





## our red wine

### **Kapuka Pinot Noir 2010**

light with notes of black raspberry and a little earthiness. pure NZ Pinot style

*Marlborough, NZ*

**8**

### **Sandalford Element Merlot 2008**

*Swan Valley, WA*

**8**

### **Schulz Vignerons 'Julius' Merlot 2006**

5th generation family vineyard & some of their grapes are used for penfolds grange. a luscious merlot. big red fruit & light pepper, with vibrant freshness on the pallet

*Barossa, SA*

**9**

### **Woodlands Cabernet Merlot 2010** (low sulphur)

organic in conversion. this is velvety margaret river perfection

*Margaret River, WA*

**10**

### **Schulz Vignerons 'Benjamin' Shiraz 2007**

certified organic. the barossa's top grape grower by reputation & made by Dave Torbreck - that says it all. abundant fruit, unctuous mouth feel with velvety tannins& long finish

*Barossa, SA*

**11**

### **Willowcreek Shiraz 2007**

Stunning juicy plum fruit & light pepper make this the perfect match for our food

*Mornington Peninsula,  
VIC*

**10**

### **Schulz Vignerons 'Anthony' Cabernet Sauvignon 2006**

*Barossa, SA*

**10**



# FLAVOUR OF INDIA

128 New South Head Road, Edgecliff

dine@flavourofindia.co

(02) 9326 2659 or (02) 9328 6186

## our wines by the bottle

### our sparkling & champagne

<b>Ayala Brut Majeur NV</b>	<i>AY, Champagne, France</i>	<b>99</b>
<b>Taltani Brut Taché NV</b>	<i>Moonambel, VIC</i>	<b>39</b>
<b>Stonier Sparkling 2007</b>	<i>Mornington Peninsula, VIC</i>	<b>56</b>
<b>Te Hana Reserve Cuveé NV</b> 200ml Bottle	<i>New Zealand</i>	<b>12</b>



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## our rosé wine

**Paul Jaboulet 'Parallèle 45' Côtes du Rhône 2010** *Rhône, France* **40**

## our white wine

**Knappstein Riesling 2011** *Clare Valley, SA* **38**

**Kapuka Sauvignon Blanc 2011** *Marlborough, NZ* **32**

**Vidal Sauvignon Blanc 2011** *Marlborough, NZ* **35**

**Pikes Sauvignon Blanc Semillon 2011** *Clare Valley, SA* **38**

**Cape Mentelle Semillon Sauvignon Blanc 2011** *Margaret River, WA* **48**

**Devil's Corner Pinot Grigio 2010** *Tamar Ridge, TAS* **39**

**Innocent Bystander Pinot Gris 2010** *Yarra Valley, VIC* **38**

**Henschke Tilly's Vineyard Chardonnay Semillon 2009** *SA* **38**

**Josef Chromy Pepik Chardonnay 2010** *Tasmania* **39**

**Omaka Springs Falveys Chardonnay 2008** *Marlborough, NZ* **42**

**Woodlands Chardonnay 2011** *Margaret River, WA* **44**

**Narkoojee 'Reserve' Chardonnay 2009** *Gippsland, VIC* **62**

**Margan Family Vineyard Verdelho 2010 / 11** *NSW* **36**



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<b>Kapuka Pinot Noir 2010</b>	<i>Marlborough, NZ</i>	<b>32</b>
<b>Omaka Springs Pinot Noir 2007</b>	<i>Central Otago, NZ</i>	<b>48</b>
<b>Stonier Pinot Noir 2009</b>	<i>Mornington Peninsula, VIC</i>	<b>45</b>
<b>Taltarni 3 Monks Cabernet Merlot 2007</b>	<i>Pyrenees, VIC</i>	<b>39</b>
<b>Woodlands Cabernet Merlot 2010</b>	<i>Margaret River, WA</i>	<b>44</b>
<b>Sandalford Element Merlot 2008</b>	<i>Swan Valley, WA</i>	<b>38</b>
<b>Schulz Vignerons 'Julius' Merlot 2006</b>	<i>Barossa, SA</i>	<b>39</b>
<b>Henschke 'Johanns Garden' Grenache Mourvèdre Shiraz 2009</b>	<i>Barossa, SA</i>	<b>56</b>
<b>Mia Valley Shiraz 2008</b>	<i>Heathcote, VIC</i>	<b>44</b>
<b>Schulz Vignerons Shiraz 2007</b>	<i>Barossa, SA</i>	<b>48</b>
<b>Bannockburn Shiraz 2006</b>	<i>Geelong, VIC</i>	<b>75</b>
<b>Henschke 'Keyneton' Estate Shiraz Cabernet Merlot 2009</b>	<i>Eden Valley, SA</i>	<b>65</b>
<b>Schulz Vignerons 'Anthony' Cabernet Sauvignon 2006</b>	<i>Barossa, SA</i>	<b>45</b>
<b>Taltarni Pyrenees Estate Cabernet Sauvignon 2007</b>	<i>Pyrenees, VIC</i>	<b>50</b>



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## our beer on tap

<b>mumbai beer</b> 400mL	<i>India</i>	<b>8</b>
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## our local beer

<b>coopers green</b>	<i>SA</i>	<b>7</b>
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<b>james boags premium</b>	<i>TAS</i>	<b>7</b>
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<b>crown</b>		<b>7</b>
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<b>vb</b>		<b>6</b>
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<b>hahn premium light</b>		<b>7</b>
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## our international beer

<b>kingfisher</b>	<i>India</i>	<b>8</b>
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<b>peroni astro azzurro</b>	<i>Italy</i>	<b>8</b>
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<b>corona</b>	<i>Mexico</i>	<b>8</b>
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<b>heineken</b>	<i>Holland</i>	<b>8</b>
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<b>peroni leggera light</b>	<i>Italy</i>	<b>8</b>
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## our mineral waters, juices & soft drinks

coke, diet coke, sprite, ginger ale, ginger beer, tonic & soda

4

still & sparkling mineral water 250ml / 750ml

3 / 6

fresh orange, apple & tomato juice

5

iranian cherry juice & pomegranate juice

5

appletiser

5

## our traditional Indian cocktails

6

### Nimbu Pani

A national refreshment in India, this is a delicate balance of lemon, water and our twist, rose, ideal as a palate cleanser before the meal or for the drivers amongst you to feel “cocktalian” in some sense

### The Mango Lassi

Another popular indian drink, this thick and luscious tropical concoction comprises fresh pot set yoghurt and mango with a hint of lime

## our spirits & liqueurs

8

We have a selection of traditional spirits & liqueurs available with mixers, neat or on the rocks if you prefer

## our coffee

4

We use Nespresso harvested from the world’s finest coffee plantations - 6 varieties to choose from





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## our organic tea selection

4

The Tea Lady is a certified organic tea blender based in Northern NSW, producing beautiful and soothing blends along with more traditional favourites for your end of evening pleasure!

### **Nocturne**

chamomile flowers, verbena & lavender

### **Rooibos Chai**

rooibos leaves with indian chai spice blend

### **Green Tea Tonic**

pure green tea heaven with a hint of ginger

### **Lighthouse Mint**

incredibly vibrant snap dried mint with fennel

### **Ginger Bird**

ginger, lemon blossom, rose hip & lemon myrtle

### **English Breakfast**

the finest english breakfast leaves we know

### **Darjeeling**

traditional & intense indian style of black leaf