

## Indian Beers

	330ml	660ml
COBRA	\$8.50	\$15.00
KINGFISHER	\$8.50	
KINGFISHER STRONG 7%		\$15.00

## New Zealand Beers

STEINLAGER PURE	\$8.00	EXPORT GOLD	\$7.00
MONTEITH'S GOLDEN	\$7.50	MONTEITH'S BLACK	\$7.50
SPEIGHT'S	\$7.00	LION RED	\$7.00
WAIKATO	\$7.00	TUI	\$7.00

## International Beers

HEINEKEN	\$8.00	CORONA	\$9.00
AMSTEL LIGHT	\$7.00	STELLA ARTOIS	\$9.00

## Cider

MAC'S ISAAC'S	\$6.00
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## Spirits

(Single \$5.00 Double \$8.00)

RUM, BACARDI, VODKA, GIN, BOURBON, BRANDY

## Premium Spirits

(Single \$8.00 Double from \$12.00)

JAMESONS WHISKEY, JOHNNIE WALKER, GLENFIDDICH,  
CANADIAN CLUB, SMIRNOFF VODKA, JACK DANIELS,  
BOMBAY SAPPHIRE

Please ask for more of our selection

## Liqueurs

(Starts from \$8.00)

Please ask for more of our selection

## Non Alcoholic

JUICE Orange, Tomato, Pineapple, Apple, Mango	\$5.00		
SOFT DRINKS Coke, Diet Coke, Lemonade, Fanta, Lift	\$3.50		
GINGER BEER	\$6.00	SWEET MANGO LASSI	\$5.50
TONIC WATER	\$4.00	SODA WATER	\$4.00
GINGER ALE	\$4.00		
LEMON, LIME & BITTERS	\$4.50		
SPARKLING MINERAL WATER	\$4.00		

## Something Extraordinary

MANGO LASSI COCKTAIL	\$12.00
COCKTAILS	(Starting from \$12.50)



**LovelyIndia**  
RESTAURANT & BAR

WINE LIST

## Sparkling Wine

	Bottle 200ml	Bottle 750ml
<b>MUMM CORDON ROUGE CHAMPAGNE</b>		<b>\$99.00</b>
<i>The flagship of the House of Mumm, this elegant champagne has fresh, lively characteristics and fruity mouth-filling flavours with a long finish.</i>		
<b>LINDAUER BRUT</b>	<b>\$8.00</b>	<b>\$30.00</b>
<i>New Zealand sparkling with a fresh fruity flavour.</i>		
<b>LINDAUER FRAISE</b>	<b>\$8.00</b>	<b>\$30.00</b>
<i>A touch of natural strawberry flavour to New Zealand's best-loved sparkling wine.</i>		
<b>ASTI RICCADONNA</b>		<b>\$36.00</b>
<b>MARTINI ASTI</b>	<b>\$10.00</b>	

## Sauvignon Blanc

	Glass	Bottle
<b>VILLA MARIA PRIVATE BIN Marlborough Sauvignon Blanc</b>	<b>\$8.50</b>	<b>\$36.00</b>
<i>Aromatics of ripe gooseberry, lime, passionfruit and grapefruit and layered with ripe tropical fruit Trophy &amp; Gold – Royal Perth Wine Show 2010 (Aus)</i>		
<b>OYSTER BAY Marlborough Sauvignon Blanc</b>		<b>\$38.00</b>
<i>An intensely flavoured, rich Marlborough Sauvignon Blanc.</i>		
<b>VILLA MARIA RESERVE Wairau Valley Marlborough Sauvignon Blanc</b>		<b>\$44.00</b>
<i>One of Marlborough's best. A powerful wine with classic gooseberry and tropical flavours complemented by crisp acidity. Gold – Royal Easter Show Wine Awards 2011</i>		
<b>WITHER HILLS Marlborough Sauvignon Blanc</b>	<b>\$9.50</b>	<b>\$39.00</b>
<i>The warm days and cool nights in Marlborough have helped to produce the intense and aromatic flavours of this wine.</i>		

## Chardonnay

<b>THORNBURY Gisborne Chardonnay</b>		<b>\$36.00</b>
<i>This Chardonnay displays characteristics of melon and honey derived from the unique growing conditions of the Gisborne region. The palate is rich and creamy with added complexity from elegant oak flavours. Four stars and Best Buy - Cuisine 2011</i>		
<b>CHURCH ROAD Hawkes Bay Chardonnay</b>	<b>\$10.00</b>	<b>\$44.00</b>
<i>An elegant, barrique-fermented Chardonnay with ripe stone fruit characteristics enhanced by toasty oak sweetness and subtle layers of complexity.</i>		
<b>TOHU Marlborough Chardonnay (unoaked)</b>	<b>\$8.00</b>	<b>\$32.00</b>
<i>A pure expression of Chardonnay that combines peaches, pears, apples and tropical fruits with some butterscotch and nutty aromas.</i>		
<b>VILLA MARIA PRIVATE BIN East Coast Gewürztraminer</b>	<b>\$8.50</b>	<b>\$36.00</b>
<i>This wine shows perfumed and classic varietal aromas of rose petal, quince and spice. The palate reveals similar flavours, delivered with a seamless texture and balance. Gold – Royal Easter Show Wine Awards 2011</i>		

## Aromatics

<b>VIDAL East Coast Pinot Gris</b>	<b>\$8.50</b>	<b>\$36.00</b>
<i>Aromas and flavours of spiced pear, quince and apple crumble lead into a softly textured palate. The pure fruit flavours of this wine results in a balanced dry finish.</i>		

<b>THORNBURY Waipara Riesling</b>		<b>\$36.00</b>
<i>Floral lime and peach notes combined with tantalising citrus blossom and nectarine on the palate. Gold – NZ International Wine Show 2010 4 stars – Cuisine Magazine 2009 (NZ)</i>		

## Rosé

<b>ESK VALLEY Hawkes Bay Rosé</b>		<b>\$39.00</b>
<i>Aromas of strawberry and red fruits predominate while a hint of spice from the inclusion of a small percentage of Malbec adds complexity. Silver - Hawkes Bay A&amp;P Mercedes Benz Wine Awards 2010</i>		

## Syrah/Shiraz

<b>ESK VALLEY Hawkes Bay Syrah</b>	<b>\$9.00</b>	<b>\$39.00</b>
<i>This is a very 'varietal' wine, displaying classic Hawkes Bay Syrah notes of red fruits, pepper and exotic spice notes with subtle oak integration. Silver – Royal Easter Show Wine Awards 2011 (NZ) Silver – Spiegelau International Wine Competition 2011 (NZ) 4 stars – Winestate Magazine Sept 2011 (NZ)</i>		
<b>JACOBS CREEK Reserve Shiraz South Australia</b>	<b>\$9.00</b>	<b>\$38.00</b>
<i>A medium bodied style of red wine that showcases the richness of Shiraz.</i>		

## Pinot Noir

<b>VILLA MARIA PRIVATE BIN Central Otago Pinot Noir</b>		<b>\$46.00</b>
<i>An aromatic bouquet of ripe cherry and plum flavoured fruits. On the palate, savoury oak and spice elements. Silver – Royal Easter Show Wine Awards 2011 (NZ)</i>		
<b>BRANCOTT RESERVE South Island Pinot Noir</b>	<b>\$9.00</b>	<b>\$38.00</b>
<i>This wine exhibits dark cherry, blackberry and plum fruits accentuated with savoury, spice highlights.</i>		

## Merlot & Blends

<b>VILLA MARIA CELLAR SELECTION Hawkes Bay Organic Merlot</b>	<b>\$9.50</b>	<b>\$40.00</b>
<i>Bright berry fruit, plum and spicy cedar notes dominate the nose and lead into a smooth and generous palate, featuring supple tannins and harmonious integration. Gold – NZ International Wine Show 2010</i>		
<b>CHURCH ROAD Hawkes Bay Merlot/Cabernet Sauvignon</b>	<b>\$10.00</b>	<b>\$44.00</b>
<i>A rich, complex Merlot/ Cabernet which displays lively berry fruit aromas complemented by spicy French oak flavours and fine-grained tannins.</i>		
<b>VILLA MARIA RESERVE Gimblett Gravels Hawkes Bay Merlot</b>		<b>\$78.00</b>
<i>A deep, dense and wonderfully perfumed nose featuring red and black plums, blackberry and floral violet aromas, with a taste of black liquorice and underlying spice notes. Trophy &amp; Gold – NZ International Wine Show 2010</i>		
<b>House Wines Sauvignon Blanc</b>	<b>\$7.00</b>	<b>\$30.00</b>
<b>Chardonnay</b>	<b>\$7.00</b>	<b>\$30.00</b>
<b>Merlot/Cabernet Sauvignon</b>	<b>\$7.00</b>	<b>\$30.00</b>