



## reserve wines bianchi

Torre Mora 'Scalunera' Etna Bianco **\$100**  
 Silicy, Italy



100% Carricante. Vines grown on the active volcano, Mount Etna; 30-40cm of rich volcanic soil over a layer of basalt. Ripe citrus aromas overly the palate of rich citrus flavours with white pepper spice, finishing with incredible minerality and precise acidity.

Jones Road 'Nepean' Chardonnay **\$105**  
 Mornington Peninsula, Victoria



The top 2 or 3 barrels of Chardonnay are hand selected to become the 'Nepean' - but only made in the best of years. Powerful and precise, 100% barrel fermented in French oak. Top tier Mornington Chardonnay at its finest

Pasqua 'Hey French' Super Bianco **\$135**  
 Veneto, Italy – 2013, 2015, 2016, 2017 Multi-Vintage



A Multi vintage multi varietal blend of Garganega, Pinot Bianco & Sauvignon Blanc. The grapes spend 10 hours fermenting on skins, and 10% is fermented in oak barrique. An incredibly powerful and structural wine with layers upon layers of complexity – every sniff and every sip offer something more. A truly unique drinking experience.

Bellavista Uccellanda Chardonnay **\$210**  
 Curtefranca, Italy



Broad, refined, with a soothing touch of vanilla, perfectly balanced with hints of golden delicious apples, quince & ripe fruit. Elegance, smoothness & structure.



## vini frizzanti

	Glass	Bottle
Santa Margherita Prosecco DOC <i>Valdobbiadene, ITALY</i>	\$14.9	\$59
Pierre de Ville Brut <i>Vin Mousseux, FRANCE</i>	\$14.5	\$58
Canevel 'Setage' Prosecco Superiore DOCG <i>Refrontolo Valdobbiadene, ITALY</i>		\$64
Bellavista Alma Grand Cuvee Brut <i>Franciacorta, ITALY</i>		\$120
Champagne Jacquart Brut Mosaique <i>Champagne, FRANCE</i>		\$120

## vini bianchi

	Glass	Bottle
House White	\$12	\$42
Alexander Moscato <b>SA</b>	\$13	\$45
Farnese Fantini Chardonnay <i>Abruzzo, ITALY</i>	\$13.5	\$52
Em's Table Riesling <i>Clare Valley, SA [organic]</i>	\$13.5	\$49
Cielo 3 Passo Fiano/Chardonnay <i>Puglia, ITALY [organic]</i>	\$13.5	\$55
Fantini Pinot Grigio <i>Abruzzo, ITALY</i>	\$14.5	\$55
Ten Rocks Sauvignon Blanc <i>Marlborough, NZ</i>	\$14.5	\$59
Mesa 'Guinco' Vermentino <i>Sardegna, ITALY</i>	\$14.5	\$67
Haselgrove 'Staff' Chardonnay <i>Adelaide Hills, SA</i>		\$55
Berrigan Sauvignon Blanc <i>Mount Benson, SA</i>		\$54
Santa Margherita Pinot Grigio <i>Alto Adige, ITALY</i>		\$59
Block 88 Sauvignon Blanc <i>Marlborough, NZ</i>		\$63
Cookoothama Botrytis Semillon <i>375mL Half Bottle</i> <i>Darlington Point, NSW</i> <b>Dessert Wine</b>	\$15	\$62



## reserve wines rossi

**Vigneti Del Salento 70 Year Old Vine Primitivo \$160**

**Puglia, Italy**



Ruby red with purple reflections. Intense bouquet with hints of cherries and blackberries, soaked in mint tobacco, slightly spicy. The spicy taste makes this wine sweet to the mouth, finishing with notes of cocoa and coffee. Persistent length of flavor & aftertaste.

**Pasqua Amarone Della Valpolicella DOCG \$145**

**Valpentina, Italy**



This is our Amarone par excellence: a wine of great class, appreciated by enthusiasts for its majestic style and complexity.

**Villa Al Cortile Brunello di Montalcino DOCG \$145**

**Tuscany, Italy**



Ages in various oak vessels for 24 months. The bouquet is sustained and round with complex notes of liquorice and ripe black cherry, both powerful and classy. Full, ripe, spicy black skinned fruit on the palate, smooth tannins expose great elegance. Chestnutty fruit long aftertaste.

**Tenute Rossetti Chianti Classico Riserva \$110**

**Tuscany, Italy**



Brilliant ruby red with garnet highlights. On the nose aromas of cherries, red plums, and currants are layered over notes of earth, rose petals and leather. On the palate, the wine is full – bodied showing excellent structure with firm, integrated tannins and plenty of spice on the long finish



**Santa Margherita Prosecco**

**Extra Dry DOC**

**Valdobbiadene, Italy**

**\$14.9 / gls | \$59 / btl**

*Lingering streams of tiny bubbles usher in subtle aromatics of flowers with pear and peach like white fleshed fruits. Stimulating freshness, full bodied, elegant palate brings out the long lingering suite of subtly nuanced aromatics*



### vini rose

	<b>Glass</b>	<b>Bottle</b>
Fantini Cerasuolo Rose <i>Abruzzo, ITALY</i>	\$14.9	\$58
Pasqua '11 Minutes' Rose <i>Lake Garda, Italy</i>		\$65

### vini rossi

	<b>Glass</b>	<b>Bottle</b>
Red Lambrusco	\$10	\$36 (carafe)
House Red	\$12	\$38
Pasqua Merlot Trevenezie <i>Friuli, ITALY</i>	\$13.5	\$48
Farnese Fantini Montepulciano <i>Abruzzi, ITALY</i>	\$14.5	\$55
Haselgrove First Cut Cab Sauv <i>McLaren Vale, SA</i>	\$13.5	\$55
Smidge 'Houdini' Shiraz <i>McLaren Vale, SA</i>	\$14.5	\$55
Astoria Caranto Pinot Noir <i>Veneto, ITALY</i>	\$14.5	\$62
Pasqua La Famiglia Valpolicella <i>Veneto, Italy</i>	\$14.5	\$57
Don Camillo Sangiovese Cabernet <i>Abruzzi, ITALY</i>	\$14.5	\$62
Vigneti Zabu 'Il Passo Verde' Nero d'Avola <i>Sicily, ITALY</i>		\$55
Haselgrove Grenache Shiraz Mourvedre <i>McLaren Vale, SA</i>		\$58
Piccini 'Antica Cinta' Chianti Raffia <i>Tuscany, ITALY</i>		\$62
Cielo 'Appassimento' Sangiovese/Primitivo <i>Puglia, ITALY</i>		\$65
Lawsons Dry Hills Pinot Noir <i>Marlborough, NZ</i>		\$70
Smidge 'Adamo' Shiraz <i>Barossa Valley, SA</i>		\$76

### birra / cider

Peroni Libera 0% Alcohol	\$9.5
Boags Premium Light	\$10
Peroni Leggera 3.5%	\$10
Crown Lager	\$11.5
Pure Blonde	\$11.5
Peroni Red (Italy)	\$11.5
Menabrea (Italy)	\$11.5
Baladin Isaac 5% (Italian Craft Beer)	\$13.9
Baladin Nazionale 6.5% (Italian Craft Beer)	\$14.9
Corona (Mexico)	\$11.5
Monteiths Apple Cider	\$12
The Hills Pear Cider	\$12

### cocktails

Rossini <i>Prosecco, Homemade Strawberry Puree</i>	\$18.9
Aperol Spritz <i>Aperol, Prosecco, Soda</i>	\$21.9
Campari Spritz <i>Campari, Prosecco, Soda</i>	\$21.9
Negroni / Sbagliato <i>Campari, Vermouth Rosso, Gin / Prosecco</i>	\$22.9
Passionfruit Margarita <i>Tequila, Aperol, Lime Juice, Homemade Passionfruit Sauce</i>	\$22.9
Gin Basil Smash <i>Gin, Lime Juice, Fresh Basil, Homemade Basil Syrup</i>	\$23.9
Mojito <i>Rum, Fresh Mint, Fresh Lime, Raw Sugar, Soda</i>	\$23.9
Margarita <i>Tequila, Cointreau, Lime, Sugar Syrup</i>	\$23.9
Strawberry Daiquiri <i>Rum, Homemade Strawberry Puree, Fresh Lime, Raw Sugar</i>	\$23.9
French Martini <i>Vodka, Chambord, Pineapple Juice</i>	\$22.9
Illusion <i>Vodka, Midori, Cointreau, Pineapple Juice</i>	\$23.9
Pina Colada <i>Rum, Malibu, Coconut Gelato, Pineapple Juice</i>	\$23.9
Espresso Martini <i>Vodka, Kahlua, Espresso</i>	\$22.9
Nutella Martini <i>Vodka, Frangelico, Milk, Nutella</i>	\$22.9
Whiskey / Amaretto Sour <i>Whiskey, Amaretto, Sugar Syrup, Egg White &amp; Lemon Juice</i>	\$23.9
Old Fashioned <i>Whiskey of your choice, Sugar, Angostura Bitters, Orange Peel</i>	
Jim Beam / Wild Turkey / Johnnie Red	\$23.9
Woodford Reserve / Jack Daniels/ Johnnie Black	\$24.9
Chivas / Starward	\$24.9
Glenfiddich / Laphroaig \$27	
Nikka / Hakushu \$33	



## whiskey

### Scotch

Johnnie Walker Red	\$13.5
Johnnie Walker Black	\$14.5
Chivas Regal 12	\$14.9
Glenfiddich 12	\$15.9
Laphroaig 10	\$15.9

### Irish

Jameson	\$13.5
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### Canadian

Canadian Club	\$13.5
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### American

Jim Beam	\$13.5
Wild Turkey	\$13.5
Southern Comfort	\$13.5
Jack Daniels	\$14.5

### Japanese

Nikka from the Barrel	\$19.5
Hakusho	\$19.5

### Australian

Starward	\$13.5
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Whiskey on Rotation – please see staff

## rum

Bacardi	\$13.5
Bundaberg	\$13.5
Havana	\$14.5
Kraken	\$14.5
Gosling's Black Seal Rum	\$14.5
Plantation Pineapple	\$16
Appleton Estate Rare	\$16
El Dorado 12	\$16
Leblon Cachaca	\$14.9

Rum on rotation – Please see staff

## tequila

Espolon	\$13.5
Ilegal Mezcal	\$16

Tequila on rotation – please see staff

## gin

Gordons	\$13.5
Bombay	\$14.5
Hendricks	\$15.5
Wild Wombat Gin	\$14

Gin on rotation – please see staff



**Baladin Nazionale 6.5%**  
**\$14.9 330mL bottle**

The first 100% Italian Beer made with Italian ingredients. An intentionally simple beer, Italian water, barley malt, hops, yeast and 2 Italian spices (Bergamot and Coriander) which combine to create harmony and originality. A beer which suggests more or less daring combinations, but more importantly marks a turning point in the Italian production of craft beer. Nazionale, is excellent as an aperitif and goes well with any dish.





## *vodka*

Smirnoff	\$13.5
Grey Goose	\$15
Cape Grim	\$15
Vodka on rotation – please see staff	

## *brandy / armagnac / cognac*

Vecchia Romagna Brandy	\$15
St Remy VSOP Brandy	\$12.5
Hennessy VSOP Cognac	\$14.9
Jeanneau VSOP Grand Armagnac	\$16.9

## *grappa*

Caffo Morbida Bianca	\$13.5
Masi Mezzanella 50% abv	\$14.9

## *aperitif*

Aperol	\$12.9
Campari	\$12.9
Pimms	\$12.9
Vermouth	\$12.9

## *liquor*

Amaretto di Saronò	\$12.9
Baileys	\$12.9
Chambord	\$12.9
Cointreau	\$12.9
Grand Marnier	\$12.9
Frangelico	\$12.9
Kahlua	\$12.9
Malibu	\$12.9
Maraschino	\$12.9
Midori	\$12.9
Tia Maria	\$12.9
Port Galway Pipe	\$12.9
Smidge Grand Rutherglen Muscat	\$16

## *digestive*

Vecchia Amaro del Capo	\$12.9
Averna	\$12.9
Montenegro Amaro	\$12.9
Toschi Limoncello	\$12.9
Toschi Nocello	\$12.9
Galiano Range	\$12.9
Fernet	\$12.9



## *liquore di caffè*

Romano - Galliano	\$14.5
Irish – Jameson Whiskey	\$16.5
Mexican - Kahlua	\$16.5
Affogato w/ Liqueur, Ice-cream & Coffee	\$19.5

## *caffè / cioccolato*

Espresso	\$4.5
Flat White / Long Black / Cappuccino	\$5.5
Macchiato / Café Latte / Mochachino	\$5.5
Hot Chocolate / Chai Latte	\$5.5
Italian Hot Chocolate Segafredo	\$7.9

## *tazza di tè*

English Breakfast / Earl Grey	\$6
Green Tea / Chamomile / Peppermint	\$6
Jasmine Green Tea	\$6
Chai Tea Punjabi	\$6

## *bevande analcoliche*

Coke / Fanta / Lemonade / Lemon Squash	\$6.5
S.Pellegrino Sparkling Mineral Water 500mL	\$7.5
Acqua Panna Still Mineral Water 500mL	\$6.9
Aranciata / Chinotto / Limonata	\$6.9
Angostura Lemon Lime & Bitters	\$7.5
Bundaberg Ginger Beer	\$7.5
Juice – Orange / Pineapple / Apple	\$6.5
Milkshakes – Chocolate / Strawberry Caramel / Vanilla	\$9.5



