



## CLASSIC ITALIAN APERITIVO \$ 21

In Italy, it's very common to have an "aperitivo" before dinner in the evening.

This is a time where friends or family get together for a catch-up with a glass of something refreshing and a few nibbles to stimulate their appetite before the main meal.

### APEROL SPRITZ

### CAMPARI SPRITZ

**HUGO SPRITZ** Prosecco | Elderflower liqueur & Mint

**ITALICUS SPRITZ** Prosecco | Italicus liqueur | Soda

**MILANO TORINO** Campari and Dolins Rouge

**AMERICANO** Campari | Dolins Rouge | Soda

## SIGNATURE COCKTAILS \$ 24

### GOLDEN ORCHARD

Hennessy VSOP | Old Kempton Apple | Lemon | Cinnamon syrup | Apple juice

### THE BOUQUET

Hendricks Gin | Italicus | Crème de Rose | Lemon | Whites | Sugar

### POSTCARD

1800 Coconut Tequila | Aperol | Lemon | Lime | Elderflower syrup

### CAFÉ EL DORADO

Licor 43 Horchata | The Gospel Rye Whiskey | Oat Milk | Espresso

### VIOLA!

Pisco Quebranta | Apricot Liqueur | Crème de Violette | Lemon | Sugar

### TRES SOLES

Angostura 7yr Caribbean Rum | Ancho Reyes Chile Liqueur | Ginger syrup | Lime | Pineapple

### LA DONNA DI ROMA

Campari | Crème à la Fraise des Bois | Lemon | Sugar | Whites

### FRENCH SKIES

Ketel One Vodka | Lychee Liqueur | Chambord | Lemon | Lychee Syrup

### MR H.

Jose Cuervo Tradicional | Pavan Muscat Grape Liqueur | Lime | Agave | Grapefruit bitters

**ASK FOR CLASSIC COCKTAILS!**

*Drinks*

## WINE LIST

### FIZZY & CHAMPAGNE

<b>PROSECCO</b> Cantina del Garda Extra Dry DOC, Veneto   IT	\$15   \$68
<b>MOSCATO</b> Pete's Pure, Murray Darling   VIC	\$13   \$50
<b>CHAMPAGNE</b> Devaux, Grande Réserve NV (375ml), Champagne   FR	\$95

### BIANCHI | WHITES

<b>RIESLING</b> Brockenchack Mackenzie William, Eden Valley   SA	\$14   \$60
<b>PINOT GRIGIO</b> delle Venezie, Borgo Matilda DOC, Veneto   IT	\$15   \$65
<b>SOAVE</b> Cantina del Garda DOC, Vento   IT	\$14   \$60
<b>SAUVIGNON BLANC</b> Kimi, Marlborough   NZ	\$14   \$60
<b>CHARDONNAY</b> Castino Fossili DOC, Piemonte   IT	\$16   \$70
<b>GRILLO</b> Musita Karima DOC, Sicily   IT	\$70

### ROSÉ

<b>CUVÉE ROSÉ</b> Domaine Val d'Astier One Maures IGP, Provence   FR	\$16   \$70
<b>PINOT NOIR ROSÉ</b> Simon Tolley, Adelaide Hills   SA	\$15   \$65

### ROSSI | REDS

<b>PINOT NOIR</b> Pipers, Tasmania   AUS	\$16   \$70
<b>VALPOLICELLA</b> Brigidara DOC, Veneto   IT	\$75
<b>CHIANTI</b> Polini & Rossetti DOCG, Tuscany   IT	\$16   \$70
<b>SANGIOVESE GOVERNO</b> Lorenzo Manfredi IGT, Tuscany   IT	\$15   \$68
<b>MONTEPULCIANO</b> Nicodemi Le Murate DOCG, Abruzzo   IT	\$95
<b>PRIMITIVO</b> Duca Carlo Guarini Burdi, Puglia   IT	\$15   \$68
<b>SYRAH</b> Tenuta Montecchiesi Cortona Selverello DOC, Tuscany   IT	\$85
<b>SHIRAZ</b> Kaesler Reach for the Sky, Barossa Valley   SA	\$16   \$70
<b>CABERNET SAUVIGNON</b> DiGiorgio, Coonawarra   SA	\$16   \$70

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## PREMIUM | CORAVIN

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<b>CARRICANTE</b> Massimo Lentsch Etna Bianco Feudo Gabelle DOC 2023, Sicily   IT	\$25   \$115
<b>CHARDONNAY</b> Pascal Bouchard Petit Chablis 2024, Burgundy   FR	\$120
<b>PINOT NOIR</b> Yarra Yering Waterloo 2024, Yarra Valley   VIC	\$158
<b>NERELLO MASCALESE</b> Massimo Lentsch Etna Rosso DOC 2022, Sicily   IT	\$25   \$115
<b>BARBARESCO</b> Morra Gabriele DOCG 2020, Piemonte   IT	\$135
<b>SHIRAZ</b> Brockenchack Jack Harrison, Eden Valley   SA	\$110
<b>CABERNET SAUVIGNON</b> Brockenchack D.E.N. Reserve 2021, Eden Valley   SA	\$25   \$115
<b>AMARONE</b> della Valpolicella Classico DOCG 2019, Tommasi, Veneto   IT	\$165



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## BEER

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### ON TAP

<b>BIRRA MORETTI</b>   Lager 4.6%	\$14
<b>MONTEITH'S PALE ALE</b>   4%	\$14
<b>MONTEITH'S GINGER BEER</b>   4%	\$14

### BOTTLED

<b>HEADS OF NOOSA</b>   Japanese lager 4.5%	\$11
<b>PERONI Red</b>   Lager 4.7%	\$12
<b>PERONI Leggera</b>   Lager 3.5%	\$11
<b>CORONA</b>   Lager 4.5%	\$12
<b>JAMES SQUIRE</b>   150 Lashes Pale Ale 4.2%	\$12
<b>MENABREA Zero Zero</b>   Alcohol Free	\$12
<b>SUNSHINE COAST CIDER</b>   Dry Apple 6%	\$12

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## AFTER DINNER

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### DESSERT WINE

PASSITO Zibibbo Funaro Sicila   IT	\$15   \$107
PORT Late Bottled Vintage Ramos Pinto   POR	\$14   \$97

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## ITALIAN DIGESTIVE LIQUEURS

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A popular Italian tradition, they are typically served after dessert and coffee courses at the end of a meal aiding digestion, settling the stomach and prolonging the sociable ambience of dining.

“Digestivi” and “Amari” are made by infusing alcohol with fruits or a blend of herbs, flowers, aromatic roots and bark, citrus peels and spices. Most are herbal on the nose and almost medicinal on the palate.

Averna	\$12
Amaro del Capo	\$12
Montenegro	\$12
Amaretto Disaronno	\$12
Frangelico	\$12
Vecchia Romagna	\$12
Limoncello	\$12
Grappa	\$14

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## NON ALCOHOLIC

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Acqua Panna STILL Mineral water (1l)	\$9
San Pellegrino SPARKLING Mineral water (1l)	\$9
San Pellegrino Chinotto (200ml)	\$6
San Pellegrino Limonata (200ml)	\$6
COFFEE	\$6
Decaf   Full Cream Milk   Oat Milk	
SOFT DRINKS	\$5
JUICES	\$5

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## MOCKTAILS \$18

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### Lucky Charm

Apple Juice | Cranberry Juice | Lemon juice | Lychee syrup | Soda

### Mint Condition

Mango puree | Lime juice | Honey syrup | Mint | Soda