

SPIRITS

neat mix

HOUSE SPIRITS

7 8.5

JW Red, Dorville Brandy, Jim Beam, Vodka, Gin

TOP SHELF SPIRITS

8 9.5

JW Black, Southern Comfort, Kahlua, Midori, Baileys

Ask your waiter for our complete collection of neat & mixed spirits

Spirits listed contain a standard nip of 30mL

BEERS

LIGHT

Hahn Premium Light

7

Cascade Premium Light

7

AUSTRALIAN

Victoria Bitter

7

Pure Blonde Low Carbohydrate

8

Tooheys Extra Dry

8

Crown Lager

8

James Boag's Premium

8

Cascade Premium

8

Hahn Premium

8

Guinness Stout

8

IMPORTED

Messina

Sicily, Italy 9

Peroni Nastro Azzurro

Rome, Italy 9

Menabrea

Piemonte, Italy 9

Stella Artois

Belgium 9

Heineken

Holland 9

Becks

Germany 9

Corona

Mexico 9

Singha

Thailand 9

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NON-ALCOHOLIC DRINKS

ITALIAN SOFT DRINKS		all 5
San Pellegrino Red Bitters		
San Pellegrino Chinotto		
San Pellegrino Pompelmo (Grapefruit)		
San Pellegrino Aranciata (Blood Orange)		
SHAKES		8
Chocolate, Strawberry or Caramel with vanilla bean gelato & full cream milk		
ICED COFFEE FRAPPE		8
Espresso coffee, vanilla bean gelato, cream & ice; blended		
FRESH FRUIT FRAPPE		9
Fresh seasonal fruit & crushed ice; blended		
	glass	jug
SOFT DRINKS	4.5	13
Pepsi		
Pepsi Max		
Schweppes Lemonade		
Schweppes Soda Water		
Schweppes Tonic Water		
Solo Lemon Squash		
Sunkist Orange		
	glass	jug
Lemon, lime & bitters	5	15
Soda, lime & bitters	5	
JUICES	glass	jug
Orange, Apple & Pineapple	5	15
Tomato, Cranberry & Ruby Red Grape Fruit	5	
ITALIAN MINERAL WATER	500mL	1L
San Benedetto Natural	7	9
San Benedetto Sparkling	7	9
ICED TEA		
Peach		4.5
Lemon		4.5

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ITALIAN APERITIFS

8 WAYS TO DRINK CAMPARI

*Campari is an Italian aperitif obtained from the infusion of bitter herbs, aromatic plants & fruit.
Try one of our pre-dinner suggestions:*

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

8 WAYS TO DRINK APEROL

*Aperol is an Italian blend of bitter orange, gentian, rhubarb & an array of herbs.
Try one of our pre-dinner suggestions:*

1. Aperol on the rocks with a slice of orange – shaken 9
2. Aperol & orange juice 9
3. Aperol & ruby grapefruit juice on ice 9
4. Aperol & Absolut vodka on ice 9
5. Aperol with chardonnay & soda on ice 9
6. Aperol Royal with Prosecco Cuvee Sparkling Dry Wine 9
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 aperitif born from the blend of selected wines and careful choice of aromatic herbs.

1. Rosso Antico on the rocks with lemon wedges – served in a chilled sugar rimmed glass 9
2. Rosso Antico topped with Prosecco Cuvee Dry Wine over crushed ice 9
3. Rosso Antico & grapefruit juice shaken over crushed ice 9
4. Rosso Antico & chilled champagne 9
5. Rosso Antico with Gin, crushed lemon & lime over ice; served in a chilled sugar rimmed glass 9
6. Rosso Antico, Vodka, lemon squash with crushed ice; served with lemon wedges 9
7. Rosso Antico & orange juice over ice served with sliced orange wedges 9
8. Rosso Antico, lemon sorbet & chilled Prosecco Cuvee Dry Wine shaken with crushed ice served in balloon glass. 9

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COCKTAILS

all 15

MANGO DAIQUIRI

White rum, mango liqueur, fresh mango fruit, lemon juice, sugar syrup and crushed ice; blended

STRAWBERRY DAIQUIRI

White rum, strawberry liqueur, lemon juice, sugar syrup, fresh strawberries and crushed ice; blended

TOBLERONE

Baileys, kahlua, frangelico, honey, vanilla bean gelato, fresh cream, ice; blended, then served in a balloon glass & garnished with shaved chocolate.

BRANDY ALEXANDER

Brandy, brown crème de cacao, fresh cream, ice; shaken & strained, then topped with grated nutmeg

GOLDEN DREAM

Galliano, Cointreau, fresh orange juice, fresh cream and ice; shaken & strained, then garnished with a twist of orange.

GRASSHOPPER

Green crème de menthe, brown crème de cacao, ice and fresh cream; shaken & strained, then served with fresh mint and grated chocolate.

MIDORI SPLICE

Midori, Malibu, pineapple juice, and fresh cream built over ice.

SILK STOCKING

Butterscotch schnapps, advocaat, white cream de cacao, fresh cream; shaken and strained, then garnished with white chocolate.

CAIPIROSKA

Double Absolut vodka, fresh lime, fresh mint leaves, super fine caster sugar and sugar syrup; shaken and strained over crushed ice.

LIMONCELLO BLISS

Double limoncello, fresh lemon liqueur, lemon sorbet, lime juice with Prosecco Cuvee Dry Sparkling Wine

CHAMPAGNE & VERMOUTH COCKTAILS

all 13

DRY MARTINI

Gin, dry vermouth, twist of lemon; served in a martini glass, then garnished with green olives

BELLINI

Peach liqueur and peach nectar poured in a tall chilled flute, slowly topped with champagne

SAVOY BELLINI

Campari, ruby red grapefruit juice, lychee juice; served in a tall chilled flute topped with champagne

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WINES BY THE GLASS

SPARKLING & CHAMPAGNE

Janz Cuvee NV	<i>Pipers River, TAS</i>	12
Gancia Prosecco Cuvee Dry Sparkling Picolo NV DOC	<i>Veneto, Italy</i>	12

WHITE WINES

Tic Tok Sauvignon Blanc	<i>WA & NSW</i>	10.5
Waipara Sauvignon Blanc	<i>Marlborough, NZ</i>	11
Jeanneret 'Big Fine Girl' Riesling	<i>Clare Valley, SA</i>	9.5
Wild Oats Pinot Grigio	<i>Adelaide Hills, SA</i>	9.5
Robert Stein Gewürztraminer	<i>Mudgee, NSW</i>	9.5
Flying Fish Unwooded Chardonnay	<i>Margaret River, WA</i>	10.5
Allan Scott Sauvignon Blanc	<i>Marlborough, NZ</i>	10.5
Woodside Chardonnay	<i>Margaret River, WA</i>	13.5

RED WINES

Lambrusco Rosso Dolce VDT	<i>Reggiano, Italy</i>	8.5
Scarpantoni Estate 'Ceres' Rosé	<i>McLaren Vale, SA</i>	9
Tatachilla Merlot	<i>McLaren Vale, SA</i>	11
Stonefish Shiraz	<i>McLaren Vale, SA</i>	9
Stumpy Gully Panorama Pinot Noir	<i>Mornington Peninsula, VIC</i>	9
Forester Estate Shiraz	<i>Margaret River, WA</i>	9
Saddlers Creek 'Bluegrass' Cabernet Sauvignon	<i>Hunter Valley, NSW</i>	10
Robert Stein Shiraz Viognier	<i>Mudgee, NSW</i>	10.5
Scarpantoni 'Block 3' Shiraz	<i>McLaren Vale, SA</i>	12

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ITALIAN SPARKLING WINES

		glass	bottle
RICCADONNA ASTI SPUMANTE NV DOCG	<i>Piemonte, Italy</i>		36
Fresh, grapey aromatic wine with natural sweetness			
GANCIA PROSECCO CUVEE NV DOC	<i>Veneto, Italy</i>	12	45
Dry Sparkling wine with vibrant citrus and pear flavours			
LE MARCHESINE FRANCIACORTA EXTRA BRUT NV DOCG	<i>Lombardia, Italy</i>		85
Pale gold, hints of dried fruits & cloves, smooth and dry in the mouth			

ITALIAN WHITE WINES

FONTANA CANDIDA FRASCATI SUPERIORE DOC	<i>Lazio, Italy</i>		42
A vibrant, fruity white; well balanced with a hint of apricot			
EUGENIO COLLAVINI PINOT GRIGIO	<i>Friuli, Italy</i>		45
Full and penetrating on the nose with hints of fresh walnut and toasted almonds. Great with seafood, pasta and risotto dishes.			
JERZU ANTICHI PODERI VERMENTINO DI SARDEGNA DOC	<i>Sardegna, Italy</i>		48
Savoury with hints of fresh herbs, clean & refreshing			
FIEUDI DI SAN GREGORIO	<i>Campania, Italy</i>		55
100% Greco di Tufo – Lively acidic taste with a long fruity finish. Ideal with seafood, pasta and risotto.			
PANIZZI VERNACCIA DI SAN GIMIGNANO DOCG	<i>Tuscany, Italy</i>		58
Elegant and ample bouquet, with a taste revealing a powerful, dry good balanced wine with a fresh acidity.			

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CHAMPAGNE & SPARKLING

		glass	bottle
Riccadonna Asti Spumante NV DOCG	<i>Piemonte, Italy</i>		36
Jansz Cuvee NV	<i>Pipers River, TAS</i>	12	42
Gancia Prosecco Cuvee Dry Sparkling NV DOC	<i>Veneto, Italy</i>	12	45
Le Marchesine Franciacorta Extra Brut NV DOCG	<i>Lombardia, Italy</i>		85
Moët & Chandon NV Nectar Imperial	<i>Epernay, France</i>		155
Veuve Clicquot NV	<i>Epernay, France</i>		155
Moët & Chandon NV	<i>Epernay, France</i>		165
1998 V Dom Perignon GB	<i>Epernay, France</i>		395
1995 V Krug Vintage	<i>Epernay, France</i>		685

WHITE WINES

RIESLING

Jeanneret 'Big Fine Girl'	<i>Clare Valley, SA</i>	9.5	39
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GEWÜRZTRAMINER

Robert Stein	<i>Mudgee, NSW</i>	9.5	36
<i>A light, fruity wine variety. Great with creamy and spicy dishes.</i>			

CHARDONNAY

Robert Oatley	<i>Mudgee, NSW</i>		39
Fonty's Pool	<i>Pemberton, WA</i>		39
Pyramid Hill Unwooded	<i>Hunter Valley, NSW</i>		39
Flying Fish Unwooded	<i>Margaret River, WA</i>	10.5	42
Forester Estate	<i>Margaret River, WA</i>		42
Peterson's	<i>Hunter Valley, NSW</i>		43
Coldstream Hills	<i>Yarra Valley, VIC</i>		45
Stumpy Gully	<i>Mornington Peninsula, VIC</i>		48
Stefano Lubiana "Primavera"	<i>Derwent River, TAS</i>		55
Woodside Valley Estate 'Le Bas'	<i>Margaret River, WA</i>	13.5	59
Cape Mentelle	<i>Margaret River, WA</i>		65
Devil's Lair	<i>Margaret River, WA</i>		65

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SAUVIGNON BLANC

		glass	bottle
Forester Estate	<i>Margaret River, WA</i>		39
Alkoomi	<i>Frankland River, WA</i>		42
Allan Scott	<i>Marlborough, NZ</i>		42
Waipara Hills	<i>Canterbury, NZ</i>		44
Katnook Estate	<i>Coonawarra, SA</i>		46
Coldstream Hills	<i>Yarra Valley, VIC</i>		48
Cloudy Bay	<i>Marlborough, NZ</i>		65

WHITE BLENDS

Joey's Nose Semillon Sauvignon Blanc	<i>Margaret River, WA</i>		38
Fonty's Pool Sauvignon Blanc Semillon	<i>Pemberton, WA</i>		38
Devil's Lair Fifth Leg Sauvignon Blanc Semillon Chardonnay	<i>Margaret River, WA</i>		39
Forester Estate Sauvignon Blanc Semillon	<i>Margaret River, WA</i>		42
Cape Mentelle Sauvignon Blanc Semillon	<i>Margaret River, WA</i>		49
Suckfizzle Sauvignon Blanc Semillon	<i>Margaret River, WA</i>		65

OTHER WHITES

Saddlers Creek Premium Classic Semillon	<i>Hunter Valley, NSW</i>		39
Allanmere Verdelho	<i>Hunter Valley, NSW</i>		45
Wild Oats Pinot Grigio	<i>Adelaide Hills, SA</i>	9.5	39
Stefano Lubiana Pinot Grigio Traminer Riesling	<i>Derwent River, TAS</i>		48
Paracombe Pinot Gris	<i>Adelaide Hills, SA</i>		42
Nevis Bluff Pinot Gris	<i>Central Otago, NZ</i>		65

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RED WINES

ROSÉ

		glass	bottle
Scarpantoni Estate 'Ceres' Rosé	<i>McLaren Vale, SA</i>	9	36

PINOT NOIR

Stumpy Gully Peninsula Panorama	<i>Mornington Peninsula, VIC</i>	9	36
Sutton Forest	<i>Southern Highlands, NSW</i>		39
Stefano Lubiana 'Primavera'	<i>Derwent River, TAS</i>		59
Drumsara	<i>Central Otago, NZ</i>		85
Cloudy Bay	<i>Marlborough, NZ</i>		75

MERLOT

Tatachilla	<i>McLaren Vale, SA</i>	11	39
Saddler's Creek Reserve	<i>McLaren Vale, SA</i>		55

SHIRAZ

Stonefish	<i>McLaren Vale, SA</i>	9	36
Forester Estate	<i>Margaret River, WA</i>		38
Flying Fish Cove	<i>Margaret River, WA</i>		38
d'Arenberg 'The Football'	<i>McLaren Vale, SA</i>		39
Peterson's	<i>Hunter Valley, NSW</i>		45
Robert Stein Reserve	<i>Mudgee, NSW</i>		45
Scarpantoni 'Block 3'	<i>McLaren Vale, SA</i>	12	48
Clyde Park	<i>Bannockburn, VIC</i>		58
Mitolo Jester	<i>McLaren Vale, SA</i>		59
Mitolo G.A.M.	<i>McLaren Vale, SA</i>		89
Tatachilla Foundation	<i>McLaren Vale, SA</i>		89
Scarpantoni Reserve	<i>McLaren Vale, SA</i>		120
Saltram No.1	<i>Barossa Valley, SA</i>		120
Henschke 'Mount Edelstone'	<i>Eden Valley, SA</i>		195

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SHIRAZ VIOGNIER		glass	bottle
Robert Oatley Shiraz Viognier	<i>Barossa Valley, SA</i>		39
Paracombe Shiraz Viognier	<i>Adelaide Hills, SA</i>		42
Robert Stein Shiraz Viognier	<i>Mudgee, NSW</i>	10.5	42
Mr Riggs Shiraz Viognier	<i>McLaren Vale, SA</i>		49
Henschke 'Henry's Seven' Shiraz Grenache Viognier	<i>Eden Valley, SA</i>		58

CABERNET SAUVIGNON

Saddlers Creek 'Bluegrass'	<i>Hunter Valley, NSW</i>	10	45
Robert Stein Reserve	<i>Mudgee, NSW</i>		45
Scarpantoni	<i>McLaren Vale, SA</i>		48
Mitolo Jester	<i>McLaren Vale, SA</i>		59
Penfolds 'Bin 407'	<i>South Australia</i>		95
Katnook Estate	<i>Coonawarra, SA</i>		68
Orlando St. Hugo	<i>Coonawarra, SA</i>		75
Woodside Valley Estate	<i>Margaret River, WA</i>		95
Cape Mentelle	<i>Margaret River, WA</i>		120

OTHER REDS

Sutton Forest Classic Red Shiraz Sangiovese	<i>Southern Highlands, NSW</i>	9.5	36
Pikes 'The Red Mullet' Shiraz Sangiovese Merlot	<i>Clare Valley, SA</i>		38
Joey's Nose Cabernet Shiraz	<i>Margaret River, WA</i>		39
Forester Estate Cabernet Merlot	<i>Margaret River, WA</i>		42
Vasse Felix Shiraz Cabernet	<i>Margaret River, WA</i>		42
Scarpantoni School Block Shiraz Cabernet Merlot	<i>McLaren Vale, SA</i>		48
Cape Mentelle 'Trinders' Cabernet Merlot	<i>Margaret River, WA</i>		65
Penfolds 'Bin 389' Cabernet Shiraz	<i>South Australia</i>		95

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ITALIAN RED WINES

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REGGIANO LAMBRUSCO ROSSO DOLCE	<i>Reggiano Italy</i>	8	32
A refreshing sparkling wine with a melon fruit finish.			
DIEVOLE CHIANTI CLASSICO GALLONERO DOCG	<i>Toscana, Italy</i>		65
95% Sangiovese, 5% Canaiolo; Ruby red aromas of cherry, strawberry and plum. The palate demonstrates roundness with hints of tannins.			
MASSERIA DON NICOLA ZINFANDEL	<i>Puglia, Italy</i>		65
100% Primitivo Grape. Intense red to purplish in colour. Rich in yielded notes with hints of cherry and spices.			
FEUDI DI SAN MARZANO PRIMITIVO DI MANDURIA DOC	<i>Puglia, Italy</i>		82
100% Primitivo Grape. This wine has an intensely deep ruby colour to it and a medium/heavy body. The aroma is full of fruit, with hints of coffee and ends in an incredibly rich and silky finish.			
FERNESE EDIZIONE	<i>Abruzzo, Italy</i>		84
Edizione, from the vineyards of fernese vini, is an exceptional red wine made from a blend of five indigenous varieties – montepulciano, primitivo, sangiovese, negroamaro and Malvasia.			
ZENATO VALPOLICELLA SUPERIORE RIPASSA	<i>Veneto, Italy</i>		85
70% Corvina Veronese, 20% Rondinella, 5% Molinara & 5% sangiovese. This vineyard is located near Lake Garda. The bouquet is intense and very fine. Deep ruby red in colour with excellent body and texture.			
ROSSO DI MONTALCINO DOC	<i>Toscana, Italy</i>		85
100% Sangiovese. A Young Brunello ruby red intense bouquet of wild berry fruits. The palate is velvety with excellent structure.			
INFERI MONTEPULCIANO D'ABRUZZO	<i>Abruzzo, Italy</i>		89
Smooth, dry and full in flavour. It has a beautiful and opulent structure.			
BAROLO BOSCHETTI SORI DOCG	<i>Piemonte, Italy</i>		120
100% Nebbiolo. The flavour is dry, velvety and has a robust and generous body. The fruit is mature, with hints of black berries. Beautiful with game, red meat and rich pastas.			
CESARI AMARONE DELLA VALPOLICELLA	<i>Veneto, Italy</i>		130
80% Corvina and 20% Randinella Grape. Deep red in colour, offering aromas of blackberry, spices, almond and fine chocolate, with smooth, balanced tannins.			
BRUNELLO DI MONTALCINO DOGC IL POGGIENE	<i>Toscana, Italy</i>		175
100% Sangiovese. Intense Berry, vanilla and fruit aromas. The palate is dry and quite smooth.			

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