

# Bar Menu

# Cold Drinks

## Entrée

BRUSCHETTA ricotta / roasted tomato / sage	15
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
VANELLA BURRATA chargrilled bread / extra virgin olive oil	19

## Sides

FRIES herbs / smoked paprika 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 / spinach	22

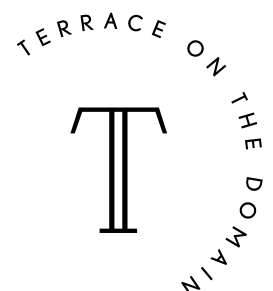
*(gluten and yeast free base available on request + 2)*

## Dessert

TIRAMISU	15
PEACH TORTA marscapone / almond	12
WHITE CHOCOLATE PARFAIT raspberry / pistachio	14

Coke, Coke no sugar, Sprite, Ginger ale, Tonic, Soda	4.5
Ginger beer	6
Jiva kombucha - ginger or watermelon & mint	9
Juice - orange / cloudy apple	5
Sparkling Water (unlimited)	4
Cold pressed juice	8
Orange	
Tropical - mango / pineapple / orange / passionfruit banana / pear / apple	
Green Juice - apple / pear / spinach / passionfruit banana / lemon	

15% surcharge applies on public holidays.  
There is 1.5% surcharge on all credit card transactions.



## Wine

	gl	btl
<b>Sparkling &amp; Champagne</b>		
NV Craigmoor Cuvée South Eastern Australia	11	50
NV Petit Cordon by Maison Mumm, Marlborough, NZ	14	65
NV Viticoltori Ponte Prosecco, Veneto, Italy	12	55
NV 42 Degrees South Sparkling Rosé, Coal River Valley, TAS		70
NV G.H Mumm Grand Cordon Brut Cuvée, Reims, France		130

### White

20 Pikes Pinot Grigio, Clare Valley, SA	11	50
18 Le Monde Pinot Bianco, Friuli, Italy		75
20 Here & Now Sauvignon Blanc, South Eastern Australia	10	45
19 Totara Sauvignon Blanc, Marlborough, NZ	12	55
18 Monte Tondo Soave, Veneto, Italy		60
18 Margan 'The Original' Semillon, Hunter Valley, NSW		60
18 Tellurian Blanc Marsanne, Fiano, Riesling, Heathcote, VIC		55
18 Church Road Chardonnay, Hawke's Bay, NZ	13	60

### Rosé

18 Twelve Signs, Hilltops, NSW	10	45
18 Poggio Anime Etna Rosato, Sicily, Italy	12	60

### Red

18 First Creek 'Botanica' Pinot Noir, Marlborough, NZ	11	50
17 Pico Maccario 'L'Avignone' Barbera d'Asti, Piedmont Italy		60
16 Barone Ricasoli Chianti Sangiovese, Tuscany, Italy	14	65
17 Lamura Nero D'Avola Sicily, Italy		52
16 Galli 'Adele' Nebbiolo, Sunbury, VIC		80
19 Paxton MV Shiraz, McLaren Vale, SA	13	60
19 Here & Now Cabernet Merlot, South Eastern Australia	10	45
17 Wynn's 'The Gables' Cabernet Sauvignon, Coonawarra, SA		60

### Dessert & Digestive

NV Fiore Moscato, Regional Blend, NSW (200ml)	12	
NV Saltram Mr Pickwick Tawny, Barossa Valley, SA	17	
Montenegro Amaro, Emilia Romagna	15	
Ramazotti Amaro, Milan, Italy	16	

## Cocktails

<b>BELLINI</b>	15
The timeless Venetian classic. Prosecco frizzante with white peaches	
<b>APEROL SPRITZ</b>	16
The one and only. Aperol Aperitivo, prosecco, soda and fresh orange	
<b>THE HUGO</b>	16
Prosecco, St Germain elderflower, citrus, soda and fresh mint	
<b>PIMMS CUP</b>	16
Pimm's no. 1, cucumber, citrus, mint, lemonade & ginger ale	
<b>NEGRONI</b>	17
Beefeater 40, Rubino Vermouth, Campari. Fresh orange to finish	
<b>BLOODY MARY</b>	17
Vodka, tomato juice, Worcestershire sauce, lemon, celery	
<b>ESPRESSO MARTINI</b>	18
Vodka, coffee liqueur, Double Roasters fresh espresso	
<b>PIMMS JUG</b>	36
<b>APEROL SPRITZ JUG</b>	35

## Beer & Cider

<b>PACK</b>	btl	bucket
James Boag's Premium Light, TAS	8	
The Hills Apple Cider, SA	10	36
Peroni, Italy	10	36
James Squire Orchard Crush Apple Cider, NSW	10	36
<b>TAP</b>	sch	jug
Young Henrys Newtowner, NSW	9.5	28
Young Henrys Natural Lager, NSW	9.5	28

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