

## RED WINES

Bottle Glass

## CABERNET MERLOT

**Evans and Tate** \$36.00 \$9.00  
Deep, dark and dense. This is a powerful wine delivered with finesse and style. Aromas of ground coffee, chocolate and savoury spice provide compelling interest. The palate has great mouthfeel with complex multi layered flavours supported with solid integrated oak and fine acid. Good with any Tandoor oven food.

**Cape Mentelle Trinders** \$55.00  
This is a beautiful blend of cabernet and merlot with the firm and elegant character of cabernet worked neatly into the lush rich fruits of merlot. Strongly fruit driven though with a degree of tannin and assertiveness providing structure and style. A class act.

**Goundrey Homestead Cabernet Merlot** \$32.00  
Well made with up-front fruit, good balance and light tannins. Medium weight and quite intensely flavoured. This goes well with Adrakhi Lamb Cutlets and Seekh Kebab.

## ROSÉS

**Skuttlebutt** \$38.00 \$9.00  
Crystalline ruby red in colour and flushed with the spring-time aromas of seasonal red fruits – cherry, strawberry, raspberry and rose-hip. The palate is tangy and full of these same fresh, bright red fruits. Luscious, creamy and full of flavour. Great with vegetarian dishes.

**Wolf Blass Eaglehawk (Sweet)** \$29.50  
Here's a sweet wine you can even drop some ice blocks in. It's fragrant and loaded with strawberry and red berry aromas. Ideal starter.

## BEER

<b>Cobra</b> (Ind)	\$9.00
<b>Crown Lager 375ml</b> (Aust)	\$8.00
<b>Heineken</b> (Ger)	\$8.00
<b>Stella Artois</b> (Belg)	\$8.00
<b>Kingfisher</b> (Ind) – our top selling beer!	\$8.00
<b>Redback Original</b> (Aust)	\$7.00
<b>Redback Mild</b> (Aust)	\$6.00
<b>Cascade Light</b> (Aust)	\$6.00
<b>Hann Premium Light</b> (Aust)	\$6.00
<b>Corona</b> (Mex)	\$8.00
<b>Victoria Bitter</b> (Aust)	\$6.00
<b>Tooheys Extra Dry</b> (Aust)	\$6.00
<b>Strongbow Cider</b> (Aust)	\$6.00
<b>Guinness 440ml</b> (Ireland)	\$9.00

## SPIRITS/LIQUORS FROM \$9.00

## COCKTAILS

**The Bollywood Martini** \$16.00  
Absolute Citron, Mango Liqueur, Apple juice, Mango Puree.  
The first of our two house cocktails... a stunning variation on the classic martini certainly a must try.

**Mary Elizabeth** \$16.00  
Vodka, Chambord, Peach Schnapps, Mango Puree and fresh lime.  
The namesake of our owner Liz Carberry... Edgy, full flavoured but never as sweet!

**Cosmopolitan** \$16.00  
Cointreau, Vodka, Cranberry Juice, Fresh Lime.  
Made famous by that show... refreshing with that cranberry bite.

## SOFT DRINKS

<b>Coke, Diet Coke, Sprite, Fanta</b>	\$4.00
<b>Tonic Water/Soda/Dry Ginger and Ginger Beer</b>	\$4.00
<b>Lemon Lime and Bitters</b>	\$5.00
<b>750ml Bottled Mineral Water</b>	\$6.00
<b>750ml Bottled Sparkling Mineral Water</b>	\$6.00
<b>Appetiser Sparkling Apple Juice</b>	\$4.00
<b>100% Juice</b> – Apple, Pineapple, Cranberry or Orange	\$4.50
<b>Mango Lassi</b>	\$5.00
<b>Plain Lassi</b>	\$4.00
<b>Coffee</b> – All types and Masala Chai Latte	\$4.00
<b>Tea</b> – English Breakfast, Masala Chai (spiced tea), Green Tea, Masala Tea	\$4.00

*Chutney Marys is fully licensed - BYO is not permitted.*

*No separate billing. An itemised account is available. There is a 1.5% fee on credit cards and 2.0% on American Express and Diners. 10% surcharge on Public holidays.*

chutney marys



## WHITE WINES

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## SPARKLING

**Moet Chandon Brut Imperial**

\$120.00

*France*

One of the world's most popular champagnes. Classically fine and delicate with a penetrating and precise palate profile. Intense and lingering flavour with beautifully bracing fresh acid. Ideal special celebration aperitif.

**Penley Estate Pinot Noir Sparkling Red**

\$40.00 \$9.00

*Coonawarra: South Australia*

A wonderfully festive sparkling red wine from 100% Pinot Noir. Has strong notes of strawberry and raspberry.

**Jacobs Creek Pinot Noir Chardonnay NV**

\$28.00

*Adelaide Hills (SA)*

Harvested in the cool of night, minimal juice contact with the skins and gentle pressing produced juices of elegance, finesse and delicate fruit flavour. This sparkling wine finishes soft, crisp and clean.

**Chandon Brut**

\$45.00 \$9.50

*Victoria*

This is Australia's biggest selling super premium sparkling wine. Blend of pinot noir, pinot meunier and chardonnay and made in the traditional French methode champenois. It's extraordinarily complex and deeply flavoured but with elegance and lingering flavours. Gives the French a run for their money.

## RIESLING

**Brown Brothers Crouchen Sweet Riesling**

\$28.00 \$7.50

The nose is lifted with aromas of tropical fruit – pear, pineapple and honeydew melon. The aromas follow through to the palate which is mouth filling with natural grape sweetness and a refreshing finish. Popular with Ladies.

**Alkoomi Late Harvest Sweet Riesling**

\$30.00

This wine is made from sweet, late harvested fruit and displays a bouquet of powerful citrus and blossom aromas. The palate is rich with tropical fruit flavours and finishes with crisp, fresh and clean acidity

**Leeuwin Estate Riesling**

\$42.00 \$9.00

Proves that when you do it right, Margaret River can produce high class riesling. The flavour is quite full and deep with citrus and floral characters. It retains a lively fresh palate which remains crisp to a long satisfying finish. Great food wine.

## SAUVIGNON BLANCS

**Alkoomi**

\$38.00 \$9.00

Displays aromas of beans and capsicums with a shot of celery and grass. Medium bodied and a little lean on the back palate but fruity and fresh with focused, bracing acidity and good length of beany flavour to match. Excellent with Rogan Josh and Prawn Masala.

**St Clair New Zealand Sauvignon Blanc 2005**

\$42.00 \$9.00

This producer is making some of the best wines in New Zealand. This is a cracking sauvignon blanc with an intense vibrant palate of lovely gooseberry and subtle tropical flavours. Our most popular white wine!

**Amberley Sauvignon Blanc**

\$32.00 \$8.00

This wine has a wonderful bouquet of gooseberries, citrus blossom, mint and lemon-grass. Luscious leafy spearmint and tropical stone fruits lead to a beautifully balanced palate. Good with Onion Bahji.

## WHITE BLENDS

**Evans and Tate Margaret River Classic**

\$32.00 \$8.00

Clean, fresh and spicy notes dominate this light blend. It has a dry, lasting flavour. This popular white wine is the perfect partner for mild, spicy Indian cuisine, especially good with seafood.

**West Cape Howe Semillon Sauvignon Blanc**

\$38.00 \$9.00

An emerging star of the WA wine industry. The combination of the steely strong semillon and the lifted fruit sauvignon blanc is a compelling formula. The palate is a complex mix of pure fruit that is sustained to a long finish. Delivers persistent flavour that suits both red and white meat dishes.

**Stella Bella Semillon Sauvignon Blanc**

\$38.00

This excellent blend is delicate yet an intensely flavoured expression of the semillon and sauvignon blanc mix. The palate has a creamy richness. Plenty of nice lingering flavours with a sprightly crisp acidity. Popular with the under 25's.

**Houghton Sauvignon Blanc Semillon**

\$28.00 \$7.50

Aromas of citrus, gooseberry and passionfruit lead to a refreshing, vibrant and soft palate with citrus fruit flavours prevailing. Great accompaniment to Malabar Fish Curry, Chicken or Vegetable Salad.

**MadFish Sauvignon Blanc Semillon**

\$38.00 \$9.00

The feature of this wine is the freshness, vitality and brightness of the palate. The pure fruit gives a crisp and refreshing acidity to make for a dry finish. Great with Fish and Chicken Curries.

**Brookland Valley Semillon Sauvignon Blanc Verse**

\$38.00

A fully aromatic white, revealing varied citrus and grapefruit characters. The palate is intense with tropical fruit, passionfruit and lime. Verse finishes with a punchy flavour. Great with Masala Scallops, Samosa and Chicken Palak.

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## CHARDONNAY

**Capel Vale CV Unwooded Chardonnay**

\$36.00 \$8.00

There's a beautiful purity about this Unwooded Chardonnay. It's light bodied but still packs plenty of ripe melon and light white peach fruit in there. The palate is soft with a fine acid and nice sweet fruit flavours. Perfect wine for spicy food.

**Goundrey Homestead Unwooded Chardonnay**

\$32.00

This softly textured Chardonnay is a good example of the inviting balance between fruit and acidity inherent to West Australian fruit. It tastes fruity and sweet, without actually being sweet, and has lashings of pineapple, passionfruit and cashew aromas. Great with Tandoori food.

**Jacobs Creek Chardonnay**

\$28.00 \$7.50

Aromatic and fresh. Stone fruits, honeydew melon and citrus aromas combine with a subtle oak influence that imparts a light toasty, spicy background. Great with Chicken Tikka Masala.

**Evans and Tate**

\$36.00 \$8.00

It has a sultry cinnamon character to the nose, and stony, even limey flavours along with some white peach on the palate. It's a zesty structured wine. The palate has remarkable persistence and balance. Excellent with mild chicken curry like Chicken Madras.

## RED WINES

## BLENDS

**Cape Mentelle Marmaduke**

\$34.00

This is a beautiful medium bodied wine with a rich fruity palate delivering a mass of ripe plum and blackberry flavours. It has a soft velvety texture with fine tannins and an impressive finish. Nice with Red Meat Curries.

**Jacobs Creek Shiraz Cabernet**

\$28.00

A medium bodied blend of Shiraz and Cabernet Sauvignon boasts ripe plum and berry fruit flavours, soft tannins and subtle oak. Enjoy it with Beef Curries and Tandoori Chicken.

**Evans and Tate Margaret River Classic**

\$32.00 \$8.00

This has an impressive track record with a number of medals at national shows. A clever wine loaded with ripe fleshy fruit wrapped around a core of oak and fine tannins. It's great drinking with Meat Curries.

## PINOT NOIR

**Capel Vale CV**

\$36.00

An intense and complex wine with strawberry, stewed cherries and satsuma plums enhanced by smoky, savoury, earthy notes. This wine excels with Tandoori food and Lamb.

**St Clair Pinot Noir**

\$42.00 \$9.00

This New Zealand pinot offers classic pinot character with a mix of subtle raspberry and strawberry flavours and a little gaminess. Fine tannins and a little oak together with a light acid sustain a long flavoursome palate. Perfect partner to Indian food.

## SHIRAZ

**Capel Vale CV**

\$36.00 \$8.00

This wine has loads of red berry and black pepper flavour skillfully balanced with vanillin American oak. The mouth filling flavour shows all the richness, tannins and style that has made Australian Shiraz world famous. Makes an ideal accompaniment to red meat and lightly spiced dishes. Excellent with Adrakhi Lamb Cutlets!

**Evans and Tate**

\$36.00

Smoky bacon and sweet raspberries on the nose with hints of violets lurking below. A tight palate with sweet juicy fruit, tasty vanillin oak and round, soft tannin. Enjoy with Meat Curry dishes, especially Lamb.

**Pepperjack**

\$47.00 \$11.00

Rich red in colour with soft purple hues. Aromas of blackberry and plum are supported by pepper and spice characters on the nose. This wine is intricate and elegant with velvety tannins and great length of flavour.

## CABERNET SAUVIGNON

**Alkoomi Cabernet Sauvignon**

\$36.00 \$8.00

Consistently one of the better WA cabernets. It shows rich, intense dark berry and cassis aromas with subtle French oak overtones. The palate delivers a full bodied mix of sweet, dark cherry and chocolate fruit flavours with finely structured tannins. Handles savoury spicy food really well.

**Koonunga Hill Cabernet Sauvignon**

\$33.00

This brand was launched in the mid seventies and since then has become one of our most favourite value for money wines. Refined elegant cabernet with distinctive minty red berry flavours. Great with Rogan Josh and Adrakhi Lamb Cutlets.

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