



Drinks & Wine

Wine List

With over 30 years in the restaurant industry Surjit's have never compromised on quality. We offer exceptional and artisan wines from local creators at great prices. These wines are either have minimal preservatives or organic. They have been carefully chosen to accompany our dishes and enhance your dining experience.

Warm Regards,

Surjit and Rasandeep Gujral

White Wine

2011 Meeting Point Sauvignon Blanc, Marlborough \$8.00 glass I \$28.00 bottle

Exhibits delicate citrus and gooseberry aromas. The palate is layered with grassy and tropical fruit flavours and hints of passionfruit and finishes crisp and clean.

Recommended with Fish Amritsari or Machli Rasa Meen.

2009 Axiom Riesling, Clare Valley \$9.00 glass I \$30.00 bottle

Distinct varietal lime and citrus with fresh fruit aromas. Richly textured with a touch of sweetness and a refreshing finish, which compliments those dishes with a hint of spice.

Recommended with Onion Bhajia or Chilli Prawns.

2011 Vinifera Chardonnay (organic), Mudgee \$10.00 glass I \$34.00 bottle

The young Australian winemaker of the year Jacob Stein has delivered a crisp and lighter style chardonnay. Fig and citrus aromas lead to fig and white peach on the palate with a clean soft finish.

Recommended with Khumb Delight or Tandoori Chicken.

Red Wine

2012 Three Guineas Pinot Noir, Adelaide Hills \$10.00 glass I \$36.00 bottle

Clear and bright crimson, this pinot noir is only one of only 1400 bottles made. Open fermented with wild yeast and matured for 18 months in French barriques. Spicy cherry and red fruits, silky tannins with a strong balanced finish.

Recommended with Vegetable cutlets or AdrakiBatair.

2011 Chateau Tanunda Cabernet Merlot, Barossa Valley \$8.00 glass I \$28.00 bottle

Lifted aromas of black cherry, cassis and plum with chocolate and dark berry on the palate. The finish is long with fine grained tannins after 18 months of careful maturation in old and new French hogsheads.

Recommended with Lamb Roganjosh or GoshtSaagwala.

2010 Brick Kiln Shiraz, McLaren Vale (Surjit's favourite wine) \$11.00 glass I \$38.00 bottle

Marked as the best Shiraz in McLaren Vale by James Halliday for the vintage. Aromas of plum and berries, carries through the palate with an explosion of chocolate, liquorice and peppery spice. The soft fruit tannins have integrated with judicious oak to give a balanced structure and long finish.

Recommended with Barrahkabab or Bakra Punjabi Masala.