

LISTA DEI VINI – WINE LIST

SPRAKLING	G	B
Furlan Prosecco DOC - Veneto, Italy <i>bright, enticing palate with a clean finish and a lovely aftertaste of white stone fruits and lemon</i>	10	45
Pizzini Brachetto (Rosé style Moscato) - King Valley, VIC <i>lightly sparkling and pale pink in colour, refreshingly sweet and gentle on the palate</i>	9	42
WHITE	G	B
KuKu Sauvignon Blanc (H.W.) - Marlborough, NZ <i>fresh, crisp, with light lime, grapefruit and citrus aromas and soft herbal notes</i>	9	39
Di Lenardo Santa Paziienza Pinot Grigio - Friuli, Italy <i>bouquet of pear, banana, apricot and Acacia flowers; with good acid balance and long finish</i>	10	45
Grant Burge Summers Chardonay - Adelaide Hills & Eden Valley, SA <i>aromas of citrus, white peach and nectarine; a creamy texture and a backbone of acidity</i>	10	45
Vagnoni Vernaccia di San Gimignano DOCG Organic - Tuscany, Italy <i>a perfume of jasmine and orange blossom, green apple and peach; fresh, crisp and delicate on the palate, with a clean bitterness and a strong mineral touch</i>		46
ROSE	G	B
Pizzini Rosetta - King Valley, VIC <i>plenty of cherry fruits, raspberries and strawberries, some musky floral notes lift off the top; crisp, dry refreshment on the palate</i>	9.5	42
RED	G	B
Kasaura Montepulciano (H.R.) - Bolognano Hills, Italy <i>flavours of ripe berries, black pepper and traces of dried herbs; a dry and supple finish</i>	9	39
Medhurst Pinot Noir - Yarra Valley, VIC <i>bright, spicy and an earthen persuasion combine with ripe dark cherry fruit</i>	10	45
Xanadu Exmoor Cabernet Sauvignon - Margaret River, WA <i>the generous palate is packed with juicy ripe fruits of the forest, blackcurrant and chocolate</i>	9.5	42
Kirrhill Vineyard Selection Series Shiraz - Clare Vale, SA <i>lifted aromas of blackberry, cassis and olive tapenade, rich palate with bright textural fruits</i>	11	48
Vagnoni Chianti Colli Senesi DOCG Organic - Tuscany, Italy <i>aromas of hints of flowers, candy fruits, cherry, blackberry, violets and spice; fresh acidity and fine grained tannins, with a harmonious and dry finish</i>	11	48
Produttori Del Barbaresco Nebbiolo delle Langhe DOC 2014 - Piemonte, Italy <i>Aromas of intriguing floral complexity combined with softer red fruits and darker spices; light, fine tannins add balance and delicate spice characters add complexity</i>		68

Corkage - wine only 9 per bottle

APERITIF

Mocktail	10
<i>pineapple juice, lemon, mint & soda water</i>	
Bellini	10
<i>peach nectar & prosecco</i>	
Spritz	12.5
<i>prosecco, Aperol or Campari & soda water</i>	
Sorrento Sparkle	13
<i>Limoncello, Prosecco & Lemon</i>	
Negroni	15
<i>Campari, Sweet Vermouth & gin</i>	

BEER & CIDER

Peroni Red	8
Peroni Nastro Azzurro	8.5
Peroni Leggera	7
Moretti	9
Moutain Goat Organic Steam Ale	9
Wilde Pale Ale (GF)	10
La Petrognola Amber Farro	12
Monteith's Crushed Apple Cider	9

SOFT DRINKS

Lurisia Sparkling Water 330/750ml	4/8
Daylesford & Hepburn Mineral Springs	
Chinotto/ Sparkling Blood Orange	4.5
Organic: Cola/Lemonade/	
Lemon Lime Bitters/ Ginger Beer	5
Pineapple Juice	5

SPIRITS

Gin	9
Scotch	9
Vodka (Organic)	9
Bourbon	9
Rum	9

DESSERT

Nutella Calzone (add raspberries +2)	14
<i>nutella calzone with vanilla bean ice cream (GF +3)</i>	
Sweet Pizza	14
<i>vanilla custard, masala poached apple, almond, vanilla ice cream & caramel sauce (GF +3)</i>	
Panna Cotta (GF)	12
<i>vanilla panna cotta with raspberry coulis</i>	
Tiramisu (GF)	10
<i>home-made gluten free tiramisu</i>	
Affogato (GF)	6.5
<i>vanilla ice cream topped with a shot of espresso (add Frangelico/Bailey + 5.5)</i>	
Gelato (GF) each scoop	4
<i>vanilla bean/chocolate/fig/coconut sorbet</i>	

DIGESTIF

Averna	9
Frangelico	9
Sambuca	9
Limoncello	9
Grappa	9
Amaretto	9

COFFEE

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

TEA

English Breakfast	4
Camomile	4
Peppermint	4
Earl Grey	4
Lemongrass & ginger	4
Chai Tea	4.5