

## BEER & CIDER

<b>Hills Cider Apple 5%</b> medium dry - Adelaide Hills, SA	9.5
<b>Hills Cider Pear 5%</b> medium dry - Adelaide Hills, SA	9.5
<b>Dolomiti 4.9%</b> pilsner - Italy	9.5
<b>Corona 4.5%</b> pale lager - Mexico	9.5
<b>Peroni Red 4.7%</b> lager - Italy	9.5
<b>Peroni Leggera 3.5%</b> low carbohydrates - Italy	9.5
<b>Prancing Pony 5.5%</b> pale ale - Adelaide Hills, SA	9.5
<b>Coopers 4.2%</b> session ale - Adelaide, SA	9.5
<b>Goodieson 5.2%</b> wheat - McLaren Vale, SA	9.5
<b>Birrificio Messina DOC 15 4.7%</b> lager - Italy	9.5
<b>Bruny Island Lighthouse Ale 2.8%</b> 500mL session red ale - TAS	15.5

## ITALIAN BIRRA ARTIGIANALE

<b>Baladin Isaac Bianca 5%</b> white - Italy	13.5
<b>Baladin Nazionale 6.5%</b> Italian ale - Italy	13.5
<b>Baladin Super Bitter 8%</b> amber ale - Italy	15.5

## SPARKLING

	G	B
<b>NV Ferrari Brut</b> Trento, Italy - white peach, green pear & floral notes	16	95
<b>NV Bottega Prosecco</b> Veneto, Italy - fresh, delicate, citrus fruit	10.5	49
<b>NV Bottega Moscato</b> Veneto, Italy - tropical fruit, lightly sparkling	10	46
<b>Val D'Oca Valdobbiadene Prosecco Millesimato</b> Veneto, Italy - white wild flowers & green apple	62	

## WHITE

	G	500mL	B
<b>Coccobello Vino Bianco</b> Adelaide Hills, SA - tropical fruit	8.5	24	37
<b>Montevento Pinot Grigio</b> Veneto, Italy - fresh, crisp & citrusy	9	26	41
<b>Claymore Riesling</b> Clare Valley, SA - fine, minerals	9	26	41
<b>Haselgrove Fiano</b> McLaren Vale, SA - citrus & lychee	10	30	45
<b>Guthrie Sauvignon Blanc</b> Adelaide Hills, SA - passion fruit & lime	10	30	45
<b>Amadio Svs Chardonnay</b> Adelaide Hills, SA - nectarine, nashi pear, soft finish	10.5	30.5	48
<b>Principe Pallavicini Frascati</b> Lazio, Italy - dry, elegant & crispy	11.5	33.5	52
<b>Gianni Masciarelli Trebbiano D'Abruzzo</b> Abruzzo, Italy - smokey, zesty & peppery	12	35	55
<b>La Tosa Colli Piacentini Doc Riodeltordo</b> Emilia Romagna, Italy - dry, fresh & aromatic	58		

## ROSÉ

	G	500mL	B
<b>Ruby Red Merlot Rosé</b> Adelaide Hills, SA - red berries, crisp, dry	8.5	24	37
<b>Tre Stelle Aglianico Rosato</b> Campania, Italy - sour black cherry, elegant, floral finish	10	30	45
<b>Gianni Masciarelli Cerasuolo</b> Abruzzo, Italy - red berries, wild rose, dry	12	35	55

## RED

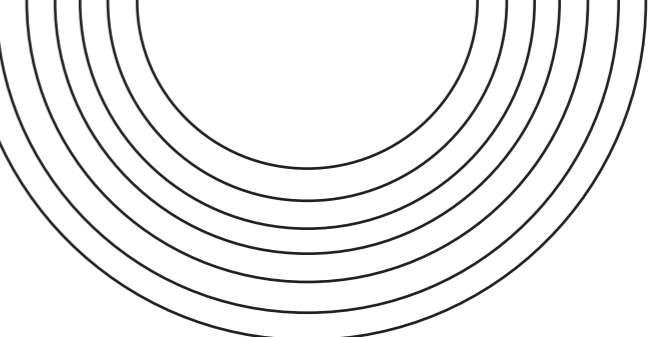
	G	500mL	B
<b>Coccobello Vino Rosso</b> Adelaide Hills, SA - plum spice	8.5	24	37
<b>Siliquini Aglianico 2012</b> Barossa Valley, SA - black cherry and ripe fruit aromas	9	26	41
<b>Primitivo Poggio Pasano</b> Puglia, Italy - red fruits, harmonious	10	30	45
<b>Pandolfa Federico Sangiovese</b> Emilia Romagna, Italy - sour black cherry, earthy	10	30	45
<b>Cantine Cellaro Luma'Nero D'Avola</b> Sicily, Italy - red fruit & spicy aromas	10	30	45
<b>Spider Bills Wines Dolcetto</b> Adelaide Hills, SA - raspberry, cherry & red liquorice	10.5	30.5	48
<b>Caldora Montepulciano D'Abruzzo</b> Abruzzo, Italy - red fruit, marasca cherry & plum	11.5	33.5	52
<b>Tomich Hill Woodside Pinot Noir</b> Adelaide Hills, SA - dark berry & cherry	11.5	33.5	52
<b>Rouleur Grenache</b> McLaren Vale, SA - wild red fruit, earthen musk spice	12	35.5	55
<b>Elderton GSM</b> Barossa Valley, SA - pepper, blue fruits, anise & violets	13.5	40.5	63
<b>Still I Rise Shiraz</b> McLaren Vale, SA - deep cherry & dark chocolate	59		
<b>Cesari Mara Valpolicella Ripasso</b> Valpolicella Ripasso, Italy - ripe cherries, warm & elegant	71		
<b>Amadio Kangaroo Island Cabernet Sauvignon</b> Kangaroo Island, SA - dry, herbaceous	75		
<b>Amadio Evanescence Barbera</b> Adelaide Hills, SA - blackcurrant, plum, underlying spice	75		
<b>Andrea Oberto Barolo</b> Piemonte, Italy - rose garden, earthy notes & cherries	149		

## DESSERT WINE

	G	B
<b>Tonelli Visner Di Pergola Montepulciano Visciole</b> March, Italy - black & red cherries	11	50
<b>Passito Friggitus Verdicchio 500mL</b> Marche, Italy - baked apple & caramel	130	

## SWEETS

<b>TORTA CAPRESE</b> <sup>GF</sup> white chocolate torta caprese with house made lemon sorbet, strawberries, pistachios & walnuts	14.9
<b>TORTINO GIANDUJA</b> <sup>GF</sup> hazelnut chocolate fondant with house made zuppa inglese ice cream & chocolate crumble	13.9
<b>STRAWBERRYSÙ</b> <sup>GF</sup> a fruity version of the classic tiramisu with strawberries	12.9
<b>PASTIERA NAPOLETANA</b> orange, ricotta & grano cotto cake with vanilla ice cream, pistachios, chocolate & raspberry coulis	14.9
<b>AFFOGATO</b> can be made <sup>GF</sup> house made roasted almond ice cream, coffee shot & almond biscotti with Frangelico . . . . . 14.9 without liqueur . . . . . 12.9	
<b>ASSORTED HOUSE MADE GELATI</b> <sup>GF</sup> & <b>SORBET</b> <sup>GF</sup> <b>VEGAN</b> one scoop . . . 6.5 two scoops . . . 10.5 three scoops . . . 14	



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A meal is the complete experience of getting together and **sharing** with friends. It is more than just food.

Try one of our **banquet menus** for 4 people or more.