas and lentils	800

## INSALATA E CONTORNI

<b>INSALATA MISTA (V)</b> Seasonal mixed leaves, Parmesan cheese	220
<b>INSALATA CAPRESE (V)</b> Tomato, buffalo mozzarella, capers, basil, marjoram, 30 y.o. balsamico	320
<b>CAPONATA SICILIANA (V)</b> Sicilian braised eggplant, sweet and sour	220
<b>PANZANELLA (V)</b> Bread and tomato salad, burrata cheese, mint, spring onions, sherry vinegar	320
<b>INSALATA DI ZUCCHINE E PATATE (V)</b> Shaved zucchini, potato, borlotti beans, truffled caprino	250
<b>INSALATA DI FINOCCHIO (V)</b> Fennel, blood orange, beets, capers, rocket, salted ricotta	250
<b>FAGIOLINI VERDI CON PESTO (V)</b> Green beans, pesto Genovese, toasted almonds	220
<b>PATATINE FRITTE (V)</b> Hand cut chips with rosemary, salt and aioli	220

## DOLCI

<b>PERE AFFOGATE</b> Red wine poached pear, fig toast, white chocolate parfait and cookie crumbs	250
<b>GELATI DI STAGIONE</b> A selection of daily made sorbet and ice cream	200
<b>PANNA COTTA, INSALATA DI BOSCO</b> Vanilla panna cotta, strawberry salad, rose jelly and sorbet	220
<b>CRESPELLE CON BANANA</b> Warm crepes, caramelized banana, walnut, butterscotch ice-cream, chocolate sauce	220
<b>MARCHESE AL CIOCCOLATO</b> Chocolate marquis, pistachio and fig cake, mulled wine syrup, coconut sorbet, rosemary candy	250
<b>TIRA MI SU</b> Our famous tiramisu, lavazza coffee, sambuca, mascarpone, savioardi and chocolate with espresso zabaglione	220
<b>SEMIFREDDO CON GUANJIA</b> Hazelnut semifreddo, salted caramel, candied almonds, vanilla bean soup	250
<b>PIZZA DOLCE</b> Sweet pizza, with nutella, strawberries and vanilla gelato	250
<b>PIATTO DI FORMAGGI</b> A selection of imported cheeses served with date chutney, fresh fruit and biscuits	
- Gorgonzola latte, Lombardy – soft, cow milk	
- Pecorino sardo, Sandinia – hard, sheep milk	
- Reggiano 36 months, Emilia Romagna – hard, cow milk	
- Tuma de paja, Piedmont – soft, sheep, cow, goat's milk blend	
<b>2 Cheeses</b>	300
<b>3 Cheeses</b>	400
<b>4 Cheeses</b>	500
<b>TORTA DEL GIORNO</b> Home-made cake on display	200

All prices are in Thai Baht and subject to 10% service charge and applicable government tax.

## BIBITE

<b>Cocktail</b>	
<b>Negroni</b> Campari, sweet vermouth, gin	190
<b>Bloody Mary</b> Vodka, tomato, lemon juice, hot sauce, pepper, salt	190
<b>Mojito</b> Rum, lime, mint, brown sugar, soda water	190
<b>Mai Tai</b> Rum, dark rum, orange curacao, orange juice, lemon juice, pineapple juice	190
<b>Classic Martini</b> Gin or Vodka, dry vermouth	190
<b>Frangelico Cream Martini</b> Frangelico liqueur, kahlua cream	190
<b>Sgroppino</b> Vodka, Lemon sherbet, prosecco	190
<b>Bondy Crush</b> Gin, pimm's, mint, ginger ale	190
<b>Beers and Liqueurs</b>	
Singha, Heineken, Tiger	120
Birra Moretti	220
Amaretto, Cointreau, Galliano, Tia Maria	150
Bailey's Cream, Drambuie, D.O.M. Benedictine, Frangelico, Kahlua	180
<b>Whisky and Cognac</b>	
Glenfiddich 12 years	200
Ballantine's Finest, Black Label, Chivas Regal	180
Jim Beam, John Jameson, Jack Daniel's	180
Red Label	150
Hennessy V.S.O.P., Remy Martin V.S.O.P.	200
Hennessy X.O., Remy Martin X.O.	350
<b>Digestif and Grappa</b>	
Amaro Averna, Limoncello, Sambuca, Tio Pepe	150
Fernet Branca	200
Taylor's Tawny Special Port	180
Grappa La Chardonnay, Nonino	200
Grappa La Malvasia, Nonino	260
Grappa Prosecco, Frattina	150
Grappa Cabernet Barrique, Frattina	180
Grappa Moscato Passito, Duca Castelmonte	280
Grappa Gaja Ca Marcanda	240

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## SELEZIONE DI VINI

			glass
Prosecco			250
<b>Vino Bianco</b>	<b>50cl</b>	<b>25cl</b>	<b>glass</b>
Frascati, Fontana Candida - Lazio Italy	940	470	280
Pinot Grigio, Hoffstatter - Alto Adige Italy	1,180	590	350
Chardonnay, Wyndham Bin 222 - NSW Australia	1,100	550	330
Sauvignon, Warangkana - New Zealand	1,180	590	350
<b>Vino Rosso</b>			
Chianti, Da Vinci - Tuscany Italy	940	470	280
Nero d'Avola, Fondo Antico - Sicily Italy	1,180	590	350
Merlot Yellow Label, Wolf Blass - South Australia	1,240	620	370
Element Shiraz Cabernet, Sandfold - West Australia	840	420	250
Cab. Sauvignon, Wyndham Bin 444 - NSW Australia	1,100	550	330

## BIBITE

<b>Bevande</b>	
Coke, Coke Zero, Diet Coke, Sprite, Fanta Orange	70
Schweppes Tonic Water, Soda Water, Ginger Ale	70
<b>Acque</b>	
Minéré	40
San Pellegrino / Acqua Panna 500ml	110
San Pellegrino 750ml	160
Bracca Still / Sparkling 1000ml	110
<b>Succhi freschi</b>	
Strawberry, Banana, Mango, Orange, Lemon, Cantaloupe	120
<b>Bibite calde</b>	
Caffé Espresso, Macchiato	90
Caffé Latte, Cappuccino	100
Double Espresso, Double Macchiato, Decaffeinated Coffee	120
Chocolate	100
Irish Coffee	250
Caffé corretto	150

## BOLLICINE E VINI BIANCHI

### CHAMPAGNE

Moet & Chandon NV, <i>Moet &amp; Chandon</i>	4,700
Veuve Cliquot, <i>Veuve Cliquot</i>	5,900

### SPARKLING WINE

Charles Steiner - <i>Australia</i>	1,400
Prosecco extra dry Ca'Sisa - <i>Italy</i>	1,500
Bellavista Franciacorta Cuvee Brut - <i>Italy</i>	3,300
Lambrusco, <i>Umberto Gasparossa di Castal Vetro - Italy</i>	1,300
Lambrusco, <i>Umberto Cavicchioli Lambrusco di Sorbara secco - Italy</i>	1,300

### Gewurtztraminer and Riesling

Gewurtztraminer, <i>Alois Lageder - Alto Adige Italy</i>	2004	2,000
Gewurtztraminer, <i>Hoffstatter - Alto Adige Italy</i>	2006	1,010
Riesling, <i>Hoffstatter - Alto Adige Italy</i>	2007	1,900
Riesling, <i>Tim Adams - SA</i>	2005	2,900
Riesling "Yellow Label", <i>Wolf Blass - SA</i>	2007	1,700

### Pinot Grigio, Pinot Bianco and Soave

Soave Classico, <i>Villa Giraldi - Veneto Italy</i>	2007	1,700
Soave Classico, <i>Tenuta S. Antonio - Veneto Italy</i>	2007	1,300
Pinot Grigio, <i>St. Margherita - Veneto Italy</i>	2008	1,800
Pinot Grigio, <i>Hoffstatter - Alto Adige Italy</i>	2008	1,800
Pinot Grigio, <i>Livio Felluga - Friuli Italy</i>	2007	2,400
Pinot Grigio, <i>Dorigo - Friuli Italy</i>	2007	2,100
Pinot Gris, <i>Omaka Springs - NZ</i>	2006	1,900
Pinot Bianco, <i>Cantine Terlano - Veneto Italy</i>	2007	2,000

### Chardonnay and Blends

Chardonnay, <i>Hoffstatter - Alto Adige Italy</i>	2006	1,800
Chardonnay, <i>Fantinel - Veneto Italy</i>	2007	1,400
Chardonnay, <i>Moletto Lison - Veneto Italy</i>	2006	1,700
Chardonnay, <i>Terre di Franciacorta - Lombardy Italy</i>	2004	3,100
Chardonnay, <i>Marchesi Di Gresy - Piedmont Italy</i>	2006	2,100
Chardonnay Bin 65, <i>Lindemans - SA</i>	2007	1,800
Chardonnay "Diamond Label", <i>Rosemount - SA</i>	2006	1,700
Chardonnay Element, <i>Sandalford - WA</i>	2007	1,200
Chardonnay Unwooded, <i>Howard Park - WA</i>	2008	1,700
Chardonnay "Moore Creek", <i>Tyrell's - NSW</i>	2006	1,700
Chardonnay, <i>Green Point - Victoria</i>	2006	2,400
Chardonnay "North Island", <i>Matua Valley - NZ</i>	2004	1,700
Chardonnay, <i>Cloudy bay - NZ</i>	2004	4,400

## VINI BIANCHI

### Sauvignon Blanc, Semillon and Blends

Sauvignon Blanc, <i>Livio Felluga - Friuli Italy</i>	2007	2,400
Sauvignon Blanc, <i>Rodaro Paole - Friuli Italy</i>	2006	2,100
Sauvignon Blanc, <i>Villa Martina - Friuli Italy</i>	2007	1,600
Sauvignon Blanc, <i>Monkey bay - NZ</i>	2008	2,300
Sauvignon Blanc, <i>Cloudy bay - NZ</i>	2008	4,400
Sauvignon Blanc, <i>Schubert Vineyard - NZ</i>	2007	1,700
Sauvignon Blanc, <i>Warangkana - NZ</i>	2008	1,800
Sauvignon Blanc Bin 95, <i>Lindemans - SA</i>	2007	1,800
Semillon Sauvignon Red Label, <i>Wolf Blass - SA</i>	2007	1,700
Semillon Sauvignon, <i>Cape Mentelle - WA</i>	2007	2,400
Semillion Blanc, <i>Bimbadgen Estate - NSW</i>	2006	2,200

### Other white wines varietals

Ribolla gialla, <i>Dorigo - Friuli Italy</i>	2006	1,900
Trebbiano, <i>Statti I Gelsi - Calabria Italy</i>	2006	1,300
Falanghina, <i>Villa Matilde - Campania Italy</i>	2006	1,800
Greco, <i>Villa Matilde - Campania Italy</i>	2006	2,100
Fiano, <i>Villa Matilde - Campania Italy</i>	2006	2,000
Fiagre, <i>Antonio Caggiano - Campania Italy</i>	2006	1,900
Bechar, <i>Antonio Caggiano - Campania Italy</i>	2006	2,700
CurteFranca Bianco, <i>Contadi Castaldi - Lombardy Italy</i>	2006	1,800
Vermentino Terre Fenicie, <i>Sardus Pater - Sardinia Italy</i>	2007	1,600
Roero Arneis, <i>Bruno Giacosa - Piedmont Italy</i>	2006	1,900

### Dessert wines

Moscato D'Asti, <i>Batasiolo - Piedmont Italy</i>	2006	1,700
Verduzzo Dolce, <i>Borgo Tesis - Friuli Italy</i>	2005	1,400
Recioto, <i>Giovanni Allegrini - Veneto Italy</i>	2003	2,600
Negroamaro Rosato, <i>Conti Zecca - Apuglia Italy</i>	2007	1,400

## VINI ROSSI

### ITALIAN WINES

#### Nebbiolo and Blends

Barolo, <i>Marchesi Di Barolo</i> - Piedmont	2003	3,900
Barolo di Serralunga, <i>Bruno Giacosa</i> - Piedmont	2001	11,500
Barbaresco, <i>Pio Cesare</i> - Piedmont	2003	8,500
Barbaresco, <i>Sottimano</i> - Piedmont	2000	7,500
Barbaresco, <i>Batasiolo</i> - Piedmont	1999	5,900
Nebbiolo "Perbacco", <i>Vietti</i> - Piedmont	2005	3,100
Nebbiolo Langhe, <i>Marchesi di Gresy</i> - Piedmont	2007	2,400
Nebbiolo d'Alba, <i>Pio Cesare</i> - Piedmont	2004	3,100
Barbera Nebbiolo Arte, <i>Clerico</i> - Piedmont	2004	3,300
Langhe Nebbiolo, <i>La Spinetta</i> - Piedmont	2005	2,300

#### Sangiovese and Blends

Brunello di Montalcino, <i>Cantine di Montalcino</i> - Tuscany	2003	4,200
Chianti Classico Riserva, <i>Cantine Leonardo</i> - Tuscany	2004	2,200
Chianti Classico Riserva, <i>Villa S. Andrea</i> - Tuscany	2005	2,300
Chianti Classico Riserva, <i>Felsina</i> - Tuscany	2004	2,900
Chianti Riserva Ducale, <i>Ruffino</i> - Tuscany	2007	3,900
Chianti Classico, <i>Villa S. Andrea</i> - Tuscany	2004	1,900
Chianti Classico, <i>Trasqua</i> - Tuscany	2006	2,200
Morellino di Scansano, <i>Cantine Leonardo</i> - Tuscany	2006	1,700
Rosso di Montalcino, <i>Argiano</i> - Tuscany	2004	2,200
Rosso di Montalcino, <i>Cantine di Montalcino</i> - Tuscany	2006	2,200
Cum Laude, <i>Castello Banfi</i> - Tuscany	2005	3,300
Ebo Val di Cornia, <i>Petra</i> - Tuscany	2003	2,300
Formulae, <i>Barone Ricasoli</i> - Tuscany	2004	1,500
Badiola, <i>Castello di Fonterutoli</i> - Tuscany	2005	1,500
Tre, <i>La Brancaia</i> - Tuscany	2004	2,300
Madre, <i>Poggio Antico</i> - Tuscany	2001	3,300
Lavolte, <i>Tenuta dell'Ornellaia</i> - Tuscany	2006	1,800
Montemoro, <i>Puri Charlotte</i> - Lazio	2003	2,100
Grigio, <i>Bocca di Gabbia</i> - Marche	2004	1,900

#### Other Northern Varietals

Barbera D'Alba, <i>Bruno Giacosa</i> - Piedmont	2005	2,300
Barbera D'Alba, <i>Clerico</i> - Piedmont	2004	2,500
Barbera D'Asti Ca di Pian, <i>La Spinetta</i> - Piedmont	2005	2,200
Barbera D'Asti "Tre Vigne", <i>Vietti</i> - Piedmont	2006	3,100
Monferrato Rosso, <i>Michele Chiarlo</i> - Piedmont	2006	1,800
Dolcetto, <i>Marchesi di Gresy</i> - Piedmont	2006	2,200
Dolcetto, <i>Beni di Batasiolo</i> - Piedmont	2007	1,700
Dolcetto D'Alba, <i>Elio Altare</i> - Piedmont	2005	1,900
Excelsus, <i>Castello Banfi</i> - Tuscany	2001	7,900
Petra, <i>Petra</i> - Tuscany	2004	4,900
Quercegobbe, <i>Petra</i> - Tuscany	2004	3,300
Selengo, <i>Argiano</i> - Tuscany	2003	4,100
Lagrein, <i>Hofstatter</i> - Alto Adige	2006	2,000
Stainraffler Lagrein, <i>Hofstatter</i> - Alto Adige	2002	3,400
Pinot Nero Riserva, <i>Hofstatter</i> - Alto Adige	2003	2,900
Pinot Nero Barthenau, <i>Hofstatter</i> - Alto Adige	2003	4,900
Ripassa Della Valpolicella, <i>Zenato</i> - Veneto	2006	3,100
Valpolicella, <i>Tommasi</i> - Veneto	2006	2,500
Amarone Classico, <i>Tommasi</i> - Veneto	2003	11,500
Amarone della Valpolicella, <i>Zenato</i> - Veneto	2004	4,900
Toar Veronese, <i>Masi</i> - Veneto	2005	3,800

#### Southern Italy Varietals

Sagrantino di Montefalco, <i>Martinelli Sagrantino</i> - Umbria	2002	2,500
Torami, <i>La Fiorita</i> - Lamborghini - Umbria	2004	2,200
Negroamaro Malvasia Nera, <i>Schola Sarmanti</i> - Apuglia	2001	1,700
Primitivo Negroamaro, <i>Schola Sarmanti</i> - Apuglia	2004	2,600
Negroamaro, <i>La Pisara negroamaro</i> - Apuglia	2004	1,800
Primitivo, <i>La Pisara Primitivo</i> - Apuglia	2007	1,600

## VINI ROSSI

### Nero D'Avola, Cannonau and other Southern Italy Varietals

Cygnus, <i>Tasca D'Almerita</i> - Sicily	2004	1,800
Tancredi, <i>Donna Fugata</i> - Sicily	2004	3,100
Mille e una Notte, <i>Donna Fugata</i> - Sicily	2005	7,600
Rosso Del Conte, <i>Tasca D'Almerita</i> - Sicily	2003	2,500
Nero D'Avola, <i>Fondo Antico</i> - Sicily	2007	1,700
Syrah, <i>Fondo Antico</i> - Sicily	2007	1,700
Etna Rosso, <i>Terre Nere</i> - Sicily	2003	3,100
Benuara, <i>Cusumano</i> - Sicily	2007	1,800
Carigliano, <i>Santadi Terre Brune</i> - Sardinia	2003	4,500
Cannonau, <i>Dorgali Filieri</i> - Sardinia	2006	1,600
Cannonau Riserva, <i>Dorgali Viniola</i> - Sardinia	2004	2,600

### AUSTRALIA and NEW ZEALAND

#### Cabernet Sauvignon and Blends

Cabernet Sauvignon Bin 45, <i>Lindemans</i> - SA	2008	1,900
Cabernet Merlot, <i>Cape Mentelle</i> - WA	2006	3,300
Cabernet Merlot, <i>Schubert</i> - NZ	2003	3,500

#### Merlot and Blends

Merlot, Yellow Label, <i>Wolf Blass</i> - SA	2006	1,900
Malbec Merlot Reserve, <i>Fromm Winery</i> - NZ	2004	2,900
Merlot, <i>Omaka Spring</i> - NZ	2006	1,800

#### Shiraz and Blends

Shiraz, <i>Evans and Tate</i> - WA	2005	3,000
Shiraz, <i>Leeuwin Estate</i> - WA	2001	2,600
Shiraz "The Lodge Hill", <i>Jim Barry</i> - SA	2005	2,600
Shiraz, <i>Bimbadgen Estate</i> - NSW	2005	2,300
Shiraz Bundie's patch, <i>Brokenhills Estate</i> - NSW	2006	1,700
Shiraz "Moore's Creek", <i>Tyrell's</i> - NSW	2005	1,600
Shiraz Cabernet Koonunga Hill, <i>Penfolds</i> - SA	2006	2,600
Shiraz Cabernet Element, <i>Sandalford</i> - WA	2006	1,250

#### Pinot Noir and Blends

Pinotage Merlot "North Island", <i>Matua Valley</i> - NZ	2005	1,800
Pinot Noir, <i>Fromm Winery</i> - NZ	2005	2,200
Pinot Noir "Old Wine", <i>Tyrell's</i> - NSW	2007	2,000