

◆ MORELANDS ◆  
GRILL

*“The only time I ever enjoyed ironing was the day  
I accidentally got gin in the steam iron.”*

To Start,  
Create Your Bespoke Gin and Tonic

*Pick your Gin*

*Drumshanbo Gunpowder Gin - €8.50*

*Dingle Gin - €7.00*

*Glendalough Gin - €8.50*

*Pick your Tonic €3.30*

*Thomas Henry Tonic*

*Thomas Henry Slim-line Tonic*

*Thomas Henry Elderflower Tonic*

*Thomas Henry Cherry Blossom Tonic*

*Pick your Garnish*

*Lemon Wedge or Lemon Peel*

*Lime Wedge or Lime Peel*

*Orange and Rosemary*

*Grapefruit and Thyme*

*Cucumber*

*Pink Peppercorn*

*Strawberry, Basil and Black Pepper*



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*"Great love affairs start with Champagne and end with tisane."*

**Honore de Balzac**

## Champagne

**Glass 125ml / Bottle**

### **501. Taittinger Brut Réserve NV**

**€20.00 / €95.00**

*The bubbles are fine, while the mousse is discreet yet lingering. The nose, very open and expressive, delivers aromas of fruit and brioche. It also gives off the fragrance of peach, white flowers (hawthorn, acacia) and vanilla pod. The palate is lively, fresh and in total harmony. This is a delicate wine with flavours of fresh fruit and honey.*

### **502. Taittinger Prelude Grand Cru Brut NV**

**€110.00**

*The brilliant body is pale yellow with silver highlights, a sign of the high proportion of exceptional Chardonnays. The bubbles are fine and form a persistent and delicately creamy ring of foam. The wine is subtle and fresh on the nose. The initial mineral aromas quickly give way to green and then floral notes with the fragrance of elderflowers and spicy cinnamon undertones.*

### **503. Taittinger Brut reserve NV Rose**

**€130.00**

*The intense and brilliant body is bright pink in colour. The bubbles are fine, and the mousse persistent. The full nose, wonderfully expressive, is both fresh and young. It gives off aromas of red fruits*

### **504. Taittinger Comtes de Champagne 1998**

**€250.00**

*Very pale yellow colour. Fine, light bubbles, rise steadily to form a delicate ring of foam. The nose initially presents a fresh, refined tangerine-like fruitiness*

### **505. Moët & Chandon NV**

**€120.00**

*Delicate and well-balanced Champagne that leaves behind a sense of harmony and mellowness.*

### **506. Laurent Perrier Cuvée Rose Brut**

**€190.00**

*This is refined and elegant with delicate layers of flavours. Subtle, layered with flavours ranging from rose petals to cherry and minerals.*



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**507. Bollinger Cuvee NV** **€140.00**

*Medium-bodied and rich, showing honey, bread dough and apple flavours, backed by a firm structure. Leaves a mouth-watering impression.*

**509. Veuve Clicquot Brut NV** **€115.00**

*Tightly knit, focused by racy acidity and a streak of minerality, this offers subtle notes of white peach, anise, biscuit and kumquat. The refined finish echoes a smoky note.*

**513. Dom Perignon Vintage 2006** **€220.00**

*Stylish glittering pale gold with tiny flowing bubbles. Chardonnay scents lead into citrus fruits with floral lilac and snow drop aromas.*

**510. Krug Brut Vintage 1995** **€390.00**

*This is a handsome yellow-gold colour with hints of bronze. Still fresh and vigorous yet with a ripe acidity.*

**511. Krug Brut Vintage 1988** **€550.00**

*Upright structure and the solid acidity not found in particularly hot years, Krug 1988 reveals sharp purity. In the mouth, it is full of sensations: orange blossom, dry figs, ripe quince, and mild spices such as cinnamon and ginger. With a crystal finish and lingering palate, Krug 1988 is a treasure trove of emblematic savoir-faire from the House of Krug.*

**514. Cristal, Louis Roederer 2005** **€400.00**

*Sleek and slender with an abundant freshness. Immediately seductive yet remains a true Champagne classic. It combines freshness, energy and an almost chalky mineral quality.*

**515. Perrier Juet Grand Brut NV** **€130.00**

*A crowd-pleaser, open-knit and lightly juicy, with a lively, frothy bead. Mixes white cherry, ripe apricot, pickled ginger and mineral notes, with a fresh, spiced finish.*



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*“Hand me a Prosecco and watch me get fabulous”*

## Prosecco

**Glass 125ml / Bottle**

***512. Millesimato, DCC Spumante Valdo, Veneto***

**€10.50 / €50.00**

*Fruity aromas with scents of wild apple, golden apple, acacia flowers and honey. Sleek and mild taste, mildly-bodied with a slightly sweet aftertaste and extra fine persistent perlage. Excellent as an aperitif, it is the perfect companion for get-togethers.*

***508. Valdo Nerello Mascalese Prosecco Rosé***

**€10.50 / €50.00**

*Fine and elegant blossom, with a consistent presence of raspberry aromas on the nose. A fine perlage of minute bubbles; pleasant round warm flavour with a charming fruity aroma.*



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*“Wine is constant proof that  
God loves us and loves to see us happy”  
**Benjamin Franklin***

## White Wine by the Glass

**Glass 175ml**

**601. Costa Cruz, Verdejo Sauvignon, La Mancha, Spain** €7.40

*A fresh and fruit blend dominated by citrus and tropical fruits*

**602. Zagalia, Pinot Grigio, Sicilia, Italy** €8.60

*Pale, greenish straw yellow. Citrus, apple, and pear flavours on the palate.  
Crisp and refreshing with a long finish.*

**603. Ten Rocks, Sauvignon Blanc, Marlborough,  
New Zealand** €10.80

*This wine displays lifted grass and green capsicum aromatics along with lime and passion fruit. The palate is crisp and fresh with strong citrus flavours and a lovely chalky mouthfeel. Good weight, lovely texture and a long finish reflect the great vintage.*

**604. Domaine le Verger, Chablis, France** €13.50

*A really fine Chablis from a top grower, well-structured and full bodied  
with a stylish fruity finish.*

**605. Alain Gueneau Domaine La Guiberte,  
Sancerre, France** €17.00

*Distinctive herbaceous, minerally aromas with gooseberries & rhubarb flavours.  
Well rounded off with a clean, crisp finish & tongue-tingling acidity.*



## Rosé Wine by the Glass

**621. Casa Roja Rosado Rosé Garnacha , Spain €10.30**

*Delicate rose petal aromas, with fine nuances of red berries like redcurrant and raspberry.*

## Red Wine by the Glass

**Glass 175ml**

**631. Costa Cruz, Tempranillo Shiraz, La Mancha, Spain €7.40**

*Soft and round with dark berries to the fore and a mellow and a delicious finish.*

**632. Babington Brook, Shiraz, South East Australia €8.40**

*A rich full bodied wine with aromas of black fruits and pepper. Lovely notes of plums and chocolate on the palate with a spicy finish.*

**633. Bodega Lurton Piedra Negra, Malbec, Argentina €10.60**

*Purple coloured with an alluring perfume of wood smoke, leather, black cherry and black raspberry. On the palate it is dense and rich with layers of fruit.*

**634. JM Janeil Gros Mansegn, Merlot, Languedoc, France €9.90**

*Fine aromas of blackcurrant and fresh fruit. Smooth tannins and a beautiful freshness.*

**635. Colli Senesi Geografico D.O.C.G., Chianti, Italy €10.90**

*Fresh with intense aromas and a balanced round flavour.*



## White Wine

**104. JM Janeil Gros Mansegn Sauvignon Blanc, 2014** €39.00

*Languedoc, France*

*Elegant palate, with a nice balance between the fresh fruit and acacia aromas and the notes of lime on the palate giving a fresh finish.*

**118. Sqant Peyre Picpoul de Pinet, 2016, Languedoc, France** €41.00

*Crystal clear with green highlights, though can be more golden from older vines. Soft, delicate nose, with pleasant hints of acacia and hawthorn blossom. Delicate and fresh in the mouth it has an excellent acid/structure balance.*

**106. Domaine le Verger, 2014, Chablis, France** €54.00

*A really fine Chablis from a top grower, well-structured and full bodied with a stylish fruity finish.*

**108. Louis Latour, Chardonnay, 2014, Ardeche France** €39.00

*Lovely golden yellow colour with green reflections. It reveals an attractive nose with notes of white flowers. It is a powerful and balanced wine, rich in alcohol with a nice acidity on the finish. It has a lovely length in the mouth.*

**109. Mâcon-Lugny, Cuvée Prestige, Paul Sapin, 2011,** €41.00

*Burgundy, France*

*A medium-bodied white with citrus fruit aromas. Crisp acidity and some length in the finish.*

**120. Poligny – Montrachet, Louise Lator, 2013,** €110.00

*Burgundy, France*

*A complex nose with floral and vanilla aromas. In the mouth it is round with notes of white fruits and almonds, accompanied by an elegant woodiness, a touch of brioche and hints of vanilla. It has a lovely minerality on the finish.*

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**107. Alain Gueneau Domaine La Guiberte, Sancerre, France €65.00**

*Distinctive herbaceous, mineral aromas with gooseberries & rhubarb flavours. Well rounded off with a clean, crisp finish & tongue-tingling acidity.*

**103. Zagalia, Pinot Grigio, Sicilia, Italy €34.00**

*Pale, greenish straw yellow. Citrus, apple, and pear flavours on the palate. Crisp and refreshing with a long finish.*

**110. Le Rime, Chardonnay – Pinot Grigio, 2014, €38.50**  
*Toscana, Italy*

*This wine is Banfi's perfect interpretation of youthful white wines. The Chardonnay imparts roundness, while the Pinot Grigio adds crispness to this fresh and easy-to-drink wine.*

**111. Winkler Jesuitengarten, Riesling Trocken, 2005, €43.00**  
*Germany*

*Floral and mineral aromas with hints of lime. Uncomplicated and pleasant.*

**101. Costa Cruz Verdejo Sauvignon, 2016, La Mancha, Spain €29.50**

*A fresh and fruit blend dominated by citrus and tropical fruits*

**122. Agnus Dei Albarino, Rias Baixas, Spain €49.00**

*Truly refreshing with lovely aromas of peaches and citrus fruits. On the palate, the citrus comes through with floral hints joined by peach, banana and pear flavours.*

**105. Ten Rocks, Sauvignon Blanc, 2016, Marlborough, €43.00**  
*New Zealand*

*This wine displays lifted grass and green capsicum aromatics along with lime and passion fruit. The palate is crisp and fresh with strong citrus flavours and a lovely chalky mouthfeel. Good weight, lovely texture and a long finish reflect the great vintage.*

**113. One Tree, Sauvignon Blanc, 2013, Marlborough, €45.00**  
*New Zealand*

*Pale straw streaked with green hues. Intense aromatics of lime, passion fruit & fresh basil.*

**114. Craggy Range, Sauvignon Blanc, Martinborough, €49.00**  
*New Zealand*

*Pale straw colour streaked with vibrant green hues. Aromatic, lime and nectarine fruit combine with flint, jasmine and dried herbs for an intense and complex bouquet. The palate's sweet fruited core is framed by citrus like acidity and gains textural interest via a chalky finish.*





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**115. Clos Henri, Sauvignon Blanc, 2007 Marlborough, €61.00**  
**New Zealand**

*Clearly pungent, wild and varietal, it has a different accent, with pear to complement the grass and gooseberry. Textured and ever so slightly oily, this is satisfying, brisk and full of nuance.*

**123. Benziger, Sonoma Country Organic Sauvignon Blanc, 2013 €69.00**  
**USA**

*World-style Sauvignon Blanc from the NorthCoast appellation offers subtle minerality and notes of grapefruit and lime. The wine's acidity is both balanced and integrated, giving it an elegant softness.*

**117. Hess Select, Chardonnay, 2008, Central Coast, €50.50**  
**California**

*Aromas of pineapple and green apple are followed on the palate by crisp citrus flavors. Medium-bodied and refreshing, this wine has a rich mid-palate, with just a hint of oak toast. Well-balanced acidity gives this wine a clean, crisp mouthfeel, with a zesty, fruit forward finish.*

**121. Cakebread, Chardonnay, 2014, California, USA €131.00**

*Aromas of ripe pear, apple and guava fruit complemented by hints of honeysuckle, mineral and toasted oak. Concentrated pear, spiced apple and melon flavours that culminate in a long finish lifted by zesty spice and mineral tones. Bold and beautifully balanced with great depth.*

**119. Jordan, Chardonnay, 2015, South Africa €52.00**

*Inspired by the styles of Chablis where Chardonnay is allowed to express its inherent character. A totally unique unoaked offering that is defined partly by extended lees contact that develops mouthfeel and nuance in the wine. Aromas of freshly grated lemon zest and citrus orchard that finishes with flavours of apricot puree and lime sorbet.*

**102. Bradgate, Chenin Blanc, 2014 South Africa €43.00**

*Crispy elegant with tropical pear flavours complemented by a ripe green fig intensity*

**116. The Hermit Crab, Viognier Marsanne, 2011, €44.40**  
**McLaren Vale, Australia**

*Modest intensity, lightly acetic aromatics. The palate is dry, while balanced acids-alcohol give this a juicy*



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### Rosé

**201. Casa Rioja Rosado Rosé Garnacha, 2015, Spain €41.00**

*Delicate rose petal aromas, with fine nuances of red berries like redcurrant and raspberry.*

**202. Caves de l'Angvine Rosé d'Anjou 2015, Loire, France €39.00**

*Well balanced with intense raspberry and black currant aromas.*

### Red Wine

**305. JM Janeil Gros Mansegn, Merlot, 2014, Languedoc, France €39.00**

*Fine aromas of blackcurrant and fresh fruit. Smooth tannins and a beautiful freshness.*

**318. Crozes Hermitage Delas Frères, 2013 €55.00**  
*Cote de Rhone, France*

*Deep garnet red color. Fruity on the nose with strong aromas of cassis, plums and a touch of violets. The tannic structure is ample and well rounded.*

**317. Louis Latour Domaine de Valmoissine Pinot Noir €43.50**

*Ruby red colour with garnet tints. It has an intense nose with aromas of Morello cherries. It is harmonious in the mouth with slightly young tannins which will soon become fine and silky-smooth. It is a wonderfully balanced wine. Ideal with grilled red meats, cheese and red fruits*

**320. Henry Fessy, Fleuvie, 2012, Burgundy, France €50.50**

*Very pleasant nose of red fruits as well as floral notes. In the mouth, the red fruit gives the wine a certain richness. It has a surprising sweetness and its tannins are fine and elegant.*

**315. Nuits-Saint-Georges, Louis Latour, Burgundy, France €110.00**

*Fragrant sweet black cherries, violets and a touch of vanilla can be found in the perfumed bouquet. This magnificent wine has extraordinary layers of smoky black fruit, spice and earthy mineral notes in its long, silky, rich finish.*



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**304. Chateau Les Millaux, 2015, Bordeaux, France €39.00**

The merlot dominant variety offers extraordinary fruitiness with mellow tannins resulting in a supple wine that are easy to drink. The cabernet sauvignon and cabernet franc gives a good structure to the wine. Aromas of tropical fruits and red fruits give a complex bouquet.

**319. Chateau Moulin de la Grangere, €69.00**

**Saint Emilion Grand Cru 2013, Bordeaux, France**

Traditional, Merlot dominated claret with red cherries, integrated with a cedary, subtle oak fusion.

**301. Costa Cruz, Tempranillo Shiraz, 2014, La Mancha, Spain €29.50**

Soft and round with dark berries to the fore and a mellow and a delicious finish

**310. Conde de Valdemar Reserva, Rioja, 2010, Spain €47.00**

Excellent aromatics of black fruit and toasted oak, rich, textured and long lasting – a great example of modern Rioja Reserva from a Family owned and run operation.

**306. Colli Senesi, Geografico DCCG, 2015, Chianti, Italy €43.00**

Fresh with intense aromas and a balanced round flavour.

**315. Brunello di Montalcino, Banfi, 2008, Italy €110.00**

A "classic" of Castello Banfi, this Brunello di Montalcino is obtained with clones of Sangiovese selected after 20 years of research. Intense ruby red with garnet reflections. It has an ethereal bouquet. On the palate it is full, soft, velvety and intense, with notes of liquorice, black fruits and spices

**312. Valpolicella Superior, Sant' Antonio, 2014 Italy €39.00**

Fruity, with hints of cherry aromas. Full and round on the palate with moderate tannins.

**313. Amarone Lena di Mezzo, Classico, 2012 €95.00**

**Vallpolicella, Italy**

Aromas of cherries, plums and liquorice; spices such as pepper and cinnamon with hints of undergrowth. Extremely elegant, well-balanced and velvety on the palate. Robust and complex this is a dry, full-bodied wine. Ideal with braised meats, roast game, tuna, sushi and with Thai, Vietnamese and Indian cuisine.

**314. Ripasso, Superior, Lena di Mezzo, 2014 €51.00**

**Vallpolicella, Italy**

Deep ruby red in colour, the nose is of cherries, plums, liquorice, pepper and cinnamon. The palate is dry and full with good fruit and well balanced with soft tannins.



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**316. Esporao Reserva, 2013, Portugal** €62.00

*Deep, dark red, opaque centre. Focused dark berry fruits with toasty notes. Full bodied, textured palate, well structured tannins. Solid and dense with great potential for bottle maturation.*

**303. Bodega Luxton Piedra Negra, Malbec, 2016, Argentina** €42.00

*Purple coloured with an alluring perfume of wood smoke, leather, black cherry and black raspberry. On the palate it is dense and rich with layers of fruit.*

**304. Round Hill, Merlot, 2013, California** €39.00

*Bright ruby colour with aromas of ripe, red cherry, dried herbs and vanilla spice. Good acidity and firm tannins.*

**311. Morgan Bay Zinfandel 2013, Napa Valley, USA** €40.00

*This is a bright ruby-coloured wine, with bright berry character and pepper spice. It has a full mouth feel and a long, smooth finish.*

**307. Rutherford Ranch, Cabernet Sauvignon, 2013** €54.00

*Napa Valley, California*

*Full bodied with good acidity and fine tannins, plush fruit aromas of ripe boysenberry and currant with vanilla spice*

**308. Lawson's Dry Hills, Pinot Noir, 2013, Marlborough,** €67.00

*New Zealand*

*Lovely aromatic complexity, balanced with smoky, savoury notes*

**302. Babington Brook, Shiraz, South East Australia** €33.00

*A rich full bodied wine with aromas of black fruits and pepper. Lovely notes of plums and chocolate on the palate with a spicy finish.*



Dessert wines

*Glass 71ml | Bottle*

*401. De Bartoli, Deen, Vat Series No.5,  
Botrytis Semillon, 2009, Australia 375ml*

**€6.50 / €33.00**

*Starts off all rich and ripe, there's flowers, Turkish delight, marmalade and ripe apricots. The palate is luxurious with lemon zest and butterscotch characters layered with zippy acidity and spiced fruit. The finish is long, bright and balanced.*

*402. Disznoko, Late Harvest, 2015, Tokaji, Hungary 500ml*    **€49.60**

*Pale to golden yellow in colour. On the nose intense aromas of fresh fruit and wild flowers. Peach, plum, citrus and honey in the bouquet. The palate is velvety and deliciously rounded with vivacity and persistence.*