

BEERS

Peroni Nastro Azzuro 11
Lager 5.1% 330ml Italy

Peroni Red 10.5
Lager 4.7% 330ml Italy

Corona Extra 11.5
Pale Lager, 4.5% 330ml Mexico

Peroni 0.0% 10
Alcohol free, 0% 330ml Italy

Lobethal Bierhaus 12
Hefeweizen, 5.4% 330ml Lobethal

Lobethal Bierhaus 12
Pale Ale, 5.6% 330ml Lobethal

Prancing Pony Stage Roadie 12
Mid-Strength, 3.4% 375ml (Can) Mt Barker

Sidro del Bosco 13.5
Apple Cider 6% 330ml Italy

SPARKLING

NV Bottega Moscato gl 12 / btl 59 Veneto, Italy

**NV Casa Gheller Valdobbiadene Prosecco
Superiore D.O.C.G. gl 12.5 / btl 63** Veneto, Italy

**NV Terre dei Buth Sparkling Rose'
btl 66** Veneto, Italy

NV Moet & Chandon Imperial Brut 170
Champagne, France

WHITE

**2022 Lauro Bianco
gl 10.5 / btl 48** Adelaide Hills, SA

**2021 Amadio Pinot Grigio
gl 12.5 / btl 59** Adelaide Hills, SA

**2021 Funkstille Gruner Veltliner
gl 13.5 / btl 63** Niederosterreich, Austria

**2019 San Silvestro "Fossili" Gavi di Gavi D.O.C.G.
gl 13.5 / btl 63** Piedmont, Italy

**2022 Yealands "Babydoll" Sauvignon Blanc
btl 55** Marlborough, New Zealand

**2020 Tavignano "CostaVerde" Verdicchio D.O.C.
btl 59** Marche, Italy

2021 Atlas Riesling btl 63 Eden Valley, SA

**2021 Nals Margreid "Berg" Pinot Bianco D.O.C.
btl 75** Alto Adige - Sudtiro, Italy

**2019 Mordrelle Chardonnay Reserve
btl 80** Adelaide Hills, SA

**2021 Masseria Frattasi "Donnalaura" Falanghina
D.O.C. btl 90** Campania, Italy

RED WINE

**2022 Lauro Rosso
gl 10.5 / btl 48** Adelaide Hills, SA

**2021 Fantini Sangiovese I.G.T.
gl 12 / btl 55** Abruzzo, Italy

**2018 Brini GSM Single Vineyard
gl 12.5 / btl 59** McLaren Vale, SA

**2018 Lou Miranda "Leone" Cabernet Sauvignon
gl 13.5 / btl 63** Barossa Valley, SA

2021 South Nero D'Avola btl 66 Flerieu Peninsula, SA

2020 Levrier Cabernet Franc btl 66 Barossa Valley, SA

**2021 Nals Margreid "Pfeffersberger" Schiava D.O.C.
btl 66** Alto Adige - Sudtiro, Italy

**2019 Vigneti del Vulture "Tufarello" Nero di Troia I.G.P.
btl 66** Puglia, Italy

2018 Mordrelle Caberent Shiraz btl 66 Langhorne Crk, SA

2021 Brini "Stellato" Grenache btl 75 McLaren Vale, SA

2021 Bera Barbera d'Alba D.O.C. btl 75 Piedmont, Italy

**2019 Mordrelle Pinot Noir Basket Press
btl 75** Fleurieu Peninsula, SA

2019 Torre a Cona Chianti D.O.C.G. btl 75 Tuscany, Italy

**2019 Gianni Masciarelli Montepulciano D'Abruzzo
D.O.C. btl 85** Abruzzo, Italy

**2016 Brini "Sebastian" Shiraz Single Vineyard
btl 85** McLaren Vale, SA

**2019 Batasiolo Langhe Nebbiolo D.O.C.
btl 95** Piedmont, Italy

**2013 Rossetti "Tino" (Cabernet/Merlot/Sangiovese) I.G.T
btl 155** Tuscany, Italy

**2018 Paolo Conterno Barolo "Riva del Bric" D.O.C.G.
btl 250** Piedmont, Italy

ROSE

**2021 Sibiliana "Roceno" Nerello Mascalese I.G.P.
gl 13.5 / btl 63** Sicily, Italy

**2021 Mordrelle Tempranillo
btl 66** Langhorne Creek, SA



COCKTAILS

Refresher booze-free 12
cranberry, lemon, elderflower, soda

Pearfecto booze-free 12
pear, passionfruit, lemon, angostura, soda

American 17.5
campari, sweet vermouth, soda, lemon bitter

Aperol Spritz 17.5
aperol, prosecco, soda

Limoncello Spritz 17.5
limoncello, prosecco, soda

Campari Spritz 18.5
campari, prosecco, soda

Cynar Spritz 18.5
cynar, prosecco, chinotto

Flamingo Spritz 18.5
limoncello, aperol, mandarin, lemon, soda

Ruby on the Beach 18.5
vodka, cranberry, peach, lemon, soda

Boulevardier 22
rye whisky, campari, sweet vermouth, barolo chinato

Blood Orange Margarita 22
tequila blanco, mezcal, cointreau, blood orange, lemon

**Sparkling / Still Mineral Water 9 - Soft Drinks 5.5 - Juice 5
BYO \$25 per bottle (750ml) - No separate accounts**

STARTERS

bresaola (gf) sml 15.9 / lrg 23.9

finely sliced air dried beef dressed w evo, lemon juice, pepper, rocket & shaved parmesan

arancini (v) sml 14.9 / lrg 26.9

mushroom ragu & asiago cheese rice balls served w fresh tomato and rocket salad

vitello tonnato (gf) sml 14.9 / lrg 24.9

thinly sliced veal fillet with tuna mayonnaise

polenta (gf) (v) sml 17.9 / lrg 27.9

baked polenta filled w porcini mushrooms, brown mushrooms shallots, served w sauted spinach, melted provolone, fontina & parmigiano

octopus carpaccio (gf) sml 19.9 / lrg 28.9

finely sliced cooked octopus dressed w garlic infused evo, lemon juice, diced tomato & parsley

piatto freddo (gf) sml 15.9 / lrg 26.9

antipasto plate w prosciutto, fior di latte, cherry

BANQUETS

for two - \$60 pp

3 starters, 1 pasta, 1 main + \$6 pp for 1 dessert

three or more - \$60 pp

3 starters, 2 pastas, 2 mains, + \$6 pp for 2 desserts

gluten free pasta and gluten free gnocchi available \$3 extra

PASTA

maccheroni eggplant (v) 27.9

maccheroni pasta w eggplant, smoked scamorza, dry ricotta, parmesan & tomato. vegan available

mezze maniche 33.9

ring shaped pasta w prawns, pancetta, cherry tomatoes, zucchini, saffron, turmeric, chilli, & a touch of cream & parmesan

spaghetti granchio 33.9

spaghetti w blue swimmer crab, cherry tomatoes & chilli

PASTA FRESCA

fettuccine ragu 27.9

home made fettuccine egg pasta w chicken, turkey & tomato ragu & parmesan

duck ravioli 31.9

home made ravioli filled w duck meat, served w a touch of cream, orange zest & parmesan

gnocchi pomodoro v 26.9

home made potato gnocchi w napoletana sauce, basil & parmesan

gnocchi ragu 27.9

home made potato gnocchi w chicken & turkey ragu & parmesan

gnocchi gorgonzola v 28.9

home made potato gnocchi w gorgonzola sauce, baby spinach, pine nuts & parmesan. CONTAINS NUTS

ricotta ravioli v 28.9

home made ravioli filled w buffalo ricotta and baby spinach, finished w a napoletana sauce & parmesan

agnolotti 28.9

home made curry infused egg pasta ravioli, filled w chicken, prosciutto & porcini, finished in a mushroom sauce w parmesan

taglierini 33.9

home made squid ink pasta w scallops, prawns, smashed cherry tomatoes & a touch of chilli

MAINS

salsiccia (gf) sml 22.9 / lrg 31.9

chargrilled pork & fennel sausage w cherry tomato, potato, eggplant & capsicum peperonata

beef cheeks (gf) sml 22.9 / lrg 38.9

braised in red wine and marsala topped w speck, peas & served w a potato & broccoli tortino

cotoletta sml 19.9 / lrg 28.9

fried chicken schnitzel dressed w cucumber, tomato, onion, white wine vinegar & evo

scaloppina sml 22.9 / lrg 38.9

panfried veal w prosciutto, sage, swiss brown mushrooms, served w semolina gnocchi

300g scotch fillet (gf) 42.9

chargrilled black angus scotch fillet cooked medium rare then carved and served w roasted potatoes & sauteed spinach

pork (gf) 33.9

panfried king rib eye pork w balsamic vinegar, wholegrain mustard, honey and orange, served w traditional warm Sicilian capponata

barramundi 38.9

nt herb crusted Barramundi w roasted tomatoes & shallots w choice of potatoes or salad

SIDES

red and green salad (gf) (v) 11.9

roasted potatoes (gf) (v) 9.9

chargrilled broccolini (gf) (v) 9.9

sauteed spinach (gf) (v) 9.9

DESSERT

tortino cioccolato (gf) sml 9.9 / lrg 16.9

self melting chocolate pudding w fresh berries & cream

semifreddo 13.9

semi frozen zabaione custard w nougat, amarena cherry & crushed almonds. CONTAINS NUTS

affogato W/ LIQUOR 16.9 W/OUT 13.9
CONTAINS NUTS

tiramisu 14.9