

MENU

BEERS & CIDER

Guest Beers available - Enquire At The Bar

Fortitude Pacer	Mt Tamborine, Qld	2.8%	7.0
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 Garden Ale	Byron Bay, NSW	3.5%	8.0
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
The Hills Pear Cider	Adelaide Hills, SA	5.0%	9.0
The Hills Cloudy Apple Cider	Adelaide Hills, SA	5.0%	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 / Pint

Balter XPA	Currumbin, Qld	5.0%	8.0 / 12.0
Brick Lane Base Lager	Melbourne, Vic	4.4%	7.0 / 11.0
Fonzie Abbott House Beer	Albion, Bris, QLD	3.5%	6.5 / 10.0
The Hills Apple Cider	Adelaide Hills, SA	5.0%	7.0 / 11.0

SPARKLING & CHAMPAGNE

NV	Villa Sandi, prosecco - Veneto, Italy	10.0	45.0
NV	Jansz pinot, chard - Pipers Brook, Tas	12.0	56.0
NV	Fork & Spoon Brut, Pinot, Chard - Anguston, SA	8.0	26.0
2016	Ca Dei Zago, Prosecco - Veneto, Italy		80.0
NV	Mumm 'Cordon Rouge', chardonnay, pinot, meunier - Champagne, France	23.0	115.0
NV	Laherte Frères 'Rosé de Meunier' pinot, meunier - Champagne, France		140.0
NV	Egly-Ouriet 'Brut Tradition' Grand Cru - Champagne, France		200.0

WHITE WINES

2018	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
2018	Fork & Spoon, semillon sauvignon blanc - Anguston, SA	8.0	26.0
2017	Tin Cottage, sauvignon blanc - Marlborough, NZ	10.0	45.0
2017	Dog Point, sauvignon blanc - Marlborough, NZ	12.0	55.0
2017	Hay Shed Hill, chardonnay - Margaret River, WA	10.0	48.0
2016	Terra Di Granito, chardonnay - Granite Belt, Qld		55.0
2017	La Villa, pinot grigio - Veneto, Italy	10.0	44.0
2017	Barringwood, pinot gris - Lower Barrington, Tas	12.5	56.0
2015	Umani Ronchi 'Villa Bianchi', verdicchio - Marche, Italy		44.0
2017	Spinifex, Ugni Blanc - Trebbiano - Barossa Valley, SA		58.0
2016	Russo Bruno - Greco di Tufu, Greco - Marche, Italy		64.0
2016	Toscolo, vernaccia - Tuscany, Italy		52.0
2017	Golden Grove, vermentino - Granite Belt, Qld	10.5	52.0
2017	Dolianova 'Prendas', Vermentino - Sardinia, Italy	12.0	60.0
2017	Santadi 'Villa Solais', vermentino - Sardinia, Italy		47.0
2016	Ciro Picariello 'Irpinia', fiano - Campania, Italy	19.0	95.0
2017	Soave 'Mito' - Monte Tondo, garganega - Veneto, Italy		52.0
2017	Soave Classico - Pieropan, garganega, trebbiano di soave - Veneto, Italy	16.5	79.0

RED WINES

2018	Collector 'Shoreline' Rosé, sangiovese - Rosé - Canberra District, NSW	10.5	49.0
2018	Bondar, grenache - Rosé - McLaren Vale, SA	11.0	50.0
2017	Poggerino Rosato 'Aurora', sangiovese rosé - Tuscany, Italy		60.0
2017	Graci 'Etna' Rosato, nerello mascalese - rosé - Sicily, Italy		70.0
2018	Mount Macleod, pinot noir - Gippsland, Vic		48.0
2016	Toolangi, pinot noir - Yarra Valley, Vic	11.0	55.0
2017	Garagiste 'Merricks', Pinot Noir - Mornington Peninsula, Vic		98.0
2015	Frankland Estate 'Isolation Ridge', shiraz - Frankland River, WA		86.0
2016	Spinifex 'Miette', shiraz - Barossa Valley, SA	10.5	49.0
2016	Jamsheed 'Harem La Syrah', shiraz - Yarra Valley, Vic		50.0
2016	Fork & Spoon, cabernet merlot - Anguston, SA	8.0	26.0
2015	Forrest Hill 'Highbury Fields', cabernet merlot - Great Southern, WA	9.5	42.0
2015	Wisehill 'Amarco', cabernet shiraz - Granite Belt, Qld		38.0
2016	Chianti - Fratelli Nistri, sangiovese - Tuscany, Italy	12.0	52.0
2015	Chianti Classico - Isole e Olena, sangiovese - Tuscany, Italy		90.0
2015	Chianti Classico - Rocca di Montegrossi, sangiovese - Tuscany, Italy		98.0
2016	Rosso di Montepulciano Poliziano, sangiovese - Tuscany, Italy	13.0	60.0
2016	Pietradolce 'Etna Rosso', nerello mascalese - Sicily, Italy	15.0	72.0
2017	Chalmers, nero d'avola - Heathcote, Vic		56.0
2015	Babo 'Rosso L'Isolano', nero d'avola - Sicily, Italy		42.0
2016	Barbera d'Alba Pico Maccario, barbera - Piedmont, Italy	10.0	50.0
2016	SC Pannell, barbera - Adelaide Hills, SA		75.0
2015	Langhe Nebbiolo 'Perbacco' Vietti, nebbiolo - Piedmont, Italy		105.0
2014	Barbaresco - Cigliuti, nebbiolo - Piedmont, Italy		28.0
2014	Tenuta San Guido 'Le Difese' IGT, cabernet, sangiovese - Tuscany, Italy		72.0

DESSERT WINE

2018	Frogmore Creek 'Iced Riesling', riesling - Coal River, Tas	11.0	52.0
2017	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
[v]	Tempura Fried Lombardo Peppers with Caper Mayonnaise	14.0
[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
	Capra Al Prosecco - Goat's milk, semi hard - 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 ASK ABOUT OUR DAILY PIZZA SPECIAL

[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

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	

NON ALCOHOLIC BEVERAGES			
Bundaberg Ginger Beer	4.0	San Pellegrino 500ml	6.0
Fever Tree Mediterranean Tonic 200ml	4.0	San Pellegrino 750ml	8.0
StrangeLove Light Tonic 180ml	4.0	Tea & Coffee available at the Bar	
StrangeLove 300ml Premium Soda's	6.0		
- Very Mandarin		- Lemon Squash	
- Double Ginger Beer		- Smoked Cola	

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	
Dasher+Fisher Ocean	10.0	Absolut	9.0	St. Remy VSOP	7.0

11AM – 5PM – PLEASE ORDER AT THE BAR

Alto's Smoked Pork Ribs, Balsamic Glaze, Fonzie 'House' Beer Battered Chips	24.0
Spring Bay Mussels, White Wine, Chilli, Tomato, Basil, Grilled Ciabatta	quarter 18.0 half 25.0 kilo 38.0
[gf] Pannelle - Fried Chickpea Fritters, Pork Belly, Salsa Verde, Fennel	16.0
[gf] Grilled Octopus, New Potato, Tomato, Lombardo Peppers, Salsa Verde	26.0
[v] Tempura Fried Zucchini Flowers [3], Ricotta, Mint, Aioli	22.0

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 - Bar Alto, QLD
Capacolla - Pork Neck, Juniper, Black Pepper - Quattro Stella, NSW

PASTA

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

SANDWICHES – TOASTED CIABATTA

Prosciutto di Parma, Stracciatella, Tomato Jam, Rocket	13.0
[v] Eggplant 'Parmigiana', tomato jam, pesto, caper mayonnaise	11.0
Smoked Wagyu Brisket, Asiago, Pickles, Baby Cos Lettuce	14.0

DESSERTS

Tiramisu Tradizionale	13.5
Crostata Di Mele - Apple Tart, Anise Liqueur Caramel, Milk Ice Cream, Walnut Crumble - please allow ~15minutes	13.5
Biscotti - Selection of House Made Italian Biscuits	12.0
[gf] Panna Cotta - Coconut Panna Cotta, La Tur, Mango, Mint	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	13.0	Pernod	10.0	
Havana Club Anos 3y/old	8.0	The Nectar D'or		Chartreuse	10.0
Havana Club Anejo Esp	8.0	Oban 14 y/old	14.0	Pimms	10.0
Bundaberg	9.0	Chivas 18 y/old	17.0	LIQUEURS	
Mt Gay	9.0	Bowmore 18y/old	18.0	De Kuyper - Apple, Butterscotch, Peach	7.0
Captain Morgans Spiced	9.0	Octomore 7.1	19.0	Dom Benedictine	8.0
Sagatiba Cachaca	9.0	TEQUILA		Drambuie	8.0
Matusalem Grand Reserva	10.0	Olmecca	8.0	Disaronno Amaretto	8.0
Pyrat	11.0	1800 Coconut	9.0	Galliano	8.0
Angostura 1824	15.0	Patron XO Cafe	10.0	Baileys	8.0
Zacapa XO	25.0	Illegal Mezcal Reposado	12.0	Sambuca	8.0
GRAPPA	Milagro Reposado	16.0	Black or White		
Nonino Grappa 41° Tradizione	8.0	FORTIFIED		Tia Maria	8.0
Nonino Oaked Vendemmia Riserva	12.0	Valdespino PX	6.0	Chambord	8.0
Questa e Vera Denim Prosecco	14.0	Galway Pipe Port	7.0	Grand Marnier	8.0
COGNAC	Seppelt Grand Muscat	9.0	Licor 43	8.0	
Les Antiquaires Du Cognac	15.0	Campbells Topaque	13.0	Frangelico	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	
Victor Domfrontais 1997	13.0	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