

MENU

altn
BAR

BEERS & CIDER

Guest Beers available - Enquire At The Bar

Fortitude Pacer	Mt Tamborine, Qld	2.8%	7.0
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	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
Mg Wite'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
Balter XPA	Currumbin, Qld	5.0%	8.0
Balistic '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

TAP BEER & CIDER 360ml

Collector 'Shoreline' Rosé, sangiovese - Rosé - Canberra District, NSW	10.5	48.0
Foster e Rocco Rosé, sangiovese - Rosé - Heathcote, Vic	11.0	50.0
Poggerino Rosato 'Aurora', sangiovese rosé - Tuscany, Italy		60.0
Graci 'Etna' Rosato, nerello mascalese - rosé - Sicily, Italy		70.0
Mount Macleod, pinot noir - Gippsland, Vic		48.0
Toolangi, pinot noir - Yarra Valley, Vic	11.0	52.0
Curly Flat, pinot noir - Macedon Ranges, Vic		110.0
Luke Lambert 'Crudo', shiraz - Yarra Valley, Vic		55.0
Spintex 'Miette', shiraz - Barossa Valley, SA	10.5	46.0
Jamshed 'Harem La Syrah', shiraz - Yarra Valley, Vic		50.0
Murdoch Hill 'The Landau', shiraz - Adelaide Hills, SA		88.0
Forrest Hill 'Highbury Fields', cabernet merlot - Great Southern, WA	9.5	42.0
Wisehill 'Amarco', cabernet shiraz - Granite Belt, Qld		38.0
Chianti - Fratelli Nistri, sangiovese - Tuscany, Italy	10.5	49.0
Chianti Classico - Isole e Olena, sangiovese - Tuscany, Italy		90.0
Chianti Classico - Rocca di Montegrossi, sangiovese - Tuscany, Italy		98.0
Rosso di Montepulciano Poliziano, sangiovese - Tuscany, Italy	13.0	60.0
Ceparello - Isole e Olena, sangiovese - Tuscany, Italy		190.0
Pietradolce 'Etna Rosso', nerello mascalese - Sicily, Italy	15.0	72.0
Babo 'Rosso L'isano', nero d'avola - Sicily, Italy		42.0
Barbera d'Alba Pico Maccario, barbera - Piedmont, Italy	10.0	50.0
SC Pannell, barbera - Piedmont, Italy		75.0
Langhe Nebbiolo 'Pebacco' Vietti, nebbiolo - Piedmont, Italy		105.0
Barolo - Massolino, nebbiolo - Piedmont, Italy	26.0 ^[coravin]	130.0
Tenuta San Guido 'Le Dicese' IGT, cabernet, sangiovese - Tuscany, Italy		72.0
DESSERT WINE		
Frogmore Creek 'iced Riesling', riesling - Coal River, Tas	11.0	52.0
Moscato d'Asti - Alasia muscat - Piedmont, Italy	9.5	42.0

RED WINES

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	Lahter Frères Rosé de Meunier' pinot, meunier - Champagne, France		140.0
NV	Egly-Couriet 'Brut Tradition' Grand Cru - Champagne, France		200.0
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 Vineyard, chardonnay - Coal River Valley, Tas		95.0
2015	Terra Di Granito, chardonnay - Granite Belt, Qld		55.0
2017	La Villa, pinot grigio - Veneto, Italy	9.5	39.5
2017	Barringwood, pinot gris - Lower Barrington, Tas	12.5	56.0
2015	Umani Ronchi 'Villa Bianchi', verdicchio - Marche, Italy		44.0
2017	Spintex, 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 'Frendas', 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

WHITE WINES

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

[v]	Bruschetta - Spring Pea, Ricotta & Mint	7.0
[v]	Chips with Aioli	9.0
[v]	Beetroot and Goats Cheese Arancini with Basil Pesto	10.0
[gf]	Fritti Di Baccala - Creamy Salt Cod Croquettes with Aioli	9.0
[v]	Caprese Salad - Fresh Mozzarella, Heirloom Tomato & Basil	14.0
[gf]	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

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

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

Original Pimms Caraffa	25.0
Pimms No.1, Lemonade, Mint, Cucumber & Fresh Orange	
Venetian Spritz Caraffa	25.0
Aperol, Sparkling Wine, San Pellegrino, Fresh Orange & Olives	
Roger Caraffa	25.0
Captain Morgan's Rum, Grand Marnier, Sours, Simple Syrup, Orange Juice & Mint	
Russian Iced Tea Caraffa	25.0
Absolut Vodka, Peach Schnapps, Freshly Brewed Tea & Lemon Juice	
Tom Collins Caraffa	25.0
Plymouth Gin, Fresh Lemon Juice, Simple Syrup, Topped with Soda	
Bloody Mary Caraffa	25.0
Absolut Vodka, Worcestershire Sauce, Tabasco, Fresh Basil, Lemon, Tomato Juice, Pepper & Olives	
Special - Aperitivo on the River	30.0
Prosciutto, Baccala Fritters, Olives & Sourdough Rye Two Glasses of Aperol Spritz	
NON ALCOHOLIC BEVERAGES	
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

GIN	Filliers Vintage 1990	10.0	Absolut Vanilla	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	VODKA		Babicka Wormwood	10.0
Plymouth Sloe	10.0	Wyborowa	8.0	Ultimat	12.0
Martin Millers	10.0	Zubrowka Bison Grass	9.0	BRANDY	
Jensens	10.0	Absolut	9.0	St. Remy VSOP	7.0

11AM – 5PM – PLEASE ORDER AT THE BAR

SALUMI

ONE 10 | TWO 16 | THREE 24 | FOUR 32

- Served with ciabatta

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

ANTIPASTI

[gf]	Panelle - Fried Chickpea Fritters, Pork Belly, Salsa Verde, Fennel	16.0
	Warm salad of Grilled Octopus, Baby Cos lettuce, Chorizo, Lemon, Paprika, Pangrattato	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, Baby Cos Lettuce	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	APERITIF & SHERRY	
Jack Daniels	9.0	Cragganmore 12 y/old	11.0	Lustau Fino	7.0
George Dickel	9.0	Ardbeg 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
RUM		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	LIQUEURS	
Mt Gay	9.0	Octomore 6.1	19.0	De Kuyper - Apple, Butterscotch, Peach	7.0
Captain Morgans Spiced	9.0	TEQUILA		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
GRAPPA		Tromba Anejo	16.0	Tia Maria	8.0
Nonino Grappa 41° Tradizione	8.0	FORTIFIED		Chambord	8.0
Nonino Oaked Vendemmia Riserva	12.0	Valdespino PX	6.0	Grand Marnier	8.0
Questa e Vera Denim Prosecco	14.0	Galway Pipe Port	7.0	Licor 43	8.0
COGNAC		Seppelt Grand Muscat	9.0	Frangelico	8.0
Les Antiquaires Du Cognac	15.0	Campbells Topaque	13.0	Paraiso	8.0
Hennessy VSOP	10.0	Penfolds Grandfathers Port	17.0	Cointreau	8.0
Remy Martin XO	25.0	VERMOUTH		Kahlua	8.0
CALVADOS		Martini Rosso	7.0	Midori	8.0
Boulard Calvados Pays d' Auge	8.0	Martini Bianco	7.0	St Germain	8.0
		Noilly Prat	9.0	G.E.Massenez : Flavours	8.0
		OUZO		Amaro Montenegro	9.0
		Akropolis	7.0	Amaro Nonino	9.0