

The Auricle Drinks & Food List

The Auricle is the world's only "oenosthetic" wine bar, with a wine list of fine local and international wines curated to complement its monthly exhibition by wine writer and sonic artist, Jo Burzynska. October's wine list echoes the sonic diversity of the Khal exhibition with its wide variety of styles. Look at the blackboard to see what's best suited to what's playing at the moment.

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 - a high frequency wine!

glass / \$12 bottle / \$38

WHITE

Dog Point Marlborough Sauvignon Blanc 2015

Succulent passion fruit, lemongrass, mineral and punchy herbs combine in one the country's greatest Sauvignons. (O)

glass / \$11 bottle / \$47

Pegasus Bay Waipara Chardonnay 2013

A powerful but elegant style of Chardonnay with notes of flint, nut, grapefruit and sandalwood propelled by a tight line of acidity. (S)

glass / \$14 bottle / \$57

Domaine Bruno Lupin Cru Frangy Roussette de Savoie, France 2013

Pear, gingerbread, spice, honey and hint of nougat notes combine in a rare and delicious wine made from an indigenous Savoie grape

bottle / \$52

RED

Feature wine: Burn Cottage Moonlight Race Central Otago Pinot Noir 20143

Elegant and silken with pure raspberry and cherry fruit laced with fragrant hints of thyme, spice and violets – for the softer moments. (blend of O/B)

glass / \$15 bottle / \$68

Telmo Rodriguez "Al Muvedre" Alicante, Spain 2012

Rich and bright with blackberry and blackcurrant fruit and a dusting of tannins. (O)

glass / \$9 bottle / \$35

Umathum Zweigelt, Neusiedlersee, Austria 2012

Fine example from a leading Austrian estate of this indigenous red variety, that's full bodied with elegant cherry fruit and notes of peppery spice and chocolate (B)

bottle / \$52

S: Sustainable O: Organic B: Biodynamic NS: No sulphur added

BEER, SOFT DRINKS & FOOD

BEER

Cassel's Real Ale (pint / half pint)	\$10 / \$5
Golden Eagle Coalface Stout (500ml)	\$12
Golden Eagle Apache American Amber Ale (500ml)	\$10
Golden Eagle IPA (500ml)	\$12
Golden Eagle Pale Ale (500ml)	\$10
Harringtons Rogue Hop Pilsner (330ml)	\$7
Harry's Light (330ml)	\$6
Peckham's Apple Cider (330ml)	\$7

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

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