



BAR MENU

CICCHETTI

Natural Oysters	\$3.5 each	Olive Ascolane (8)	\$18
Fresh oysters, subject to market availability.		Crispy fried stuffed olives with 'nduja	
Fish Crudo	\$19	Polpette Fritte (3)	\$23
Fish with blood orange, chilli, caperberries & lemon oil		Lamb & beef meatballs in Neapolitan sauce with Grana Padano	
Mixed Cicchetti (3)	\$21	Arrosticini Misto (2)	\$21
Onata, 'Nduja & Ricotta, prosciutto & truffle		Octopus skewer & prawn skewer	
Capesante Gratinata	\$27	Calamari Fritti	\$21
Scallops baked with herb butter & breadcrumbs		Lightly floured fried calamari.	
Bread & Butter	\$13	Insalata di Polpo	\$23
Sourdough served with cultured butter		Octopus, tomato, capers, onion, parsley, lemon oil, horseradish crème fraîche.	
Burrata Spezzata	\$18	Tartare di Manzo	\$22
Creamy burrata, anchovies & black salt		Beef tartare with house bread & black sesame	
Tagliere di Salumi	\$24	Tomino Fritto (4)	\$24
A curated selection of artisanal free-range cured meats			



FRIZZANTI & SPARKLE



Bianco 75

Prosecco - Grand Marnier - Peach bitters - Sugar

Prosecco bubbles meet Grand Marnier and peach bitters for a refined celebration of citrus and sparkle. Bellissimo in every sip.

\$22



Rubino Fizz

Campari - Paraiso Lychee - Lime - Rosemary Honey Syrup - Soda

Campari's refined bitterness softened by lychee and rosemary honey, lifted with lime and a sparkling finish. A graceful, ruby-toned refresher

\$22



Everwonder

Espolon Blanco Tequila - Italicus Rosolio di Bergamotto - Lemon - Grapefruit - Prosecco

Tequila lifted with bergamot and citrus, finished in a sparkling flourish. A curious, effervescent escape that keeps you guessing

\$23



FRESH, BRIGHT
& HERBAL



Basilisco - \$23

**Montelobos Mezcal - Ancho Reyes Verde - Amaro Montenegro -
Lime - Basil**

*Smoky mezcal and green chile heat twist through basil and
Montenegro's citrus florals — an
herbaceous serpent with a playful bite.*



Valle Felice - \$23

Ketel One Vodka - Limoncello - Lemon - Cucumber - Saline

*Lemon and cucumber glide over a clean vodka base, finished with a
whisper of sea salt.
Refreshment at its most graceful.*



Bella Botanica - \$23

**Aus Distilling Co Brisbane Gin - Elderflower - Aperol - Lemon - Sugar
- Orange Bitters - Egg Free Foamer**

*Bright citrus and floral harmony meet refined gin botanicals —
a fragrant ode to Italian garden evenings.*



A Sloe Ride to Piedmonte - \$23

**Beachtree Plum Sloe Gin - Vermouth del Proffessore -
Limonatta - Orange Bitters**

*Del Professore Vermouth and Beachtree Plu sloe gin coasting along
Italy's herbal hills, topped with sparkling limonata.
Finished with rosemary and lemon for a fresh Mediterranean lift.*



The Monte Swizzle - \$24

**Amaro Montenegro - Wild Turkey 101 - Lemon - Rosemary Honey -
Angostura Bitters - Grapefruit Bitters - Mint**

*Amaro Montenegro swizzled with bourbon, rosemary honey and citrus
over crushed ice — a cool, herbaceous escape with surprising depth.*



**TROPICAL &
FRUIT FORWARDING**



Déjà Vu - \$25

Appleton Estate 12yr Rum - Disarrano Amaretto - Pineapple - Lime - Orgeat syrup

Aged rum and amaretto drift into pineapple and lime — a sip that feels like a memory you can't quite place.



Indigo Club - \$23

Ketel One Vodka - Crème de Violette - Cranberry - Lemon - Passionfruit syrup

Violet-kissed vodka with bright cranberry and passionfruit, finished silky with citrus. A floral invitation to stay out late.



Far from the Tree - \$23

Espolon Blanco Tequila - Apple Liqueur - Lemon - Kiwi puree - Rhubarb bitters

Vibrant apple and kiwi layered over a bright tequila base, with a hidden splash of grenadine — a modern fruit-forward beauty in bloom.



Bird on A Wire - \$24

Beachtree Organic Citrus Gin - Campari - Pineapple - Lemon - Passionfruit - Pinch of Salt

Beachtree Organic Citrus Gin and Campari take flight with pineapple, passionfruit and citrus, lifted by a hint of salt for striking balance.



Jive 95 (Sangria) - \$23

Appleton Estate Signature Rum - Red Wine - House Sour Mix - Pineapple - Cinnamon Syrup

Rum-driven sangria with tropical pineapple and a refreshing citrus snap. A rhythm of fruit and sunshine in every sip.



NIGHTFALL & AFTERDARK



The Paraglider (\$25)

Hennessy VSOP - Disarranol Amaretto - Sugar - Bitters - Lagavulin 16

VSOP cognac and amaretto enriched with bitters and a whisper of peated whisky. Smooth, aromatic, and built to take you higher.



Mezzanotte Espresso (\$25)

1800 Anejo - Amaro Averna - Espresso - White Chocolate syrup

Rich espresso and aged tequila entwined with Amaro Averna and white chocolate — a midnight indulgence kissed with orange zest. A smooth and seductive nightcap.



\$23 EACH

NEGRONI MELA BIANCA

London Dry Gin | Suze | Lilley Blanc | Apple Liqueur

COFFEE NEGRONI

London Dry gin | Coffee infused Campari | Rosso Vermouth

NEGRONI ALLA FREGOLA

London Dry Gin | Strawberry infused Campari | Rosso Vermouth

NEGRONI SBAGLIATO

Campari | Rosso Vermouth | Prosecco

CLASSIC NEGRONI

London Dry Gin | Campari | Rosso Vermouth



\$19 EACH

Aperol Spritz

Aperol, Prosecco, Soda, Orange

Bianco Spritz

Italicus, Prosecco, Soda, Lime

Campari Spritz

Campari, Prosecco, Soda, Orange

Hugo Spritz

Elderflower, Prosecco, Soda, Mint

Verde Fresco Spritz

Fiano, Prosecco, Soda, Kiwi

Milano Torino

Campari, Rosso Vermouth

Americano

Campari, Rosso Vermouth, Soda

Garibaldi

Campari, Orange Juice



APERITIVO HOUR
EVERY DAY 5.30PM - 6.30PM for \$15 Each



BEERS & CIDERS

Tap:

BIRRA MORETTI	\$13
BIANCO PALE ALE -	\$13

Bottle:

PERONI RED 4.7%	\$12
COOLUM BEER CO. SESSION ALE 3.5%	\$11
10 TOES LAZY HAZY 3.8%	\$11
10 TOES GINGER BEER 4%	\$12
SUNSHINE COAST CIDER ORGANIC 5.7%	\$12
MENABREA ZERO ALCOHOL BLONDE LAGER 0%	\$10



WINES

PROSECCO

BOTTLE GLASS

**Prosecco Superiore Prato Scuro Brut
Docg Valdobbiadene 2024** \$70 \$15
COLESEL | Veneto, IT

Brut precision with defined green fruit and stone minerality. Taut, very dry, and focused with a firm structure and vibrant energy.

SPARKLING ROSÉ (PREMIUM)

Maria Teresa Brut Nebbiolo Rose doc 2021 \$100 \$20
ANTICA CASCINA CONTI DI ROERO | Piemonte, IT

Pale Nebbiolo rosé with delicate strawberry and cranberry notes. Dry, firm, and refreshing with an elegant, savoury edge and fine mousse.

CHAMPAGNE

**Champagne Cuvée Cuis 1er Cru Brut
Blanc de Blancs NV** \$90 \$33
PIERRE GIMONNET & FILS | Champagne, FR

Racy, precise Chardonnay with chalky minerality. Notes of green apple, citrus zest, and brioche lead to a long, refreshing finish.

WHITE

Sauvignon Blanc 2022 \$60 \$13
SPY VALLEY | Marlborough, NZ

Textbook Marlborough: vibrant passion fruit and herbaceous character. Ripe fruit balanced by a searingly fresh, long finish.

**Vermentino di Sardegna Soprasole
doc 2023** \$60 \$14
PALA | Sardegna, IT

Crisp and aromatic. Features citrus peel, rosemary, and almond. A refreshing acidity complements the slightly savoury, bright finish.

Pinot Grigio Muripiani Igt 2024 \$70 \$14
AGRICOLA MOS | Trentino, IT

A richer, vineyard-specific style. Full-bodied with ripe stone fruit, herbal notes, and a satisfying, textural mouthfeel.

Chardonnay Doc 2023 \$80 \$16
TENUTA VOLPARE | Trentino, IT

Fruity and soft. Yellow apple, light tropical notes, and a gentle, medium-bodied palate.

Verdicchio di Jesi Salmariano Riserva Docg 2020 \$80 \$16
MAROTTI CAMPI | Marche, IT

Mature, complex Verdicchio. Honey, petrol, dried apricot, and a firm, persistent acidity. Powerful and age-worthy.

WHITE - PREMIUM

Petit Chablis 2024 \$90 \$18
DOMAINE WILLIAM FÈVRE | Burgundy, FR

Crisp, un-oaked, and vibrant. Zesty citrus, sea spray, and chalky minerality. Excellent, simple refreshment.

Etna Bianco Feudo Gabelle DOC 2023 \$90 \$18
MASSIMO LENTSCH | Sicilia, IT

Elegant Etna White. Shows complex smoky notes, lemon zest, and a crystalline, saline minerality with firm acidity.

Soave Runcata Superiore DOCG 2022 \$70 \$14
TENUTA CORTE GIACOBBE | Veneto, IT

Rich, complex Riserva. Layered with honey, subtle oak, and volcanic minerality. Full-bodied with a long, profound texture.

ROSE

Rosato igt 2024 \$60 \$12
GIASIRA | Sicilia, IT

Sicilian warmth: ripe strawberry and floral notes. Medium body with a savory, dry finish.

ROSE - PROVENCE

Cuvée Rose One Maures igt 2023 \$60 \$12
DOMAINE VAL D'ASTIER | Provence, FR

Classic Provence: pale, dry, and mineral. Subtle red fruit, citrus zest, and a clean, light finish.

WHITE SKIN CONTACT STYLE

Pinot Grigio Ramato doc 2023 \$70 \$14
TOBLAR | Friuli, IT

Copper-hued skin-contact style. Savory peach skin, spice, and a textural, dry, slightly tannic grip.

ROSE - PREMIUM

Rosato Jet igt 2023 \$80 \$16
BIONDI-SANTI MONTEPÒ | Toscana, IT

Dry, pale pink. Offers red cherry, almond, and a crisp, light-bodied texture.

RED - CHILLED STYLE

Schiava Parasè igt 2024 \$70 \$15
AGRICOLA MOS | Trentino, IT

Light, fragrant red from Alto Adige. Floral notes, cranberry, and soft, gentle tannins.

RED

Mornington Pinot Noir 2024 \$70 \$14
TEN MINUTES BY TRACTOR | Mornington Peninsula, VIC

Perfumed, elegant, and cool-climate. Raspberry, forest floor, and silky, fine tannins.

Montepulciano d' Abruzzo Le Murate docg 2022 \$70 \$14
NICODEMI | Abruzzo, IT

Structured and savoury. Dark cherry, earth, and firm, dry tannins.

Nebbiolo Langhe doc 2023 \$70 \$14
CASCINA RABAGLIO | Piemonte, IT

Fresh, young Nebbiolo. Bright red fruit, subtle tar, and firm, drying tannins.

Nero d'Avola Violino doc 2019 \$70 \$14
CALI PAOLO | Sicilia, It

Structured, mature Sicilian. Dark fruit, liquorice, and firm, savory tannins.

Syrah Cortona Selverello doc 2019 \$80 \$16
TENUTA MONTECCHIESI | Toscana, IT

Tuscan Syrah. Dark berry, cedar, and firm, earthy tannins. Structured and complex.

Primitivo di Manduria Giravolta igp 2019 Terra Bianca \$80 \$16
FELLINE | Puglia, IT

Structured, mineral Primitivo. Black fruit, spice, and firm, savoury tannins.

Pinot Nero Pernero 2023 doc \$90 \$18
TENUTA TRAVAGLINO | Lombardia, IT

Elegant and fragrant. Red fruit, subtle earth, and fine, persistent tannins.

Barbera d'Asti Superiore docg 2019 \$90 \$18
SCARZELLA | Piemonte, It

Structured and savoury. Dark plum, spice, and firm, integrated tannins.

RED - PREMIUM

Sassoalloro igt 2022 \$100 \$20
BIONDI-SANTI MONTEPÒ | Toscana, IT

Noble Tuscan Sangiovese. Structured red fruit, tobacco, and fine, lengthy tannins. Elegant.

Chianti Classico docg 2022 \$100 \$20
ISTINE | Toscana, IT

High-altitude freshness. Tart red cherry, elegant structure, and firm, fine-grained tannins.

Etna Rosso doc 2022 \$100 \$20
MASSIMO LENTSCH | Sicilia, IT

Elegant Etna. Red cherry, smoky mineral, and fine, persistent tannins. Alpine freshness.

Barbaresco docg 2020 \$130 \$26
MORRA GABRIELE | Piemonte, IT

Young, fragrant, and powerful. Red fruit, rose, and firm, structured, aging tannins.

Barolo Ciabot Tanasio docg 2020 \$140 \$28
SOBRERO | Piemonte, IT

Young, powerful, and aromatic. Rose, red cherry, and firm, tight tannins.

Brunello di Montalcino docg 2018 \$150 \$30
LA TOGATA | Toscana, IT

Elegant and structured. Red cherry, forest floor, and fine-grained, persistent tannins.

SWEET SPARKLING WHITE

Moscato d'Asti La Mandorla docg 2024 \$60 \$12
Piemonte, IT

Lightly sweet, fizzy white. Peach, honey, and floral notes. Low alcohol, fresh.

DESSERT

Passito igp 2022 \$100 \$13
FUNARO | Sicilia, IT

Sweet dried-grape wine. Honey, apricot, and rich, balanced sweetness.

Vin Santo del Chianti docg 2004 \$120 \$16
BASSESI | Toscana, IT

Mature, sweet dessert wine. Raisin, walnut, and intense, complex sweetness.

DESSERT - PORT

Pedro Ximenez 'San Emilio' - Solera 12yr \$60 \$15
LUSTAU | Jerez de la Frontera, SP

Syrupy, deep, dark sherry. Raisin, molasses, and intense, long sweetness.

DIGESTIVE

Grappa di Nebbiolo
ANTICA CASCINA CONTI DI ROERO | Piemonte, It \$160 \$15

Clean, aromatic, high-proof spirit. Notes of grape and subtle spice.

Grappa Po' Moscato \$160 \$15
POLI | Veneto, It

Highly aromatic, smooth grappa. Floral, grape, and citrus notes.

Barolo Chinato \$120 \$17
SOBRERO | Piemonte, It

Fortified, spiced Barolo. Bitter orange, spice, and a rich, sweet finish.