

THE POUR AT THE BRUSH

Uncork the Unexpected

THE POUR LIST

*A changing list of expressive pours. Some bold, some delicate,
all chosen for their story and soul.*

WHITE WINE



Ancient Temps 2022 <i>Vin de France, France</i>	5	33
Vigna Mescita, Pinot Grigio <i>Venezia, Italy</i>	6	34
Cortese 'Amonte' 2022 <i>Cantine Volpi, Piemonte, Italy</i>	6	36
Quinta da Lixa, Vinho Verde <i>Lixa, Portugal</i>	6	38
Pete's Pure, Sauvignon Blanc <i>Pemberton, Australia</i>	7	44

RED WINE



Rometta, Sangiovese Rubicone 2023 <i>Emilia Romagna, Italy</i>	5	31
Primitivo Salento 2022 <i>Boheme, Puglia, Italy</i>	6	37
Tooma River Reserve, Shiraz <i>Riverina, South Eastern Australia</i>	6	37
Familia Castaño, Monastrell Organic <i>Alicante, Spain</i>	7	40
Project: Malbec <i>Mendoza, Argentina</i>	7	43

ROSÉ WINE



Via Nova, Pinot Grigio
Veneto, Italy

6

37

Love by Léoube, Organic
Provence, France

8

45

SPARKLING WINE



Prosecco 'Argeo'
NV, Ruggeri, Veneto, Italy

9

48

Telmont Brut Réserve
NV, Champagne, France

16

98

LILLET SPRITZERS

SUNSET

Lillet Rosé Peach, Provence Wine,
Pink Graprefruit Soda 13

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LIMONCELLO

Lillet Blanc, Limoncello,
Prosecco, Soda 13

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WILDFLOWER

Lillet Blanc, Hibiscus Vinho Verde,
Strawberry, White Peach & Jasmine Soda 13

SMALL PLATES FOR SIPPING

*Thoughtfully selected to complement the glass in your hand
- and the ones to come.*

FLATBREADS

Heritage Tomatoes, Basil, Coconut Cheese (vg).....	13
'Nduja, Mozzarella, Basil	14
Anchovies, Olives, Asparagus, Bottarga.....	14
Grilled Aubergine, Ricotta, Pine Nuts (v).....	13
Gruyère, Bacon, Caramelised Onions	15
Cultivated Mushrooms, Parmesan, Truffle.....	16

NIBBLES

Ibérico Lomito	7
Buttermilk Chicken Sliders	10
Salt Beef Scotch Egg, Truffle Parmesan.....	8
Crudites, Blue Cheese Dip (v).....	7
Green Nocellara Olives and Almonds (vg)	4
Schnitzel Bites.....	9
Baby Squid, Black Garlic Aioli	11
The Brush Loaded Chips (vg)	7

