

## *Cocktails*

<b>Rossini</b> Berry puree topped with Prosecco	13.50
<b>Bellini</b> Peach puree topped with Prosecco	13.50
<b>Aperol Spritz</b> Aperol, Prosecco, soda served with a flamed orange peel	13.50
<b>Americano</b> Cinzano Rosso, Campari, soda served with orange slices	14.0
<b>Sgroppino</b> Fruit sorbet mixed with Prosecco	14.50
<b>Basil Limonata</b> Limoncello, Vodka, fresh basil leaves, lemon & lime topped with Sparkling water	15.0
<b>Martini</b> <b>Classico</b> - Gin, Dry Vermouth, shaken & served with Sicilian olives & lemon peel <b>Lychee</b> - Gin, Dry Vermouth, shaken & served with lychees <b>Espresso</b> - Shot of espresso coffee, vanilla Vodka, dark creme di cacao & fresh cream	15.0
<b>Marguerita</b> Jose Cuevo Tequilla, Grand Marnier, Cointreau and fresh lime juices shaken & served with a salt rim	15.0
<b>Mojito</b> Muddled mint leaves, fresh lime and palm sugar topped generously with white rum	15.0
<b>Caprioska</b> Muddled fresh limes with sugar topped generously with Stolich Naya Vodka over crushed ice	15.0
<b>Cosmopolitan</b> Vodka, Cointreau, fresh limes and cranberry juice	15.0

## *Mocktails*

<b>Stella Mocktail</b> Orange, pineapple, peach puree with a dash of lime and grenadine	12.0
<b>Apple Ginger Mocktail</b> Apple juice, raspberry cordial & dry ginger ale served on crushed ice & a slice of orange	12.0
<b>Virgin Mojito</b> Muddled mint leaves, fresh lime and palm sugar topped with sparkling mineral water	12.0

## *B & B*

<b>Acqua Panna</b>	6.0
Still mineral water (500ml)	
<b>Acqua Panna</b>	9.0
Still mineral water (1litre)	
<b>San Pellegrino</b>	6.0
Sparkling mineral water (500ml)	
<b>San Pellegrino</b>	9.0
Sparkling mineral water (1litre)	
<b>San Pellegrino</b>	4.50
Limonata, Aranciata Rosso, Cinotto & San Bitter	

### **Soft Drinks**

Pepsi, Pepsi Max, Lemonade, Lemon Squash	3.9
Lemon, Lime & Bitters, Lime and soda	4.5

### **Juices**

Orange, apple, pineapple, cranberry & pink grapefruit	4.5
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### **Iced Tea**

Home made stella ice tea infused with a variety of fruity flavours	4.9
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## *Beer & Cider*

### **Birre alla spina (Tap)**

Peroni (Italy)	7.9
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### **Birra in bottiglia (Bottle)**

Peroni (Italy) Grand Reserva	8.9
Red	7.9
Leggera 3.5% alcohol + low carb	7.0
Menabrea (Italy)	7.9
Moretti (Italy)	7.9
Corona (Mexico)	7.9
Stella Artois (Belgium)	7.9

### **Local Beers**

Crown Lager	7.9
Cacade premium light	6.0

### **Non-Alcoholic Ciders**

Hill Billy apple cider	5.5
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### **Non-Alcoholic Ciders**

Pink Lady	8.5
A deliciously sweet sensation with a clean medium to sweet finish	
William pear	
A refreshingly fruitily taste with a medium sweet finish	
Apple Thief	
A Tantalising tart flavour with a crisp medium dry finish	

# *Appetizers & Spirits*

## **Apperitivi**

San Biter (non alcoholic)	4.5
Aperol	7.9
Campari	7.9
Pimms	7.9
Rosso Antico - Bianco / Rosso served with ice, lemon or soda	7.9

## **Scotch**

Johnnie Walker Red Label	8.5
Johnnie Walker Black Label	9.5

## **Gin**

Gordons	7.5
Bombay Sapphire	8.5

## **Bourbon Whiskey**

Jim Beam Bourbon	7.5
Wild Turkey	8.5
Irish	8.5

## **Vodka**

Stolichnaya Russian Vodka 8.5	
Vanilla Smirnoff	8.5

## **Single Malt**

Glenfiddich Malt Whisky 12yrs old	9.5
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## **Other Blends**

Southern Comfort	7.5
Jack Daniels	8.5
Canadian Club	8.5

## **Tequila**

Jose Cuervo Especial Tequila	9.5
Petron Reposado	15.0

## **Brandy / Cognac**

Hennesy	11.5
Courvoisier VSOP	11.5

## **Rum**

Bundaberg UP Rum	7.5
Bacardi	7.5

## **Liqueurs / Schnapps**

Amaretto Di Saronno	9.5
Baileys	9.0
Cointreau	9.0
Dom Benedictine	9.0
Drambuie	9.0
Frangelico	9.0
Galliano Liquore	9.0
Grand Marnier	9.5
Kahlua	9.0
Limoncello	9.5
Malibu	9.0
Midori	9.0
Nocello	9.5
Sambuca	9.0
Tia Maria	9.0

# Vine List

Our wines have been carefully chosen to compliment our menu for you to enjoy. We have sourced wine locally and internationally so you can experience a variety of flavours.

That will make your palette wanting more.

Please enjoy

Our Staff are here to help you with your wine selection



# Italian Wines

Glass (150ml)    Caraffe (500ml)    Bottle (750ml)

## White

La Mura Grillo Di Sicilia <i>(100% Grillo Grape Variety)</i> <i>Fresh &amp; zesty with a lingering length.</i>	Sicily	9.0	19.0	31.0
Monte Tondo Soave <i>Fresh, fruity with a dry finish (Fish, seafood, antipasti, risottos, fried food)</i>	Veneto	8.5	22.0	32.0
Salvai Pinot Grigio <i>Aromatic &amp; Zesty, fresh floral bouquet, nut pear &amp; spicy characters (All seafood dishes)</i>	Venezia	9.5	24.0	34.0
La Raia Gavi <i>Full body rich and creamy peaches and cream palate. (All meat, chicken and pasta dishes)</i>	Piedmont			42.0

## Red

Fattoria Di Bagnolo Chianti <i>Velvety tannins fruity, elegant texture finishes dry. (Rich food &amp; grilled meats, pasta, risottos)</i>	Tuscany	8.5	21.0	32.0
La Mura Nero d'Avola <i>Soft, approachable style red with great full flavour on the finish that suits most dishes</i>	Sicily	8.0	19.0	29.0
Burlotto 'Elatis" Rosato (Rosé) <i>Fruity, sweet and wild cherries with a very well balanced palate. (Perfect with pizzas)</i>	Veneto	9.5	24.0	41.0
Salvai Valpolicella <i>Spicy, light in style. (Risottos, meat dishes &amp; pasta)</i>	Abruzzo	9.5	24.0	39.0
Burlotto Dolcetto d'Alba <i>Mouthful of flavoursome fruit, big, exotic style red that is suited to all meat and pasta dishes</i>	Veneto			49.0
Di Re Montepulciano <i>Full Rich flavours on the palate, creamy and buttery palate (Meat and red base sauce dishes)</i>	Abruzzo	10.5	29.0	57.0
Fattoria di Bagnolo Chianti Riverva (20 )	Tuscany			69.0
Secco Bertani (2010)	Veneto			79.0
Papalle Primitivo (2011)	Puglia			85.0
Burlotto Barolo (20 )	Veneto			99.0

# Champagne & Sparkling

		Glass (150ml)	Bottle (750ml)
Santomé Prosecco DOC <i>Brut</i>	Veneto, Italy	9.0	39.0
NV Domaine Chandon <i>Brut</i>	Yarra Valley VIC	10.5	49.0
Louis Roederer	Reim France		120.0

# White Wines

		Glass (150ml)	Caraffe (500ml)	Bottle (750ml)
Crabtree 'Hilltop' <i>Riesling</i>	Clare Valley SA	8.5	21.0	34.0
Totara <i>Sauvignon Blanc</i>	Marlborough NZ	9.0	22.0	36.0
Keith Tulloch <i>Semillon</i>	Hunter Valley NSW	8.5	22.0	35.0
Renards Folly <i>Semillon Sauvignon Blanc</i>	McLaren Vale SA	8.5	20.0	29.0
Cullen Mangan (Bio Dynamic) <i>Semillon Sauvignon Blanc (375ml)</i>	Margaret River WA	8.5	20.0	29.0
Keith Tulloch <i>Pinot Gris</i>	Hunter Valley NSW	8.0	19.0	28.0
Rochford Latitude <i>Chardonnay</i>	Yarra Valley VIC	9.0	24.0	38.0
Ashbrook <i>Chardonnay</i> (Gold Medal WA Wine Show)	Margaret River WA			45.0

# Red Wines

		Glass (150ml)	Caraffe (500ml)	Bottle (750ml)
Atta Rose	Coal River TAS	8.5	23.0	38.0
42 Degrees South <i>Pinot Noir</i>	Coal River TAS	9.5	24.0	39.0
Quartz Reef (Bio Dynamic) <i>Pinot Noir</i>	Central Otago NZ			75.0
Curlen (Bio Dynamic) <i>Cabernet Merlot (375ml)</i>	Margaret River WA			39.0
Giant Steps <i>Merlot</i>	Coonawarra SA	11.0	28.0	56.0
Good Catholic Girls <i>Cabernet Sauvignon</i>		11.0	28.0	55.0
Renards Folly <i>Sangiovese Cabernet</i>	McLaren Vale SA	8.0	19.0	28.5
Renards Folly <i>Shiraz (Winner of 4 Medals)</i>	McLaren Vale SA	8.5	21.0	32.0
Ashbrook <i>Shiraz</i>	Margaret River WA			43.0