

## Pizza Bread (10")

|                                |      |
|--------------------------------|------|
| GARLIC (V)                     | \$11 |
| CHEESY GARLIC (mozzarella) (V) | \$14 |
| HERB (V)                       | \$11 |
| PESTO & PARMESAN (V)           | \$13 |

|                         |     |
|-------------------------|-----|
| Enhance it with....     |     |
| CHERRY TOMATOES         | \$2 |
| ANCHOVIES               | \$3 |
| SHAVED PARMESAN         | \$3 |
| PROSCIUTTO DI PARMA     | \$6 |
| -18 MONTHS (AFTER BAKE) |     |

GLUTEN FREE PIZZA BASE (11") Add \$5



## Starters / Share Plates

**ANTIPASTO** (serves 3-4) **\$39**

Prosciutto Di Parma (18 mths), mild pancetta, mortadella, cacciatore, Grana Padano, Asiago, Burrata, & pecorino Romano DOP (24 mths), mixed olives, marinated white anchovies, house made giardiniera & warm focaccia bread

**ADD** Sicilian anchovy fillets (90gm jar) **+\$12**

**BRUSCHETTA (VEGAN)** **\$14**

Charred Italian bread, cherry truss tomatoes, EVOO, oregano, basil, balsamic glaze

**ADD** buffalo milk mozzarella **+\$4**

**PEPPERS & POTATOES (GF/O) (VEGAN) (V)** **\$16**

Traditional Calabrese dish ("Pipi e patate") of red capsicums, basil & potatoes, pan fried in a generous amount of extra virgin olive oil, served on charred Italian bread (gluten free bread available add \$4)

**ARANCINI SICILIANI** **\$19**

Carnaroli risotto balls with shaved veal, tomato, peas & mozzarella, deep fried & served on a tomato salsa with shaved parmesan & aioli (7 pieces)

**CALAMARI FRITTI** **\$19**

Local tenderised calamari, lightly shaken through seasoned flour, flash fried & served with a salsa verde mayo

**CROCCETTE DI BACCALA** **\$22**

Baccala (salted cod) croquettes, mixed with potato & leek, deep fried & served with a spicy n'duja dipping sauce, grated parmesan (5 pieces)

**EGGPLANT PARMIGIANA (V) (GF)** **\$24**

Layers of eggplant, Parmesan, Fior Di latte, basil & Napoli sauce. Oven baked (Please allow 15 minutes)

**TOMINO e PROSCIUTTO (GF)** **\$24**

Tomino, a beautiful soft Italian cow's milk cheese (similar to Brie; 100grams), wrapped in prosciutto di Parma and lightly pan fried, served with poached pears & a Vin Cotto dressing

**WOOD FIRED GARLIC & CHILLI PRAWNS (GF)** **\$24**

8 whole king prawns, garlic, chilli, parsley, sea salt, black pepper & extra virgin olive oil, sizzling hot with fresh lime

## Sides

**WARM BREAD (V) (VEGAN)** **\$8**

EVOO & balsamic condiment

**OLIVES (V) (VEGAN) (GF)** **\$8**

Mixed premium Mount Zero (Grampians, VIC), olives with confit garlic & rosemary (served warm)

**"STEAK CUT" CHIPS (V)** **\$12**

Chef's seasoning, Aioli

**BROCCOLINI & GREEN BEANS** **\$16**

**(V) (VEGAN/O) (GF)**

EVOO, confit garlic, hint of chilli, toasted almonds & ricotta salata

## Salads

**GREEN LEAF SALAD (V) (VEGAN)** **\$14**

Tomato, cucumber, whole olives, balsamic & EVOO dressing

**ROCKET SALAD (V) (VEGAN/O)** **\$16**

Roasted hazelnuts, soft French goats cheese, red Bravo apples, Raspberry vinaigrette dressing

**BURRATA CAPRESE (V) (V/O)** **\$22**

Creamy imported burrata, cherry tomatoes, basil, oregano, sea salt, EVOO & caramelised balsamic

**GF** GLUTEN FREE

**GF/O** GLUTEN FREE OPTION

**V** VEGETARIAN

**V/O** VEGETARIAN OPTION

**VEGAN** VEGAN

**VEGAN/O** VEGAN OPTION

**EVOO** EXTRA VIRGIN OLIVE OIL

## Mains - (Please allow up to 25 minutes)

### CHICKEN AGRADOLCE (GF)

\$39

Skin-on chicken breast fillet, oven baked & served with charred asparagus & broccolini, with a side of honey, seeded mustard & Eschallot sauce

### ATLANTIC SALMON (250g) (GF)

\$42

Fresh Huon, Tasmanian Atlantic Salmon, crispy skin, with garlic butter, baked fennel & sauteed spinach  
(Please allow up to 25 minutes)

### BABY BACK PORK RIBS

\$42

18 hour, slow roasted rack, balsamic & honey glaze, with fried potatoes. (Please allow up to 25 minutes)

### VEAL TENDERLOIN MSA CERTIFIED BLACK ANGUS

\$44

Grain fed sirloin fillet, sous vide to medium & pan seared, with porcini & field mushrooms, beef & porcini jus & white wine, asparagus & a creamy polenta mash

### RIB EYE STEAK (28 DAY DRY AGED) (GF)

\$49

BLACK ANGUS / 300g / MB2+ / 100 DAY GRASS FED

Rib eye (scotch fillet), balsamic glazed & stone charred, with a red wine jus, roasted potatoes, caramelised onion chutney & a rocket & parmesan garnish. Medium R/are unless otherwise specified. (Please allow 25 minutes & up to 35 minutes if cooked well done)

## Risotto

### RISOTTO OF THE DAY

\$MP

Call 62471010 to discover today's selection

## Lasagne

### TRADITIONAL LASAGNE

\$26

Fresh pasta, layered with Bolognese, mozzarella, béchamel & parmesan

## Pasta

All sauces are gluten free \*GLUTEN FREE PENNE (VEGAN) Add \$4

### SPAGHETTI AGLIO E OLIO (V) (VEGAN/O)

\$22

EV00, garlic confit, fresh chilli, parsley, black pepper, finished with Parmigiano Reggiano

**ADD** Anchovies

+\$3

### RAVIOLI (STELLE): BURRATA (V)

\$28

Fresh, round, pasta parcels (egg & semolina), filled with cream burrata cheese, tossed through Napoletana sauce, basil, EV00, finished with parmesan (Grana Padano)

### FETTUCCINE CARBONARA (NON-TRADITIONAL)

\$26

Short cut bacon, cream, parmesan, pepper, 63 degree poached egg & parsley

### SPAGHETTI PUTTANESCA (V/O) (VEGAN/O)

\$25

Garlic, olive oil, capers, Kalamata olives, anchovy fillets, oregano, white wine, cherry tomatoes, Napoletana sauce & a hint of chilli, Parmigiano Reggiano

### FETTUCCINE POLLO E FUNGHI (V/O)

\$26

Chicken breast, mushrooms, baby spinach, caramelised onion, cream & parmesan

### RIGATONI AMATRICIANA

\$26

Traditional dish, consisting of guanciale (cured pork cheek), fresh chilli, in a tomato base, finished with pecorino cheese

### GNOCCI NAPOLETANA (V) (VEGAN/O)

\$25

House made, soft, potato, flour & parmesan pillows, tossed through a slow cooked tomato & basil sauce, finished with buffalo milk stracciatella

### GNOCCI BASIL PESTO (V) (VEGAN/O)

\$25

House made, soft, potato, flour & parmesan pillows, tossed through basil pesto, cream, parmesan & pine nuts, finished with ricotta salata (Vegan option- cream & parmesan substituted with vegan cream & vegan mozzarella)

### RIGATONI BEEF RAGU

\$26

Chunky, tender pieces of beef, slow cooked for 6 hours with basil & S.Marzano tomatoes & finished with shaved parmesan

### SQUID INK LINGUINE VONGOLE (Also available with standard, wheat based spaghetti)

\$28

Whole clams (350 grams) tossed through EV00, garlic, shallots, white wine, bird's eye chilli, tomatoes & Napoletana sauce

### SQUID INK LINGUINE GRANCHIO

\$34

EV00 & confit garlic base, blue swimmer crab meat, cherry tomatoes, fresh chilli, parsley, black pepper & white wine, finished with bottarga (Italian cured & dried fish roe) (Also available with standard, wheat based spaghetti)

### SQUID INK LINGUINE FRUTTI DI MARE (Also available with standard, wheat based spaghetti)

\$34

Clams, QLD prawns, blue swimmer crab meat, barramundi pieces, black mussels & calamari, EV00, Pinot Grigio, garlic, parsley, cherry tomatoes & Napoletana sauce, with a hint of chilli & finished with grated bottarga (Italian cured & dried fish roe)  
(Cream or olive oil base available)

## Wood Fired Pizza – Hand Stretched to order

**NO Half & Half Pizzas** due to varied cooking times.

Choose from our menu or customise your own Pizza

**MARGHERITA (V)(VEGAN/O) \$24**  
San Marzano tomatoes, mozzarella, fior di latte, basil  
Oregano & EV00

**TRIPLE CHEESE (V) (VEGAN/O) \$24**  
San Marzano tomatoes, triple mozzarella

**PEPPERONI \$24**  
San Marzano tomatoes, mozzarella, mild, pork &  
fennel pepperoni

**TROPICALE \$24**  
San Marzano tomatoes, mozzarella, double smoked  
leg ham & pineapple

**NAPOLETANA (VEGAN/O) \$24**  
San Marzano tomatoes, mozzarella, Kalamata olives,  
anchovies, cherry tomatoes, capers, oregano & basil

**MEXICANA \$24**  
San Marzano tomatoes, mozzarella, spicy calabrese  
salami, Jalapeno, roasted peppers & chilli

**CAPRICCIOSA (VEGAN/O) \$25**  
San Marzano tomatoes, mozzarella, double smoked  
leg ham, mushrooms, artichokes & Kalamata olives

**CALABRESE \$24**  
San Marzano tomatoes, mozzarella, Calabrese salami  
(very hot), Kalamata olives, chilli & red onion

**SICILIANA (V) (VEGAN/O) \$24**  
San Marzano tomatoes, mozzarella, marinated  
eggplant, baby spinach, roasted peppers & grilled  
zucchini

**HALLOUMI & POTATO (V) (VEGAN/O) \$24**  
Basil pesto, mozzarella, halloumi, roasted peppers,  
rocket & baked rosemary & onion potatoes

**FUNGI (V) (VEGAN/O) \$24**  
EV00 base, fresh mushrooms, mozzarella,  
Caramelised onion, nutmeg & basil, finished with black  
truffle infused extra virgin olive oil & ricotta salata

**ROMANA \$25**  
San Marzano tomatoes, mozzarella, spicy pancetta, red  
onion, basil, cherry tomatoes & shaved pecorino  
Romano

**TOSCANA (V) (VEGAN/O) \$25**  
Basil pesto base, mozzarella, marinated eggplant,  
artichokes, zucchini & semi dried tomatoes

**BUFALA (V) \$25**

San Marzano tomatoes, fior di latte, basil, cherry  
tomatoes, finished w/ mozzarella di bufala & EV00

**SOLITA SPECIAL \$25**  
San Marzano tomatoes, mozzarella, double smoked  
leg ham, pepperoni, roasted peppers, bacon, olives,  
red onion, & mushrooms

**CHICKEN & CHILLI AIOLI \$27**  
Basil pesto, mozzarella, chicken breast, semi dried  
tomatoes & caramelised onion, finished w/ chilli aioli

**BARBECUE CHICKEN \$26**  
BBQ base, mozzarella, chicken breast, roasted  
peppers & pineapple

**PROSCIUTTO & GORGONZOLA \$28**  
San Marzano tomatoes, gorgonzola piccante,  
mozzarella & fior di latte, finished with prosciutto di  
Parma, rocket & shaved parmesan

**PORK BELLY & APPLE \$28**  
San Marzano tomatoes, mozzarella, baby spinach,  
house roasted pork, diced apples, & finished with  
candied walnuts

**BEEF BRISKET \$29**  
24 hour roasted, beef brisket, on a garlic & EV00 base,  
with mozzarella, jalapeno's, red onion, cherry tomato,  
finished with EV00 & Maldon sea salt flakes (BBQ  
sauce base option available)

**N'DUJA & BUFALA \$27**  
San Marzano tomatoes, mozzarella, N'duja (soft, spicy,  
Calabrian sausage), fresh basil, Kalamata olives &  
cherry tomatoes, finished with mozzarella di bufala &  
EV00

**MEAT LOVER \$28**  
BBQ base, mozzarella, double smoked leg ham,  
chorizo, bacon, pepperoni, house roasted pork belly  
& beef brisket

**PRAWN & CHORIZO \$30**  
San Marzano tomatoes, mozzarella, chilli, chorizo, 12  
whole garlic prawns & caramelised onion, finished  
with fresh chilli & lime

### Dough Balls 320 grams

**BAKE AT HOME \$4.5**  
Rested for a minimum of 48 hours.  
We've done all the hard work, simply stretch,

|                              |     |      |
|------------------------------|-----|------|
| <b>PAR-BAKED</b>             |     |      |
| Plain Base                   | \$6 | \$9  |
| Base with sauce              | \$7 | \$10 |
| Base with sauce & mozzarella | \$9 | \$12 |

## Customize your pizza -Base & Sauce \$20

COVER YOUR BASE WITH YOUR FAVE SAUCE...

\*San Marzano Tomato

\*Garlic & Olive Oil

\*Basil Pesto

\*BBQ

\*EV00 (Extra Virgin Olive Oil)

### ADD YOUR CHEESE

|                     |     |
|---------------------|-----|
| Mozzarella          | \$2 |
| Fior di Latte       | \$3 |
| Halloumi            | \$3 |
| Vegan Cheese        | \$3 |
| Gorgonzola Piccante | \$3 |

### SEAFOOD

|                   |      |
|-------------------|------|
| Anchovies         | \$3  |
| Garlic Prawns (8) | \$12 |

### VEGGIES

|                     |       |
|---------------------|-------|
| Fresh Basil         | \$1   |
| Capers              | \$1   |
| Red Onion           | \$1   |
| Baby Spinach        | \$2   |
| Roast Garlic Confit | \$2   |
| Jalapeno            | \$2   |
| Caramelised Onion   | \$2   |
| Diced Apples        | \$2   |
| Cherry Tomatoes     | \$2   |
| Pineapple           | \$2   |
| Baked Potatoes      | \$2.5 |
| Mushrooms           | \$2.5 |
| Kalamata Olives     | \$2.5 |
| Roasted Peppers     | \$2.5 |
| Artichokes          | \$3   |
| Eggplant            | \$3   |
| Zucchini            | \$3   |

### MEATS

|                            |     |
|----------------------------|-----|
| Double smoked leg Ham      | \$3 |
| Calabrese Salami -very hot | \$2 |
| Mild pepperoni             | \$3 |
| Bacon                      | \$2 |
| Chorizo                    | \$3 |
| Pancetta -Spicy            | \$3 |
| Chicken Breast             | \$5 |
| House roasted pork belly   | \$5 |
| Beef brisket               | \$5 |
| N'duja                     | \$4 |

### AFTER BAKE

|                      |      |
|----------------------|------|
| Rocket               | \$2  |
| Black Truffle Oil    | \$2  |
| Candied Walnuts      | \$2  |
| Chilli Aioli         | \$2  |
| Shaved Parmesan      | \$3  |
| Semi-dried Tomatoes  | \$3  |
| Ricotta Salata       | \$3  |
| Prosciutto           | \$6  |
| Mozzarella Di Bufala | \$6  |
| Burrata              | \$14 |

### GLUTEN FREE BASE ADD \$6

We advise that you modify from the main pizza menu for cost efficiency.

## Dessert

All made in house

CHOCOLATE MOUSSE (GF) (NUT FREE) Salted caramel sauce \$12

ARTISAN SORBET (Vegan) Lemon (2 scoops) \$12

COPPA GELATO \$14

3 scoops of Gelato (strawberry, chocolate & lemon)

SICILIAN CANNOLI (2) \$14

Filled with ricotta, mascarpone & lemon, dipped in candied citrus & pistachio

TIRAMISU (NUT FREE) \$14

Sponge fingers dipped in espresso, layered with buffalo milk Mascarpone, dusted in cocoa

PANNACOTTA \$14

Vanilla bean pannacotta, mixed berry compote

NUTELLA PIZZA (EGG FREE) \$20

Fresh strawberries, crushed hazelnuts & vanilla ice cream (serves 2-3)

~Cakeage \$2 pp~

## Coffee/Chocolate/Chai/Tea

ESPRESSO / MACCHIATO \$5.0

PICCOLO / LONG BLACK \$5.0

CAPPUCCINO /CAFFÈ LATTE \$5.0

FLAT WHITE \$5.0

HOT CHOCOLATE / MOCHA \$5.0

CHAI LATTE/ICED LATTE \$6.0

ICED COFFEE / ICED CHOCOLATE \$8.0

AFFOGATO \$8.0

FLAVOURED SYRUP .80c

Vanilla / hazelnut / Caramel / Chocolate

EXTRA SHOT / DECAF \$1.0

MILK ALTERNATIVES - \$1.0

Lactose free / Soy / Almond /Oat

ENGLISH BREAKFAST /EARL GREY \$5.0

GREEN TEA (SENCHA) \$5.0

PEPPERMINT/ CHAMOMILE \$5.0

## Non-Alcoholic Drinks

|                                                                                             |               |
|---------------------------------------------------------------------------------------------|---------------|
| <b>SOFT DRINK VARIETIES</b>                                                                 | <b>\$5</b>    |
| Coke / Coke (no sugar) / Lift / Sprite / Fire Engine / Lime & Soda/ Tonic Water/ Ginger Ale |               |
| <b>JUGS OF SOFT DRINK (as above)</b>                                                        | <b>\$14</b>   |
| <b>LEMON LIME &amp; BITTERS /SODA LIME BITTERS</b>                                          | <b>\$6</b>    |
| <b>JUGS SOFT DRINK (as above)</b>                                                           | <b>\$16</b>   |
| <b>SAN PELLEGRINO</b> Aranciata Rossa/ Chinotto/ Limonata                                   | <b>\$6</b>    |
| <b>JUICE(EAST COAST)</b> Apple/ Pineapple/ Orange/ Cranberry                                | <b>\$6</b>    |
| <b>MILKSHAKES</b> Choc / Straw /Banana/ Van /Caramel / Banana / Cookies & Cream             | <b>\$8.9</b>  |
| <b>STILL WATER</b> (San Pellegrino Aqua Panna 500ml)                                        | <b>\$8</b>    |
| <b>SPARKLING WATER</b> (San Pellegrino 500 ml)                                              | <b>\$8.5</b>  |
| <b>SPARKLING WATER</b> (San Pellegrino 750 ml)                                              | <b>\$11.5</b> |

## Beer On Tap

|                                                | Schooner | Pint   | Jug  |
|------------------------------------------------|----------|--------|------|
| <b>HAWKES -</b>                                |          |        |      |
| "Underdog" Mid strength Pilsner (3.5%)         | \$11     | \$14   | \$28 |
| <b>CAPITAL BREWING CO</b> "Trail" Pale (4.7 %) | \$12.5   | \$15.5 | \$31 |
| <b>BENTPOKE</b> "Crankshaft" IPA (5.8 %)       | \$12.5   | \$15.5 | \$31 |
| <b>PERONI</b> "Nastro Azzuro" (5.1 %)          | \$13.5   | \$16.5 | \$33 |

## Beer-Bottled / Ciders

|                                                        |        |
|--------------------------------------------------------|--------|
| <b>CAPITAL BREWING CO</b> Ginger Beer (3.5%) 330ml can | \$11   |
| <b>ASAHI</b> Super Dry (5.0%) 500ml                    | \$12.9 |
| <b>PERONI ROSSO</b> (4.7 %)                            | \$9.9  |
| <b>CORONA</b> (4.5 %)                                  | \$9.9  |
| <b>GREAT NORTHERN</b> "Super Crisp" Mid (3.5 %)        | \$9.9  |
| <b>TSINGTAO</b> China (3.5%) 350ML                     | \$9.9  |
| <b>CARLTON ZERO</b> (0.0%) Alcohol Free                | \$8.9  |
| <b>MR FINCH</b> Apple or Pear( 4.5%)                   | \$10   |

## Frozen Slushie Cocktails 260ml

|                                                                    |      |
|--------------------------------------------------------------------|------|
| <b>STRAWBERRY DAIQUIRI</b> (9.2%)                                  | \$16 |
| Strawberry, Bacardi, lime juice, sugar syrup, hint of passionfruit |      |

## Prosecco

|                                                             | Glass | Bottle |
|-------------------------------------------------------------|-------|--------|
| <b>PONTE</b> Prosecco DOC (Veneto, Italy)                   | \$12  | \$44   |
| <b>PONTE</b> Prosecco Rose DOC (Veneto, Italy)              |       | \$48   |
| <b>CASA GHELLER</b> Prosecco - Extra dry (Trevisano, Italy) |       | \$52   |

## Champagne

|                                            |       |
|--------------------------------------------|-------|
| <b>MUMM</b> Cordon Rouge Brut NV           | \$95  |
| <b>MOET &amp; CHANDON</b> Brut NV          | \$105 |
| <b>PIPER HIEDSIECK</b> Vintage Brut (2012) | \$169 |

## Spirits -

A wide selection available from our fully stocked bar.

**- NO BYO -**

## Red Wines

|                                                                       | Glass | Bottle |
|-----------------------------------------------------------------------|-------|--------|
| <b>BLEEDING HEART</b> Shiraz (McLaren Vale, SA) 2022                  | \$10  | \$39   |
| <b>WARBURN ESTATE</b> Pinot Noir (South Australia) 2022               | \$11  | \$44   |
| <b>LITTLE SAMMY</b> Merlot (Murray Darling, NSW) 2023                 | \$12  | \$48   |
| <b>BORGIO ALLA TERRA</b> Chianti DOCG (Tuscany, Italy) 2022           | \$12  | \$48   |
| <b>ENIO OTTAVIANI</b> Sangiovese IGT (Rimini, Italy) 2021             | \$12  | \$48   |
| <b>KILLIBINBIN</b> Cabernet Sauvignon (Langhorne Creek, SA) 2021      | \$13  | \$52   |
| <b>IL VILLAGIO</b> Nero D'avola DOC (Sicily, Italy) 2022              | \$13  | \$52   |
| <b>LONG RAIL GULLY</b> Shiraz (Murrumbateman, NSW) 2022               | \$14  | \$58   |
| <b>SIBILIANA</b> Shiraz IGP (Sicily, Italy) 2022                      |       | \$49   |
| <b>LA VALENTINA</b> Montepulciano D'Ábruzzo DOC (Abruzzo, Italy) 2021 |       | \$52   |
| <b>CAMPO DELLA FIERA</b> Sangiovese IGT (Umbria, Italy) 2020          |       | \$52   |
| <b>DOMINA</b> Barbera D'Alba DOCG (Piedmont, Italy) 2020              |       | \$62   |
| <b>RIONDO</b> Valpolicella Superiore DOC (Veneto, Italy) 2021         |       | \$64   |
| <b>SAN SILVESTRO</b> Nebbiolo DOC (Piedmont, Italy) 2021              |       | \$68   |
| <b>CASCINA SARIA</b> "Barbaresco" DOCG (Neive, Italy) 2015            |       | \$140  |
| <b>SAN SILVESTRO</b> "Padres" Barolo DOCG (Piedmont, Italy) 2018      |       | \$165  |

## White Wines

|                                                                 | Glass | Bottle |
|-----------------------------------------------------------------|-------|--------|
| <b>WARBURN ESTATE</b> Chardonnay (Riverina, NSW)                | \$10  | \$39   |
| <b>LITTLE SAMMY</b> Pinot Grigio (Murray Darling, NSW)          | \$10  | \$39   |
| <b>WHITE CLOUD</b> Sauvignon Blanc (Marlborough, NZ)            | \$11  | \$44   |
| <b>NICK O'LEARY</b> Riesling (ACT)                              | \$13  | \$52   |
| <b>LA VALENTINA</b> Trebbiano D'Ábruzzo DOC (Abruzzo, Italy)    |       | \$42   |
| <b>HARDY'S</b> "Tintara" Fiano (McLaren Vale, SA)               |       | \$45   |
| <b>LUNARDI</b> Pinot Grigio DOC (Venteo, Italy) (organic/vegan) |       | \$48   |
| <b>ATAWHAI BAY</b> Sauvignon Blanc (Malborough, NZ)             |       | \$49   |
| <b>LONG RAIL GULLY</b> Reisling (Murrumbateman, NSW)            |       | \$52   |
| <b>MEDITRINA</b> Reisling "Limited release" (Clare Valley, SA)  |       | \$55   |

## Rose / Moscato

|                                            | Glass | Bottle |
|--------------------------------------------|-------|--------|
| <b>WAYVILLE</b> Moscato (SA)               | \$8   | \$32   |
| <b>WARBURN ESTATE</b> Rosé (Riverina, NSW) | \$10  | \$39   |

## Cocktails -

|                                                                                    |      |
|------------------------------------------------------------------------------------|------|
| <b>MIMOSA</b> Prosecco & orange juice                                              | \$12 |
| <b>APEROL SPRITZ</b> Prosecco, Aperol & splash of soda                             | \$19 |
| <b>LIMONCELLO SPRITZ</b> Prosecco, Limoncello & splash of soda                     | \$20 |
| <b>STRAWBERRY SPRITZ</b> Prosecco, Strawberry liqueur & splash of soda             | \$20 |
| <b>FAIRY TINGLE</b>                                                                | \$19 |
| Bubblegum vodka, orange liqueur & blue curacao, with sprite over ice               |      |
| <b>SALTED CARAMEL ESPRESSO MARTINI</b>                                             | \$19 |
| Stolichnaya "salted caramel" vodka, Kahlua, salted caramel syrup & espresso coffee |      |
| <b>OLD FASHIONED</b> Wild Turkey, sugar & bitters over ice                         | \$19 |
| <b>COSMOPOLITAN</b> Vodka, Cranberry & lime                                        | \$19 |
| <b>NEGRONI</b> Gin, Campari & Cinzano Rosso over ice                               | \$19 |
| <b>TWISTED MOJITO STIRRED NOT SHAKEN</b>                                           | \$19 |
| Bacardi, Mint, Lime, Sugar, Monin green mint & Mojito mint syrups                  |      |