

COCKTAILS

Bellini , Peach Puree and Prosecco	15
Negroni , Campari, Vermouth and Gin combined for this old favourite	18
Americano , Campari, Sweet Vermouth and Soda	12
Cosmopolitan , Vodka, Cointreau, Lime and Cranberry	17
Martini , Vodka or Gin shaken or stirred with an Olive or Twist	18
Mojito , Rum shaken with fresh Lime, Mint and Sugar	17
Caprioska , Fresh Lime, Sugar muddled with Vodka	17
Caprina , Cachacha, Limes and Sugar	17
Margarita , Tequila, fresh Citrus and Cointreau	18

BIRRA / BEER

Casade Premium	7.5
Pure Blonde	7.5
Corona	8
Peroni	8
Peroni Leggara (Low Carb)	8
Cascade Premium Light	6.5

BIBITE / SOFT DRINKS

Orange Juice	5
Apple Juice	5
Soft Drinks	5
S.Pellegrino Sparkling Water 750ml	7.5
S.Pellegrino Still Water 750ml	7.5

HOUSE SPIRITS

Vodka	8
Whisky	8
Bourbon	8
Gin	8
Rum	8
Tequila	8

CHAMPAGNE E VINI FRIZZANTI

NV Batasiolo Prosecco Piemonte Italy	8	39
2008 Taltarni Brut VIC		56
NV Bollinger Ay Champagne France		195
NV Laurent-Perrier Rose Tour-sur-Marne Champagne France		295
1999 Dom Perignon Epernay Champagne France		345

VINI BIANCHI / WHITE WINE

Riesling

2008 Tin Shed 'Wild Bunch' Eden Valley SA	9	42
2008 Grosset 'Polish Hill' Clare Valley SA		89

Sauvignon Blanc

2009 Kapuka Marlborough New Zealand	8	36
2008 St Maur Sauvignon Blanc Southern Highlands NSW		39
2008 Ra Nui Marlborough New Zealand		49

Pinot Gris

2009 Villa Maria Private Bin Marlborough New Zealand		49
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Semillon / Sauvignon

2008 Indian Pacific WA		37
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Semillon

2004 Tyrrell's 'Stevens' Hunter Valley NSW		58
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Chardonnay

2006 Scarborough Hunter Valley NSW	11	54
2008 Farr Rising Geelong VIC		69
2005 Howard Park Great Southern WA		86

Italian White

2008 Trebbiano Del Rubicone Romagna Italy <i>Trebbiano is a dry white wine slightly fruity and delicate, best suited with pasta and fish dishes.</i>	7	30
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2008 Corte Giara Pinot Grigio Veneto Italy <i>A lovely easy drinking wine that's fresh and fruity best served with pasta, fish and white meat.</i>	8	36
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2008 Tenuta St Antonio Soave Italy <i>Made from the Garganega grape with a hint of white fruit. Delicate with a crisp and savoury after taste. Interacts perfectly with pasta, risotto and white meat.</i>		38
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2008 Lungarotti Pinot Grigio Umbria Italy <i>This Pinot Grigio was the first to be cultivated in Umbria. Refreshing with notes of flowers and fruit. An excellent aperitif and pairs well with our barramundi dish.</i>		49
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VINI ROSSI / RED WINE

Rose

2008 Bon Bon SA 34

Pinot Noir

2007 St Maur Southern Highlands NSW 9 39

2008 Innocent Bystander Yarra Valley VIC 49

2007 Two Paddocks Central Otago NZ 69

2007 Kooyong Estate Mornington Peninsula VIC 92

Cabernet Sauvignon and Blends

2004 Rymill Coonawarra SA 38

2003 Bannockburn Geelong VIC 8 39

2007 Little (r) Barossa Valley SA 42

2004 Wantirna Estate 'Amelia' Cabernet Sauvignon Merlot Yarra Valley VIC 99

Shiraz and Blends

2007 Luchador Barossa Valley SA 8 39

2007 3 Rings Barossa Valley SA 49

2006 Olivers Taranga McLaren Vale SA 74

2005 Stefani Estate Heathcote VIC 78

2006 Torbreck 'The Steading' GSM Barossa Valley SA 81

Italian Red

2008 Rubicone Sangiovese Bologna Italy 7 30

An intense ruby red wine with a pleasant violet nose dry but fruity. Suitable with all pastas and grilled meat.

2006 Leonardo Da Vinci Chianti Italy 39

This wine is lively with cherries, fresh red fruit and spice. Delicious with all kinds of light meat dishes and tomato based pastas.

2006 Salvali Valpolicella DOC Italy 35

Bright ruby red in colour with berries present in taste. This velvety and smooth wine best served with cured meats.

2007 Prunotto Barbera d'Alba Piedmont Italy 54

This medium bodied wine with raspberry, plum and floral aromas. Try with pork and red meat dishes.

2008 Consumano Nero D Avola Sicily Italy 8 39

This dark garnet wine shows ripe berry fruit aromas with hints of leather and smoke. Soft as velvet. Perfect with our famous Tagliatelle with Pork Shank Ragu.

2005 Caldora Yume Montepulciano Abruzzo Italy 69

Medium to full bodied with intense red fruit, prunes and a touch of vanilla. Great paired with cured meats, meat in general and medium aged cheese.