

AVVIA

CAFE ▪ RESTAURANT

SPARKLING/CHAMPAGNE

2018 Wirra Wirra 'Mrs Wigley' Moscato Fresh, luscious, orange blossom, jasmine, lightly sparkling	McLaren Vale, SA	9.5/45
2016 Corte Giara Prosecco Sparkling, fresh and youthful with a pleasant mouthfeel	Veneto, Italy	10/49
Jansz Premium NV Cuvee A delightful aperitif, with lifted honeysuckle, citrus and delicate strawberry, offering a nutty, creamy complexity	Pipers Brook, TAS	11/53
NV Pol Roger Reserve Brut Uniquely seductive, fresh, harmonious and structured Superb length and complexity	Epernay, France	120
NV Bleasdale Sparkling Shiraz (Sparkling Red) Dark berry fruit aromas with sweet plum flavours, silky tannins and a rich supple palate	Langhorne Creek, SA	9/42

WHITE

2017 O'Leary Walker 'Polish Hill River' Riesling ORGANICALLY GROWN AND MADE. Delicate nose with crisp, natural acidity, beautifully balanced	Clare Valley, SA	10/49
2017 Opawa Sauvignon Blanc Crisp and vibrant tropical fruit, a true representation of the region	Marlborough, NZ	9/42
2014 Yarden Sauvignon Blanc Slight aging in French oak enhances the notes of complex fruit and herbs	Golan Heights, Israel	15/75
2015 Forest Hill Gewurtztraminer Cool climate fruit, floral perfume with lychee, citrus and ginger spice, a long pleasing finish	Great Southern, WA	42
2017 Corte Giara Pinot Grigio Dry and medium bodied with hints of golden delicious apples and a subtle floral elegance	Veneto, Italy	8.5/36
2017 Forest Hill 'Highbury Fields' Chardonnay Aromas of nectarine, pear and subtle nougat Fresh citrus flavours with a fig nuttiness	Great Southern, WA	8/39
2015 Cullen 'Kevin John' Chardonnay ORGANIC AND BIODYNAMIC. A remarkable balance of flavour and acidity. Aged in new French Oak barriques	Margaret River, WA	149

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ROSE

2017 Santa Cristina Rosati Toscana, Italy 10.5/48
Tenuous pink colour, nose offers floral, fruity notes, white roses, green apple. Soft, fragrant, well balanced

2015 Chene Bleu Rose Provence, France 19/89
65% Grenache, 30% Syrah, 5% Cinsault. More structured than most, this rose pairs perfectly with seafood

RED

2017 Mt Difficulty 'Roaring Meg' Pinot Noir **VEGAN** Central Otago, NZ 12/59
Consistently excellent delivering dark cherry, plum, subtle spice. Polished, silky, 9 months in French oak

2015 Smith and Hooper Merlot Wrattonbully, SA 8.5/40
A lively palate with red berry aromas, chocolate cedar notes

2011 Yarden Merlot Golan Heights, Israel 20/106
Orange zest, berry characters, a layer of rich oak and vanilla

2011 Yarden 'KATZRIN' Red Golan Heights, Israel 400
A stellar Cabernet Sauvignon (92%) Merlot (8%) blend
Revealing ripe red and black fruit notes intermingled with a rich array of fresh herbs, earth, aniseed and roasted coffee

2017 Vasse Felix Filius Cabernet Sauvignon/Merlot Margaret River, WA 45
French oak provides complexity to this elegantly structured wine, luscious blackberry, fine earthy tannins

2016 Langmeil Valley Floor Shiraz Barossa Valley, SA 10.5/51
A true Barossa Shiraz with velvety, rich dense plums
Medium to full bodied with hints of spiced vanilla

2011 Yarden Syrah Golan Heights, Israel 22/113 A
luscious red displaying a long and pleasing finish
Attractive blackberry and smoked game

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AVVIA WINE FLIGHT EXPERIENCE

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AVVIA is proud to offer something unique to the Gold Coast. Choose a wine flight to allow for easy sampling from our head chef Eddie Uzan's home town of Katzrin in Israel.

One place in Israel enjoys ideal conditions, as in Bordeaux or Tuscany, for producing internationally renowned wines. In the Golan Heights, in this breathtaking strip of land, everything begins with the right conditions – volcanic basaltic soil, suitable topography and cool high-altitude climate. This unique combination is what gives the Golan Heights its second name – “wine country.”

Taste a 50ml sample of the 3 selected wines below:

2014 Yarden Sauvignon Blanc

Slight aging in French oak enhances the notes of complex fruit and herbs

2011 Yarden Merlot

Orange zest and berry characters with a layer of rich oak and vanilla

2011 Yarden Syrah

Luscious red displaying a long and pleasing finish

Attractive blackberry and smoked game

DESSERT/STICKY

Pedro Ximinez Sweet Sherry, Spain (30ml)	8
Yalumba Botrytis Viognier, SA (45ml)	9
All Saints Grand Rutherglen Muscat, VIC (30ml)	10
Penfolds Grandfather Tawny Port, SA (30ml)	11
Remy Martin Cellar Reserve #28, France (45ml)	31

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