

PURA BRASA

Refreshing Cocktails By The Gls



Melon Daiquiri \$15.90
White Rum, Melon Liqueur and Fresh Lemon Juice

Peach Daiquiri \$15.90
White Rum, Peach Liqueur and Fresh Lemon Juice

Lychee Martini \$16.90
Vodka, Lychee Liqueur and Lychee Syrup

Melon peach Daiquiri \$17.90
White Rum, Melon Liqueur and Fresh Lemon Juice

Midori Sour \$17.90
Midori Melon Liqueur, Vodka and Fresh Lemon Juice

Mojito \$17.90
White Rum, Lime Juice, Soda and Fresh Mint Leaves

Melon Ball Martini \$18.90
Vodka, Orange Juice and Midori Melon Liqueur

Sangria Gls \$19.90
Red / White Wine, Orange Juice and Triple Sec

Agua de Valencia \$20.90
Gin, Vodka, Cointreau, Cava and Fresh Orange Juice

Coco Mintini \$21.90
White Rum, Malibu, Lime Juice, Lychee Liqueur, Fresh Mint Leaves and Sourz Apple

Cocktail By The Jug

Sangria Jug \$65
Red / White Wine, Orange Juice and Triple Sec

Agua de Valencia Jug \$78
Gin, Vodka, Cointreau, Cava and Fresh Orange Juice

Heavy Flavor Cocktails By The Gls



Gin Campari Sour \$16.90
Gin, Campari, Fresh Lemon Juice and a Dash of Bitters

Bailey's White Russian \$17.90
Baileys, Smirnoff Vodka, Khalua & Fresh Milk

Aperol Spritz \$18.90
Aperol, Cava, Soda and Slice of Fresh Orange

Singapore Sling \$19.90
Cherry Liqueur, Dom Benedictine, Gin, Pineapple Juice Lemon and Lime Juice, Grenadine and Angostura Bitters

Classic Cocktail By The Gls

Negroni \$18.90
Campari, Gin and Martini Rosso

Espresso Negroni \$17.90
Espresso, Khalua, Gin & Aperol

Long Island Tea \$20.90
Tequila, Rum, Gin and Vodka, Coke, Triple Sec with Fresh Lemon and Lime Juice

Tokyo Tea \$22.90
Gin, Vodka, Rum and Tequila, with Midori Melon Liqueur, Fresh Lemon Juice and Sprite

AMF \$22.90
Gin, Vodka, Rum and Tequila, Fresh Lemon Juice, with Sprite and Blue Curacao

Texas Tea \$24.90
Gin, Vodka, Rum and Tequila with Bourbon Whisky, Coke and Lemon Juice

Spanish Beer Selection

EstrellaDamn half pint \$9
MoritzBeer btl \$13
EstrellaDamn Full Pint \$16
Inedit Damn750ml btl \$28

International Beer Selection

Asahi Dry btl \$14
Guinness Draught \$15
Kronenburg Blanc btl \$15
Asahi Black btl \$16



its time to Drink LIQUOR

International Gin	<u>glass</u> <u>bottle</u>
Gordon Gin	\$8.90 / \$128
Brass Lion Dry Gin	\$10.90 / \$148
Brass Lion Butterfly Pea Gin	\$12.90 / \$168
Roku Gin	\$12.90 / \$168
Bombay Sapphire Gin	\$12.90 / \$172
Hendricks Gin	\$14.90 / \$195

Vodka	<u>glass</u> <u>bottle</u>
Stanlikaya	\$8.90 / \$128
Greygoose	\$12.90 / \$195

Rum	<u>glass</u> <u>bottle</u>
Bacardi Superior	\$8.90 / \$128
Mout Gay	\$10.90 / \$148
Diplomatico	\$14.90 / \$220

Aperitif	<u>glass</u> <u>bottle</u>
Aperol	\$8.90 / \$96
Sourzapple	\$13.90 / \$138
Bailer's Irish Cream	\$10.90 / \$108
Jagermeister	\$12.90 / \$129
Midori	\$12.90 / \$120
Kahlua	\$12.90 / \$120
Campari	\$14.90 / \$148
Peter Heering	\$15.90 / \$158

Tequila	<u>glass</u> <u>bottle</u>
Don Angel	\$8.90 / \$102
Patron Sliver	\$12.90 / \$220
Patron Resposado	\$14.90 / \$230

Bourbon Whisky	<u>glass</u> <u>bottle</u>
Jim Beam	\$8.90 / \$121
Maker's Mark	\$12.90 / \$188

Whisky	<u>glass</u> <u>bottle</u>
Ballantimes Finest	\$10.90 / \$128
Chivas Regal	\$12.90 / \$178

Single Malt Whisky	<u>glass</u> <u>bottle</u>
Glenffidich(12yrs)	\$12.90 / \$178
Highland Park (12yrs)	\$14.90 / \$198
Macallan Sherry Oak (12yrs)	\$16.90 / \$208
The Balvenie (12yrs)	\$18.90 / \$288

House Pour Single Malt Whisky	<u>glass</u> <u>bottle</u>
Spey Tenne	\$14.90 / \$198
Spey Chairman	\$18.90 / \$228
Spey Royal Choice	\$28.90 / \$588

Japanese Whisky	<u>glass</u> <u>bottle</u>
Iwai Blended	\$16.90 / \$220
Iwai Traditional	\$18.90 / \$258
Iwai Cosmo	\$20.90 / \$288

Brandy/ Cognac	<u>glass</u> <u>bottle</u>
St.Remy Vsop	\$8.90 / \$128
Martell Vsop	\$12.90 / \$208



Sparkling Wines

"Castellblanc Cava Organic" \$70
Grape: Chardonnay, Macabeo **Pairing:** Fish, Cured Meat, Shellfish
Pale greenish-yellow colour fresh & fruity. Dry, well-balanced, fruity, green apple, pear, mineral, long & very elegant.

"Molto Negre Cava Brut" Catalunya \$86
Grape: Trepat **Pairing:** Cured Meat, Fish
Consistent and elegant bubbles, a touch of brioche, strawberry and pleasant Mediterranean acidity.

Rose

"Ramon Bilbao Rose" Rioja Alta \$72
Grape: Garnacha, Viura **Pairing:** Seafood, Vegetables, Grilled Fish
Salmon color, with pale intensity. Clear and Bright with presence of tears. Subtle elegant in the nose. Rich aromas of citrus fruits, orange zest, white flowers and aromatic herbs.

"Bodegas Montecillo Rose" Rioja \$77
Grape: Tempranillo, Garnacha, Viura **Pairing:** Salads, White Meats, Fish & Seafood
Delicate pale pink colour with bluish highlights. Intense floral notes along with fresh fruits, strawberries and cream. Harmonious on the palate with seductive acidity balanced with the fresh fruit. Rich long finish.

Spanish White Wines

"Vionta Albarino" Rias Baixas \$70
Grape: Albarino **Pairing:** Seafood, Shellfish, Vegetables
Soft and agreeably acidity on the palate, giving away to a melange of green apple, banana, kiwi and melon but brought to a peak of peaches apricot and kiwi. A long finish with just a touch of bitterness for such a classic characteristic.

"Puerto De Alicante" Valencia \$70
Grape: Chardonnay **Pairing:** White Meat, Cheeses, Seafood
Packed with intense aromas, of tropical fruits and ripe apples. The lengthy mouth-watering finish is marked by peaches.

"Bodegas Iniesta Corazon Loco Blanco", Manchuela \$70
Grape: Verdejo, Sauvignon Blanc
Pairing: Pork, Rich Fish, Shellfish, Vegetables and Cheeses
An Exuberant small of aromas. Intense condiment, fennel, fresh hay, and tropical fruits. (mango, passion fruit).

"Diez Siglos" Rueda, Spain \$72
Grape: Verdejo **Pairing:** White Meat, Seafood & Cured Meat
Clean,with lively yellow iridescent. Aromas of fresh grass, fennel with medium intensity & complex. Elegant structured full bodied and has a wonderful finish with well balanced acidity.

"Borsao" Campo de Borja \$75
Grape: Macabeo, Chardonnay **Pairing:** Poultry, Pork & Rich Fish
Straw yellow colour. With citric and tropical fruit aromas. It's creamy and fresh, in perfect harmony with the acidity.

"The Orange Republic" Valdeorras, Spain \$88
Grape: Godello **Pairing:** White Meat, Seafood
Aromas of pear, apricot and peach bathe on the nose. The mouth is enveloping, tasty, unique. Full bodied with a fresh finish.

"La Marimorena" Rias Baixas \$88
Grape: 100% Albarino **Pairing:** Shellfish,Pasta, and Fish
Beautiful aromas of peach, ripe apples & Pina Colada. Fine pale yellow with notes of brioche & bread froaging of the wine in fine lees. Fresh & fruity in the mouth, balanced acidity, round and structured.



Sip, Swirl & Savour White Wines

Discover our sommelier's selections straight from the vineyards.



FRANCE

Chateau Haut Pognan Blanc, Bordeaux\$78

Grape: Sauvignon Blanc, Semillon **Pairing:** Poultry, Lean Fish, Vegetables
Grassy with soft tones of citrus and floral notes. Refreshing acidity and slight mineral edge provide complexity and balance.

Vidal Fleury Cotes du Rhone Blanc\$87

Grape: Viognier, Grenache Blanc **Pairing:** Poultry, Rich Fish, Cured Meat, Cheeses
A fuller-bodied, lower-acid wine. Fresh and fragrant aromas of ripe red apple and pear. Complemented with savoury herbs.

Lupe-Cholet Chablis 2015, Burgundy\$96

Grape: Chardonnay **Pairing:** Rich Fish, Seafood, Shellfish
Elegant and complex with nuances of beeswax, white peach, slight apricot, then vine blossom. Taste of great harmony and a beautifully dense fruitiness over balanced minerality.

ITALY

Casa Lunardi, Veneto.....\$70

Grape: Pinot Grigio **Pairing:** Poultry, Seafood, Shellfish, Vegetables
Smooth and bright with vibrant notes of citrus, apple and herbs.

Castelforte Garganega Veronese IGT, Veneto.....\$70

Grape: Garganega **Pairing:** Pasta, Lean Fish, Cured Meat, Shellfish, Cheeses
A dry and full-bodied varietal white wine aged partly in stainless steel and partly in wood. Intense perfume of almond blossom, citrus and vanilla. Fruity and richly textured with a clean mineral finish.

Vermentino "Toscana"\$86

Grape: Vermentino **Pairing:** Fish, White Meat
Straw yellow reflexions. Scents of grapefruit and citrus. Refreshing crispness with subtle citrus on the background.

NEW ZEALAND

"Clifford Bay" Malborough, NewZealand\$78

Grape: Sauvignon Blanc **Pairing:** Cheese, Salad, Shellfish
Expressive fruit flavours. Light straw colour and tropical aromas of grapefruit and passion fruit. Fine flavours follows a crisp, dry, mineral finish on the palate.

"Mahi" Malbborough, New Zealand\$87

Grape: Chardonnay **Pairing:** Pork, Rich fish (salmon, tuna etc), Vegetarian,Poultry
Has a rich and very fleshy feel. Such attractive, ripe and rich fruit that delves into the peach, pear and melon spectrum on the nose with a smooth, pastry and fresh bread dough layer to the palate. This is settled, long and pure.



Sip, Swirl & Savour Red Wines

Discover our sommelier's selections straight from the vineyards.



SPAIN

"Bodegas Iniesta Corazon Loco" Manchuela \$70

Grape: Syrah, Tempranillo **Pairing:** Poultry, Beef Pasta
Nice ruby red. Funky nose. Delicious cherries, good body and intense flavors of red frits and oak.

"Nauta Monastell" Alicante, Spain \$75

Grape: Monastrell **Pairing:** Beef, Lamb, Pasta
Second most popular Grape in Spain after Tempranillo is Monastrell, which is incredibly full bodied and rustic. Deeply bodied and highly tannic, high in alcohol with (significant presence of black berries of rich black berries), pepper, fresh herbs with leather on the nose and palate.

"Borsao Tinto" Campo de Borja \$80

Grape: Garnacha **Pairing:** Grilled Red Meats, Vegetables, Pasta with meat sauce
Cherry red with violet nuances. Has a ripe fruit nose with floral tones. Full bodied wine, spicy and with a complex and long aftertaste.

"Ramon Bilbao Reserva" Rioja Alta \$84

Grape: 100% Tempranillo **Pairing:** Red Meats, Lamb, Cured Cheese
The wine is clean and brilliant, maroon colored with medium high intensity. With notes of dark fruits, balsamic, sweet spices, toffee and cocoa on the nose. Long finish is strong and structured with rounded and mature tannins and good alcohol Intergration.

Montecillo Rioja Reserva D.O.Ca., Rioja Alta \$90

Grape: Tempranillo, Mazuelo, Garnacha **Pairing:** Poultry, Beef, Lamb
Spicy notes, vanilla and black fruits mingled with nuances of liquorice and mint. Elegant tannins with a long finish.

"The Invisible Man" Rioja Alta \$94

Grape: Tempranillo, Mazuelo **Pairing:** Soft Cheese, Beef, Lamb & Poultry
The palate has excellent structure with fetching raspberry and strawberry fruit, sweet vanilla with cocoa, finishing medium bodied with a little spice and more wild red fruit aromas.

"Zarihs" Campo de Borja Spain \$95

Grape: Shiraz **Pairing:** Poultry, Beef Lamb
Opaque Red-black and purple in colour with powerful prints of blackberry, hints of wood smoke and sweet vanilla on the nose. Very good body, with black fruit flavors, wild berries and dried plums, with hints of espresso smooth and soft tannins with medium length and soft acidity.

"Matsu Recio" Toro Spain \$99

Grape: Tempranillo **Pairing:** Soft Cheeses, Beef, Lamb
This is a corpulent wine having a lot of finesse, with an intense nose having notes of chocolate, black fruits and vanilla. In the mouth the taste is striking, being predominantly round and silky, very unctuous. Touches of fruits linger in the after taste as do mineral notes. This is a full body wine yet at the same time very easy to drink.

"Macho Man" Jumilla Spain \$100

Grape: Monastrell **Pairing:** Pasta, Lamb, Beef
Intense garnet colour with purple glints. This wine shows red and black fruit with mineral and balsamic notes. It comes infresh and silky, leaves a sweet sensation of volume and tannins weave. All aromas in nose show are enhanced, leaving a weave of textures of grapes with balsamic and smoked shades in the end of mouth.

"Montecillo" Gran Reserva Rioja \$108

Grape: Tempranillo **Pairing:** Grilled Meat, Cheeses, Lamb & Poultry
Fine Aromas from matured fruits, well complex and elegant. Satin textured, shows fine tannins with seductive leather and liquorish tinged finish that is both sleek and refined.

"Resalte Crianza" Ribera del Duero \$108

Grape: Tempranillo **Pairing:** Beef, Lamb
Cherry red high layer with clean and shiny complex. Fine and clean with lots of Fruity black liquorish black berries and cherries toasted wood and appears accompanying the fully integrated fruits.

"Mas de Subira" Priorat \$108

Grape: Carinena, Gabernet Sauvigon **Pairing:** Poultry, Beef, Lamb
An aromatic blend of ripe red and black fruits finished with dark plum. Elegantly infused with rosemary and thyme for balance.



Red Wines

"Muga" Rioja \$110

Grape: Tempranillo **Pairing:** Poultry, Beef & Lamb
Fresh mouth-feel, almost giving the impression of having mentholated nuances, with a presence of acidic fruit liqueur. Spicy on the nose and leaves new hints of liqueur fruit at a second level, which gives great complex in character.

"Montecillo Limited Edition" Rioja \$116

Grape: Tempranillo, Graciano **Pairing:** Poultry, Beef Lamb
Combines black fruits with resinous notes and hints of caramel and patisseries. Powerful yet beautifully fresh and elegant.

"Arzuaga Crianza" Ribera del Duero \$119

Grape: Tempranillo, Cabernet Sauvignon **Pairing:** Beef, Lamb, Venison
Cherry red with ruby reflections. Round and elegant, the palate is velvety, smooth and attractive. These creamy sensations give a great length on the finish.

"Matsu El Viejo" Toro Spain \$128

Grape: Tempranillo **Pairing:** Red Meats, Poultry, Lamb
Deep cherry in colour, with violet coloured notes in its border. (Thanks to the barrel aging the wine acquired a very intense nose) with mature black fruit aromas, well integrated with toasted, spiced and smoked notes. Corpulent in the mouth with very mature and round tannins that give its sweetness. In the long and persistent after taste appears mature fruit perfectly assembled with the roasted character of the wood.

"Alto Moncayo Veraton" Campo de Borja \$138

Grape: Garnacha **Pairing:** Cheese, Poultry, Pasta, Lamb & Beef
Powerful red boasting and dense purple colour, with sweet black currant and cherry, liquorish earthy notes with a touch of new oak. Stylistically modern intense rich wine.

"Beronia Reserva" Rioja \$144

Grape: Tempranillo, Graciano **Pairing:** Beef, Pork, Poultry
Blueberry and cherry, toffee and chocolate, leather and vanilla on the nose. On the palate, ripecherry and blueberry, smoke, and a bit of spice, with just the right amount of oak and acidity. Smooth tannins. The finish is moderate in length.

"Alto Moncayo" Campo de Borja \$160

Grape: Garnacha **Pairing:** Poultry, Pasta, Lamb & Beef
Remarkable complex on the nose. Rich, full bodied and muscular. Redolent of black fruit, roasted notes and a very good structure on the pallet.

"Resalte Expresion" Ribera del Duero \$165

Grape: Tempranillo **Pairing:** Jamon, Cheese, Lamb, Grilled Steak
The wine exhibits a deep dark red color with a blue rim, clean and bright. Very expressive, ripe fruit, blackcurrant, blackberries, liquorice, cocoa. On the palate is concentrated, silky, balanced, fresh, with polished, ripe tannins. Long lasting with good depth off lavours.

"Arzuaga Reserva" Ribera del Duero \$166

Grape: Tempranillo **Pairing:** Beef, Lamb & Venison
Dark red, and bright cherry. Elegance, complex, full of fruit nuances. Aromas of fine wines of the Ribera del Duero. Hints of dark fruit, toast and cherry liqueur. Fresh, smooth, fine and elegant, with a nice balance.

La Rioja Alta Gran Reserva 904 \$173

Grape: Tempranillo **Pairing:** Poultry, Beef, Lamb
A creamy bouquet of cinnamon, vanilla, powder chocolate with notes sweet tobacco, cherry and caramel for a refined finish.

"San Vicente" Rioja \$188

Grape: Tempranillo **Pairing:** Lamb, Beef & Poultry
Fresh and lively aromas of sweet dark currants and cherry notes. A flurry of juicy black fruits and spicy mocha with savoury notes aiding it's complexity over all appeal of this defined and well structured wine.

"Hacienda Monasterio" Ribera del Duero \$204

Grape: Tempranillo **Pairing:** Beef, Lamb, Poultry
Ruby red, intense and brilliant. It is shown mineral nose with a large presence of red fruit, strawberry and cherry notes with a minty notes in harmony with the aromas provided by its barrel aging.

"La Rioja Alta Gran Reserva 890" \$299

Grape: Tempranillo **Pairing:** Poultry, Beef, Lamb
Intense with notes of cured leather, plums and raisins, sweet spices, vanilla and cedar. Sweet, broad and luscious.



Prices are subject to 10% service charge and 7% GST



International Red Wine

FRANCE

"Chateau Haut Pognan Cuvee Prestige Premieres" \$87

Grape: Merlot, Grenache Sauvignon **Pairing:** Poultry, Beef
Light with aromas of red fruits. Medium acidity and soft tannins.

"Vidal-Fleury Cotes-Du-Rhone" \$90

Grape: Syrah, Grenache, Mourverde **Pairing:** Beef, Poultry
Aromas of black cherries, dried herbs, vanilla, with nice grip of tannins and long elegant finish.

"Espirito De Pavia" Bordeaux \$102

Grape: Cabernet Sauvignon, Merlot **Pairing:** Fruity with cocoa, plum and cherry aromas, with silky tannins.

"Pernand Premier Cru" Vergeleses, France \$128

Grape: Pinot Noir **Pairing:** Red Meats, Aged Cheeses, Sauces
The wine possesses (both the elegance and the power and the elegance) that characterize the greatest Burgundy wines. The nose is rather floral, elegant and intense. Its dense, fine and harmonious palate, rests in on a particularly silky tannic thread.

ITALY

"Lunardi DelleVenezie" Veneto \$70

Grape: Merlot **Pairing:** Beef, Lamb, Pasta
Aromas of cherries, red berries and notes of violet. Soft tannins.

Castelforte Valpolicella Superiore 2014 \$72

Grape: Rondinella, Corvinone **Pairing:** Poultry, Beef, Pasta
Intense aromas of cranberry and cherry jam, licorice and pleasant balsamic notes of eucalyptus. Velvety tannins.

"Langhe Nebbiolo" \$98

Grape: Nebbiolo **Pairing:** Beef, Lamb, Poultry
Its red color has Bordeaux reflections and the slow trickle from the edge of the glass confirms its optimal concentration and good body. The palate is caressed by a smooth tannin content typical of the Nebbiolo grape and by a warm and enveloping flavor.

"San Felice" Brunello di Montalcino DOCG, Campogiovanni \$148

Grape: 100% Sangiovese **Pairing:** Aged Cheeses, Pork Ribs, Red Meats
Enveloping aromas of ripe red fruits, tobacco, leather, balsamic herbs and pepper. The taste is austere, structured, rich with excellent acidity and great tannic grip. Closes with a very long finish.

Selezione Antonio Castagnedi Amarone della Valpolicella \$168

Grape: Corvina & Corvinone, Rondinella, Croatina, Oseleta
Pairing: Aged cheeses, Grilled Pork, Steaks, Lamb
Ripe fruits with spicy aromas of liquorice, black pepper, and hints of chocolate. Well balanced on the palate, with fat tannins, soft, warm, savoury, elegant, fine and fresh.

CHILE

"William Cole Reserve" Colchagua Valley, Chile \$82

Grape: Carmenere **Pairing:** Lamb, Steak, Pasta and Poultry
A delicious, yet lesser known grape varietal, Chilean Carmenere results in fantastically beautiful, medium-bodied, fruit-forward wines. With gentle tannins, and deep crimson colours, you can expect an array of berries, red fruits, spice, smokiness and earth on both the nose and palate.

ARGENTINA

"Domaine Bousquet" Mendoza, Argentina \$77

Grape: Malbec **Pairing:** Meat, Sauces, Cheese and Pasta
Intense blackberry aromas with spicy black pepper notes, black currant and cassis. The palate reveals an elegant personality with layers of red and black fruits, and silky tannins.



Coffee Tea

		Hot	Iced
Espresso		\$4	
Macchiato		\$4.5	
Long black		\$5	\$6
Americano		\$5	\$6
Double espresso		\$5.5	
Cappuccino		\$6	\$7
Chocolate		\$6	\$7
Latte		\$6	\$7
Double macchiato		\$6	
Flat White		\$6	\$7
Mocha		\$6.5	\$7.5
Earl Grey		\$7	\$8
Mint Tea		\$7	\$8
English Breakfast		\$7	\$8
Camomile Tea		\$7	\$8

JUICES

Orange juice
Cranberry juice
Lime juice
Pineapple juice
Lemonade

\$7

Soft Drink Misc

Coca Cola
Coca Cola Zero
Sprite
Ginger Ale
Soda water
Tonic water

\$5

Still/Sparkling Water

Acqua Panna 500ml
San Pellegrino 500ml **\$5.5**

CHURROS WITH **\$12**
DIP CHOCOLATE (5pcs)

TIME FOR DESSETS.

TRADITIONAL 
CATALAN CREAM

**NEW YORK / OREO
CHEESECAKE**

\$10

TAKE YOUR PICK!

// CHOCOLATE TRUFFLE WRAP
in Puff Pastry (5pcs) //

**HOMEMADE MOLTEN
LAVA CAKE With \$13
VANILLA ICE CREAM**

We stock only the best! Try these
AWARD-WINNING selections!

GELATO & SORBET \$8/scoop

CHOCOLATE PISTACHIO VANILLA YUZU LYCHEE