

# The Auricle Drinks & Food List

The Auricle is the world's only "oenosthetic" wine bar, with a wine list curated to complement our monthly exhibition by wine writer and sonic artist, Jo Burzynska. The varied pitches and timbres of *Continuous Flow Machines* has resulted in diverse array of styles on this month's list, one of which will be featured on the blackboard every day around which the music in the bar is selected.

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## SPARKLING

### Ca' Di Rajo 'Lemoss' Frizzante, Italy NV

A delicious dry unfiltered prosecco with a crisp palate of apple, pear and citrus and gently yeasty undercurrent

glass / \$12      bottle / \$38

## WHITE

### Tinpot Hut Marlborough Sauvignon Blanc 2014

An intense and elegant Sauvignon with notes of blackcurrant leaf, flinty minerality and good weight (S)

glass / \$9      bottle / \$36

### Main Divide Waipara Chardonnay 2014

Rich stone fruit combines with fresh citrus and nuances of honey, nut and spice in this creamy textured Chardonnay (S)

glass / \$10      bottle / \$39

### Woollaston Nelson Pinot Gris 2014

A textural Pinot Gris with pure pear fruit and hints of spice supported by fresh citrus makes a versatile match with music (O)

glass / \$11      bottle / \$45

### Pegasus Bay Waipara Gewurztraminer 2012

Rich and mouth-filling with notes of musk, guava and citrus zest threaded with aromatic spice and jasmine florals (S)

bottle / \$44

### Domaine Binner Ca Gazouille Non Filtre, Alsace, France 2011

An edgy and lightly effervescent aromatic blend from this top Alsace natural wine producer, with tangy notes of lemon and apple wrapped round a mineral core (B)

bottle / \$45

RED

### Cambridge Road Transit of Venus Martinborough Pinot Noir 2012

An Auricle exclusive, this sneak preview Pinot boasts dense and satiny black plum and cherry fruit infused with aromatic notes of star anise and peppery spice (B)

glass / \$14      bottle / \$58

### Mustiguillo “Mestizaje” El Terrerazo, Spain 2012

Redolent of exotic spice and incense, the voluptuously rich, ripe blackberry and blackcurrant fruit if this concentrated Spanish red blend is great with bass (O)

glass / \$13      bottle / \$51

### Trapiche Broquel Mendoza Cabernet Sauvignon, Argentina 2012

Velvety and rich with notes of cassis liqueur, roasted spice, dark chocolate and a suggestion of violets

glass / \$10      bottle / \$41

### Niklaserhof Sudtiroler Lagrein, Italy 2012

Fresh and deeply flavoured with red berry fruit infused with notes of smoke and violets

bottle / \$52

### Grahams LBV Port, Portugal 2008

Rich, ripe and warming with opulent blackberry fruit and licorice spice

glass / \$10

S: Sustainable    O: Organic    B: Biodynamic

## BEER, SOFT DRINKS & FOOD

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### BEER

Cassel’s Real Ale (pint / half pint)	\$10 / \$5
Spring Bock Barrel Aged Ale (330ml)	\$10
Golden Eagle Coalface Stout (500ml)	\$12
Golden Eagle Apache American Amber Ale (500ml)	\$12
Golden Eagle Big Yank IPA (500ml)	\$12
Golden Eagle Pale Ale (500ml)	\$10
Harringtons Rogue Hop Pilsner (330ml)	\$7
Zeffe Apple Cider (330ml)	\$7
Harry’s Light (330ml)	\$6

### FILTER COFFEE

\$4

### SOFT DRINKS

Sparkling Apple Juice	\$5
Lime and soda	\$3

### FOOD

Platter of fine meats and cheeses <i>with fresh crusty bread</i>	\$18
Platter of fine cold meats <i>with fresh crusty bread</i>	\$15
Platter of fine cheeses <i>with fresh crusty bread</i>	\$15
Real Ale Platter <i>with fresh crusty bread</i>	\$10
Vegetarian mezze <i>with vine leaves, hummus and preserved vegetables</i>	\$15
Bowl of Olives or Nuts	\$4

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All profits from The Auricle Wine and Sound Bar go to the Cantabrian Society of Sonic Artists Inc. for the running of the venue and its sonic arts gallery  
[www.auricle.org.nz](http://www.auricle.org.nz)