

# Bevande

## Beer & Beverage List

### Birra Italiano

Bucket of 4 x Peroni Nastro Azzurro	Roma, ITA	24
Peroni Leggera (Midstrength)	Roma, ITA	7
Peroni Nastro Azzurro 330ml	Roma, ITA	7
Menabrea	Piedmont, ITA	8
Moretti	Milano, ITA	8

### Birra e Cider

James Boags (Light beer)	Hobart, AUS	6
XXXX Gold (Midstrength)	Brisbane, AUS	6
Corona	Mexico, MEX	7
Stone & Wood Pacific Ale	Byron Bay, AUS	8
Crown Lager	Melbourne, VIC	8
Hills Apple Cider	Adelaide, AUS	8

### Aperitivo & Spirits

Jim Beam		8
Jack Daniels		
Bundaberg Rum		
Southern Comfort		
Vodka		
Gin		
Scotch		
Bacardi		
Rosso Antico		
Italian Grappa, Galliano <u>or</u> Limoncello Shot		6.5
De Bortoli Aged Tawny Port		5

### Cold Beverages

Coke		3.5
Diet Coke		
Lemonade		
Pink Lemonade		
Soda Water		
Dry Ginger Ale		
Lemon Squash		
Orange Juice		
Lemon, Lime & Bitters		3.8
“Ferarelle” Sparkling Water (Toscana ITA)		4.4

# Vino Bianco

## Chef's Wine Selection



### House Wines

		<u>½ Carafe</u>	<u>1L Carafe</u>
<b>De Bortoli Shiraz Cabernet</b>	6	15	22
<b>De Bortoli Chardonnay</b>	6	15	22
<b>Chilled Spanish Sangria - <i>Chef's Recipe</i></b>		17	23

### White Wines

<b>Valdo Prosecco – Dry Sparkling 200ml</b> Aromatic fruity fragrance makes it the perfect pairing with starters and especially seafood.		Veneto, ITA	9
<b>Oxford Landing Sauvignon Blanc 187ml</b> Fresh & zesty aromas of green nettles, passionfruit pulp, lemongrass & mango. The palate is light bodied.		Murray River, SA	8
<b>Willowglen NV Brut Sparkling</b> A full flavoured sparkling with lively citrus and passionfruit on the palate.		Riverina, NSW	22
<b>La Boheme Act One Riesling</b> Textural with medium weight and lifted floral flavours. Good balance of pure fruit and acidity.	2016	Yarra Valley, VIC	8 / 28
<b>The Accomplice Semillon Sauvignon Blanc</b> Fresh and round finishing with soft acidity.	2016	Griffith, NSW	7 / 22
<b>Vivo Sauvignon Blanc</b> Tropical soft and round with just enough acidity to keep palate fresh and crunchy.	2017	Riverina, NSW	8 / 28
<b>“3 Tales” Marlborough Sauvignon Blanc</b> Fresh, vibrant with herbaceous character rounded off with a layer of ripe passionfruit and fresh citrus.	2016	Marlborough, NZ	34
<b>Bella Riva Pinot Grigio</b> Light & faintly aromatic with notes of lemon, lime & pear. Crisp with great acidity on the finish.	2017	King Valley, VIC	8 / 32
<b>Willowglen Chardonnay</b> Peach and melon notes carried on a creamy texture, fresh acidity and some mineral grip on the finish.	2017	Riverina, NSW	7 / 24
<b>Antinori Bianco “Campogrande”</b> Fresh and crisp with hints of orange blossom and pears, with a light savory finish from this famous Tuscan winemaker.	2015	Toscana, ITA	34
<b>Vivo Moscato</b> Freshly crushed grapes, with a little musk a hint of lime juice. Lively and fresh for a frizzante style wine.	2016	Riverina, NSW	28

# Vino Rosso

## Chef's Wine Selection

### Red Wines

<b>Oxford Landing Merlot 187ml</b> Blueberry, plum & red currants with subtle oak and spices. Medium palate, the finish is rich and generous.		<b>Murray River, SA</b>	<b>8</b>
<b>Yarra Valley "Villages" Pinot Noir</b> A medium red with plump red fruits and and whole bunches a fine tannin with a silky finish	<b>2016</b>	<b>Yarra Valley, VIC</b>	<b>9 / 32</b>
<b>Bella Riva Sangiovese</b> Complex slightly rustic earthy aromas, autumnal, brooding, savoury palate with good texture & length.	<b>2014</b>	<b>King Valley, VIC</b>	<b>8 / 29</b>
<b>La Bossa Merlot</b> Lifted savoury, spice and cherry fruit with background of vanilla bean oak.	<b>2016</b>	<b>Griffith, NSW</b>	<b>8 / 29</b>
<b>Willowglen Cabernet Merlot</b> Layers of plum, cherry and black currant leaf, enhanced. By the soft supple tannins.	<b>2016</b>	<b>Riverina, NSW</b>	<b>7 / 24</b>
<b>Vivo Cabernet Sauvignon</b> Cherry and black fruits enhance the subtle minty notes. Vanilla undertones give this wine depth.	<b>2014</b>	<b>Riverina, NSW</b>	<b>8 / 28</b>
<b>The Accomplice Shiraz</b> Fresh berry fruits integrating well with a touch of spice and vanillin oak.	<b>2016</b>	<b>Griffith, NSW</b>	<b>7 / 22</b>
<b>Regional Reserve Shiraz</b> Plump dark fruits, terrific concentration, gently layered flavours, fine tannin, soft finish.	<b>2016</b>	<b>Heathcote, VIC</b>	<b>29</b>
<b>Donelli Lambrusco Red Chilled NV</b> The colour is rich ruby red, the bouquet is persistent with strawberry scents, the taste is slightly sweet, balanced and elegant.		<b>Emilia-Romagna, ITA</b>	<b>26</b>
<b>Antinori "Santa Christina"</b> Soft and rich with hints of cherries and raspberry, lovely soft tannins. Merlot and Sangiovese blend.	<b>2014</b>	<b>Toscana, Nth ITA</b>	<b>34</b>
<b>Piccini Chianti – Cane Basket</b> This iconic wine of the Italy is intensely fruity with a velvety soft palate marked by pleasant notes of ripe berries. Pairs perfectly with pasta and pizza.	<b>2014</b>	<b>Tuscany, ITA</b>	<b>28</b>

### Rose' Wines

<b>Emeri Pink Moscato Piccolo 200ml</b> Fresh fruit aromas with strawberry and musk. Velvety and full with a persistent bead and fresh finish.		<b>Yarra Valley, VIC</b>	<b>9</b>
<b>Fantini Rose'</b> Delicate fragrance, very fruity with medium body, well balanced, soft and round, very long in the mouth.	<b>2015</b>	<b>Veneto, ITA</b>	<b>8 / 29</b>

# Cocktail List

<b>NEGRONI</b> Gin • Campari • Sweet Vermouth			<b>10</b>
<b>APEROL SPRITZ</b> Italian Prosecco • Aperol • Soda			<b>12</b>
<b>ESPRESSO MARTINI</b> <i>Staff Favourite</i> Kahlua • Galliano Ristretto • Vanilla Vodka • Sugar syrup • Espresso			<b>12</b>
<b>SPICED MOJITO</b> Sailor Jerry's Spiced Rum • Sugar syrup • Soda water • Fresh mint			<b>9</b>
<b>CHAMBORD SPRITZ</b> Chambord • Italian Prosecco • Soda water			<b>10</b>
<b>TUSCAN MULE</b> Frangelico • Vanilla Vodka • Ginger Ale • Fresh mint			<b>9</b>
<b>MOJITO</b> White Rum • Soda • Fresh lime • Fresh mint			<b>9</b>
<b>BELLINI</b> Italian Prosecco • Peach Nectar			<b>10</b>
<b>TIRAMUSI</b> Frangelico • Galliano Ristretto • Marsala • Mascarpone Cream • Milk			<b>12</b>
<b>ELDERFLOWER MARTINI</b> Vanilla Vodka • Elderflower Liquor • Lemonade • Fresh lime • Fresh mint			<b>10</b>
<b>THE GODFATHER</b> Glenfiddich Scotch Whisky • Amaretto • Fresh orange			<b>9</b>
<b>CHILLED SPANISH SANGRIA</b> <i>Chef's Recipe</i> Dry Red Wine • Vodka • Rosso Antica • Fresh mint Housemade spiced sugar syrup	<u>½ Carafe</u>	<u>1L Carafe</u>	<b>17</b> <b>23</b>