

Wine & Tasting Notes

Many sommeliers say "Curry does challenge a wine. The main flavours in Thai food are heat, sour, salty and sweet. Each dish is a different combination, and you can get all the flavors in a more complex curry." There are such a varied number of textures and flavors to a Thai meal. Sweetness works with those flavours and stands up to the spicy notes of food.

The classic wine matches aren't there, but the staples of Sauvignon Blanc, Pinot Grigio and Riesling are very versatile and pair very well with a lot of Thai Dishes. Remember, wine pairing is subjective, so feel free to explore,,

Sparkling and White Wines

Alejandro Prosecco - SA : Glass - \$ 14 / Bottle - \$ 59

Alejandro Wines is directed by award-winning winemaker and viticulturist Alex Russell producing varietal wines in SA's Riverland region. Prosecco, in general, is known for its light, fruity simplicity.

Watson Family Chardonnay - Margaret River : Bottle - \$ 59

Woodlands vineyard was established in 1973 by David & Heather Watson - one of the first five vineyards in the Margaret River. This Chardonnay is vibrant and racy, featuring crunchy fresh peaches.

Mission Estate Sauvignon Blanc - Hawkes Bay : Glass - \$ 14 / Bottle - \$ 59

Mission Estate Winery is the birthplace of New Zealand wine, established in 1851. An appealing Sauvignon Blanc from Hawkes Bay that delivers attractive fruit intensity and shows ripe nectarine, passionfruit and lime zest characters.

Vinaceous Sirenya Pinot Grigio - Mt Barker : Glass - \$ 15 / Bottle - \$ 64

Vinaceous Wines is part of the new movement of non-traditional wine producers - sourcing grapes from the best vineyards. This dry Pnot Grigio, sourced from a single vineyard, is crisp and fresh, with lime fruit flavors.

Shut the Gate Blossom Reisling - Clare Valley : Bottle - \$ 59

Based in the Clare Valley, it is a relatively new wine brand launched in 2014 by husband & wife team Richard Woods & Rasa Fabian. This Reisling is off-dry with some zippy lime fruit flavors - it is quite lean & refreshingly crisp.

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Rosé wines, with their versatility and refreshing character, can accompany a wide range of Thai dishes and are very popular. Pinot Noir's are also very popular as their light-bodied character is not seen to overpower the flavors of Thai dishes. While many experts say lower level of tannin and high fruit level suit the Thai food styles better, Cabernet Sauvignon does complement aromatic, heavy spiced Thai dishes and the bold flavors of Shiraz can complement the heat and richness of spicy Thai curries,

Pairing is a personal choice and very subjective, especially with Thai dishes, so feel free to explore and find your own delight full combinations with the wines that we have chosen.

Red Wines & Rose

Salasso Rose - Port Phillip Estate, Mornington : Glass - \$ 14 / Bottle - \$ 59

Located in VIC, the vineyards are always hand-pruned, and the fruit is handpicked. Salasso Rose is vibrant with a cranberry, raspberry, and strawberries-and-cream flavor with some grapefruit-like acidity.

Cork Cutters Pinot Noir - Mt Gambier : Glass - \$ 15 / Bottle - \$ 64

Produced by Alex Russel Wines, this Pinot Noir hails from the south-eastern corner of SA, where cool-climate conditions contribute to its elegant profile. It has favors of dried herbs, spice, and oak with some chalky tannins.

Cork Cutters Cabernet Sauvignon - SA : Bottle - \$ 59

Produced by the Follet family of Lake Breeze Wines in Langhorne Creek, is one of Australia's most awarded boutique wineries. Made from 30+ year Vines and has a lovely silky texture, showing chocolate and cassis flavors.

E series Shiraz - Elderton Winery, Barossa : Glass - \$ 14 / Bottle - \$ 59

Elderton Wines is owned by the Ashmead family in the picturesque Barossa Valley offering some of the best Barossa wines on offer. This Shiraz has red fruit flavors with a hit of baked blueberries and pepper on the palate.