

our exclusive wine list has a selection to pair perfectly with any dish on the menu so you can savour unique flavour combinations to elevate your dining experience, please ask our staff for recommendation.



182 Brunswick St, Fitzroy VIC 3065 | (03) 9417 0071 | www.bluechillies.net.au | FULLY LICENSED RESTAURANT | NO BYO | bonnie@bluechillies.net.au

WHITE



Parini Pinot Grigio 2019

delle Venezie, Veneto, Italy 11 (glass) 38 (bottle)



distinctive nose of wild flowers, dry, soft, fresh and lively with notes of ripe pear



light, pear and lemon flavours bolstered by crisp acidity with a fresh finish



well suited for spicy Malaysian cuisine and seafood

this wine is vegan friendly



Woods & Matthews Pinot Grigio 2018

King Valley, Victoria, Australia 42 (bottle)



with a lifted nose of pear orange zest and lime



the zesty palate has subtle flavours of honey dew



a mouth-watering partner for salads and seafood



50° Degree Riesling Trocken 2017

Rheingau, Germany 11 (glass) 38 (bottle)



the nose is clean with generous aromas of ripe grapefruit, peach and apricot



fresh on the palate, fruit driven with clear lemon acidity and pure mineral notes



dry Riesling is ideal for spicy food and poultry

this wine is vegan friendly



Saveé Sea Sauvignon Blanc 2019

Marlborough, South Island, New Zealand 11 (glass) 38 (bottle)



gooseberry flavours with notes of melon, grapefruit, passionfruit, and balanced acidity



the palate is fresh and juicy with loads of flavour, tangy acidity and a lingering finish



a great all-around wine to match almost anything such as poultry and seafood

this wine is vegan friendly



Sam Miranda Chardonnay 2018

King Valley, Victoria, Australia 11 (glass) 40 (bottle)



citrus lemon, lightly oaked, some grapefruit and toast



crisp and dry, some nice juicy fruit up front which leads on to a nice long finish



work particularly well with seafood, seasoned chicken and pork dishes

this wine is vegan friendly



Thompson Estate Chardonnay 2018

Margaret River, Western Australia, Australia 42 (bottle)



nectarine, lemon peel, apple and nougat characters



tight yet seamless acid lines linger on resulting in a crisp, clean, captivating finish



pairs well with meaty fish, shellfish and chicken



Barton & Guestier Shiraz Rosé 2019

Le pays-d'oc, Vin de pays, France 42 (bottle)



ripe red fruits aromas (redcurrant, raspberry) and floral notes (rose)



crisp and lively on the palate with intense pink grapefruit aromas



great with grilled meat, salads, spicy and exotic dishes

this wine is vegan friendly



House Wine Chardonnay 2019

Toorak Estate, New South Wales, Australia 7 (glass) 28 (bottle)



tropical aromas with lime undertones, balanced by hints of vanilla



a soft touch of vanilla on the front of the tongue as a finish



pairs well with seafood and chicken



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R E D



Woods & Matthews Pinot Noir 2018

King Valley, Victoria, Australia 11 (glass) 42 (bottle)



*dry and light-bodied, aromatic fruit notes mingle with hints of spice and earth
expect flavours of strawberry jam and tart cherry finished with dried cranberry
perfect with seafood and poultry*



Parini Montepulciano d'Abruzzo 2017

Montepulciano d'Abruzzo, Abruzzo, Italy 38 (bottle)



*this dry and medium-bodied wine carries pleasant floral and red fruit aromas
smooth tannins give way to a slightly smoky yet savoury finish
pairs well with savoury foods, including meats and fish*



Conti Serristori Sangiovese di Toscana 2018

Conti Serristori, Toscana, Italy 11 (glass) 38 (bottle)



*aromas of ripe Morello cherry, dried black currant, and roasted plum
pleasantly medium-bodied with distinct notes of red cherry and earthy spice
pairs perfectly with a variety of hearty meals*



Signor Vino Sangiovese 2016

Adelaide Hills, South Australia, Australia 38 (bottle)



*aromas of tangy cherry met with savoury bacon, pleasantly fruity and well-balanced
the palate exhibits juicy flavour notes of dark fruit and plums
a great companion for rich and spicy dishes*



Lakefield Riversdale Cabernet Sauvignon 2017

Lakefield, South Australia, Australia 11 (glass) 34 (bottle)



*dry and full-bodied, aromas of blackberry, dark cherry, black currants and lightly tannic
start with a fruity flavour on the tongue, bold and rich flavours on the palate
pair this all-rounder wine with any meat entrée and main*



Dry Stone McLaren Vale Shiraz 2016

McLaren Vale, South Australia, Australia 11 (glass) 42 (bottle)



*aromas of plums and spice with a hint of pepper and chocolate plus subtle layers of oak
with soft vanilla oak which leads into a long and delicately structured tannin finish
pair this bold, full-bodied wine with an equally bold dish with thick spice seasoning*



House Wine Shiraz 2019

Toorak Estate, New South Wales, Australia 8 (glass) 28 (bottle)



*aromas of black cherries along with vanilla and chocolate
sweet notes of red berries and cocoa mesh with silky tannins, long and succulent finish
this Shiraz shines when served alongside red meats and dishes of equally bold flavour*



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SPARKLING

Louis Perdrier Brut Excellence

Louis Perdrier, Bourgogne, France 40 (bottle)



dry and full-bodied, aromas and tastes of green apples and citrus

light acidity, some sweetness and low alcohol level, medium finish with aftertaste of citrus

enjoy alone as an aperitif or perfectly paired alongside salads and shellfish



Sam Miranda Prosecco

King Valley, Victoria, Australia 13 (piccolo bottle 200ml)



nice green apple aromas on the nose

sherbet like acidity that finishes crisp and refreshing with a touch of complexity

enjoy alone as an aperitif or deliciously paired alongside Asian entrées and desserts



DESSERT WINE

Galway Pipe Tawny Port

Galway Pipe, South Australia, Australia 8 (glass)



nose of coffee, honey, rancio and spice

beautifully sweet at first with maple syrup then into lovely toasty notes

pairs beautifully with savoury foods like sticky pork ribs and duck rendang

this wine is vegan friendly



De Bortoli Noble One Botrytis Sémillon 2008

Riverina, New South Wales, Australia 70 (bottle 375ml)



impressive marmalade-like aromas with toasty oak notes

a massive amount of fruit and loads of sugar but it's all perfectly balanced by the acid

not just a wine with a delicious dessert, it can be enjoyed with savoury dishes



SANGRIA



Lychee Bai

fruity white wine, topped up with lychee liqueur and sweet aromatised wine, filled with lychees, lemon, pandan leaf and lemongrass 30 (M) 55 (L)

Tropic Thunder

rich red wine, topped up with apricot brandy and spicy aromatised wine, filled with apples, apricots, lemon and ginger flower petals 30 (M) 55 (L)

LIQUEUR

Baileys cream or **Butterscotch Schnapps** butterscotch or **Campari** bitters or
Cointreau orange or **Frangelico** hazelnut or **Grand Marnier** orange or
Kahlúa coffee or **Midori** melon or **Sambuca** anise or
Stone's Ginger Wine ginger or **Soho Lychee** lychee 9

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COCKTAIL

Espresso Martini

rich espresso, Finlandia vodka, coffee liqueur, rice milk and rice malt syrup, served ice cold in a martini glass 19

Lychee Martini

Finlandia vodka, lychee liqueur, lychee tea and lemon juice, served ice cold in a martini glass 19

Karaoke Kingpin

Bacardi 8 year old rum, Pedro Ximénez sherry, Angostura bitters and a dash of apple juice, served short on a block of ice - strong and boozy! 20

Party Starter

ginger wine and apple juice topped with Prosecco sparkling wine, served in a champagne glass 20

Penang Punch

Hennessy cognac (brandy), peach liqueur, peach tea and lemon juice, a highball glass best served for one or a jug to share amongst 3 to 4 friends 18 (highball) 65 (jug)



Rasa Sayang (Feeling of Love)

Beefeater gin, lemon juice, honey aloe vera and lychee tea, served long over ice in a highball glass 18

MOCKTAIL

Rasa Sayang (Non-Alcoholic)

lemon juice, honey aloe vera and lychee tea, served long over ice in a highball glass 12

BEER | CRAFT BEER

Cascade (Light Lager) *Tasmania, Australia* 7

James Boags (Lager) *Tasmania, Australia* 7

Tsingtao (Lager) *Qingdao, China* 8

Budvar (Lager) *Bohemian, Czech Republic* 8

Asahi (Lager) *Osaka, Japan* 8

Heineken (Lager) *North Holland, Netherlands* 8



Tiger (Lager) *Singapore* 8

Beechworth (Pale Ale) *Victoria, Australia* 9

Moon Dog (Pale Ale) *Victoria, Australia* 9



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SPIRIT

- Beefeater** gin (dry) *London, United Kingdom* 9
- Jim Beam** bourbon whiskey *Kentucky, United States of America* 9
- Maker's Mark** bourbon whiskey *Kentucky, United States of America* 9
- Hennessy** cognac (brandy) *Charente, France* 11
- Bacardi** rum *Cataño, Puerto Rico* 9
- Bacardi Ocho 8 Year Old** rum *Cataño, Puerto Rico* 10
-  **Johnnie Walker Black Label** whisky *Speyside, Scotland* 11
- Johnnie Walker Red Label** whisky *Speyside, Scotland* 9
- Jack Daniel's** whiskey *Tennessee, United States of America* 9
- Jose Cuervo** tequila *Jalisco, Mexico* 11
- Finlandia** vodka *Koskenkorva, Finland* 9

HOT DRINK

- Chinese Jasmine Tea** green 2.5
- Chamomile Tea** herbal or **Earl Grey Tea** black or **English Breakfast Tea** black or **Green Tea** green or **Peppermint Tea** herbal 4
- Freshly-Ground Coffee** Americano or Espresso or Flat White or Latte or Macchiato 4
- Hot Chocolate** 4



SOFT DRINK

- Apple Juice** or **Orange Juice** 4
- Lemon Lime & Bitters** 5
- Coke** or **Diet Coke** or **Ginger Ale** or **Lemonade** or **Soda** or **Tonic** or **Honey Aloe Vera** or **Lychee Green Tea** green or **Peach Green Tea** herbal 4
- Sparkling Mineral Water** 4
- House Lemongrass Ginger Iced Tea** 5



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