



reserve wines bianchi

Torre Mora 'Scalunera' Etna Bianco \$90
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 \$95
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 \$125
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 \$190
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>	\$13.9	\$54
Pierre de Ville Brut <i>Vin Mousseux, FRANCE</i>		\$50
Carpene Malvolti Prosecco DOCG <i>Valdobbiadene, ITALY</i>		\$58
Champagne Jacquart Brut Mosaique <i>Champagne, FRANCE</i>		\$110

vini bianchi

	Glass	Bottle
House White (Chardonnay)	\$10	\$39
'H Series' Moscato SA	\$12	\$41
Farnese Fantini Chardonnay <i>Abruzzo, ITALY</i>	\$12.5	\$48
Em's Table Riesling <i>Clare Valley, SA [organic]</i>	\$12.5	\$44
Santa Margherita Pinot Grigio <i>Alto Adige, ITALY</i>	\$13.9	\$54
Ten Rocks Sauvignon Blanc <i>Marlborough, NZ</i>	\$13.9	\$54
Haselgrove 'Staff' Chardonnay <i>Adelaide Hills, SA</i>		\$48
Smidge Houdini Sauvignon Blanc <i>Adelaide Hills, SA</i>		\$48
Fantini Pinot Grigio <i>Abruzzo, ITALY</i>		\$50
Cielo 3 Passo Fiano/Chardonnay <i>Puglia, ITALY [organic]</i>		\$50
Block 88 Sauvignon Blanc <i>Marlborough, NZ</i>		\$56
Mesa 'Guinco' Vermentino <i>Sardegna, ITALY</i>		\$62



reserve wines rossi

Tenute Rossetti Chianti Classico Riserva \$95

Tuscany, Italy



Brick red with a scent of sweet spices, black plums and a touch of rose petal. The palate reveals fennel seeds, and dried rosemary mixed with plum and cherries. Silky tannins, yet firm with balanced acidity and excellent length.

Villa Al Cortile Brunello di Montalcino DCG \$130

Tuscany, Italy



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

Vigneti Del Salento 70 Year Old Vine Primitivo \$140

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.

Marchesi di Barolo DCG \$150

Piedmonte, Italy



The color is garnet red with ruby reflections. The aroma is intense and persistent with distinct traces of spices, cinnamon, absinthe, tobacco and wild rose. The taste is full and elegant, with soft tannins. The spicy and the woody aromas blend perfectly.

Masi 'Costasera' Amarone Classico \$230

Verona, Italy – 2013



The product of Masi's unrivalled expertise in the appassimento technique, whereby traditional grapes for the Valpolicella Classica area - Corvina, Rondinella and Molinara - are laid out on bamboo racks to concentrate their aromas during the winter months.



Santa Margherita Prosecco

Extra Dry DOC

Valdobbiadene, Italy

\$13.9 / gls | \$54 / 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

	Glass	Bottle
Fantini Cerasuolo Rose <i>Abruzzo, ITALY</i>	\$13.5	\$52
Ultimate Provence Rose AOP [organic] <i>Provence, France</i>		\$70

vini rossi

	Glass	Bottle
Red Lambrusco	\$8.9	\$32 (carafe)
House Red (Cabernet)	\$10	\$32
Pasqua Merlot <i>Veneto, ITALY</i>	\$12.5	\$44
Smidge 'Houdini' Shiraz <i>McLaren Vale, SA</i>	\$13.5	\$50
Astoria Caranto Pinot Noir <i>Veneto, ITALY</i>	\$13.9	\$52
Don Camillo Sangiovese Cabernet <i>Abruzzi, ITALY</i>	\$13.9	\$56
Haselgrove First Cut Cab Sauv <i>McLaren Vale, SA</i>		\$50
Vigneti Zabu 'Chiantari' Nero d'Avola <i>Sicily, ITALY</i>		\$50
Jones Road Pinot Noir [vegan] <i>Mornington Peninsula, VIC</i>		\$50
Haselgrove GSM (Grenache Shiraz Mourvedre) <i>McLaren Vale, SA</i>		\$52
Farnese Fantini Montepulciano <i>Abruzzi, ITALY</i>		\$52
Pasqua La Famiglia Valpolicella <i>Veneto, Italy</i>		\$52
Piccini 'Antica Cinta' Chianti Raffia <i>Tuscany, ITALY</i>		\$56
Cielo 'Appassimento' Sangiovese/Primitivo <i>Puglia, ITALY</i>		\$59
Lawsons Dry Hills Pinot Noir <i>Marlborough, NZ</i>		\$65
Smidge 'Adamo' Shiraz <i>Barossa Valley, SA</i>		\$70

italian birra

Peroni Zero 0% Alcohol	\$9
Peroni Leggera 3.5%	\$9.5
Peroni Red	\$9.5
Menabrea	\$9.5
Baladin Isaac 5% (Italian Craft Beer)	\$12.9
Baladin Nazionale 6.5% (Italian Craft Beer)	\$13.9

birra / cider

Crown Lager	\$9.5
Pure Blonde	\$9.5
Corona (Mexico)	\$9.5
Asahi Super Dry (Japan)	\$9.5
Monteiths Apple Cider	\$10
Somersby Pear Cider	\$10

cocktails

Rossini <i>Prosecco, Homemade Strawberry Puree</i>	\$15.9
Aperol Spritz <i>Aperol, Prosecco, Soda</i>	\$18.9
Campari Spritz <i>Campari, Prosecco, Soda</i>	\$18.9
Negroni / Sbagliato <i>Campari, Vermouth Rosso, Gin / Prosecco</i>	\$20.9
Passionfruit Martini <i>Vodka, Aperol, Lime Juice, Homemade Passionfruit Sauce Pineapple Juice</i>	\$20.9
Mojito <i>Rum, Fresh Mint, Fresh Lime, Raw Sugar, Soda</i>	\$21.9
Strawberry Daiquiri <i>Rum, Homemade Strawberry Puree, Fresh Lime, Raw Sugar</i>	\$21.9
French Martini <i>Vodka, Chambord, Pineapple Juice</i>	\$20.9
Illusion <i>Vodka, Midori, Cointreau, Pineapple Juice</i>	\$21.9
Pina Colada <i>Rum, Malibu, Coconut Gelato, Pineapple Juice</i>	\$21.9
Espresso Martini <i>Vodka, Kahlua, Espresso</i>	\$20.9
Old Fashioned <i>Whiskey, Sugar, Angostura Bitters, Orange Peel</i>	\$20.9
Margarita <i>Cointreau, Lime Juice, Tequila, Salt</i>	\$21.9
Whisky Sour <i>Bourbon, Sugar Syrup, Lime Juice</i>	\$21.9



whiskey

Scotch

Johnnie Walker Red	\$12.5
Johnnie Walker Black	\$13.5
Chivas Regal 12	\$13.5
Glenfiddich 12	\$15
Laphroaig 10	\$15

Irish

Jameson	\$12.5
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Canadian

Canadian Club	\$12.5
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American

Jim Beam	\$11.9
Wild Turkey	\$11.9
Jack Daniels	\$13.5

rum

Bacardi	\$11.9
Bundaberg	\$11.9
Havana	\$13.5
Coruba	\$13.5
Captain Morgan	\$13.5
Plantation Pineapple	\$15
Appleton Estate Rare	\$15

tequila

Espolon	\$11.9
Del Maguey Vida Mezcal	\$15

gin

Gordons	\$11.9
Bombay	\$13
Tanqueray	\$15

vodka

Standard Vodka	\$11.9
Grey Goose	\$13.5



Baladin Nazionale 6.5%
\$13.9 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.



grappa

Grappa \$11.9

aperitif

Aperol \$11.9
Campari \$11.9
Vermouth \$11.9

liquor

Amaretto di Saronò \$11.9
Baileys \$11.9
Cointreau \$11.9
Grand Marnier \$11.9
Frangelico \$11.9
Kahlua \$11.9
Malibu \$11.9
Midori \$11.9
Tia Maria \$11.9
Port Galway Pipe \$11.9

digestive

Averna \$11.9
Montenegro Amaro \$11.9
Toschi Limoncello \$11.9
Toschi Nocello \$11.9
Galiano Range \$11.9

brandy / armagnac / cognac

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



liquore di caffè

Romano - Galliano \$14.5
Irish – Jameson Whiskey \$14.5
Mexican - Kahlua \$14.5
Affogato w/ Liqueur, Ice-cream & Coffee \$18.5

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 \$5.5
S.Pellegrino Sparkling Mineral Water 500mL \$7.5
Acqua Panna Still Mineral Water 500mL \$6.5
Aranciata / Chinotto / Limonata \$5.5
Angostura Lemon Lime & Bitters \$5.9
Bundaberg Ginger Beer \$5.9
Juice – Orange / Pineapple / Apple \$5.9
Milkshakes – Chocolate / Strawberry \$8.9
Caramel / Vanilla



