



## MENU

## SPARKLING & CHAMPAGNE

NV	Villa Sandi, prosecco - Veneto, Italy	9.0	40.0
NV	Jansz pinot, chard - Pipers Brook, Tas	12.0	56.0
2015	Ca Dei Zago, Prosecco - Veneto, Italy		80.0
NV	Larmandier-Bernier Latitude 'Blanc de Blancs', chard - Champagne, France	21.0	105.0
NV	Laherte Frères 'Rosé de Meunier' pinot, meunier - Champagne, France		140.0
NV	Egley-Ouriet 'Brut Tradition' Grand Cru - Champagne, France		200.0

## WHITE WINES

2017	Langmeil Live Wire [off dry], riesling - Barossa Valley, SA	10.5	45.0
2017	O'leary Walker Polish Hill River, riesling - Clare Valley, SA	10.5	48.0
2017	Mac Forbes RS19, riesling - Strathbogie Ranges, Vic		59.0
2017	Howard Park 'Miamup', sauvignon blanc, semillon - Margaret River, WA		46.0
2017	Tin Cottage, sauvignon blanc - Marlborough, NZ	9.5	40.0
2017	Dog Point, sauvignon blanc - Marlborough, NZ	12.0	55.0
2016	Hay Shed Hill, chardonnay - Margaret River, WA	10.0	46.0
2016	Tolpuddle Vinyard, chardonnay - Coal River Valley, Tas		95.0
2015	Terra Di Granito, chardonnay - Granite Belt, Qld		55.0
2016	La Villa, pinot grigio - Veneto, Italy	9.5	39.5
2015	Barringwood, pinot gris - Lower Barrington, Tas	12.0	54.0
2015	Umani Ronchi 'Villa Bianchi', verdicchio - Marche, Italy		44.0
2017	Spinifex, Ugni Blanc - Trebbiano - Barossa Valley, SA		58.0
2016	Tornatore 'Etna Bianco', carricante - Sicily, Italy	21.0 [coravin]	105.0
2016	Russo Bruno - Greco di Tufo, Greco - Marche, Italy		64.0
2015	Toscolo, vernaccia - Tuscany, Italy		52.0
2017	Golden Grove, vermentino - Granite Belt, Qld	10.5	52.0
2016	Dolianova 'Prendas', Vermentino - Sardinia, Italy	12.0	60.0
2016	Santadi 'Villa Solais', vermentino - Sardinia, Italy		47.0
2014	Chalmers, fiano - Heathcote, Vic	10.5	52.0
2016	Soave 'Mito' - Monte Tondo, garganega - Veneto, Italy		52.0
2016	Soave Classico - Pieropan, garganega, trebbiano di soave - Veneto, Italy	16.5	79.0

## BEERS & CIDER

Guest Beers available - Enquire At The Bar

Fortitude Pacer	Mt Tamborine, Qld	2.8%	.0
Mountain Goat Steam Ale	Richmond, Vic	4.5%	9.0
Balter Pilsner	Currumbin, Qld	4.9%	9.0
Balter IPA	Currumbin, Qld	6.8%	11.0
Balter Strong Pale	Currumbin, Qld	5.9%	10.0
Bridge Rd Celtic Red Ale	Beechworth, Vic	5.3%	10.0
Bridge Rd Hefe Weizen	Beechworth, Vic	5.0%	10.0
Bridge Rd Pale Ale	Beechworth, Vic	4.8%	10.0
Bridge Rd Robust Porter	Beechworth, Vic	5.2%	10.0
Bridge Rd Bling IPA	Beechworth, Vic	5.8%	11.0
Moo Brew Pilsner	Bridgewater, Tas	5.0%	12.0
Moo Brew Dark Ale	Bridgewater, Tas	5.0%	12.0
Stone & Wood Pacific Ale 500ml	Byron Bay, NSW	4.4%	13.0
Peroni Leggera	Rome, Italy	3.5%	7.0
Peroni	Rome, Italy	5.1%	9.0
Coopers Sparkling	Regency Park, SA	5.8%	9.0
28 Pale Ale	Burleigh Heads, Qld	4.8%	9.0
My Wife's Bitter	Burleigh Heads, Qld	4.8%	9.0
Corona	Mexico City, Mexico	4.5%	9.0
Napoleone Pear Cider	Yarra Valley, Vic	4.5%	9.0
Napoleone Apple Cider	Yarra Valley, Vic	4.5%	9.0
The Hills Apple & Ginger Cider	Adelaide Hills, SA	8.0%	10.0
Brookvale Union Ginger Beer	Adelaide Hills, SA	4.0%	9.0

## TAP BEER & CIDER 360ml

Balter XPA	Currumbin, Qld	5.0%	8.0
Ballistic 'Dirty Word' Lager	Salisbury, Bris, Qld	5.0%	7.0
Stone & Wood Garden Ale	Byron Bay, NSW	3.5%	6.5
Napoleone Apple Cider	Yarra Valley, Vic	4.7%	7.0

## RED WINES

2017	Tarrawarra Rosé, pinot noir - Rosé - Yarra Valley, Vic	10.5	48.0
2017	Foster e Rocco Rosé, sangiovese - Rosé - Heathcote, Vic	11.0	50.0
2016	Poggerino Rosato 'Aurora', sangiovese rosé - Tuscany, Italy		60.0
2016	Graci 'Etna' Rosato, nerello mascalese - rosé - Sicily, Italy		70.0
2017	Mount Macleod, pinot noir - Gippsland, Vic		48.0
2015	Toolangi, pinot noir - Yarra Valley, Vic	11.0	52.0
2015	Curly Flat, pinot noir - Macedon Ranges, Vic		110.0
2017	Luke Lambert 'Crudo', shiraz - Yarra Valley, Vic		55.0
2015	Spinifex 'Miette', shiraz - Barossa Valley, SA	10.5	46.0
2016	Jamsheed 'Harem La Syrah', shiraz - Yarra Valley, Vic		50.0
2016	Murdoch Hill 'The Landau', shiraz - Adelaide Hills, SA		88.0
2014	Forrest Hill 'Highbury Fields', cabernet merlot - Great Southern, WA	9.5	42.0
2015	Wisehill 'Amarco', cabernet shiraz - Granite Belt, Qld		38.0
2015	Chianti - Fratelli Nistri, sangiovese - Tuscany, Italy	10.5	49.0
2014	Chianti Classico - Isole e Olena, sangiovese - Tuscany, Italy		90.0
2014	Chianti Classico - Rocca di Montegrossi, sangiovese - Tuscany, Italy		98.0
2015	Rosso di Montepulciano Poliziano, sangiovese - Tuscany, Italy	13.0	60.0
2011	Cepparello - Isole e Olena, sangiovese - Tuscany, Italy		190.0
2016	Pietradolce 'Etna Rosso', nerello mascalese - Sicily, Italy	15.0	72.0
2015	Babo 'Rosso L'Isolano', nero d'avola - Sicily, Italy		42.0
2015	Barbera d'Alba Pico Maccario, barbera - Piedmont, Italy	10.0	50.0
2016	SC Pannell, barbera - Piedmont, Italy		75.0
2014	Langhe Nebbiolo 'Perbacco' Vietti, nebbiolo - Piedmont, Italy		105.0
2013	Barolo - Massolino, nebbiolo - Piedmont, Italy	26.0 [coravin]	130.0
2014	Tenuta San Guido 'Le Difese' IGT, cabernet, sangiovese - Tuscany, Italy		72.0

## DESSERT WINE

2017	Frogmore Creek 'Iced Riesling', riesling - Coal River, Tas	11.0	52.0
2016	Moscato d'Asti - Alasia muscat - Piedmont, Italy	9.5	42.0

## BAR FOOD – 11AM – LATE – PLEASE ORDER AT THE BAR

[v]	Bruschetta - Spring Pea, Ricotta & Mint	7.0
[v]	Chips with Aioli	9.0
	<b>Beetroot and Goats Cheese Arancini with Basil Pesto</b>	10.0
[v]	Fritti Di Baccala - Creamy Salt Cod Croquettes with Aioli	9.0
[gf]	Caprese Salad - Fresh Mozzarella, Heirloom Tomato & Basil	14.0
[v]	Antipasti Misti – Prosciutto di Parma, Parmigiano Reggiano, Olives, Seasonal Fruit, Sourdough Rye	16.0
	Olive All'ascolana - Fried, Lamb Stuffed Olives	11.0

## CHEESE TWO 16 | THREE 22 | FOUR 28 | FIVE 34

- served with walnut toast, rye sourdough, quince marmellata and muscatels

	<b>Gorgonzola Dolce - Cow's milk, blue, creamy - Lobardy, Italy</b>
	<b>Pecorino Debbene [bio] - Sheep's milk, hard - Sardinia, Italy</b>
	<b>Taleggio DOP- Cow's milk, washed rind - Lombardy, Italy</b>
	<b>Ubricaco Al Prosecco - Cow's milk, semi hard rind - Veneto, Italy</b>
	<b>Parmigiano Reggiano DOP 24 Month - Cow's milk, hard - Emilia-Romagna, Italy</b>
	<b>Testun Al Barolo - Cow and Goat milk, Barolo, semi hard - Piedmont, Italy</b>

## PIZZA

[v]	Tomato, Basil & Fresh Mozzarella	19.0
	Italian Sausage, Pickled Lombardo Peppers & Fiore Di Latte	21.0
[v]	Potato, Pear, Rosemary & Taleggio	20.0
	Fresh Banana Prawns, Nduja & Anchovies	21.0
[v]	Seasonal Mushroom Gorgonzola & Oregano	19.0
	Pepperoni Pizza	21.0

**DAILY PIZZA SPECIAL** Ask About Our Daily Pizza Special

## CARAFFA TO SHARE

<b>Original Pimms Caraffa</b>	25.0
Pimms No.1, Lemonade, Mint, Cucumber & Fresh Orange	
<b>Venetian Spritz Caraffa</b>	25.0
Aperol, Sparkling Wine, San Pellegrino, Fresh Orange & Olives	
<b>Roger Caraffa</b>	25.0
Captain Morgan's Rum, Grand Marnier, Sours, Simple Syrup, Orange Juice & Mint	
<b>Russian Iced Tea Caraffa</b>	25.0
Absolut Vodka, Peach Schnapps, Freshly Brewed Tea & Lemon Juice	
<b>Tom Collins Caraffa</b>	25.0
Plymouth Gin, Fresh Lemon Juice, Simple Syrup, Topped with Soda	
<b>Bloody Mary Caraffa</b>	25.0
Absolut Vodka, Worcestershire Sauce, Tabasco, Fresh Basil, Lemon, Tomato Juice, Pepper & Olives	
<b>Special - Aperitivo on the River</b>	30.0
Prosciutto, Baccala Fritters, Olives & Sourdough Rye Two Glasses of Aperol Spritz	
<b>NON ALCOHOLIC BEVERAGES</b>	
Bundaberg Ginger Beer 4.0	San Pellegrino 500ml 6.0
San Pellegrino 200ml Sparkling fruits - Chinotto, Limonata & Aranciata Rossa 4.0	San Pellegrino 750ml 8.0
StrangeLove Light Tonic 180ml 4.0	Fever Tree 200ml Tonic Waters - Mediterranean & Indian 4.0
StrangeLove 275ml Organic Ginger Beer 5.0	Tea & Coffee available at the Bar

## COCKTAILS MENU AT THE BAR

## SPIRITS

<b>GIN</b>	<b>Filliers Vintage 1990</b>	10.0	<b>Absolut Vanilla</b>	9.0
Beefeater 8.0	The Botanist 10.0		666 Butter Vodka 9.0	
Bombay Sapphire 9.0	Tanqueray 10 11.0		Belvedere 10.0	
Plymouth 9.0	Junipero 11.0		Grey Goose 10.0	
Filliers Jenever 9.0	Hendricks 11.0		Ciroc 10.0	
Tanqueray 9.0	<b>VODKA</b>		Babicka Wormwood 10.0	
Plymouth Sloe 10.0	Wyborowa 8.0		Ultimat 12.0	
Martin Millers 10.0	Zubrowka Bison Grass 9.0		<b>BRANDY</b>	
Jensens 10.0	Absolut 9.0		St. Remy VSOP 7.0	

## BAR FOOD – 11AM – 5PM – PLEASE ORDER AT THE BAR

## SALUMI ONE 10 | TWO 16 | THREE 24 | FOUR 32

- Served with ciabatta

	<b>Prosciutto di Parma - Emilia Romagna, Italy</b>
	<b>Salami Norcia Finocchiata - Pork, Fennel, Garlic - De Palma, NSW</b>
	<b>Bresaola - Air Dried Wagyu - Quattro Stelle, NSW</b>
	<b>Capacolla - Pork Loin, Juniper, Black Pepper - Quattro Stella, NSW</b>

## ANTIPASTI

[gf]	Panelle - Fried Chickpea Fritters, Pork Belly, Salsa Verde, Fennel	16.0
[gf]	Warm salad of Grilled Octopus, Baby Cos lettuce, Chorizo, Lemon, Papricka	20.0
[v]	Tempura Fried Zucchini Flowers [3], Ricotta, Mint, Aioli	22.0
	Spring Bay Mussels, White Wine, Chilli, Tomato & Basil with Grilled Ciabatta	18.0

## PASTA

	Rigatoni, Alto's Pork Bolognese, Pecorino	16.0
[v]	Gnocchi, Gorgonzola Cream, Radicchio, Walnuts	15.0

## TOASTED CIABATA

	Sopressa, Stracciatella, Tomato Jam, Baby Cos Lettuce	12.0
	Mortadella, Asiago, Pistachio Pesto	12.0
[v]	Grilled Napoleon Pumpkin, Goats Cheese, Rocket, Pesto	11.0

## DESSERTS

	Tiramisu Tradizionale	13.5
	Crosatta Di Mele - Apple Tart, Annise Liquer Caramel, Milk Ice Cream, Walnut Crumble - please allow ~15minutes	13.5
	Biscotti - Selection of House Made Italian Biscuits	12.0
[gf]	Panna Cotta - goats milk Panna Cotta, figs, honey, walnuts	13.5

## SPIRITS

BOURBON	WHISKEY & SINGLE MALTS	ABSINTHE
Southern Comfort 8.0	Ballantines 8.0	Koruna - 73% 15.0
Jim Beam 8.0	Canadian Club 8.0	Lemercier - 45% 11.0
Wild Turkey 9.0	Jameson Irish 9.0	Lemercier - 72% 15.0
Buffalo Trace 9.0	Chivas Regal 9.0	<b>APERITIF &amp; SHERRY</b>
Jack Daniels 9.0	Cragganmore 12 y/old 11.0	Lustau Fino 7.0
George Dickel 9.0	Arbeg 10 y/old 11.0	Aperol 8.0
Makers Mark 9.0	Laphroaig 10 y/old 12.0	Ricard 8.0
Woodford Reserve 10.0	Nikka from the Barrel 12.0	Campari 9.0
Rittenhouse Rye 11.0	Dalmore 12 y/old 13.0	Lastau Amontillado 9.0
<b>RUM</b>	Glenmorangie The Nectar D'or 13.0	Pernod 10.0
Havana Club Anos 3y/old 8.0	Oban 14 y/old 14.0	Chartreuse 10.0
Havana Club Anejo Esp 8.0	Glenfiddich 18 y/old 18.0	Pimms 10.0
Bundaberg 9.0	Bowmore 18y/old 18.0	<b>LIQUEURS</b>
Mt Gay 9.0	Octomore 6.1 19.0	De Kuyper - Apple, Butterscotch, Peach 7.0
Captain Morgans Spiced 9.0	<b>TEQUILA</b>	Dom Benedictine 8.0
Sagatiba Cachaca 9.0	Olmecca 8.0	Drambuie 8.0
Matusalem Grand Reserva 10.0	1800 Coconut 9.0	Disaronno Amaretto 8.0
Pyrat 11.0	Patron XO Cafe 10.0	Galliano 8.0
Angostura 1824 15.0	Illegal Mezcal Reposado 12.0	Baileys 8.0
Zacapa XO 25.0	Milagro Reposado 16.0	Sambuca Black or White 8.0
	Tromba Anejo 16.0	Tia Maria 8.0
<b>GRAPPA</b>	<b>FORTIFIED</b>	Chambord 8.0
Nonino Grappa 41° Tradizione 8.0	Valdespino PX 6.0	Grand Marnier 8.0
Nonino Oaked Vendemmia Riserva 12.0	Galway Pipe Port 7.0	Licor 43 8.0
Questa e Vera Denim Prosecco 14.0	Seppelt Grand Muscat 9.0	Frangelico 8.0
<b>COGNAC</b>	Campbells Topaque 13.0	Paraiso 8.0
Les Antiquaires Du Cognac 15.0	Penfolds Grandfathers Port 17.0	Cointreau 8.0
Hennessy VSOP 10.0	<b>VERMOUTH</b>	Kahlua 8.0
Remy Martin XO 25.0	Martini Rosso 7.0	Midori 8.0
	Martini Bianco 7.0	St Germain 8.0
<b>CALVADOS</b>	Noilly Prat 9.0	G.E.Massenez : Flavours 8.0
Boulard Calvados Pays d' Auge 8.0	<b>OUZO</b>	Amaro Montenegro 9.0
	Akropolis 7.0	Amaro Nonino 9.0