

# TO DRINK | DA BERE

Wine is sunlight held together by water. Galileo Galilei

Prosecco & Sparkling	Gls	Btle	Red	Gls	Btle
<b>Astoria Prosecco DOC</b> Veneto-Italy, Grape Variety – Prosecco Superiore Food Pairing: breads, antipasti, seafood	\$15	\$62	<b>Cascina Chicco Langhe Nebbiolo</b> 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
<b>Jarrett's Prosecco</b> Orange – NSW, Grape Variety – Prosecco Food Pairing: vegetables, cheeses, seafood	\$13	\$52	<b>Milton Vineyards Pinot Noir</b> Freycinet Coast, -TAS, Grape Variety – Pinot Noir Food Pairing: pasta, red meats, poultry, rich pizza		\$72
<b>2019 Pet Nat Trebbiano Natural</b> Abruzzo - Italy, Grape Variety – Trebbiano <i>(see also under white wines)</i> Food Pairing: excellent as an aperitivo, light pasta dishes, fish crustaceans		\$63	<b>Querceto Chianti</b> Toscana – Italy, Grape Variety –Sangiovese 92%, Canaiole, Colorino, Mammolo, Ciliegiolo 8% Food Pairing: cheeses, red meats, rich pizza	\$15	\$66
<b>Rose</b>			<b>2018 Le Caniette Rosso Bello Piceno M-S DOC Organic</b> Marche – Italy, Grape Variety – Montepulciano, Sangiovese Food Pairing: pizza, salumi, very versatile	\$14	\$60
<b>2019 Varvaglione 12emezzo Rosato,</b> Puglia – Italy, Grape Variety – Negroamare del Salento Food Pairing: slight fizz & pairsw/ all dishes especially pizza	\$13	\$53	<b>Astoria Caranto Pinot Noir</b> Veneto - Italy , Grape Variety Pinot Noir Food Pairing: pizza, antipasto, prosciutto	\$13	\$55
<b>Rochford Latitude ROSE'</b> Yarra Valley – Vic, Grape Variety – Pinot Noir Food Pairing: versatile with all dishes especially pizza	\$13	\$52	<b>2018 Lloyd Brothers Presshouse Shiraz</b> McLaren Vale - SA, Grape Variety – Shiraz Food Pairing: versatile with all dishes including pizza	\$13	\$52
<b>White</b>			<b>Spritz \$15</b> Aperol Spritz   Aperol, Prosecco, soda Hugo   Prosecco, elderflower liqueur, mint, lime		
<b>Villa Sparina Gavi di Gavi</b> 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	<b>Mocktails \$12</b> <i>(+\$6 add your favourite spirit for an extra "fizz")</i> Passionfruit Spritz   Passionfruit syrup, lime, soda, mint Grapefruit Fizz   Grapefruit juice, lime, soda, rosemary		
<b>2019 Pet Nat Trebbiano</b> Abruzzo - Italy, Grape Variety – Trebbiano <i>Note: A lovely natural wine made through a single fermentation process creating the petillance naturally thus containing a slight fizz.</i> Food Pairing: excellent as an aperitivo, light pasta dishes, fish crustaceans		\$63	<b>Cocktails \$18</b> <b>Lemon Kiss</b>   Gin, limoncello, lemon juice, sugar, orange blossom water <b>Summer Quench</b>   Watermelon, elderflower, gin, lime <b>Montenegroni</b>   Montenegro, rosso antico, gin, angostura bitters <b>Posh Plum</b>   Headlands Plum Gin, pama, sugar, llme, orange bitters soda \$20 <b>Sweet Surrender</b>   Pavan, gin, lemon juice, acquafaba, sugar syrup, hibiscus syrup \$20 <i>*acquafaba: water from cooked beans, used instead of egg whites</i>		
<b>Good Catholic Girl Riesling</b> Clare Valley - SA, Grape Variety – Riesling Food Pairing: crustaceans, fish		\$60	<b>Classics \$17</b> Negroni, Margarita, Espresso Martini, Cosmo, Whiskey / Amaretto Sour, Mojito, Old Fashioned		
<b>2019 Le Caniette Lucrezia Passerina DOC Organic</b> Marche – Italy, Grape Variety – Passerina <i>Note: beautiful slightly dry white wine w/ aromas of apricot, peach, pear,honey, white flowers, thyme, sage, citrus fruits</i> Food Pairing: seafood	\$14	\$60	<b>Beer &amp; Cider</b> San Papier 500ml, Umbria, Italy \$17 <i>An innovative Italian beer made of malt, hops, yeast and water that is sourced from the air that surrounds the brewery. It is a blonde malt ale, a very light and refreshing style of beer. It is dry and well-balanced. It's best enjoyed between 4-6°C and paired with light dishes like fish, pasta or pizza.</i> Feral Biggie Juice IPA, Aus \$9.50 Yenda Pale Ale, Aus \$8.50 Menabrea, Italy \$9 Corona, Mexico \$9 Moretti, Italy \$9 Peroni Nastro Azzuro, Italy \$9 Peroni Light, Italy \$8		
<b>Cincinnati Pantaleo Greco IGP</b> 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 &amp; herbal notes.</i> Food Pairing: starters, pasta, fish		\$60	<b>Cider</b> Pressman's Apple, Aus \$9.50		
<b>Stella Bella Sauvignon Blanc</b> Margaret River - WA, Grape Variety – Sauvignon Blanc Food Pairing: crustaceans, fish	\$14	\$56	<b>Non alcoholic</b> Soft Drinks – \$4.50		
<b>Astoria Pinot Grigio Alisia</b> Veneto – Italy, Grape Variety – Pinot Grigio Food Pairing: seafood, pasta w/ seafood	\$13	\$53	<b>Digestives \$9</b> Amaro Averna, Sicily Amaro Montenegro, Bologna Amaro del Capo, Calabria Limoncello, Sicily Grappa, Veneto		
<b>Otro Vino Chardonnay Organic &amp; Natural</b> Margaret River, WA – Australia, Grape Variety – Chardonnay Food Pairing: Pizza, vegetables, fried fish	\$13	\$53	Tea & Coffee		

Bottomless Purezza Sparkling Filtered Water – \$4 per head

15% surcharge on public holidays | 1.3% surcharge on all credit card merchant fees transactions | Menu is subject to change | No changes to the dishes - you are welcome to order extras on the side | Whilst we take every care, there maybe traces of gluten & nuts. Please advise of allergies | (Ve) Vegan, (V) Vegetarian (GF) Gluten Free (DF) Dairy Free