

# MIDDLE EASTERN WINES\*

*The Phoenicians first established wine-making in what is now Syria and it became an important part of the local culture. The country's wines were renowned around the world, with an annual wine festival normally being held in the town of Swaida (where Hasan is from). However, the country's current and ongoing internal conflicts have not only stopped this festival from happening, but largely have curtailed wine-making in general.*

*Wine-making is mainly centred around the Latakia province. The temperate climate here and fertile land, combined with long days of sunshine, provide the ideal location for vines and their grapes to flourish.*

*The region has not been the worst affected by the conflicts, but only one major wine producer is still functioning. The winery of Domaine De Bargylus is still making world-renowned wines, albeit with some major changes. It is owned and run by the Saadé family, who still manage operations but do not remain on the premises.*

*Due to security reasons, they now have to oversee the day to day running of the business remotely from their base in Lebanon. The conflict has taken its toll on the vineyards, with some vines having been destroyed during skirmishes.*

*Despite all the difficulties, wines from Domaine De Bargylus continue to be shipped around the world and have a deservedly high reputation.*

*Our wines*

## WHITE GRAPE



CHÂTEAU MARSYAS B - QĀ WHITE 2018

\$19

\$90

*Bekaa Valley, Lebanon - Chardonnay & Sauvignon Blanc  
Exotic white fruit aromas*

## RED GRAPE



CHÂTEAU MARSYAS B - QĀ RED 2019

\$19

\$90

*Bekaa Valley, Lebanon - Cabernet Sauvignon, Syrah, Merlot  
Black fruits and fine pepper, with a hint of liquorice*

DOMAINE DE BARGYLUS 2015

\$21

\$100

*Latakia, Syria - Syrah, Merlot, Cabernet Sauvignon  
Fruits and spicy peppery notes, black olive and truffle, plum, blackcurrant*

*\*These wines are subjected to availability as they are shipped from the Middle East.*



## SPARKLING



NV CHAMPAGNE CHARLES LE BEL  
INSPIRATION 1818, BILECART-SALMON BRUT

\$120

*Mareuil-Sur-Aÿ. Champagne. France - Chardonnay, Pinot Meunier, Pinot Noir*

MOUNT EDWARD TED PÉT NAT 2023

\$18 \$85

*Central Otago, New Zealand - Riesling*

*Bottled before fermentation is finished, retaining freshness and fizz and a bit of yeasty*



## WHITE GRAPE

SERESIN CHIAROSCURO 2022

\$14 \$65

*Southern Valleys, Marlborough, New Zealand - Riesling Pinot Gris blend, touch of Viognier and Gewürztraminer. Notes of ripe autumnal fruits, citrus flowers*

TXAKOLI ARREGI 2021

\$14 \$65

*Gipuzkoa. Spain - 100% Hondarribi Zuri*

*Crisp. zesty. refreshing. with a small amount fo effervescence*

KENZIE MANGATAHI CHARDONNAY 2022

\$19 \$90

*Hawke's Bay, New Zealand - Chardonnay*

*Lemon, lime, melon and flint*

MUROS ANTIGOS ESCOLHA 2022

\$17 \$80

*Portugal - Alvarinho, Loureiro and Avesso*

*Fruity with sweet citric notes (mainly tangerine)*

A THOUSAND GODS GIARA 2022

\$19 \$90

*Marlborough. New Zealand - Sauvignon Blanc + Viogner*

*Fermented in clay amphora (in this case, and Italian Giara)*

## RED GRAPE



144 ISLANDS COCO MAEVE ROSÉ 2023

\$18 \$85

*Bay of Islands. New Zealand - Syrah & Mourvèdre*

*Blood orange, wild strawberry granita, salted white peach*

BODEGAS KRONTRIRAS NATURAL MALBEC '22

\$19 \$90

*Maipú, Mendoza, Argentina - Organic Malbec*

*Juicy, mouth-filling, deep*

OJISAN 'ROUGE 2022

\$16 \$75

*Upper Moutere. New Zealand - Merlot, Syrah and Pinot Noir*

*Crunchy, perfumed red blend*

LUIS PEREZ EL TRIÁNGULO 2021

\$20 \$95

*Cádiz, Spain - 100% Tintilla*

*Perfumed, juicy and vibrant. Made from Tintilla de Rota (also known as Graciano)*

## HOT DRINKS \$5

### ARABIC COFFEE (LEBANON)

*Grounded coffee & cardamom seeds*

### DAMASCUS TEA (SYRIA)

*Black tea, cardamom and mint*

### HERBAL TEA (PALESTINE)

*Rosemary, sage, mint*

## MOCKTAILS \$13

### ZA'TAR VIRGIN & TONIC

*Seedlip gin infused with zaatar*

### MULBERRY VIRGIN MOJITO

*Mulberry, lime, Hardieboys lemonade*

## SOFT DRINKS \$11

*Locally made by Hardieboys Beverages*

### LEMONADE

### GINGER BEER

## BEERS \$13

*Locally brewed by Garage Project*

### TINY < 0,5 %

*Non alcoholic hazy IPA*

### FUGAZI 2,2 %

*Low alcohol, hoppy, season ale*

### CHIPPER 5 %

*Hazy pale ale*

### THREEHUGGER 4 %

*Pilsner*

### HATSUKOI 5 %

*Neo Tokyo lager*

*Our drinks*

ALEPPO MEZCAL

*Mezcal, Aleppo flakes, agave syrup, lime twist*

\$23



WISKE TOFAHE

*Whisky with homemade apple juice, fig syrup*

\$23



SWAIDA

*144 Islands red Vermouth, rum, lime juice, grenadine, bitters*

\$23



SUMAC MARGARITA

*Tequila, Cointreau, lemon juice and Sumac*

\$23



MULBERRY MOJITO

*Rum, mulberry, mint, lime and soda water*

\$23



RAHA WARD A

*Gin, rose water, crème de cacao, egg white and lemon*

\$21



SYRIAN WAHAJ

*Arak, fresh lemon juice and ginger beer*

\$23



Our cocktails