

TO DRINK | DA BERE

Wine is sunlight held together by water. Galileo Galilei

	Gls	Btle	Naturals & Organics	Gls	Btle
Prosecco					
Astoria Prosecco DOC Veneto-Italy, Grape Variety – Prosecco Superiore Food Pairing: breads, antipasti, seafood	\$15	\$62	2019 Pet Nat Trebbiano Abruzzo - Italy, Grape Variety – Trebbiano <i>Note: A lovely natural wine made through a single fermentation process creating the pettilance naturally thus containing a slight fizz.</i> Food Pairing: excellent as an aperitivo, light pasta dishes, fish crustaceans		\$63
Jarrett's Prosecco Orange – NSW, Grape Variety – Prosecco Food Pairing: vegetables, cheeses, seafood	\$11	\$52	2019 Le Caniette Lucrezia Passerina DOC Organic Marche – Italy, Grape Variety – Passerina <i>Note: slightly dry white wine w/ aromas of apricot, peach, pear, honey, white flowers, thyme, sage, citrus fruits</i> Food Pairing: seafood		\$60
Rose					
2019 Varvaglione 12emezzo Rosato, Puglia – Italy, Grape Variety – Negroamare del Salento Food Pairing: versatile with all dishes especially pizza	\$12	\$53	2018 Le Caniette Rosso Bello Piceno M-S DOC Organic Marche – Italy, Grape Variety – Montepulciano, Sangiovese Food Pairing: pizza, salumi, very versatile		\$60
Rochford Latitude ROSE' Yarra Valley – Vic, Grape Variety – Pinot Noir Food Pairing: versatile with all dishes especially pizza	\$11	\$52	Otro Vino Chardonnay Margaret River, WA – Australia, Grape Variety – Chardonnay Food Pairing: Pizza, vegetables, fried fish	\$12	\$53
White					
Stella Bella Sauvignon Blanc Margaret River - WA, Grape Variety – Sauvignon Blanc Food Pairing: crustaceans, fish		\$56	Spritz \$15 Aperol Spritz Aperol, Prosecco, soda Hugo Prosecco, elderflower liqueur, mint, lime		
Astoria Pinot Grigio Alisia Veneto – Italy, Grape Variety – Pinot Grigio Food Pairing: seafood, pasta w/ seafood	\$12	\$53	Mocktails \$12 (+\$6 add your favourite spirit for an extra "fizz") Passionfruit Spritz Passionfruit syrup, lime, soda, mint Grapefruit Fizz Grapefruit juice, lime, soda, rosemary		
Good Catholic Girl Riesling Clare Valley - SA, Grape Variety – Riesling Food Pairing: crustaceans, fish	\$14	\$60	Cocktails \$18 Lemon Kiss Gin, limoncello, lemon juice, sugar, orange blossom water Summer Quench Watermelon, elderflower, gin, lime Montenegroni Montenegro, rosso antico, gin, angostura bitters Posh Plum Headlands Plum Gin, pama, sugar, Ilme, orange bitters soda \$20 Sweet Surrender Pavan, gin, lemon juice, acquafaba, sugar syrup, hibiscus syrup \$20 <i>*acquafaba: water from cooked beans, used instead of egg whites</i>		
Villa Sparina Gavi di Gavi Piemonte – Italy, Grape Variety – Cortese <i>Note: Gavi Cortese is a premium ranking Italian dry white wine produced in the province of Alessandria.</i> Food Pairing: gnocchi, seafood		\$83	Classics \$17 Negroni, Margarita, Espresso Martini, Cosmo, Whiskey / Amaretto Sour, Mojito, Old Fashioned		
Cincinnato Pantaleo Greco IGP Lazio – Italy, Grape Variety – Greco, indigenous of Cori <i>Note: Greco is made in Italy of Greek origins from partially dried grapes making it slightly sweet and balanced with citrus and herbal notes.</i> Food Pairing: starters, pasta, fish	\$14	\$60	Beer & Cider Peroni Light, Italy \$8 Peroni Nastro Azzuro, Italy \$9 Moretti, Italy \$9 Corona, Mexico \$9 Menabrea, Italy \$9		
Red					
Milton Vineyards Pinot Noir Freycinet Coast,- TAS, Grape Variety – Pinot Noir Food Pairing: pasta, red meats, poultry, rich pizza		\$72	Draught Beer Yenda Pale Ale, Aus \$8.50 Feral Biggie Juice IPA, Aus \$9.50		
Querceto Chianti Toscana – Italy, Grape Variety –Sangiovese 92%, Canaiolo, Colorino, Mammolo, Ciliegiolo 8% Food Pairing: cheeses, red meats, rich pizza	\$15	\$66	Cider Pressman's Apple, Aus \$9.50		
Salice Salentino Campania – Italy, Grape Variety – Negroamaro, Malvasia Nera Food Pairing: antipasti, spicy foods, red meat, rich pizza		\$56	Non alcoholic Soft Drinks – \$4.50		
2018 Lloyd Brothers Presshouse Shiraz McLaren Vale - SA, Grape Variety – Shiraz Food Pairing: versatile with all dishes including pizza	\$11	\$52	Digestives \$9 Amaro Averna, Sicily Amaro Montenegro, Bologna Amaro del Capo, Calabria Limoncello, Sicily Grappa, Veneto		
Cascina Chicco Langhe Nebbiolo Piemonte – Italy, Grape Variety – Nebbiolo <i>Note: Nebbiolo is a premium grape, lightly coloured, full bodied and tannic</i> Food Pairing: meat, sausage, pork, rich pizza		\$85	Hot Tea & Coffee		
			Bottomless Puzza Sparkling Filtered Water – \$4 per head		