

## APERITIF

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Aperol Spritz - Aperol, Prosecco, Soda & Orange Wedge	<b>12</b>
Sorrento Sparkle - Limoncello, Prosecco & Lemon	<b>12.5</b>
Americano - Campari, Sweet Vermouth, Soda & Orange Wedge	<b>12.5</b>

## BEER & CIDER

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Peroni	<b>7</b>	Peroni Light	<b>6.5</b>
Moretti	<b>7</b>	Mountain Goat Steam Ale	<b>8</b>
White Rabbit Dark Ale	<b>8</b>	Wilde Pale Ale (GF)	<b>9</b>
Monteith's Crushed Apple Cider	<b>8</b>	La Petrognola Amber Farro	<b>12</b>

## SOFT DRINKS

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<b>Fonte S. Barbara Di Lurisia</b> Mineral Water Still/Sparkling	750ml	<b>7</b>
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### Daylesford & Hepburn Mineral Springs

Chinotto / Sparkling Pink Grapefruit	<b>4.5</b>
Organic: Cola / Lemonade/Lemon Lime Bitters	<b>5</b>
Blood Orange Juice / Apple Spirulina Wheatgrass Juice	<b>5</b>

## SPIRITS

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Gin	Scotch	Vodka	Bourbon	Rum	<b>9</b>
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## COFFEE

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Black Coffee	<b>3.3</b>	White Coffee	<b>3.8</b>
Hot Chocolate	<b>3.8</b>	Iced Coffee / Chocolate	<b>5.5</b>
		Decaf / Soy milk	<b>extra .50</b>

## TEA

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English Breakfast / Camomile / Peppermint / Earl Grey	<b>4</b>
Chai Tea	<b>4.2</b>
Soy Milk	<b>extra .50</b>

## DIGESTIF

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Averna	Sambuca	Limoncello	Grappa	<b>9</b>
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