



# CHAOS

## BISTRO LUNCH MENU

### appetizer

**CHARCUTERIE + CHEESE** 38  
 Italian cured meats, pickle, seasonal mustard, olives, crostini  
 TRY IT WITH OUR PINOT GRIS

### pizzas

**FORNO ROASTED CHICKEN** 28  
 apple bbq sauce | grilled onion  
 smoked cheddar | buttermilk aioli  
 TRY IT WITH OUR RIESLING

**PEPPERONI** 26  
 pepperoncini | onion jam | arugula | mozzarella  
 TRY IT WITH OUR MALBEC

✓ **OYSTER MUSHROOM** 24  
 ricotta | black pepper bechamel  
 sherry reduction | roasted garlic  
 TRY IT WITH OUR PINOT NOIR

✓ **MARGHERITA** 23  
 san marzano tomato sauce | fresh basil  
 fior di latte | cold pressed olive oil  
 TRY IT WITH OUR MERLOT

Add Prosciutto 4 | Add Mushroom 3  
 Housemade Hot Sauce 4 | Buttermilk Ranch 3

### non alcolico

**SPARKLING APPLE JUICE** 6  
**SAN PELLEGRINO** lemon | orange 4.5  
**ESKA** carbonated sparkling water 7

### sparkling

**SX IMAGINE 20'** 12 | 45  
 riesling/gewurztraminer/pinot gris | aromas of grapefruit, lemon + peach | perfectly dry with gorgeous fruit flavours | light + balanced

### whites

gls | btl

**PINOT GRIS 20'** 11 | 36  
 pineapple, pear, honeydew + melon

**RIESLING 20'** 11 | 36  
 a delicate bouquet of white flowers on the nose + kaffir lime on the palate

**XXX VIOGNIER 20'** 14 | 40  
 floral aromas + bright tangerine | notes of summer nectarine with a hint of vanilla

**PRIVATA CHARDONNAY 19'** 14 | 42  
 butter, caramel + citrus | 100% estate grown

**RIESLING ESTATE ICEWINE 18'** 12 | 48

### reds

gls | btl

**PINOT NOIR 19'** 14 | 50  
 aromas of blooming sarsaparilla root, bing cherry + earth floor

**MERLOT 19'** 12 | 48  
 this bold merlot is complex on the nose with notes of broken-in leather, fresh raspberries + vanilla

**NIGHT 19'** 16 | 60  
 merlot, cabernet franc, malbec, cabernet sauvignon, petit verdot

**PRIVATA MALBEC 19'** 17 | 62  
 medium-bodied wine is rich with ripe dark cherry, blackberry + baking spice on the palate

**XXX SYRAH 18'** 19 | 80  
 bright + expressive blackberry + plum characteristics | hints of white pepper, savoury sage + cedar notes on the palate

✓ = Vegetarian

GF Options Available