


THE BRISBANE CLUB
CELLAR

FOOD & WINE PAIRINGS

WINE 	VARIETIES 	PAIR WITH 
Sparkling	Champagne, Sparkling Wine, Prosecco	Seafood, Canapés, Antipasto, Fried Foods, Fresh Fruit
Dry Whites	Sauvignon Blanc, Chablis, Pinot Gris	Tapas, Pasta, Salads
Sweet Whites	Moscato, Riesling, Gewürztraminer	Fried Foods, Raw Seafood, Asian, Mediterranean
Rich Whites	Chardonnay, Verdelho, Viognier, Semillon	Poultry, Pork, Seafood, Cheese-Based Pastas
Rosé	Dry, Off-Dry	Salads, Charcuterie, Antipasto, Spicy Foods, Fruit-Based Dishes
Light Reds	Pinot Noir, Grenache, Nero D'Avola	Duck, Earthy Foods
Medium Reds	Merlot, Tempranillo, Barbera, Sangiovese	Pasta, Mediterranean Fare, Tapas, Slow Cooked or Rustic Dishes
Bold Reds	Cabernet, Shiraz, Malbec, Durif	Hard Cheeses, Fattier Meats, Spicy and Rich Dishes
Dessert	Dessert Wines, Tawny, Topaque, Muscat	Cream Desserts, Cheddar, Blue Cheese, Fruit, Nuts, Chocolate, Ice Cream