

# ARBOR

RESTAURANT

After lengthy searching, deliberations and a lot of tasting with our specialist partners, we’ve developed a wine list that really complements the food from the Arbor kitchen. Where possible we’ve chosen organic and biodynamic wines, but only if they meet stringent taste tests! With organic wines, only natural fertilizers and natural preparations against rot or mildew may be used; chemical herbicides and pesticides are banned. Many winemakers who practise organic viticulture prefer not to go through a certification process - they just farm that way because it’s better for the wine. Biodynamic viticulture views the soil - and indeed the Earth - as a living entity, with daily and seasonal rhythms by the positions of the moon, planets and stars. A holistic approach respects these forces and acknowledges the use of special preparations instead of chemicals to enhance growing conditions. We hope you enjoy!

S = Sustainable ~ O = Organic ~ V = Vegetarian ~ Ve = Vegan ~ Po = Practising Organic ~ O = Certified Organic ~ Mi = Minimal Intervention

## CHAMPAGNE & SPARKLING WINES

Da Luca Prosecco

*Glera*  
*Ve*  
*Veneto, Italy*  
– 35/8.60 –

Fresh and lively with notes of pear, citrus, and white flowers; a vibrant Italian sparkling wine with fine bubbles and a crisp, fruity finish.

Balfour Leslie's Reserve Brut

*Chardonnay, Pinot Meunier*  
*SMiVe*  
*Kent, England*  
– 70/15.60 –

Elegant and crisp with citrus, green apple, and subtle notes of greengage and dried herbs; a refined English sparkling wine with fine bubbles and a lingering, subtly saline finish.

Balfour Leslie's Reserve Rosé

*Pinot Noir, Chardonnay*  
*SMiVe*  
*Kent, England*  
– 75/16.60 –

Playful and elegant with notes of wild strawberry, redcurrant, and a hint of thyme; a vibrant English sparkling rosé with fine bubbles and a crisp, mouth-watering finish.

Baron de Villeboeug Brut Champagne

*Pinot Noir, Chardonnay*  
*Ve*  
*Champagne, France*  
– 75/16 –

Elegant and fresh with notes of blossom, yellow apple, and citrus; a finely balanced Champagne offering a generous palate of pear and a long, refined finish.

Laurent-Perrier La Cuvée Brut

*Chardonnay*  
*SMiVe*  
*Champagne, France*  
– 130 –

Delicate and refined with aromas of fresh citrus and white flowers; this elegant Champagne offers notes of vine peach and white fruits, balanced by a crisp acidity and a persistent, fine mousse.



## WHITE WINES

Antonio Rubini

*Pinot Grigio*  
*Ve*  
*Veneto, Italy*  
– 28/7.20 –

Made from 100% Pinot Grigio grapes, this light and refreshing Italian white offers delicate notes of pear, citrus, and white flowers, finishing crisp and dry.

Petite Ronde

*Picpoul de Pinet*  
*Ve*  
*Languedoc, France*  
– 34/8.40 –

Zesty and aromatic with lemon, green apple, and a touch of salinity; a bright and refreshing Picpoul with a crisp, mineral finish.

Leefield Station

*Sauvignon Blanc*  
*SVe*  
*Marlborough, New Zealand*  
– 42/10.50 –

Bright and expressive with aromas of grapefruit, lime zest, and subtle herbal notes; a mineral-driven Sauvignon Blanc offering crisp acidity and a clean, lingering finish.

Los Romeros

*Sauvignon Blanc*  
*SVe*  
*Central Valley, Chile*  
– 29/7.40 –

Crisp and refreshing with notes of lemon zest, green apple, and a touch of fresh herbs; a vibrant Chilean Sauvignon Blanc with a clean, zesty finish.

Chateau Ste Michelle

*Riesling*  
*SPoVe*  
*Washington State, USA*  
– 45 –

Crisp and aromatic with bright notes of green apple, lime, and white flowers; a versatile Riesling ranging from dry to sweet, with refreshing acidity and a clean, vibrant finish.

Berri Estates

*Chardonnay*  
*Ve*  
*Riverland, Australia*  
– 32/8 –

Bright and fruit-driven with notes of ripe peach, melon, and citrus; an Australian Chardonnay with a smooth, lightly oaked finish and refreshing acidity.

Kleine Zalze

*Chenin Blanc*  
*Ve*  
*Stellenbosch, South Africa*  
– 36/8.80 –

Fresh and fruity with notes of peach, melon, and a touch of honey; a bright South African Chenin Blanc with a crisp, refreshing finish.

Louis Jadot Chablis

*Chardonnay*  
*SPoV*  
*Chablis, Burgundy, France*  
– 75 –

Bright and crisp with citrus, green apple, and subtle floral notes; a classic Chablis with flinty minerality and a clean, dry finish.

# ARBOR

## RESTAURANT

### RED WINES

Los Romeros  
*Merlot*  
*SVe*  
*Central Valley, Chile*  
— 28/7.20 —

Smooth and juicy with ripe plum, red cherry, and a hint of spice; a soft and approachable Chilean Merlot with a mellow, rounded finish.

Tekena  
*Cabernet Sauvignon*  
*SVe*  
*Central Valley, Chile*  
— 32/8 —

Juicy and approachable with ripe plum, dark berries, and a touch of bramble; a light-bodied Chilean Cabernet Sauvignon with soft tannins and a smooth finish.

Vina Real  
*Tempranillo*  
*SPoVe*  
*Rioja, Spain*  
— 43 —

Aromatic and elegant with notes of blackberry, blackcurrant, and hints of vanilla and spice; a polished Rioja red offering smooth tannins and a long, balanced finish.

Rare Vineyards  
*Pinot Noir*  
*Ve*  
*Languedoc, France*  
— 34/8.40 —

Smooth and velvety with ripe cherry, blueberry, and a hint of sweet oak spice; a fruit-forward French Pinot Noir with soft tannins and a balanced finish.

Antica Cinta Chianti Riserva  
*Sangiovese*  
*SOMiVe*  
*Chianti, Italy*  
— 45 —

Smooth and elegant with aromas of ripe cherry, subtle spice, and woody notes; a velvety Tuscan red offering soft tannins and a long, refined finish.

Short Mile Bay  
*Shiraz*  
*Ve*  
*Riverland, Australia*  
— 30/7.60 —

Deep-coloured and full-bodied with rich berry fruit and a touch of pepper spice; a classic Australian Shiraz offering bold flavours and a smooth, easy-drinking finish.

Zuccardi Brazos  
*Malbec*  
*SPoMiVe*  
*Mendoza Argentina*  
— 40/9.60 —

Deep violet in colour with aromas of ripe plum, blackberry, and a touch of spice; a medium-bodied Malbec from Argentina's Uco Valley, offering soft tannins and a smooth, fruity finish.

La Bernardine Châteauneuf-du-Pape  
*Grenache*  
*SOMiVe*  
*Rhône Valley, France*  
— 115 —

Rich and elegant with aromas of blackcurrant, plum, roasted coffee, and cinnamon; a classic Châteauneuf-du-Pape offering silky tannins, spicy licorice notes, and a long, refined finish.

### ROSÉ WINES

Marchesi Ervani  
*Pinot Grigio Rosé*  
*Ve*  
*Veneto, Italy*  
— 28/7.20 —

Light and fresh with delicate strawberry, wildflower, and vanilla notes; a crisp and aromatic Pinot Grigio rosé with a smooth, refreshing finish.

Wicked Lady  
*White Zinfandel*  
*Ve*  
*California, USA*  
— 31/7.80 —

Lusciously fruity with notes of ripe strawberry, watermelon, and peach; a medium-sweet Californian rosé offering a smooth, refreshing finish and a hint of exotic spice.

Gerard Bertrand  
*Grenache*  
*SOMiVe*  
*Languedoc, France*  
— 45 —

Aromas of summer fruits, cassis, and redcurrant, complemented by floral notes of rose and hints of grapefruit. The palate is fresh and full, with great aromatic persistence and balance. The finish is fresh, offering notes of candy.

### DESSERT WINES

I Capitelli IGT  
*Garganega*  
*SPoMiVe*  
*Veneto, Italy*  
— 58/13 —  
375ml / 75ml

Lusciously sweet and richly textured, this golden-hued passito offers layers of apricot, honeycomb, and ripe pear, accented by hints of cedar, tobacco, and spiced orange. A velvety dessert wine with vibrant acidity and a lingering, elegant finish.

Peller Estates Icewine  
*Vidal*  
*SMiVe*  
*Roussillon, France*  
— 90 —  
375ml

Lusciously sweet and richly textured, this golden-hued icewine offers layers of apricot, citrus, and honey, accented by hints of clove and vanilla. A velvety dessert wine with vibrant acidity and a lingering, elegant finish.

We practise fair tipping which means our team receive 100% of your gratuity.  
Before you order your meal, please ask our staff if you have any questions about the menu, allergies or dietary requirements.  
We welcome any feedback, please tell us what you think.