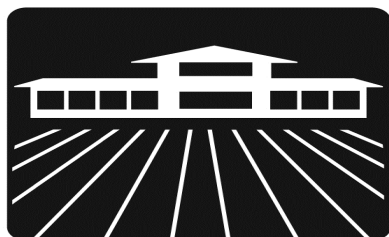




Totara Restaurant

Wine List



TRESILLIAN®

Tresillian is a family-owned, boutique vineyard that express the uniqueness of each of their vineyard sites.

Their vineyards are managed carefully and produce high quality grapes of optimal ripeness and flavour.

The home block, located in West Melton, 20km west of Christchurch city on the Canterbury Plains, produces Pinot Noir and Riesling.

This is supplemented by two vineyards located in French Farm Valley on Banks Peninsula.

www.tresillian.co.nz

Medium Dry Riesling 2008

The aromas are driven by fresh Freesia spring flowers, while red apple and honey. Lemon and lime characters intermingle nicely to create a lively palate.

While ready to drink on release this wine can still be enjoyed after 10 years.

Low alcohol 9.3%

Glass 8.50 Bottle 34.00

Pinot Noir 2009

The 2009 Pinot Noir presents as a crystal clear, bright crimson coloured wine.

The aromas offer red cherries, plums and berry fruit. mineral complexity and elegant tannins.

The palate has vibrant cherry, plum and berry flavours with an overlay of spiciness, an intriguing mineral complexity and elegant tannins.

Glass 11.90 Bottle 48.00

TRESILLIAN

45 Johnson Road, West Melton, RD5, Christchurch 7675

Phone: (03)347.4103

Fax: (03)347.4104

www.tresillian.co.nz



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Omaha Bay Vineyard is one of those **"must visit"** wineries. The popular tasting room has spectacular views out over the Hauraki Gulf to Little Barrier Island. Enjoy handcrafted wines including our award winning OBV Flora 'The Impostor' with a platter of fresh local food ~ you won't be disappointed.

you are only as big as the dreams you dare to live'

www.omahabay.co.nz

OBV Sauvignon Blanc 2010

Rich, tangy and classically herbaceous, this is a fresh and full-bodied wine with generous gooseberry passion fruit, tropical and melon flavours backed by a crisp finish. This classic New Zealand Sauvignon Blanc pairs well with seafood and green salads.

Glass 8.20 Bottle 32.50

OBV Matakana Flora 2008

'The Impostor'

A lightly fragrant wine with hints of citrus peel, marmalade and stone fruit.

The Impostor is semi-sweet in flavour with a crisp fine finish.

Serve as an aperitif or with soft cheese and fruit or fruit based desserts.

Glass 9.00 Bottle 32.50

OBV Matakana Rose 2010

Handcrafted from Syrah, this wine is produced in limited quantities.

Cool fermentation has created a quality, fruit focused wine.

A pale rose colour, it has a fresh and fruity nose with subtle floral notes.

Vibrant spice and strong fruit on the palate with juicy, soft and persistent and refreshing flavours.

Glass 9.50 Bottle 38.00

OBV Matakana Cabernet Franc/Malbec/Petit Verdot 2008

Aromas of plums, cherries & dark berries.

The palate has multi-layered fruit flavours with tannins & a long finish.

Glass 10.90 Bottle 43.50



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Mineral Water

Sparkling 1 litre 10.00

Juices

Orange, Pineapple, Cranberry, Apple, Tomato 5.00

Sparkling Grape Juice (750ml Bottle) 20.00

Aperitifs

Pimm's, Campari, Ricard (Pastis),

Martini (Dry, Russo) 7.50

Harveys Bristol Cream, Tio Pepe 8.00

Spirits

Gin, Vodka, Brandy, Rum, Tequila, Malibu, Bacardi,

Jim Beam, Jack Daniels,

Jameson, Famous Grouse 7.50

Chivas Regal 9.00

Single Malt

Aberlour [Speyside Malt] 9.00

Talisker [Isle of Skye] 13.50

Laphroaig [Isle of Islay] 17.50

Beers

Non-Alcoholic Beer, Speights Old Dark, Amstel Light 6.50

Stella Artois, Heineken, Beck's, Steinlager Pure,

Corona, Guinness 8.00

Cocktails

Fruit Cocktail (Non-alcoholic) 12.00

Cosmopolitan, Dry Martini, Vodka Martini,

Vanilla Martini, Margarita 15.00

KGB, Brandy Alexander, Godfather,

Blue Lagoon, Long Island Ice Tea 18.00

Wines

Sparkling Wine

Jacobs Creek (South Australia) N.V.

Brut Cuvée 200ml

Chardonnay Pinot Noir (Bottle Fermented)

Bottle 17.00

Morton (Hawke's Bay) N.V.

Premium Brut 750ml

The distinctive fresh bread aroma of the yeast is completed by the elegance of Chardonnay and the weight and creamy flavour of Pinot Noir.

Bottle 48.00

Daniel Le Brun (Marlborough) N.V.

Brut 750ml

Aromas of crisp red apple, citrus & orange peel, balanced with complex biscuit & bread characters.

Nutty & elegant fruit flavours.

Bottle 62.50



Totara Restaurant

Wine List

Champagne

Pol Roger (Epernay, France) N.V.

Extra Cuvée De Réserve 750ml

Beautifully golden straw colour, fine bubbles,
Floral & fruity aromas, ripe & thirst-quenching on the palate
with a superb taste of brioche.

Bottle 135.00

Moët & Chandon (Epernay, France) N.V.

Brut 750ml

Perfect balance of Pinot Noir, Chardonnay and Pinot Meunier.
Bright fruitiness, a seductive palate and elegant maturity,
revealing aromas of pear, citrus & brioche.

Bottle 140.00

Veuve Clicquot (Reims, France) N.V.

Brut 750ml

Soft, seemingly rather sweet, with a creamy
toffee character on the nose.

Bottle 145.00

Chamdor Sparkling (South Africa)

Non-alcoholic. 750ml

The freshness and natural taste of grapes are preserved
with tiny sparkling bubbles.

Bottle 20.00

Riesling

Millton Opou (Gisborne) 2010

Typically scented with rich lemony and honeyed flavours (Organic).

Bottle 48.00

Gewürztraminer

Greenhough (Nelson) 2009

The palate is opulent with citrus and tropical pineapple fruits.

Spicy, savoury and long on the finish.

Bottle 46.50

Pinot Gris

Jules Taylor (Marlborough) 2010

Aromas of sweet quince, Nashi pears & Harrogate toffee
with a hint of spice on the palate.

Glass 12.75 Bottle 49.00

Gibson Bridge (Marlborough) Reserve 2009

Aromas of pear, quince and some florals.

The palate has apple & pear characters, hint of spice
providing great weight and softness. Multi-award winning wine.

Bottle 59.00

Vintages may be subject to change.

- Totara Management



Totara Restaurant

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Sauvignon Blanc

Tupari (Marlborough) 2009

Blend of two discrete areas of the Tupari vineyard, one a gently sloping North facing block produces intense passionfruit flavours. The other, situated on a gravelly flat area, yields stone fruit and mineral notes.
Glass 11.90 Bottle 47.50

Kim Crawford 'SP Spitfire' (Marlborough) 2010

It is a powerful wine with inherently sweet tropical fruit flavours, balanced by herbaceousness, gooseberry and a firm, crisp acidity.
Bottle 52.00

ARA 'Pathway' (Marlborough) 2009

Delicious citrus & tropical fruit that Marlborough is renowned for with tantalising restraint that results in a wine that is immensely enjoyable from the first glass until the last.
Bottle 54.50

Blanc de Noir

Wooring Tree Blondie (Central Otago) 2010

Pino Noir grapes. Elegant champagne colour, delightful aromas of peaches & cream, with stone fruit, citrus & a hint of honey on the palate.
Bottle 48.00

Chardonnay

Black Barn (Hawke's Bay) 2009 - Unoaked

Aromas of fresh citrus, peaches and underlying tropical notes. The fleshy ripe front palate is balanced with slight acidic lingering finish.
Bottle 39.50

West Brook (Waimauku Estate) 2008

Aromas of ripe summer stone fruit, lemon blossom, brioche and toasted almonds. Palate reveals of layers of clove, vanilla, nutmeg and tamarind. Fine citrus finish.
Glass 13.50 Bottle 55.00

Brookfields 'Bergman' (Hawke's Bay) 2009

100% Barrel Fermented with butterscotch notes.
Bottle 57.50

Rosé

Wooring Tree Rose (Central Otago) 2010

Pinot Noir grapes with aromas and flavours of strawberries & cream with a hint of peach, raspberry & rose petals. A perfect summer aperitif.
Bottle 47.00



Totara Restaurant

Wine List

Pinot Noir

Wild Rock 'Strugglers Flat' (Martinborough) 2008

Wild brambly red fruits, herbs, soft with a twist of fine earth.
Bottle 52.00

West Brook (Marlborough) 2008

The nose is embellished with cherry wood, raspberry & liquorice
with floral lift. Savoury palate with delicate layers
of red fruit with an elegant tannic frame.
Glass 13.50 Bottle 55.00

Triplebank (Marlborough) 2010

Bright berry characters so prized in this variety along with dried herb,
clove and cinnamon aromas and a earthy palate with silky tannins.
Bottle 56.50

Akarua (Central Otago) 2010

A velvet textured wine that exhibits the dark cherry and
berry flavours Central Otago Pinot Noir is known for.
A lifted bouquet of perfumed violet notes is followed by soft
and ripe fruit flavours with generous length.
Bottle 64.50

Wooin Tree (Central Otago) 2008

Complex and powerful wine. It has aromas of ripe cherries and plums,
a rich and silky smooth palate and a long spicy finish.
Bottle 73.50

Shiraz

Chapel Hill 'Grenache Mourvedre' (South Australia) 2008

Luscious, complex and textured style contributing rustic spices and
earthy tones. Provides opulent Satsuma plum and aniseed flavours.
Bottle 50.00

Kilikanoon 'Killerman's Run' (South Australia) 2009

Pure Shiraz from Clare Valley.
Glass 13.50 Bottle 55.00

Cave de Tain 'Crozes Hermitage' (France) 2006

Deep red with purple tints. Intense aromas and delicate red and black fruit,
with notes of spice and toasted delicate. Full mouth, large with remarkable
sweetness and tannins heady. Lingering finish on fresh blackcurrants,
violets and spices. A beautiful product from Côte du Rhône (France).
Bottle 62.00

St Hallett 'Old Block' Barossa (South Australia) 2006

Distinctive menthol floral aromas are indicative of perfect
ripening conditions in Eden Valley. Lingering palate of
blackcurrants and chocolate, underscored by soft, seamless tannins.
Bottle 105.00

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Totara Restaurant

Wine List

Syrah

Bilancia (Hawke's Bay) 2007

bi'lancia Italian. (be-larn-cha) balance, harmony and equilibrium; the scales, of the zodiac (libra).

Bottle 58.50

Craggy Range (Hawke's Bay) 2009

A perfect Syrah. Wonderful flora, pepper and black fruit aromatics, lushness and density on the palate and fine natural acidity.

Bottle 79.70

Malbec

West Brook (Waimauku) 2009

Wild berry notes mingle with a brooding aroma of mocha and leather. The palate reflects the earthy nature of our Waimauku Estate vineyard, with a rich amalgam of chocolate, dark cherry and a dry tannic finish.

Bottle 55.00

Merlot Blends

Trinity Hill 'The Trinity' (Hawke's Bay) 2008

The perfect blend of cabernet sauvignon, cabernet franc, merlot and syrah.

Glass 11.50 Bottle 46.00

Weeping Sands (Waiheke) 2008

Deep red, perfect blend of cabernet sauvignon, cabernet franc, merlot and syrah. The nose is a classic blend of cassis & herbal notes from the cabernet component.

This is balanced by subtle oak and a sweetness of fruit.

Bottle 51.80

Cabernet Sauvignon Blends

Yalumba 'The Signature' (South Australia) 2005

Best of vintage cabenet sauvignon and shiraz blend.

Proud product of the oldest family owned winery in Australia with many medals and trophies since 1962.

Bottle 84.50

Petaluma 'Coonawarra' (South Australia) 2001

50/50 Cabernet Sauvignon and Merlot blend.

Barrel matured for 20 months prior to bottling. Unfiltered.

Bottle 125.00

Trinity Hill 'The Gimblett Homage' (Hawke's Bay) 2002

The ultimate blend of merlot, syrah and cabernet sauvignon from Hawke's Bay. Masses of fruit, dark berry, licorice and spice flavours with a solid oak influence. Rich and soft structured is typical from the Gimblett Gravels district.

Long, complex and very approachable red with a great future.

Bottle 158.00



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Cabernet Sauvignon

Tatachilla (South Australia) 2006

Mclaren Vale wines are deep brick red in colour with aromas of dark chocolate and black current. A succulent, full bodied wine with flavours of dark berries, hint of vanilla and spice with mocca notes on the finish.

Bottle 61.00

Vasse Felix (Western Aus) 2007

Aromas of strong black currant with sage and bayleaf characteristics. Enhanced with a lick of spice & vanilla and carried forward with a bright mineral acidity.

The finish is full, loaded with red fruits & chocolate oak, long, chalky & dry.

Bottle 71.00

Knappstein (South Australia) 2006

Generous notes of cassis and violet on the nose are underscored by subtle chocolate and mulberry. Rich black berry characteristics on the palate with Clare tannins.

Balanced, powerful and elegantly styled.

Bottle 72.50

Dessert Wines

Brown Brothers Lexia (Victoria Australia) 2009

Aromas of musk, ripe grapes and a hint of spice

Muscat flavours and a clean refreshing finish. Ideal with tangy tangy desserts or spice curries (750ml).

Glass 9.50 Bottle 42.50

Kim Crawford 'Reka' Noble Riesling(Marlborough) 2006

Intense and full flavours of honey and

apricots. Ideal with fruit and cheese. (375ml)

Bottle 46.00

Paul Jaboulet Muscat (France) 2009

Exotic aromas of lychees, dried apricot and mango. Perfect partner for fruit-based desserts and a wonderful aperitif (375ml).

Bottle 49.00

Port

Cockburn Fine Ruby / Tawny 9.90

Taylor's 10 year old Tawny 16.90

Cognac

Remy Martin VSOP 13.50

Armagnac/Calvados 9.00

Liqueurs 9.90

Blue Curaçao, Kahlúa, Amarula,
Baileys, Frangelico, Ameretto, Cointreau, Tia Maria,
Grand Mariner, Crème de Menthe
Benedictine, Drambuie, Schnapps
Galliano Vanilla, Sambuca (White or Black)