

# candelori's

ristorante + bar

The Candelori's wine list has been designed to offer our guests an exciting experience in drinking, beginning with the aperitifs, through to the wines, before concluding with the digestives. To complement our Lazio and Abruzzi heritage, we have given special focus to the central and mid-north regions of Italy, which offer a wonderful array of indigenous grape varieties that are perfectly suited to our rustic, flavoursome cuisine.

Regional classics such as montepulciano, valpolicella & brunello are not only receiving international recognition, their overall quality has increased thanks to modern viticultural and wine-making techniques.

Locally, we feature wineries that specialise in Italian varietals as well as a broad selection of traditional regional styles. Our selection of aged wines, local and Italian, allows us to offer styles that are known to develop well over time as they were intended to be consumed.

All of our wines are listed together according to varietal, in order from lighter to heavier styles.

If you require some assistance, please feel free to ask a member of our team.

Salute!

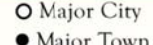


Ross Candelori

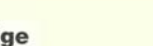
# THE WINE REGIONS OF ITALY



REDS WHITES



Major City



Major Town



BYO Monday to Thursday for wine only, with a corkage charge of \$4 per person.  
 BYO not accepted Friday to Sunday or Public Holidays. 10% Surcharge applicable Sundays & Public Holidays

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## italian aperitifs 60ml

### 8 ways to drink campari

*Campari is a fusion of bitter herbs, aromatic plants & fruit.*

1. Campari on the rocks	9
2. Campari & orange juice, on ice	9
3. Campari & champagne	15
4. Campari & soda on ice	9
5. Campari with Absolut vodka & grapefruit, on ice	15
6. Negroni – Campari & Pinot Grigio white wine, on ice	9
7. Bicigletta – Campari, Absolut vodka & lime juice, on ice	15
8. Martini – Campari & Bombay Gin, on ice	15

### 8 ways to drink aperol

*Aperol is an Italian blend of bitter orange, gentian, rhubarb & an array of herbs.*

1. Aperol on the rocks with a slice of orange – shaken	9
2. Aperol & orange juice	9
3. Aperol & ruby red grapefruit juice, on ice	9
4. Aperol & Absolut vodka, on ice	15
5. Aperol with chardonnay & soda, on ice	12
6. Aperol Royal with dry sparkling white wine	15
7. Aperol Betty with orange juice & grapefruit juice, on ice	9
8. Aperol Classic with ice & soda	9

### 8 ways to drink rosso antico

*Rosso Antico is an Italian fortified wine with a bitter-sweet citrus & vanilla finish*

1. Rosso Antico on the rocks with lemon wedges	9
2. Rosso Antico topped with dry sparkling white wine over crushed ice	9
3. Rosso Antico & grapefruit juice, shaken over crushed ice	9
4. Rosso Antico & chilled champagne	15
5. Rosso Antico with Gin, lemon, lime & crushed ice	15
6. Rosso Antico, vodka, lemon squash & crushed ice	15
7. Rosso Antico & orange juice over ice with sliced orange wedges	9
8. Rosso Antico, lemon sorbet & dry sparkling white wine over crushed ice	15

## cocktails

<b>Sgroppino</b>	17
<i>30ml Belvedere 'Citrus' vodka poured over crushed ice, lemon sorbet &amp; Astoria prosecco sparkling wine</i>	
<b>Aperol Spritzer</b>	15
<i>60ml Aperol topped with Astoria prosecco sparkling wine over ice &amp; soda</i>	
<b>Classic Martini</b>	16
<i>30ml Plymouth Gin &amp; 15ml Cinzano Dry Vermouth shaken with ice served with a twist of lemon &amp; two Sicilian green olives</i>	
<b>Bellini</b>	16
<i>Astoria prosecco sparkling wine served with peach nectar</i>	
<b>Rossini</b>	16
<i>Hand-crushed strawberry juice topped with Astoria prosecco sparkling wine</i>	
<b>Dolce Vita</b>	16
<i>60ml Rosso Antico aperitivo, 15ml Grey Goose Vodka, shaken with hand-squeezed lemon juice and poured over crushed ice &amp; lemon sorbet.</i>	
<b>Frozen Aperol Aperitivo</b>	17
<i>60ml Aperol aperitivo poured over crush ice and shaken with lemon sorbet</i>	
<b>Cosmopolitan</b>	17
<i>30ml Belvedere 'Citrus' vodka, 30ml Cointreau mixed with cranberry juice &amp; hand-squeezed lime juice.</i>	
<b>Caipiroska</b>	16
<i>60ml Belvedere vodka, hand-crushed lime, fresh mint &amp; crushed ice</i>	
<b>Strawberry Daquiri</b>	16
<i>Fresh strawberries, strawberry liqueur, crushed ice, Bacardi, lime juice, sugar syrup &amp; a twist of lemon.</i>	
<b>Mojito</b>	16
<i>60ml 10 Cane Rum, mint leaves, fresh lime, sugar syrup, crushed ice &amp; soda</i>	
<b>Passioncello</b>	18
<i>60ml chilled passionfruit liqueur shaken with passionfruit sorbet and poured over crushed ice</i>	
<b>Limoncello Bliss</b>	16
<i>Chilled limoncello liqueur shaken with lemon sorbet and poured over crushed ice</i>	
<b>Toblerone</b>	18
<i>15ml Baileys Irish Cream, 15 ml Kahlua &amp; 15ml Frangelico shaken with vanilla bean gelato, fresh cream &amp; crushed ice.</i>	

## scotch whisky 30ml

		neat	mix
Johnnie Walker Red Label	<i>Scotland</i>	8	9.5
Johnnie Walker Black Label	<i>Scotland</i>	9	10.5
Johnnie Walker Blue Label	<i>Scotland</i>	30	-
White Heather	<i>Scotland</i>	9	10.5
Chivas Regal – Aged 12 years	<i>Scotland</i>	10	11.5
Haig Dimple – Aged 15 years	<i>Scotland</i>	15	-
Glenfiddich Single Malt Whisky – Aged 12 years	<i>Scotland</i>	15	-

## other whiskey 30ml

		neat	mix
Jim Beam Bourbon Whiskey	<i>Kentucky, USA</i>	8	9.5
Jack Daniels Bourbon Whiskey	<i>Tennessee, USA</i>	9	10.5
Maker's Mark Bourbon Whiskey	<i>Kentucky, USA</i>	9	10.5
Wild Turkey Bourbon Whiskey	<i>Kentucky, USA</i>	9	10.5
Jameson's Irish Whiskey	<i>Dublin, Ireland</i>	10	-

## vodka 30ml

		neat	mix
Absolut	<i>Sweden</i>	9	10.5
Belvedere	<i>Poland</i>	11	12.5
Belvedere 'Citrus' Lemon	<i>Poland</i>	11	12.5
Belvedere 'Pomaranca' Orange	<i>Poland</i>	11	12.5
Grey Goose	<i>France</i>	12	13.5

## rum 30ml

		neat	mix
Bacardi	<i>Cuba</i>	8	9.5
Bundaberg UP	<i>Queensland</i>	8	9.5
Bundaberg OP	<i>Queensland</i>	9	10.5
10 Cane Premium	<i>Trinidad</i>	12	13.5

## gin 30ml

		neat	mix
Gordon's Gin	<i>London, England</i>	8	9.5
Plymouth Gin	<i>Plymouth, England</i>	9	10.5
Bombay Sapphire Gin	<i>London, England</i>	10.5	12

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## tequila 30ml

		neat	mix
Sierra Tequila	<i>Mexico</i>	8	9.5
Blue Cactus Tequila	<i>Mexico</i>	9	10.5

## sambuca 30ml

Molinari	<i>Lazio, Italy</i>		9
Opal Nera	<i>Piemonte, Italy</i>		9
Galliano Black	<i>Netherlands</i>		9

## OUZO 30ml

		neat	mix
Olympus	<i>Australia</i>	8	9.5
Arkopolis	<i>Australia</i>	8	9.5

## vermouth 60ml

		neat	mix
Cinzano Rosso	<i>Milan, Italy</i>	8	9.5
Cinzano Bianco	<i>Milan, Italy</i>	8	9.5
Cinzano Extra Dry	<i>Milan, Italy</i>	8	9.5

## bitters 30ml

		neat	mix
Campari	<i>Milan, Italy</i>	8	9.5
Aperol	<i>Padua, Italy</i>	8	9.5
Rosso Antico	<i>Bologna, Italy</i>	8	9.5
Pimm's	<i>England</i>	9	10.5

## other spirits 30ml

		neat	mix
Baileys Irish Cream	<i>Ireland</i>	9	10.5
Southern Comfort	<i>United States</i>	9	10.5
Malibu	<i>Barbados</i>	9	10.5
Tia Maria	<i>Jamaica</i>	9	10.5
Kahlua	<i>Mexico</i>	9	10.5
Midori	<i>Mexico</i>	9	10.5
Alizé	<i>France</i>	9	10.5

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## italian liqueurs 30ml

Limoncello (lemon)	8
Passioncello (passionfruit)	9
Arancello (orange)	9
Limecello (lime)	9
Frangelico	9
Galliano Vanilla Gold	9
Strega	9
Amaretto Disaronno	9

## french liqueurs 30ml

	neat	mix
D.O.M. Benedictine	12	13.5
Dubonnet	9	10.5
Pernod Anise	9	10.5
Chartreuse	12	13.5
Cointreau	12	13.5
Drambuie	12	13.5
Grand Marnier	12	13.5

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## imported beers

Peroni Leggera – Light & Low Carbohydrate	<i>Lazio, Italy</i>	9
Peroni Nastro Azzurro	<i>Lazio, Italy</i>	9
Peroni Gran Riserva	<i>Lazio, Italy</i>	12
Messina	<i>Sicily, Italy</i>	9
Menabrea	<i>Piemonte, Italy</i>	9
Moretti	<i>Friuli, Italy</i>	9
Ichnusa Bionda Sardegna	<i>Sardegna, Italy</i>	9
Karlovacko	<i>Karlovac, Croatia</i>	9
Stella Artois	<i>Leuven, Belgium</i>	9
Heineken	<i>Zoeterwoude, Netherlands</i>	9
Beck's	<i>Bremen, Germany</i>	9
Asahi Super Dry	<i>Tokyo, Japan</i>	9
Corona	<i>Mexico City, Mexico</i>	9

## local beers

James Boag's Premium Light	<i>Tasmania</i>	8
James Boag's Premium	<i>Tasmania</i>	8
Pure Blonde - Low Carbohydrate	<i>Victoria</i>	8
Crown Lager	<i>Victoria</i>	8
Tooheys Extra Dry	<i>New South Wales</i>	8

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san pellegrino mineral water	500mL	1 Litre
Acqua Panna Natural Mineral Water	7	9
Sparkling Mineral Water	7	9

## san pellegrino sparkling soft drinks

Red Bitters		5
Chinotto		5
Pompelmo (grapefruit)		5
Aranciata Rossa (blood orange)		5

## san benedetto ice tea

Lemon		5
Peach		5

## soft drinks & juice

	glass	jug
Pepsi, Pepsi Max, Schweppes Lemonade	4.5	13
Solo Lemon Squash, Sunkist Orange, Schweppes Tonic Water	4.5	13
Lemon, Lime & Bitters	5	15
Soda, Lime & Bitters	5	15
Orange Juice, Apple Juice, Pineapple Juice	5	15
Tomato Juice, Cranberry Juice, Ruby Red Grapefruit Juice	5	

## energy drinks

Red Bull	Thailand	6
Pussy Natural Energy	United Kingdom	6

## frappes & shakes

Iced Coffee Frappe <i>Espresso coffee, vanilla bean gelato, cream &amp; ice; blended</i>		8
Fresh Fruit Frappe <i>Fresh seasonal fruit &amp; crushed ice; blended</i>		9
Shakes <i>Chocolate, Strawberry or Caramel Made with a scoop of vanilla gelato &amp; full cream milk</i>		8

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## wines by the glass 150ml

### sparkling

NV Astoria 'Baby Lounge' Prosecco Cuvée DOC <i>This prosecco &amp; chardonnay variety is crisp, clean &amp; refreshing with aromas of pears, peaches &amp; citrus.</i>	Veneto, Italy	13.5
NV Le Marchesine Franciacorta Extra Brut DOCG	Lombardia, Italy	18

### white

08 Ca'dei Mandorli Moscato D'Asti 'Dei Giari' <i>Intense bouquet with fresh notes of mint, sage &amp; honey. Mildly sweet with a vibrant acidity.</i>	Piemonte, Italy	12
09 Pratello Lieti Conversari IGT <i>100% Organic blend of Riesling &amp; Pinot Bianco</i>	Lake Garda, Brescia, Italy	15
07 Marchesi de'Frescobaldi Pomino Bianco <i>A blend of Chardonnay &amp; Pinot Bianco</i>	Tuscany, Italy	16
08 Fantinel 'Borgo Tesis' Pinot Grigio DOC <i>Delicately coppery, bright white with a mixture of flora fragrances. Zesty, with a good body, this wine is excellent with fish, pasta, rice or soup dishes.</i>	Friuli, Italy	13
08 Bellarmine Riesling Auslese <i>This wine is a very sweet dessert-style Riesling.</i>	Pemberton, WA	12
10 Torzi Matthews 'First Dodger' Riesling	Eden Valley, SA	13
08 Grove Estate 'Tumbarumba' Chardonnay	Young, NSW	12
08 Dalrymple Sauvignon Blanc	Pipers River, TAS	14
09 Cloudy Bay Sauvignon Blanc	Marlborough, NZ	16

### rosé

09 Rookery Sangiovese Rose <i>Clean, fresh aroma with a sweet fruity finish.</i>	Kangaroo Island, SA	10
09 Mastroberardino Lacrimarosa IGT <i>100% Taurasi. Delicate fruity bouquet showing aromas of white peach honey &amp; tart apricot. Dry &amp; well balanced.</i>	Campania, Italy	15

### red

08 Ca'dei Mandorli Brachetto D'Acqui Dolce <i>Fantastic pre-dinner wine by the glass. Purplish-red colour. Aroma of roses with a pleasant sparkle and a tasty, inviting finish.</i>	Piemonte, Italy	12
06 Farnese Edizione <i>A blend of Montepulciano, Primitivo, Sangiovese, Negroamaro and Red Malvasia.</i>	Abruzzo & Puglia, Italy	18
07 Scrimaglio Rocca Nivo Barbera D'Asti DOC <i>Smooth flavour with hints of vanilla, black cherry &amp; plum</i>	Piemonte, Italy	14
06 Caldora Yume Montepulciano D'Abruzzo	Abruzzo, Italy	16
07 Ross Estate Old Vine Grenache	Clare Valley, SA	12
09 Dalrymple Pinot Noir	Pipers River, TAS	14
08 Irvine Estate Merlot	Eden Valley, SA	14
06 Mintaro Wines 'The Leckie Window' Cabernet Sauvignon	Barossa Valley, SA	14
05 Brini Blewitt Springs Shiraz	McLaren Vale, SA	12

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## champagne & sparkling

NV Astoria 'Lounge' Prosecco Cuvée DOC <i>This prosecco &amp; chardonnay variety is crisp, clean &amp; refreshing with aromas of pears, peaches &amp; citrus.</i>	Veneto, Italy	56
NV Fantinel Prosecco Extra Dry DOC	Friuli, Italy	58
08 Ca'dei Mandorli Moscato D'Asti 'Dei Giari' <i>Intense bouquet with fresh notes of mint, sage &amp; honey. Mildly sweet with a vibrant acidity.</i>	Piemonte, Italy	59
NV Le Marchesine Franciacorta Extra Brut DOCG <i>A wonderful bouquet reveals a slight aroma of yeast, with a hint of dried fruits and scent of cloves. The taste is smooth and pleasantly distinctive.</i>	Lombardia, Italy	85
99 Gauthier Brut Millesime	Epernay, France	120
NV Moët & Chandon	Epernay, France	155
NV Veuve Clicquot	Epernay, France	155
00 Dom Perignon GB	Epernay, France	395
95 Krug Vintage	Epernay, France	685

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## sweet italian sparkling

- 08 Ca'dei Mandorli Moscato D'Asti 'Dei Giari' *Piemonte, Italy* 59  
*Intense bouquet with fresh notes of mint, sage & honey. Mildly sweet with a vibrant acidity.*

## italian whites

- 09 Corte Dei Papi 'Colle Sape' *Lazio, Italy* 58  
*A blend of Malvasia Puntinata Trebbiano, Chardonnay & Sauvignon Blanc. Clean & pleasing aromas with hints of citrus fruits, apple, almond & pear.*
- 09 Pratello Lieti Conversari IGT *Lake Garda, Brescia, Italy* 65  
*100% Organic blend of Riesling & Pinot Bianco*
- 08 Cesari Lugana 'Cento Filari' DOC *Veneto, Italy* 68  
*95% Turbiana 5% Chardonnay*
- 07 Marchesi de' Frescobaldi Pomino Bianco *Tuscany, Italy* 68  
*A blend of Chardonnay & Pinot Bianco*
- 08 Argiolas Vermentino di Sardegna DOC *Sardegna, Italy* 68  
*Straw yellow with a subtle and delicate aroma and a sapid, fresh and dry flavour.*
- 09 Giustiniana Gavi Del Commune Di Gavi DOCG *Piemonte, Italy* 69  
*100% Cortese. A dry and acidulous wine with an almond aftertaste. It has a subtle bouquet with scent of green apples. Perfect with pasta & seafood dishes.*
- 08 Marco Bonfante 'Roero' Arneis DOCG *Piemonte, Italy* 79  
*Elegant, fresh character with a floral hint of lime, mint & apricot.*
- 08 Panizzi Vernaccia di San Gimignano DOCG *Tuscany, Italy* 84  
*A rich floral bouquet, good fruit & a crisp citrus finish*

## pinot grigio

- 08 Fantinel 'Borgo Tesis' Pinot Grigio DOC *Friuli, Italy* 58  
*Delicately coppery, bright white with a mixture of flora fragrances. Zesty, with a good body, this wine is excellent with fish, pasta, rice or soup dishes.*
- 09 Italo Cescon Pinot Grigio DOC *Friuli, Italy* 68  
*Dry and crisp, ripe, aromatic fruit, with hints of orange zest. A wine of exceptionally full flavour, lengthy and elegant. Perfect with seafood dishes.*
- 08 Santa Margherita Valdadige Pinot Grigio DOC *Veneto, Italy* 72  
*The clean, intense aroma and dry flavour with pleasant golden apple aftertaste give this wine a great character and versatility that's well-suited to pasta & rice dishes.*
- 08 Livio Felluga 'Colli Orientali' Pinot Grigio DOC *Friuli, Italy* 98  
*Yellow with intense coppery highlights, offering a broad and complex aroma with a fruity, elegant and full-bodied flavour.*

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## chardonnay

09 Sutton Forest Estate	<i>Southern Highlands, NSW</i>	45
08 Icely Road	<i>Orange, NSW</i>	48
08 Flying Fish Unwooded	<i>Margaret River, WA</i>	49
08 Grove Estate 'Tumbarumba'	<i>Young, NSW</i>	55
09 Petersons	<i>Hunter Valley, NSW</i>	59
09 Stefano Lubiana 'Prima Vera'	<i>Derwent River, TAS</i>	59
08 St. Maur 'Lot 41'	<i>Southern Highlands, NSW</i>	65
07 Truffle Hill Reserve	<i>Pemberton, WA</i>	68
08 Evans & Tate 'Redbrook'	<i>Margaret River, WA</i>	78
08 Pierro	<i>Margaret River, WA</i>	120

## riesling

08 Bellarmine Riesling Auslese	<i>Pemberton, WA</i>	48
<i>This wine is a very sweet dessert-style Riesling. Lime &amp; mango flavours, balanced with a clean finish.</i>		
09 Claymore Wines 'Joshua Tree'	<i>Clare Valley, SA</i>	49
10 Torzi Matthews 'First Dodger'	<i>Eden Valley, SA</i>	55
08 Stefano Lubiana	<i>Derwent River, TAS</i>	65

## sauvignon blanc & semillon

10 Killerby Semillon Sauvignon Blanc	<i>Margaret River, WA</i>	48
09 Icely Road	<i>Orange, NSW</i>	48
09 Forrest	<i>Marlborough, NZ</i>	49
09 Truffle Hill	<i>Pemberton, WA</i>	55
08 Dalrymple	<i>Pipers River, TAS</i>	65
09 Pierro Semillon Sauvignon Blanc LTC	<i>Margaret River, WA</i>	69
09 Cloudy Bay	<i>Marlborough, NZ</i>	75

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## sweet italian red

- 08 Ca'dei Mandorli Brachetto D'Acqui Dolce *Piemonte, Italy* 59  
*Fantastic pre-dinner wine by the glass. Purplish-red colour. Aroma of roses with a pleasant sparkle and a tasty, inviting finish.*

## rosé

- 09 Rookery Sangiovese Rose *Kangaroo Island, SA* 45  
*Clean, fresh aroma with a sweet fruity finish.*
- 09 Mastroberardino Lacrimarosa IGT *Campania, Italy* 65  
*100% Taurasi. Delicate fruity bouquet showing aromas of white peach honey & tart apricot. Dry & well balanced.*

## chianti

- 06 Antinori Peppoli Chianti Classico *Tuscany, Italy* 56  
*90% Sangiovese, 10% Merlot & Shiraz*
- 06 Marchesi de'Frescobaldi Nipozzano Riserva DOCG *Tuscany, Italy* 75  
*Ruby red Sangiovese with well-balanced fine-grained tannins and a seamless long-lingering finish.*
- 05 Barone Ricasoli Guicciarda Chianti Classico Riserva *Tuscany, Italy* 79  
*Always harmonious, this wine reveals lovely fruity aromas on the nose and a palate that displays all of its elegance in a well-balanced profile and impressive length.*
- 07 Querciabella Chianti Classico DOCG *Tuscany, Italy* 85  
*Produced in a biodynamic winery, this wine is a fragrant, perfumed red with silky tannins, a core of cherries, sweet spices & tobacco. As it opens up in the glass, the wine puts on weight & has plenty of character.*

## brunello di montalcino

- 05 Frescobaldi Castel Giocondo DOCG *Tuscany, Italy* 195  
*The palate is has a velvety, smooth texture, while a lively acidity and tasty, fine-grained tannins contribute to an exemplary balance*
- 04 Tenuta Il Poggione DOCG *Tuscany, Italy* 210  
*Ruby red colour with a very intense, persistent nose with fruit notes. Warm, balanced flavour with velvet-smooth tannins and a long-lasting aroma.*
- 05 Luce Della Vite DOCG *Tuscany, Italy* 345  
*100% Sangiovese Grosso with an initial aroma of ripe fruit, dried plum and wild blackberry, revealing a crisp acidity and expressive tannins.*
- 05 Biondi Santi DOCG 'Tenuta Greppo' *Tuscany, Italy* 695  
*From Italy's premier vineyard, this 100% Sangiovese Grosso is an intense ruby-red colour aged for 36 months in slavonian oak barrels. It is perfect with our game & red meat dishes.*

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## montepulciano d'Abruzzo

06 Caldora Yume <i>Medium-to-full bodied with a good balance and ready to drink. Great as a starter or paired with salami, savoury first courses, meat in general and medium aged cheeses.</i>	Abruzzo, Italy	86
04 Marramiero Inferi DOC <i>Dense and dark, ripe and forthcoming with chocolate, cherries and herbs on the nose.</i>	Pescara, Abruzzo, Italy	95
05 Farnese OPI Riserva Colline Teramane DOC <i>Full-bodied, soft, balanced, intense and persistent</i>	Teramo, Abruzzo, Italy	98
06 Farnese Edizione <i>A blend of Montepulciano, Primitivo, Sangiovese, Negroamaro and Red Malvasia. Strong garnet red colour, intense and persistent with aroma of cherries, prunes, ripe black-currant, tobacco and a toasted final note.</i>	Abruzzo & Puglia, Italy	98

## primitivo (zinfandel)

04 Apollonio 'Terragnolo' Primitivo Salento IGT Rosso <i>An exhilarating array of flavours dominated by wild brambly fruit, sweet oak flavours and an almost balsamic savouriness.</i>	Puglia, Italy	82
05 Feudi di San Marzano Primitivo Di Manduria 'Sessantani' <i>100% Primitivo. This is a concentrated, opulent wine loaded with soft-textured over-ripe dark fruit and sweet toasted oak.</i>	Puglia, Italy	95

## barbera

07 Scrimaglio Rocca Nivo Barbera D'Asti DOC <i>Smooth flavour with hints of vanilla, black cherry &amp; plum</i>	Piemonte, Italy	74
07 Ca' Bianca Barbera D'Asti Superiore DOC Ante <i>Dark, dense and deep, with a generous bouquet, warm and soft and of notable consistency with a long and savoury finish.</i>	Piemonte, Italy	65

## valpolicella

07 Zenato Valpolicella Classico Superiore DOC <i>80% Corvina Veronese, 10% Rondinella, 10% Sangiovese Offers a distinctive floral-fruity scent with vanilla notes and an intriguing, complex flavour.</i>	Veneto, Italy	68
07 Cesari Ripasso 'Mara' Della Valpolicella DOC <i>75% Corvina Veronese, 20% Rondinella, 5% Molinara Its incredible persistence is striking: it lingers on the palate, where it opens in all its power with a warm, elegant body.</i>	Veneto, Italy	89
06 Cesari Amarone Della Valpolicella Classico DOC <i>75% Corvina Veronese, 20% Randinella &amp; 5% Molinara Deep red colour, offering aromas of blackberry, spices, almond and fine chocolate, with smooth, balanced tannins.</i>	Veneto, Italy	130

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## nebbiolo

05 Gomba Boschetti Barolo DOCG Superiore <i>100% Nebbiolo Structured and opulent with a spicy, mineral finish</i>	<i>Piemonte, Italy</i>	135
05 Pio Cesare Barolo DOCG <i>100% Nebbiolo sourced from Ornato, Gustava, Roncaglie &amp; Ravera. Aged in mid-toasted French oak for 3 years. This is a classic Barolo with excellent structure, mild tannins &amp; balanced fruit.</i>	<i>Piemonte, Italy</i>	245
05 Vietti Barolo Castiglione DOCG <i>100% Nebbiolo aged in casks for 24 months. Pale, ruby colour with rich tannins, crisp acidity &amp; a long lingering finish.</i>	<i>Piemonte, Italy</i>	275
04 Poderi Aldo Conterno 'Romirasco' Barolo DOCG <i>Aged in Slovenian oak barrels for 3 years, this Barolo contains the Michet &amp; Lampia varieties of Nebbiolo. Aromas of tar, roses, menthol, scorched earth &amp; smoke lead to a core of dark red fruit that unfolds onto the palate with uncommon grace &amp; elegance.</i>	<i>Piemonte, Italy</i>	395

## negroamaro

07 Feudi di San Marzano "F" Negroamaro Salento IGT <i>Deep purple in colour with a rich and complex aroma. Hints of spice &amp; berries, velvety tannins, full-bodied with a beautifully balanced structure.</i>	<i>Puglia, Italy</i>	89
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## pinot noir

06 St. Maur 'Lot 41'	<i>Southern Highlands, NSW</i>	59
09 Dalrymple	<i>Pipers River, TAS</i>	65
06 Three Miners	<i>Central Otago, NZ</i>	79
07 Stefano Lubiana	<i>Derwent River, Tas</i>	85
08 Grasshopper Rock	<i>Central Otago, NZ</i>	85
08 Drumsara	<i>Central Otago, NZ</i>	86
08 Misha's 'The High Note'	<i>Central Otago, NZ</i>	90

## tempranillo

08 Ross Estate	<i>Barossa Valley, SA</i>	42
08 Running With Bulls	<i>Barossa Valley, SA</i>	48
08 Rookery	<i>Kangaroo Island, SA</i>	55

## rebo

07 Pratello Rebo IGT Organic <i>Rebo is a genetic hybrid of Merlot and Teroldego grapes. 95% Rebo, 5% Barbera. Dark red with aroma of berries, violets, hints of walnut and vanilla with elegant fruity roundness. Great with sausages, red meat &amp; game.</i>	<i>Lombardia, Italy</i>	85
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## grenache

07 Ross Estate Old Vine Grenache	Clare Valley, SA	48
08 Claymore Grenache Mataro Shiraz	Clare Valley, SA	49
08 Henschke "Henry's Seven" Shiraz Grenache Viognier	Barossa Valley, SA	59

## merlot

07 Duca Di Salaparuta Nero D'Avola Merlot <i>60% Nero d'Avola, 40% Merlot Intense and full with notes of ripe red fruits, elegant hints of spices and tobacco</i>	Sicily, Italy	48
08 Truffle Hill Merlot	Pemberton, WA	56
08 Irvine Estate Merlot	Eden Valley, SA	68
05 Saddlers Creek Reserve	Hunter Valley, NSW	69
06 Jeanneret 'Hummer' Merlot <i>Opulent &amp; lavish merlot with mature, velvety tannins</i>	Clare Valley, SA	89
04 Irvine Estate 'Grand' Merlot <i>Irvine's flagship wine &amp; awarded "World's Best Merlot" Oak, fruit, abundant tannins with richness and velvety softness to the finish. The ripeness shows in the lifted fruit, contributing to the overall complexity.</i>	Eden Valley, SA	210

## cabernet sauvignon

03 Robert Stein Reserve	Mudgee, NSW	65
04 Concerto	Margaret River, WA	65
05 Cape Mentelle	Margaret River, WA	68
07 Scarpantoni 'Brothers Block'	McLaren Vale, SA	68
06 Woodside Valley Estate 'Baudin'	Margaret River, WA	75
06 Tapestry 'Fifteen Barrels'	McLaren Vale, SA	95
04 Penfolds 'Bin 407'	South Australia	98
06 Katnook Estate	Coonawarra, SA	76
06 Mintaro Wines 'The Leckie Window'	Barossa Valley, SA	78
05 Jacob's Creek Heritage 'St. Hugo'	Coonawarra, SA	115
06 Haan Wilhelmus <i>Cabernet Sauvignon 47%, Merlot 18%, Cabernet Franc 16%, Malbec 11%, Petit Verdot 8%. Aromas of plum, dark chocolate and rich leafiness from the five varieties give a powerful intensity to this blend.</i>	Barossa Valley, SA	120
07 Mitolo 'Serpico' Amarone Cabernet <i>100% handpicked &amp; air-dried for 3 weeks before crushing. This process creates a complex &amp; structured wine with silky tannins &amp; a deep concentrated palate.</i>	McLaren Vale, SA	155

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## shiraz

09 Sutton Forest Shiraz Sangiovese	<i>Southern Highlands, NSW</i>	45
06 Robert Oatley Shiraz Viognier	<i>Mudgee, NSW</i>	45
05 Brini Blewitt Springs	<i>McLaren Vale, SA</i>	49
07 Flying Fish	<i>Margaret River, WA</i>	52
06 Kidman Shiraz	<i>Coonawarra, SA</i>	56
06 Clyde Park	<i>Geelong, VIC</i>	59
06 Carlei Estate 'Tre Rossi' <i>50% Shiraz, 35% Barbera &amp; 15% Nebbiolo</i>	<i>Beaconsfield, VIC</i>	59
05 Robert Stein Reserve	<i>Mudgee, NSW</i>	65
07 Xabregas Show Reserve	<i>Mount Barker, WA</i>	68
04 Rookery	<i>Kangaroo Island, SA</i>	68
09 Petersons	<i>Hunter Valley, NSW</i>	68
07 Evans & Tate 'Redbrook'	<i>Margaret River, WA</i>	75
07 Scarpantoni Estate 'Block 3'	<i>McLaren Vale, SA</i>	75
07 Truffle Hill Reserve Series	<i>Pemberton, WA</i>	85
07 Briar Ridge Signature	<i>Hunter Valley, NSW</i>	85
06 Tapestry 'The Vincent'	<i>McLaren Vale, SA</i>	95
06 Mitolo G.A.M.	<i>McLaren Vale, SA</i>	95
03 Saltram Shiraz	<i>Barossa Valley, SA</i>	135
01 Scarpantoni Estate Reserve Shiraz Cabernet	<i>McLaren Vale, SA</i>	145
03 Kilikanoon 'Oracle'	<i>Clare Valley, SA</i>	155
07 Henschke 'Mount Edelstone'	<i>Eden Valley, SA</i>	220

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## dessert wines

		glass	bottle
06 Flying Finix Semillon Botrytis	<i>Riverina</i>	15	65
07 Sutton Forest 'Black Horse' Botrytis	<i>Sutton Forest</i>	15	65
08 Saddlers Creek 'Supreme' Semillon Botrytis	<i>Hunter Valley</i>	16	75
00 Il Poggione Vin Santo 'Sant Antimo' (500ml)	<i>Tuscany, Italy</i>	21	115
06 Cesari Recioto Della Valpolicella (500ml)	<i>Veneto, Italy</i>	23	115

*Our standard pour for dessert wines is 60ml. Bottles are 375ml unless specified.  
Dessert wines are served with our housemade almond biscotti.*

## amaro 30ml

Punch Abruzzo	<i>Abruzzo, Italy</i>	9
Averna	<i>Sicily, Italy</i>	9
Ramazotti	<i>Milan, Italy</i>	9
Cynar	<i>Milan, Italy</i>	9
Montenegro	<i>Bologna, Italy</i>	9
Fernet-Branca	<i>Milan, Italy</i>	9
Centerba Toro	<i>Abruzzo, Italy</i>	18
Petrus Boonekamp	<i>Torino, Italy</i>	9
Jägermeister	<i>Lower Saxony, Germany</i>	9

## italian liqueurs 30ml

Limoncello (lemon)		8
Passioncello (passionfruit)		9
Arancello (orange)		9
Limecello (lime)		9
Frangelico		9
Galliano Vanilla Gold		9
Strega		9
Amaretto Disaronno		9

## brandy 30ml

		neat	mix
Dorville VSOP	<i>France</i>	9	10.5
Chatelle Napoleon VSOP	<i>France</i>	9	-
Vecchia Romagna Black Label	<i>Italy</i>	12	-

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## cognac 30ml

Hennessy VSOP	<i>France</i>	12
Hennessy XO	<i>France</i>	23
Courvoisier VSOP	<i>France</i>	15
Remy Martin VSOP	<i>France</i>	15
Remy Martin XO	<i>France</i>	23

## armagnac 30ml

Janneau Grand VSOP	<i>France</i>	12
Janneau Grand XO	<i>France</i>	23

## grappa 30ml

Nardini Grappa Bianca	<i>Italy</i>	8
Nardini 'Riserva' – aged 5 years	<i>Italy</i>	12
Candolini Grappa Bianca	<i>Italy</i>	8
Berta 'Tre Soli Tre' Grappa Di Nebbiolo – aged 12 years	<i>Italy</i>	20
Berta 'Bric del Gaian' Grappa Di Moscato – aged 12 years	<i>Italy</i>	20
Berta 'Roccanivo' Grappa Di Barbera – aged 12 years	<i>Italy</i>	21