

www.meatnchill.com

For event space rental or customised lunch deliveries, drop us a call at 881 CHILL (8812 4455) or email us at meatnchill@gmail.com

\*All prices are subject to 10% service charge and prevailing taxes.



Root Beer 5.5





Hofbräu München Original Lager

9/half pint

15/full pint



## **Blue Moon Belgian White Wheat Ale 13**

USA Paired with seafood and grilled chicken

#### **Indica American IPA 12**

USA Paired with grilled steak, wings and spicy food

# Pilsner Urquell 12

Czech Republic Paired with soup, chicken, pork and duck

# Big Wave Golden American Blonde Ale 11

USA Paired with seafood, poultry, salads and light pasta

#### Kona Longboard American Pale Lager 11

USA Paired with grilled chicken, salads and sandwiches



Ace 13 Apple / Pear / Pineapple

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Not available on public holidays and special occasions (e.g. Father's Day). Cannot be used in conjunction with other promotions. Management reserves the right to make changes without prior notice.

# Wine Menu

45 /bottle

8

65

10 /glass

85

/bottle

/bottle

/glass

# White Wines

South Eastern Australia	
McGuigan Private Bin Chardonnay 2016	
Nicely belanced touch of caramal oak and honey	

Nicely balanced touch of caramel oak and honey integrated with tripocal melons and rich stone fruits

Best with pork, fish, vegetarian, poultry

#### France

#### **Pierre Henri Sauvignon Blanc 2016**

Elegant grapefruit aromas and very fruity on the palate with good acidity

Excellent as aperitif or with seafood

#### France

#### **Domaine William Fevre Chablis** Chardonnay 2015

Very fresh and supple bouquet with notes of citrus and white fleshed fruits

Best with pork, fish, shellfish, mild and soft cheese



# 20% Off Wine & Beer

## 6pm - 8pm: 20% Off Wine 8pm - 10pm: 20% Off Beer

(for both glass and bottled wine)

# **Red** Wines

South Eastern Australia	
McGuigan Private Bin Merlot 2016	<b>45</b> /bottle
Complex flavours of black fruits, cherries and raspberries with a hint of cinnamon and vanilla.	<b>8</b> /glass
Best with beef, lamb and vealt	
France	
Pierre Henri Cabernet Sauvignon 2016	65
Complex aromatics of spices and blackcurrant, well bodied with silky tannins and a perfect balance between fruits and acidity.	/bottle <b>10</b> /glass
Best with bee <mark>f an</mark> d pasta	
France	
Bouchard Pere & Fils Conteaux Bourguignons Rouge Pinot Noir 2014	<b>75</b> /bottle
Mild complexity of smoke and spice hints, acidic and elegant, silky tannins with a juicy finish	<b>12</b> /glass

Best with beef, veal, deer, venison and poultry

Australia

## Two Hands Brave Faces GSM Shiraz 2016

95 Medium bodied with initial notes of spice and /bottle smoked tea, to hints of cassia back and star anise, to creamy lees and a savoury finish

Best with beef, pasta, lamb, deer and venison

#### France

#### 110 **Chateau Puy Mouton St Emilion Grand** /bottle **Cru Merlot Cabernet Franc 2011**

Very fresh berry aromas with hints of spices and oak, lovely attack with good length and complexity, extremely elegant and well balanced wine

Best with beef, veal, deer, venison and poultry



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