

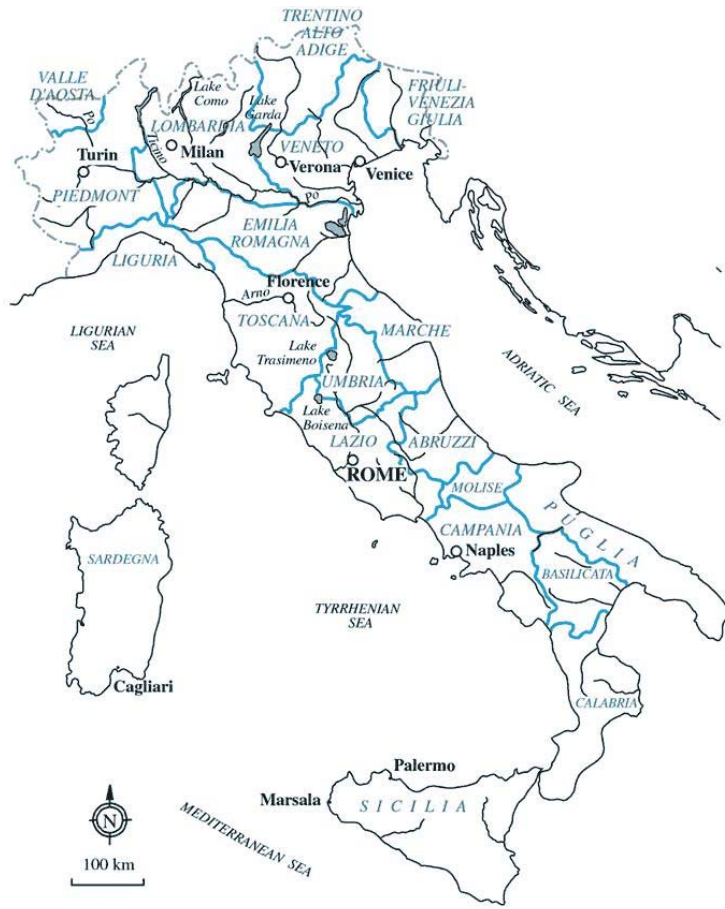
# Aperitivo

The Aperitivo wine list has been designed to offer our guests an experience in drinking, from aperitivi through to digestivi.

The selection of wine has been compiled to showcase boutique and fine wines from Italy, Australia and New Zealand. We have selected a range of wines which will appeal to wine enthusiasts and beginners alike.

We hope you enjoy these fine wines and we encourage you to consult with our wait staff for suggestions and information about the wines listed.

## Regioni d'Italia



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## APERITIVI

Cinzano Bianco / Rosso / Extra Dry	6
Aperol	6
Campari	6

## COCKTAILS

Aperitivo Della Casa	7
San Bitter, extra dry vermouth, red vermouth	
Aperitivo Della Casa (Non Alcoholic)	7
Limonata, fresh lime, strawberry syrup	
<i>Negroni</i>	12
Campari, gin, red vermouth	
<i>Americano</i>	12
Campari, red vermouth, soda water	
<i>Negroni Sbagliato</i>	12
Campari, red vermouth, Prosecco	
<i>Bellini</i>	10
Prosecco, served with white peach nectar	
<i>Aperol Spritz</i>	12
Aperol, Prosecco, soda water	
<i>Mojito</i>	14
Fresh mint leaves, lime wedges, sugar, white rum, soda water	
<i>Caipiroska</i>	14
Vodka, lime wedges, sugar	
<i>Strawberry Caipiroska</i>	15
Vodka, lime wedges, sugar, fresh strawberries	
<i>Frozen Strawberry Daiquiri</i>	15
Rum, fresh strawberries, strawberry syrup , dash of lime juice	

<i>Passionate Lychee</i>	15
Fresh lychee, passionfruit pulp, lychee juice, vodka	
<i>Espresso Martini</i>	15
Vodka, Kahlua, Stazione Espresso	
<i>Chilli Peach Martini</i>	15
Vodka, Peach Puree, Chilli, sugar	
<i>Prosecco Nocciolato</i>	15
Prosecco, Dark Rum, Amaretto	
<i>Piccante</i>	15
<i>Italian Hot Chocolate, Dark Rum, Chilli, Sugar, Cocoa</i>	

#### **ALCOHOLIC DRINKS**

##### **Bitters (45ml)**

Aperol	6
Campari	6
Rosso Antico	6
Pimms	6
Punt e Mes	7

##### **Vermouth (45ml)**

Bianco	6
Extra dry	6
Rosso	6

##### **Vodka (30ml)**

Vodka (House)	6
Absolut	7
Grey Goose	9
Belvedere	9

**Gin (30ml)**

Gordons	6
Bombay Sapphire	8
Hendricks	9

**Rum (30ml)**

Bacardi	6
Mount Gay	6
Mount Gay Extra Old	8
Bundaberg	6
Bundaberg O.P	8
Malibu	6

**Scotch Whiskey (30ml)**

Johnny Walker Red Label	6
Johnny Walker Black Label	8
Chivas Regal	8
Chivas Royal Salute	20

**Single Malt Whiskey (30ml)**

Glenfiddich 12 Year Old	8
Glenfiddich 18 Year Old	11

**Other Whiskey (30ml)**

Jameson's	8
Jack Daniels	7
Canadian Club	6

**Tequila**

Jose Cuervo Especial	7
Jose Cuervo Reposado	7
Jose Cuervo Especial Silver	7

1800 Tequila Res REPOSADO	8
1800 Tequila Res BLANCO	8
<b>BIRRE</b>	
<b>ITALY</b>	
Peroni	7
Peroni Leggera	6.5
Menabrea	7
Moretti	7
Peroni Red	6
<b>INTERNATIONAL</b>	
Corona	7
<b>AUSTRALIA</b>	
Pure Blonde	6.5
Crown Lager	7
Coopers Pale Ale	7
James Squire Golden Ale	7.5
<b>BIBITE</b>	
Sparkling Mineral Water 500ml	4.5
Still Mineral Water 500ml	4.5
Limonata	4
Aranciata Rossa	4
Chinotto	4
Soft drink – Coca Cola, Lemonade	4
Orange, Apple, Pink Grapefruit, Cranberry, Pineapple Juice	4
Lemon, Lime and Bitters	5
San Pellegrino San Bitter	3.5

## WINES – TASTE 75ml / GLASS 150ml / CARAFE 375ml

### Sparkling

NV Chandon Rosé *Yarra Valley, VIC* 10

### Spumante, Italy

NV Bellavista Cuvee Franciacorta *Lombardy* 16

NV Zardetto Prosecco di Conegliano *Veneto* 10

### Bianco, Italy

08 Marco Bonfante Gavi di Gavi *Piemonte* 6.5 / 11 / 25

09 Corte Giara Pinot Grigio *Veneto* 5 / 8.5 / 19

09 Caldora Pecorino *Abruzzo* 5.5 / 9 / 21

08 Calanica Bianco (Insolia/Chardonnay) *Sicilia* 5 / 8 / 18

08 Castellari Bergaglio Gavi 'Fornaci' *Piemonte* 6 / 11 / 25

08 Anselmi San Vincenzo *Veneto* 6 / 10 / 22.5  
(Gargenega/Trebbiano)

07 Valle D'Oro Trebbiano *Abruzzo* 5 / 8 / 18

08 Cavalier Pepe Falanghina *Campania* 6 / 10 / 22.5

09 Cusumano Angimbe *Sicilia* 5.5 / 9 / 21

### Bianco, Australasia

07 Bilancia Viognier *Hawkes Bay, NZ* 6 / 10 / 22.5

09 Saint Clair Sauv Blanc *Marlborough, NZ* 6 / 10 / 22.5

### Rosso, Italy

08 Calanica Rosso (Nero D'Avola/Merlot) 5 / 8 / 18  
*Sicilia*

08 Umani Ronchi Montepulciano d'Abruzzo 4 / 7 / 16  
*Abruzzo*

07 Travaglini Coste Della Sesia Nebbiolo 5.5 / 9 / 21  
*Piemonte*

08	La Querce Chianti Sorretole <i>Toscana</i>	8 / 13 / 30
07	Poggiopiano Chianti Classico <i>Toscana</i>	7 / 12 / 27
NV	Farnese Edizione (Montepulciano, Primitivo, Sangiovese, Negroamaro, Red Malvasia) <i>Piemonte</i>	9 / 15 / 34

#### **Rosso, Australasia**

08	Kooyong Massale Pinot Noir <i>Mornington Penn, VIC</i>	7 / 11 / 25
08	Langmeil Hangin' Snakes Shiraz <i>Barossa, SA</i>	5.5 / 9 / 20.5
06	Rymill Cabernet Sauvignon <i>Coonawarra, SA</i>	7.5 / 12 / 27

#### **Rosé**

09	Novello Rosso (Sangiovese, Grenache) <i>Adelaide Hills, SA</i>	4 / 7 / 16
09	Rockford Alicante Bouchet <i>Barossa Valley, SA</i>	5.5 / 9 / 21

#### **Dolci**

07	Cleggett Sweet Shalistin Golden White Cabernet Sauvignon <i>Langhorne Creek, SA</i>	7
08	Batasiolo Moscato D'Asti <i>Piemonte, ITA</i>	7
07	Rymill June Traminer <i>Coonawarra, SA</i>	9.5
07	De Bortoli 'Noble One' Botrytis Semillon <i>Griffith, NSW</i>	10

## BY THE BOTTLE

### CHAMPAGNE

NV	Ruinart Blanc de Blancs <i>Champagne, FRA</i>	175
NV	Ruinart Rosé <i>Champagne, FRA</i>	175

### SPARKLING

NV	Chandon Brut <i>Yarra Valley, VIC</i>	50
NV	Chandon Rosé <i>Yarra Valley, VIC</i>	50

### SPUMANTE E FRIZZANTI, Italy

NV	Bellavista Cuvee Franciacorta <i>Lombardy</i>	90
NV	Zardetto Prosecco di Conegliano <i>Veneto</i>	53

### BIANCO

#### Riesling

*Riesling is an aromatic grape variety displaying flowery, almost perfumed, and apple like aromas as well as high acidity. It is used to make dry, semi-sweet, sweet and sparkling white wines. Riesling wines are usually varietally pure and are seldom oaked.*

08	Leeuwin 'Art Series' <i>Margaret River, WA</i>	39
09	O'Leary Walker <i>Watervale Clare Valley, SA</i>	43
07	Blackenbrook <i>Nelson, NZ</i>	52

#### Pinot Grigio

*Pinot Gris / Pinot Grigio is usually delicately fragrant and mildly floral with lightly lemon-citrus flavours. Depending upon ripeness at harvest and vinification technique, Pinot Gris can be tangy and light, or quite rich, round and full bodied. It is one dry white wine.*

09	Corte Giara <i>Veneto, ITA</i>	37
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09	JOSEPH d'Elena McLaren Vale, SA	45
08	Italo Cescon Friuli, ITA	49

### **Pinot Gris**

07	Bilancia Hawkes Bay, NZ	40
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### **Sauvignon Blanc**

*An aromatic grape variety for white wine. This grape produces wines that are dry, refreshing, full of character and quickly consumable. You can detect green apples, gooseberry, grapefruit, asparagus and damp straw in it. It is a crisp, dry, and refreshing white varietal wine.*

08	Pencarrow Martinborough, NZ	34
09	Saint Clair Marlborough, NZ	41
07	Teawa Hawkes Bay, NZ	52

### **Semillon – Sauvignon Blanc**

09	Fermoy Estate Margaret River, WA	32
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### **Semillon**

*A somewhat difficult to define grape variety for white wines. One can smell and taste apricot, mango and peach. Sémillon is well suitable for fermentation and maturation in oak barrels and can develop a rich taste.*

09	Vasse Felix Margaret River, WA	38
06	Audrey Wilkinson Museum Reserve Hunter Valley, NSW	75

## **Verdelho**

*The characteristics of Australian verdelho's vary according to the climate, growing conditions, and the wine-maker's art. From cool to warm climates the varietal character will change from herbaceous, grassy and spice through to more tropical notes of pineapple, melon, tropical fruits, guava, honeysuckle and fruit salad. The wine is usually aromatic and high in alcohol and acidity.*

09 Peel Estate Peel, WA 39

## **Garganega**

*Garganega is a variety of white Italian wine grape widely grown in the Veneto (wine) region of North East Italy, particularly in the provinces of Verona and Vicenza. It forms the basis of Venetian white wine Soave. When given the proper treatment Garganega can produce light wines with hints of wild flowers, lemon curd and nuts.*

08 Pasqua Soave Classico Veneto, ITA 32.5

08 Anselmi San Vincenzo Veneto, ITA 44

08 Pieropan Soave Classico Veneto, ITA 55

## **Verdicchio**

*Verdicchio is a variety of white grape grown in the Marche region of Italy and gives its name to the varietal white wine made from it. It is medium bodied with surprisingly strong aromas, a crisp acid balance and a slightly bitter finish.*

08 Pallio di San Floriano Le Marche, ITA 41

## **Vernaccia**

*The main grape of the Sun Gimignano, Tuscany region is Vernaccia. It is a light bodied with a stoney, citrus, almost salty character, thanks in part to the sandstone soils surrounding this famous fortified village.*

07 Teruzzi & Puthod Terre di Tufi IGT Toscana, ITA 68

### **Trebbiano**

*The Trebbiano grape enjoys the title of "Italy's most commonly planted white grape". These grapes produce mega volumes of white wines that carry somewhat neutral flavours and lean towards the dry side with a crisp finish. It is very pale in colour with crisp citric tones and a refreshing, clean fruit with an attractive almond-like bitter note in the finish. Trebbiano grapes are often the foundation for Italy's white table wines.*

07	Valle D'Oro Trebbiano Abruzzo, ITA	35
08	Antinori Bianco Toscana Toscana, ITA	30

### **Viognier**

*Rare grape variety, for white wine. The grapes are small and deep coloured and produce golden, full-bodied wines. The taste and smell are of apricots, peaches and flowers.*

07	Murray Street Vineyards Viognier Marsanne Barossa, SA	41
07	Bilancia Hawkes Bay, NZ	44

### **Chardonnay**

*Chardonnay is the World's most widely planted grape variety which explains its popularity. Its aroma is distinct, yet delicate, difficult to characterize, easier to recognize. It often smells of apples, lemons, peaches or tropical fruits. Its delicacy is such that even a small percentage of another varietal blended into a Chardonnay will often completely dominate its aroma and flavour. Most chardonnay's are matured or fermented and matured in oak.*

08	Calanica (Insolia/Chardonnay) Sicilia, ITA	35
08	TarraWarra Estate Yarra Valley, VIC	39
09	Cusumano Angimbe (Insolia/Chardonnay) Sicilia, ITA	39
05	Teawa Hawkes Bay, NZ	58
06	Planeta Sicilia, ITA	85

### **Grecanico**

*Grecanico is a white Italian wine grape grown primarily in Sicily. The grapes ripen late and can produce a wine with tangy acidity. It has a citrus in particular grape fruit flavour.*

08      Planeta La Segreta Bianco *Sicilia, ITA*                      44

### **Tocai Friuliano**

*Is a medium-bodied, aromatic, dry white. The most widely planted and most often drunk wine throughout the areas of the Friulia region. Tocai Friulano carries an enticing nuance of wildflowers and pears. It is broadly flavoured and can offer notes of herbs and citrus. Very nicely balanced acidity heightens the flavours and gives it a long, clean finish.*

07      Lis Neris Fiore di Campo *Friuli, ITA*                      59

### **Pecorino**

*Pecorino is an early-ripening white wine grape mainly grown in the Marche, Abruzzo, Umbria and Lazio regions of Italy. Aged in 100% stainless steel to best capture the pure essence of the grape, the wine has an expressive nose of peach, mango and candied rose petals. Flavours and aromas of invigorating bright yellow fruits, wild sage, white ginger, white pepper, along with hints of almonds and hazelnuts make for a long, full mineral-rich mouth.*

09      Caldora *Abruzzo, ITA*                      39

### **Gavi**

*From the town of the same name and made from the Cortese grape, Gavi wines are elegant dry white wines. The structure and mouthfeel sit somewhere between a Pinot Gris and Chardonnay with bright floral aromas and concentrated fruit curd appeal by taste. Both of our examples are just good clean fun!*

08      Marco Bonfante Gavi di Gavi *Piemonte, ITA*                      47

08      Castellari Bergaglio Gavi 'Fornaci' *Piemonte, ITA*                      48

**Falanghina**

*One of Italy's oldest white varieties originating from the South of Italy, Falanghina is a dry, floral white wine with great acidity and clean lines. The mouthfeel is usually that of a Sauvignon Blanc but without the associated 'Cat pee' odour.*

08 Cavalier Pepe Falanghina *Campania, ITA* 44

**ROSATO**

09 Novello Rosso (Sangiovese, Grenache) 30  
*Adelaide Hills, SA*

08 Tin Shed 'All Day' (Sangiovese, Grenache, Shiraz) 36  
*Barossa, SA*

06 Obsidian Weeping Sands 39  
(Merlot, Malbec, Montepulciano)  
*Waiheke Island, NZ*

09 Rockford Alicante Bouchet *Barossa Valley, SA* 39

**ROSSO****Pinot Nero (Pinot Noir)**

*Its aroma is often one of the most complex of all varieties and can be intense with a ripe-grape or black cherry aroma, frequently accented by a pronounced spiciness that suggests cinnamon, saffron, or mint. Ripe tomato, mushroom, and barnyard are also common descriptors for identifying Pinot Noir. It is full-bodied and rich but not heavy, neither acidic nor tannic, with substantial flavour despite its delicacy. The most appealing quality of Pinot Noir may be its soft, velvety texture.*

08 Lethbridge M nage A Noir *Geelong, VIC* 35

08 Kooyong Massale *Mornington Penn, VIC* 48

06 Rockburn *Central Otago, NZ* 75

## **Barbera**

*Barbera is an ancient variety with its historical roots in Italy, where today it remains the second most widely planted red variety, after Sangiovese. Although normally indistinct in aroma, when cultivated in temperate areas and cropped for quality, Barbera can exhibit an attractive ripe aroma of red fruit, currants or blackberries that can be enhanced by vanilla, smoky or toasty notes added by barrel aging.*

07 Prunotto Barbera D'Alba *Piemonte, ITA* 40

## **Cannonau**

*The most widely planted of Sardinia's red grapes, cannonau (the local name for Grenache) has a full bouquet of sweet black cherry, pepper and liquorice flavour. It is full bodied on the palate with excellent texture, ripe fruit flavours and pleasant tannins.*

07 Pala Triente Cannonau *Sardegna, ITA* 42

## **Sangiovese**

*Is most famous as the main component of the Chianti blend in Tuscany. The flavour profile of Sangiovese is fruity, with moderate to high natural acidity and generally a medium-body ranging from firm and elegant to assertive and robust and a finish that can tend towards bitterness. The aroma is not as assertive and identifiable as Cabernet Sauvignon but can have a strawberry, blueberry, faintly floral, violet or plummy character.*

07 Bosco Rosso Toscana *Toscana, ITA* 39

06 Lamole Chianti Classico Salentino *Toscana, ITA* 43

08 La Braccasca Sabazio *Montepulciano, ITA* 48

07 Poggiopiano Chianti Classico *Toscana, ITA* 52

04 Antinori Villa Antinori *Toscana IGT* 54

(Sangiovese, Cab Sauv, Merlot, Syrah)

*Toscana, ITA*

08 La Querce Chianti Sorretole *Toscana, ITA* 57

06 Isole e Olena Chianti Classico *Chianti, ITA* 67



## **Primitivo (Zinfandel)**

*The taste of the wine depends on the ripeness of the grapes from which it is made. Red berry fruits like raspberry predominate in wines from cooler areas, whereas blackberry, anise and pepper notes are more common in wines made in warmer areas and in wines made from the earlier-ripening Primitivo clone.*

06	Conti Zecca Donna Marzia <i>Puglia, ITA</i>	39
06	Accademia del Racerni Bizantino <i>Puglia, ITA</i>	43
07	Don Nicola Masseria <i>Puglia, ITA</i>	51

## **Cabernet Sauvignon**

*A small matt dark-blue grape variety with a thick skin. The juice is very aromatic. In a typical cabernet sauvignon you will smell and taste black currants, pure chocolate and mint. In the aroma you will specifically find violets, cedar and pencil. In the mouth, Cabernet can have liveliness and even a degree of richness, yet usually finishes with firm astringency.*

06	Frankland Estate <i>Frankland River, WA</i>	41
06	Rymill <i>Coonawarra, SA</i>	52

## **Shiraz**

*A very strong grape variety for red wine. The wines will have a taste and smell off dark blue fruit like black-berries and blackcurrant, with a strong spicy side where one can find freshly ground pepper and other spices. In warmer climates like Australia, the grape produces wines that are sweeter and riper tasting.*

08	Fermoy Estate Geographe <i>Geographe, WA</i>	34
08	Langmeil Hangin' Snakes <i>Barossa, SA</i>	39
06	Passage Rock Wines <i>Waiheke Island, NZ</i>	65
06	Bilancia La Collina Syrah <i>Hawkes Bay, NZ</i>	129

### **Nero D'Avola**

*Nero d'Avola ("Black of Avola" in Italian) is one of Italy's most important indigenous varieties. It is named after Avola in the far south of Sicily and its wines are compared to New World Shirazes, with sweet tannins and plum or peppery flavours.*

07	Calanica Rosso (Nero D'Avola/Merlot) Sicilia, ITA	35
08	Guastella Nero D'Avola Sicilia, ITA	43

### **Malbec**

*Malbec is a somewhat rustic, full-bodied grape variety. The juice is mild and low in acidity. The wines are full-bodied and rich in tannins. Grape shows the aroma and taste of dried fruit, black currants and plum.*

08	Bleasdale Langhorne Creek, SA	35
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### **Nebbiolo**

*The grape variety made famous in Piemonte by the towns of Barolo, La Morra and Monforte. Nebbiolo is naturally high in tannin but can produce a dark, dense and rich chocolaty wine that ages beautifully.*

07	Travaglini Coste Della Sesia Nebbiolo Piemonte, ITA	39
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### **Italian Blends**

NV	Farnese Edizione (Montepulciano, Primitivo, Sangiovese, Negroamaro, Red Malvasia) Piemonte, ITA	65
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## Vini Dolci

### By the Glass – 80ml

07	Cleggett Sweet Shalistin Golden White Cabernet Sauvignon <i>Langhorne Creek, SA</i>	7
08	Batasiolo Moscato D’Asti <i>Piemonte, ITA</i>	7
07	Rymill June Traminer <i>Coonawarra, SA</i>	9.5
07	De Bortoli ‘Noble One’ Botrytis Semillon <i>Griffith, NSW</i>	10

### By the Bottle

08	Batasiolo Moscato D’Asti (750ml) <i>Piemonte, ITA</i>	32
07	Cleggett Sweet Shalistin (500ml) Golden White Cabernet Sauvignon <i>Langhorne Creek, SA</i>	37
07	Rymill June Traminer (375ml) <i>Coonawarra, SA</i>	35
07	De Bortoli ‘Noble One’ Botrytis Semillon (375ml) <i>Griffith, NSW</i>	45

## Vini Liquorosi

### By the Glass – 60ml

01	Seppeltsfield Shiraz Touriga <i>Barossa, SA</i>	8
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### By the Bottle – 375ml

01	Seppeltsfield Shiraz Touriga <i>Barossa, SA</i>	35
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### Port

	McWilliams Hanwood Tawny	5
	De Bortoli Old Boys	7
	Penfolds Grandfather	12

## **Grappe e Aqueviti**

### **Grappa (30ml)**

*Grappa is a brandy made by distilling the pomace (or marc) of grapes after they have been pressed for their juice.*

Nonino Vendemmia	7
Antinori 'Tignanello'	7
Ornellaia Grappa	8
Sassicaia di Grappa	12
Questa è Vera Viola – (Moscato)	12

### **Aqueviti (30ml)**

*A spirit produced by distilling whole un-pressed grapes or other fruit. Aquavite d'uva literally translates as 'life water of grape'.*

Nardini 'Bianca' Aquavite di Vinaccia	9
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### **Digestivi Italiani (30ml)**

Cynar	6
Fernet Branca	6
Montenegro	6
Averna	6

### **Liqueur (30ml)**

Frangelico	6
Galliano Amaretto	6
Galliano Black Sambuca	6
Galliano L'Autentico	6
Galliano Liqueur	6
Galliano White Sambuca	6
Toschi Limoncello	7
Strega	7

**Altri Digestivi**

**Cognac (30ml)**

Hennessy V.S.O.P	8
Hennessy X.O	12

**Brandy (30ml)**

St Remy Authentic V.S.O.P	7
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