Matt the Thresher
Seafood Bar & Grill

SPARKLING WINES

Glass | Bottle

Spagnol Prosecco — 16 | 60
Extra Dry, Valdobbiadene – Italy

Crémant de Bourgogne Rosé — 18 | 68
Traditional Method, Burgundy – France

Beaumont des Crayères — 20 | 110
Grande Réserve Brut, Champagne – France

Jacquart Mosaïque Rosé — 20 | 125
Brut Rosé, Champagne, Reims – France

Bollinger Special Cuvée — 150
Brut NV, Champagne, Aÿ – France

Jacquart Blanc de Blancs 2015 — 180
Vintage Brut, Champagne, Reims – France

BY THE GLASS

A Curated Selection of our Favourite Pours

— White —

Grenache Blanc & Vermentino — 9.95
Languedoc – France

Picpoul de Pinet — 10.75
Languedoc – France

Chardonnay — 11.00
Languedoc – France

Sauvignon Blanc — 11.95
Touraine – France

Verdicchio di Matelica — 12.00
Marche – Italy

Pinot Grigio — 12.50
Veneto – Italy

Godello — 12.75
Valdeorras – Spain

Pormenor Branco — 13.00
Douro – Portugal

Greco di Tufo — 13.50
Campania – Italy

Gavi di Gavi — 14.00
Cortese, Piedmont – Italy

Chenin Blanc — 14.50
Wellington – South Africa

Sauvignon Blanc — 16.50
Marlborough – New Zealand

Sancerre — 16.75
Loire – France

Chablis — 16.95
Burgundy – France

— Red —

Grenache & Syrah — 9.95
Languedoc – France

Nero d'Avola — 10.75
Sicily – Italy

Merlot — 11.00
Languedoc – France

Montepulciano d'Abruzzo — 12.00
Abruzzo – Italy

Finca Tempranillo — 12.50
Ribera del Duero – Spain

Pinot Noir — 12.75
Wairarapa – New Zealand

Valpolicella Ripasso — 13.00
Veneto – Italy

Cabernet Sauvignon — 13.75
Mendoza – Argentina

Cabernet Franc — 14.00
Loire Valley – France

Rioja Reserva — 14.95
Tempranillo & Graciano – Spain

Malbec — 15.50
Mendoza – Argentina

WHITE WINES

Glass | Bottle

M. Chapoutier Vermentino — 9.95 | 38
Languedoc, Roussillon – France

Domaine des Lauriers — 10.75 | 40
Picpoul de Pinet Prestige, Languedoc – France

Domaine Millegrand — 11.00 | 42
Chardonnay, Languedoc – France

Domaine des Chezelles — 11.95 | 44
Sauvignon Blanc, Touraine, Loire – France

Soave Classico — 46
Garganega & Trebbiano, Veneto – Italy

Verdicchio di Matelica — 12.00 | 46
Marche – Italy

Pinot Grigio — 12.50 | 48
T'Ombre, Veneto – Italy

Pormenor Branco — 13.00 | 50
Rabigato & Malvasia Fina, Douro – Portugal

El Confidente 2024 — 12.75 | 50
Godello, Valdeorras – Spain

Greco di Tufo 2024 — 13.50 | 52
Campania – Italy

Domaine Albert Mann 2023 — 54
Riesling Cuvée, Alsace – France

Scrimaglio Gavi di Gavi 2025 — 14.00 | 56
Cortese, Piedmont – Italy

Ethero Albariño 2024 — 56
Rias Baixas, Galicia – Spain

Doolhof 'Mountain Range' 2024 — 14.50 | 60
Chenin Blanc, Wellington – South Africa

Domaine Garenne Mâcon-Azé 2020 — 62
Chardonnay, Burgundy – France

Framingham 2024 — 16.50 | 64
Sauvignon Blanc, Marlborough – New Zealand

Domaine Roger Champault 2024 — 16.75 | 66
Sancerre, Loire Valley – France

Domaine des Marronniers 2024 — 16.95 | 68
Chablis, Burgundy – France

Saint-Véran 2022 — 70
Chardonnay, Burgundy – France

Illivio 2022 — 75
Pinot Bianco, Chardonnay & Picolit, Friuli – Italy

Meerlust 2023 — 78
Chardonnay, Stellenbosch – South Africa

Pouilly-Fumé 2024 — 80
Fournier Père et Fils, Loire Valley – France

Chablis Premier Cru 2023 — 90
Domaine des Marronniers, Burgundy – France

Rombauer Carneros 2023 — 100
Chardonnay, California – USA

Puligny-Montrachet 2022 — 170
'Les Grands Champs', Burgundy – France

Corton-Charlemagne Grand Cru 2018 — 280
Louis Latour, Burgundy – France

ROSÉ WINES

Glass | Bottle

Château Miraval 2024 — 16.00 | 64
Côtes de Provence – France

Crémant de Bourgogne Rosé — 18.00 | 68
Traditional Method, Burgundy – France

Jacquart Mosaïque Rosé — 20.00 | 125
Brut Rosé, Champagne, Reims – France

RED WINES

Glass | Bottle

M. Chapoutier — 9.95 | 38
Grenache & Syrah, Languedoc – France

Linteo — 10.75 | 40
Nero d'Avola, Sicily – Italy

Domaine Millegrand — 11.00 | 42
Merlot, Languedoc – France

Tor del Colle Riserva — 12.00 | 44
Montepulciano d'Abruzzo – Italy

Finca Resalso — 12.50 | 46
Tempranillo, Ribera del Duero – Spain

Paper Road — 12.75 | 46
Pinot Noir, Wairarapa – New Zealand

Torre del Falasco — 13.00 | 48
Valpolicella Ripasso, Veneto – Italy

Kaiken 'Ultra' 2022 — 13.75 | 50
Cabernet Sauvignon, Mendoza – Argentina

Saumur-Champigny 2024 — 14.00 | 50
Cabernet Franc, Loire Valley – France

Rioja Peciña 2017 — 14.95 | 56
Tempranillo & Graciano, Rioja Reserva – Spain

STAFF FAVOURITE

'Corimbo' Bodegas La Horra 2022 — 66
Tempranillo, Ribera del Duero – Spain

Malbec 2022 — 15.50 | 58
Maipú Valley, Mendoza – Argentina

Chianti Classico Ris. 'Ser Lapo' 2021 — 66
Mazzei, Tuscany – Italy

Amarone della Valpolicella 2021 — 88
Corvina & Rondinella, Veneto – Italy

Châteauneuf-du-Pape 2022 — 98
Grenache & Syrah, Rhône Valley – France

D. Duband Nuits-Saint-Georges 2022 — 100
Pinot Noir, Burgundy – France

Roda I Rioja Reserva 2019 — 110
Tempranillo, Rioja – Spain

La Réserve de Léoville Barton 2019 — 110
Cab. Sauvignon & Merlot, Saint-Julien – France

Pine Ridge 2022 — 120
Cabernet Sauvignon, Napa Valley – USA

Brunello di Montalcino Mastrojanni 2019 — 125
Sangiovese, Montalcino, Tuscany – Italy

Blason d'Issan Margaux 2018 — 130
Merlot & Cabernet Sauvignon, Bordeaux – France

Cakebread Cellars 2021 — 190
Cabernet Sauvignon, Napa Valley – USA

'Insignia' Joseph Phelps 2016 — 430
Cabernet Sauvignon, Napa Valley – USA

PREMIUM NON-ALCOHOLIC

Kolonne Null Riesling — 37
Still White – Germany

Casa Emma Zero Sangiovese — 38
Still Red, Tuscany – Italy

Kolonne Null Sparkling — 45
Pinot Blanc – Germany

VINTAGE: SUBJECT TO CHANGE BASED ON AVAILABILITY

"All wines contain sulphites. Traces of egg or milk products may be used as fining agents in the winemaking process."