



Beer & Cider

Tap Sch

Young Henry's Newtowner, NSW	11
Sydney Lager, NSW	11

Bottles & Tins

James Boag's Premium Light, TAS	8
Peroni Nastro Azzuro, ITA	10
James Squire 150 Lashes Pale Ale, NSW	10
The Hills Apple Cider, SA	10

Wine

Sparkling & Champagne

	gls	btl
NV Bandini Prosecco, Veneto, ITA	14	65
NV Here & Now, NSW	10	45

White Wine

19 3 Drops <i>Riesling</i> , Mnt Barker, WA	13	60
21 Here & Now <i>Sauvignon Blanc</i> , NSW	10	45
21 Pikes 'Luccio' <i>Pinot Grigio</i> , Clare Valley, SA	14	65
20 Alte <i>Chardonnay</i> , Orange, NSW	13	60

Rosé Wine

21 Lock & Key, Tumbarumba, NSW	10	45
20 Mirabeau 'Classic', Côtes de Provence, FRA	15	70

Red Wine

21 Cloud St. <i>Pinot Noir</i> , VIC	12	55
19 Barone Ricasoli <i>Sangiovese</i> , Tuscany, ITA	14	65
19 Hentley Farm 'Villain & Vixen' <i>Shiraz</i> , Barossa Valley, SA	15	70
19 Wynns 'The Gables' <i>Cabernet Sauvignon</i> , Coonawara, WA	13	60

Cocktails

ST HUGO	20
Bandini Prosecco, St Germain Elderflower, mint, fresh lemon and soda	
MONDELLO MARGARITA	22
Espolon Reposado, Limoncello, Lime, Basil	
NEGRONI	20
Tanqueray Gin, Campari and Cinzano Rosso	
APEROL SPRITZ	18
Aperol, Bandini Prosecco and soda	
BELLINI	18
Bandini Prosecco with peach	
ESPRESSO MARTINI	21
Ketel One Vodka, Mr Black and espresso	

Non-Alcoholic

Coke / Coke No Sugar / Sprite / Ginger Ale / Tonic / Soda	4.5
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Bar Menu

Antipasti

BRUSCHETTA	7 ea
Toasted focaccia served with mascarpone cheese, mushrooms, celery hearts, pecorino sardo	
OLIVE MISTE	14
Warm local Alto olives marinated in garlic, chilli, and herbs	
ARANCINI	16
Fried risotto balls stuffed with provolone cheese, spinach, semi dried tomatoes, lightly crumbed, served with napolitana sauce	
CALAMARI FRITTI	22
Fried local calamari, garlic, chilli, basil, smoked chilli aioli and lemon	
ANTIPASTO MISTO	36
A selection of freshly sliced cold meats including San Daniele prosciutto, mortadella, sopressa salami, in house pickles, marinated olives, scarmoza, house made focaccia	
PATATINE	12
Fries, smoked paprika salt and aioli	

Pizza

(gluten & yeast free base available on request +\$2)

MARGHERITA	23
Tomato, fresh mozzarella, oregano	
CAPRICCIOSA	24
Tomato, smoked ham, mushroom, black olive, mozzarella	
GAMBERI	27
Tomato, prawns, chilli, rocket	
PROSCIUTTO	27
Tomato, prosciutto, cherry tomato, rocket, grana padano	
PEPPERONI	24
Tomato, pepperoni, oregano, red onion, basil	
LA VERDURA	24
Tomato, grilled vegetables, ricotta, chilli, basil	
PATATE E PANCETTA	26
White sauce, potato, thyme, pancetta, gorgonzola, mozzarella	
FUNGHI	25
White sauce, wild mushrooms, mozzarella, thyme, grana padano, truffle	

Dolci

TIRAMISU	15
Mascarpone, coffee, ladyfingers, coco	

