

COCKTAILS

Bellini, Peach Puree and Prosecco	15
Negroni, Campari, Vermouth and Gin combined for this old favourite	18
Americano, Campari, Sweet Vermouth and Soda	12
Cosmopolitan, Vodka, Cointreau, Lime and Cranberry	17
Martini, Vodka or Gin shaken or stirred with an Olive or Twist	18
Mojito, Rum shaken with fresh Lime, Mint and Sugar	17
Caprioska, Fresh Lime, Sugar muddled with Vodka	17
Caprina, Cachacha, Limes and Sugar	17
Margarita, Tequila, fresh Citrus and Cointreau	18

BIRRA / BEER

Casade Premium	7.5
Pure Blonde	7.5
Corona	8
Peroni	8
Peroni Leggara (Low Carb)	8
Cascade Premium Light	6.5

BIBITE / SOFT DRINKS

Orange Juice	5
Apple Juice	5
Soft Drinks	5
S.Pellegrino Sparkling Water 750ml	7.5
S.Pellegrino Still Water 750ml	7.5

HOUSE SPIRITS

Vodka	8
Whisky	8
Bourbon	8
Gin	8
Rum	8
Tequila	8

CHAMPAGNE E VINI FRIZZANTI

NV Batasiolo Prosecco Piemonte Italy	8	39
2008 Taltarni Brut VIC		56
NV Laurent-Perrier Tour-sur-Marne Champagne France		139
NV Bollinger Ay Champagne France		195
NV Laurent-Perrier Rose Tour-sur-Marne Champagne France		295
1999 Dom Perignon Epernay Champagne France		345

VINI BIANCHI / WHITE WINE

Riesling		
2008 Tin Shed 'Wild Bunch' Eden Valley SA	9	42
2008 Grosset 'Polish Hill' Clare Valley SA		89
Sauvignon Blanc		
2009 Kapuka Marlborough New Zealand	8	36
2008 St Maur Sauvignon Blanc Southern Highlands NSW		39
2008 Ra Nui Marlborough New Zealand		49
Pinot Gris		
2009 Villa Maria Private Bin Marlborough New Zealand		49
Semillon / Sauvignon		
2008 Indian Pacific WA		37
Semillon		
2004 Tyrrell's 'Stevens' Hunter Valley NSW		58
Chardonnay		
2006 Scarborough Hunter Valley NSW	11	54
2008 Farr Rising Geelong VIC		69
2005 Howard Park Great Southern WA		86
Italian White		
2008 Trebbiano Del Rubicone Romagna Italy	7	30
<i>Trebbiano is a dry white wine slightly fruity and delicate, best suited with pasta and fish dishes.</i>		
2008 Corte Giara Pinot Grigio Veneto Italy	8	36
<i>A lovely easy drinking wine that's fresh and fruity best served with pasta, fish and white meat.</i>		
2008 Tenuta St Antonio Soave Italy		38
<i>Made from the Garganega grape with a hint of white fruit. Delicate with a crisp and savoury after taste. Interacts perfectly with pasta, risotto and white meat.</i>		
2008 Lungarotti Pinot Grigio Umbria Italy		49
<i>This Pinot Grigio was the first to be cultivated in Umbria. Refreshing with notes of flowers and fruit. An excellent aperitif and pairs well with our barramundi dish.</i>		

VINI ROSSI / RED WINE

Rose		
2008 Bon Bon SA		34
Pinot Noir		
2007 St Maur Southern Highlands NSW	9	39
2008 Innocent Bystander Yarra Valley VIC		49
2007 Two Paddocks Central Otago NZ		69
2007 Kooyong Estate Mornington Peninsula VIC		92
Cabernet Sauvignon and Blends		
2004 Rymill Coonawarra SA		38
2003 Bannockburn Geelong VIC	8	39
2007 Little (r) Barossa Valley SA		42
2004 Wantirna Estate 'Amelia' Cabernet Sauvignon Merlot Yarra Valley VIC		99
Shiraz and Blends		
2007 Luchador Barossa Valley SA	8	39
2007 3 Rings Barossa Valley SA		49
2006 Olivers Taranga McLaren Vale SA		74
2005 Stefani Estate Heathcote VIC		78
2006 Torbreck 'The Steading' GSM Barossa Valley SA		81
Italian Red		
2008 Rubicone Sangiovese Bologna Italy	7	30
<i>An intense ruby red wine with a pleasant violet nose dry but fruity. Suitable with all pastas and grilled meat.</i>		
2006 Leonardo Da Vinci Chianti Italy		39
<i>This wine is lively with cherries, fresh red fruit and spice. Delicious with all kinds of light meat dishes and tomato based pastas.</i>		
2006 Salvali Valpolicella DOC Italy		35
<i>Bright ruby red in colour with berries present in taste. This velvety and smooth wine best served with cured meats.</i>		
2007 Prunotto Barbera d'Alba Piedmont Italy		54
<i>This medium bodied wine with raspberry, plum and floral aromas. Try with pork and red meat dishes.</i>		
2008 Consumano Nero D Avola Sicily Italy	8	39
<i>This dark garnet wine shows ripe berry fruit aromas with hints of leather and smoke. Soft as velvet. Perfect with our famous Tagliatelle with Pork Shank Ragu.</i>		
2005 Caldora Yume Montepulciano Abruzzo Italy		69
<i>Medium to full bodied with intense red fruit, prunes and a touch of vanilla. Great paired with cured meats, meat in general and medium aged cheese.</i>		