

Bar Menu

Entrée

BRUSCHETTA sundried tomatoes / pickled celery / stracciatella / pesto / pine nuts	14
ARANCINI OF THE DAY homemade sauce	14
FRIED SQUID herbs / crispy capers / black garlic mayonnaise	18
SHARED BOARD prosciutto / sopressa / mortadella / homemade pickles / olives / mustard / chargrilled bread <i>Add cheese +12</i> gorgonzola & grana padano / green apple & fig chutney	25

Sides

FRIES herbs / pesto (northern aromatic salt)	10
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Pizza

CLASSIC MARGHERITA fresh mozzarella	22
PRAWNS chilli / rocket	24.5
PROSCIUTTO cherry tomato / rocket / parmesan	25
EGGPLANT tomato / ricotta / fior di latte / chilli / basil	23
SPICY SALAMI 'nduja / black olives / capers	25
GORGONZOLA pancetta / honey	23
ROAST MUSHROOMS mozzarella / thyme / parmesan	23
SAUSAGE fennel / silverbeet	22

(gluten and yeast free base available on request + 2)

Hot Drinks

Coffee

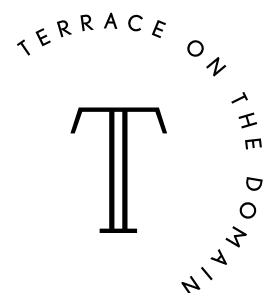
Espresso, Long black, Macchiato, Piccolo	4
Flat white, Latte, Cappuccino	
Mocha, Hot chocolate	4.5
Soy, Lactose free, Almond	+0.5
Iced coffee, Iced chocolate	6

Loose leaf tea *(allow 3 minutes to infuse)*

Aussie Breakfast, NYC Breakfast, Earl grey reserve, Indian mint, Lemon green, Jasmine dream Peachy oolong Royal chamomile / Rooibos vanilla Kama chai sutra <i>(allow 5 minutes for proper infusion)</i>	4 5
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Cold Drinks

Coke, Coke no sugar, Sprite, Ginger ale, Tonic, Soda	4.5
Ginger beer	6
Green Smoothie - kiwifruit / pear / lime / banana / mango / peach	8
Jiva kombucha - ginger or watermelon & mint	9
Juice - orange / cloudy apple	5
Purezza Sparkling Water 1L	4



Wine

Sparkling & Champagne

	gls	btl
NV Aura Brut, South Eastern Australia	9.5	42
NV Petit Cordon by Maison Mumm, Marlborough, NZ		65
NV Bandini Prosecco, Veneto, Italy	12	55
NV Nova Vita Sparkling Rosé, Adelaide Hills, SA		65
NV G.H Mumm Grand Cordon Brut Cuvée, Reims, France		130

White

19 Pikes Pinot Grigio, South Australia	11	50
17 Tiefenbrunner 'Merus' Pinot Grigio, Alto Adige, Italy		68
17 Aura Sauvignon Blanc, South Eastern Australia	9.5	42
17 Nobody's Hero Sauvignon Blanc, Marlborough, NZ	12	55
18 Tellurian Blanc Marsanne Fiano Riesling, Heathcote, VIC		55
17 Margan Semillon, New South Wales		55
17 Church Rd Chardonnay, Hawkey's Bay NZ	13	60
18 Tormaresca Chardonnay, Puglia, Italy		60

Rosé

18 Twelve Signs Hilltops, New South Wales	10	45
Parlez Vous Rosé, Riverina, NSW	10	45

Red

18 First Creek Botanica Pinot Noir, Central Ranges, NSW	11	50
NV Danese Rosso Italiano, Verona, Italy	11	48
18 Barone Ricasoli Chianti Sangiovese, Tuscany, Italy		65
18 Aura Shiraz, South Eastern Australia	9.5	42
19 Motley Cru Shiraz, Central Victoria	11	50
16 Wynn's 'The Gables' Cabernet Sauvignon, Coonawarra, SA		60

Dessert & Digestive

NV Borgo Maragliano 'La Caliera' Moscato d'Asti		55
NV Saltram Mr Pickwick Tawny, Barossa Valley, SA		17
Montenegro Amaro, Emilia Romagna		15
Ramazotti Amaro, Milan, Italy		16

Cocktails

BELLINI The timeless Venetian classic. Prosecco frizzante with white peaches	15
APEROL SPRITZ The one and only. Aperol Aperitivo, prosecco, soda and fresh orange	16
THE HUGO Prosecco, St Germain elderflower, citrus, soda and fresh mint	16
PIMMS CUP Pimm's no. 1, cucumber, citrus, mint, lemonade & ginger ale	16
NEGRONI Beefeater 40, Rubino Vermouth, Campari. Fresh orange to finish	17
BLOODY MARY Vodka, tomato juice, Worcestershire sauce, lemon, celery	17
ESPRESSO MARTINI Vodka, coffee liquor, Double Roasters fresh espresso	18

Beer & Cider

	btl	bucket
James Boags Premium Light, TAS	8	
JS 150 Lashes Pale Ale, NSW	10	36
Peroni, Italy	10	36
Young Henry's Natural Lager, NSW	9.5	35
James Squire Orchard Crush Apple Cider, NSW	10	36