

# meshino

## BUBBLES:

(Bottle only)

**Veuve Du Vernay** (France) 200ML 12.00 / 750ML 40.00  
French and lively, with good fruit flavours and long lasting Bubbles.

**NO 8** (by no1 family estate) Marlborough 55.00  
A blend of chardonnay and pinot noir, fresh flavours and a long finish.

## REDS:

### Pinot Noir

**Tatty Bogler 2012**(Otago) 12.00  
Delicious rich, sweet black cherry and plum flavours  
And a delicate spiciness that weaves its way through  
The palate.

**Three Paddles 2011** (Martinborough) 12.00  
Bright cherry notes on the nose and a purity on the  
Palette, soft texture and supple tannins.

### Merlot

**Blanket Hills 2010** (Hawkes Bay) 11.00  
Deep crimson hues lead to a nose of red plum and berry  
Fruits with cedary oak undertones.

### Syrah

**Villa Blanche 2012** (South France) 11.00  
This is a well-balanced and fruit driven wine with excellent  
structure and mouth feel.

### Shiraz

**Mr Riggs "The Truant" 2012**(South Australia) 12.00  
Rich, Smooth and fruit driven flavoursome wine.

### Cabernet Sauvignon

**Serafino 2010** (South Australia) 11.00  
For lovers of rich and vibrant flavours, showing  
Characters of berries, dark plums, chocolate and spice.

### Bordeaux

**Chateau lemothe castera 2011** 11.00  
Ripe, flavoursome and classic. Dark plum and herb  
Aromas.  
40%merlot, 35%cab sav and 25% cab franc.

## BEER:

all 7.50

Monteith's original.  
Steinlager light.  
Speights.  
Corona.  
Stella Artois.

### Cider:

Rekorderlig Premium Apple Cider 500ml 10.00

## WHITES:

### Sauvignon Blanc

**Cottier 2012** (Wairarapa) 10.00  
Dry on the palate, gooseberry and passion fruit notes.

**Forrest 2012** (Marlborough) 11.00  
Lemon, thyme, elderflower and passion fruit. A crisp  
Lingering finish.

### Chardonnay:

**Kate Radburnd 2011** (Hawkes bay) 11.00  
A pale gold in colour and exhibits typical regional  
Characteristics of a white peach and nectarine  
With notes of vanilla and spice

**Villa Blanche 2012** (South France) 12.00  
Well balanced and fruit driven with excellent structure  
And mouth feel.

### Pinot Gris

**Woods Edge 2008** (Cracroft, Christchurch) 10.00  
Aromas of pears and stone fruit, with a hint of spice.  
Crafted in the Italian style.

**Tatty Bogler 2010** (Otago) 11.00  
Sumptuous with tempting citrus, peach and herb aromas.

### Riesling:

**The Doctors 2012** (Marlborough) 10.00  
Lime Sorbet and juicy green apples on this lifted and  
Appealing wine, together with flavours of dried apricot,  
Spices and mango adding to its overall exotic nature

**Vavasour 2011**(Marlborough) 11.00  
Hints of honeysuckle highlight the lime, citrus and peach notes  
of this aromatic beauty

### Gewurztraminer

**Whitehaven 2011** (Marlborough) 11.00  
Intense appealing spice and rose petal aromas.

**Rose Domain Road 2011** (Central Otago) 11.00  
The Soft creamy texture is enhanced by essence of  
Berry and caramel, culminating in a long and lingering  
Yet crisp finish

### Port

12.50

**Taylor's first estate reserve** – a blend, drawn  
From a reserve of rich and full bodied ports selected  
For depth of flavour and abundance of fruit.

### Limon cello

8.00

Meshino's very own, made from  
Grandma's recipe all the way from Stromboli.

## COLD DRINKS:

all \$4.50

### All made by Phoenix

Lemon lime and bitters, Feijoa and apple, Raspberry and  
peach, Black current and apple, Pear and apple,  
Orange apple and mango

**All good Range** \$4.80  
Lemmy Lemonade, Karma Kola and Gingerella