

Frizzanti

La Corte del Pozzo Prosecco Veneto IT	11.00	49.50
NV Ruggeri Prosecco Superiore		65.00
NV Laurent-Perrier Brut Champagne FR (375ml)		68.00
NV Laurent-Perrier Brut Champagne FR	22.50	130.00
10 Louis Roederer Vintage Rosé Reims Champagne FR		195.00

Bianchi

16 Rolf Binder Riesling Eden Valley SA		40.00
15 Cantina Di Gallura Gemellae Vermentino IT		49.00
16 Fontanabianca Arneis Piemonte IT	11.50	52.50
14 Belisario Verdicchio Matelica Marche IT		45.00
16 Munamuna Sauvignon Blanc Marlborough NZ	10.50	47.50
15 Sound of White Sauvignon Blanc Marlborough NZ		55.00
16 Ca Rugate San Michelle Soave Classico Veneto IT	11.00	51.00
15 Rob Dolan Pinot Gris Yarra Valley VIC		52.50
15 Condes de Albarei Albarino Rias Baixas SP		62.00
15 Collevento 921 Pinot Grigio Friuli IT	10.50	47.50
15 Subida Di Monte Pinot Grigio Friulano IT		59.00
16 Paringa Estate Chardonnay Mornington Peninsula VIC	11.50	52.50
15 Le Monde Pinot Bianco Friuli IT		66.00
15 Stefano Lubiana Chardonnay TAS		89.00

Rossi

16 Rameau d'Or Provence Rose Provence FR	11.00	49.50
16 Yal Yal Pinot Noir Mornington Peninsula VIC	11.00	50.00
15 Nanny Goat 'Super Nanny' Central Otago NZ		75.00
15 Frescobaldi Pater Sangiovese Tuscany IT	11.00	50.00
15 Poderi del Paradiso Chianti Colli Senesi DOCG, Tuscany IT	11.00	49.50
12 I Bastioni Chianti Classico IT		79.00
14 Monte Tondo Valpolicella Veneto IT	11.50	52.50
14 Koden Tempranillo Rioja SP	11.50	52.50
14 San Lazzaro Podere Montepulciano/Sangiovese Marche IT	12.00	55.00
13 Dodici dodici Barbera Piemonte IT		65.00
16 Two Hands Gnarly Dudes Shiraz Barossa Valley SA	11.50	52.50
14 Comm. G. B. Burlotto Langhe Nebbiolo Piemonte IT		79.00
14 Heathcote Estate Shiraz Heathcote VIC		78.00
12 Villa Medoro Montepulciano d'Abruzzo IT (3 Glass GR Award)		105.00

Dolci

NV Astoria Moscato Frizzante 187ml Treviso IT	12.00	
15 Pellegrino Passito Di Pantelleria 500ml Sicily IT	12.00	56.00

Aperitivi

Campari	8.50
Aperol	8.50
Pimms	8.50
Punt e Mes	8.00
Campari Grapefruit	9.50
Campari Orange Juice	9.50
Aperol Spritzer	14.00
Beccofino Breeze	14.00
Bellini	13.50
Negroni	16.50

Birre/Cider

Asahi (on tap)	9.00
Peroni Nastro Azzuro	8.50
Peroni Leggera (mid)	8.00
Theresianer Premium Pilsner	9.50
Menabrea Pale Lager	9.50
White Rabbit White Ale	9.50
4 Pines Pale Ale	9.50
Cascade Light	7.00
Batlow Cloudy Cider	9.00

Analcoliche

Soft Drinks	4.00
(Coke, Diet Coke, Coke Zero, Sprite)	
Juice (OJ, Grapefruit)	4.50
Capi Natural Selection (Grapefruit, Blood Orange, Ginger Beer)	4.00

Digestivi

Averna	9.00
Amaro Montenegro	9.00
Amaro Ramazzotti	9.00
Fernet Branca	9.00
Branca Menta	9.00
Amaro Nonino	10.00

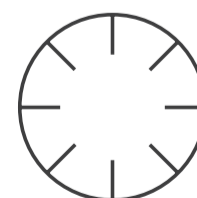
Liquori

Penfolds Grandfather Port	12.50
Nocello	9.00
Amaretto di Saronno	9.50
Cointreau	9.00
Frangelico	9.00
Drambuie	9.00
Sambuca Molinari	8.50
Baileys	9.00
Limoncello	9.00

Distillati

Glenfiddich 12 yr	11.00
Strathisla 12 yr	15.00
Marolo Grappa di Barbera	11.50
Marolo Grappa di Nebbiolo	11.50
Grappa Berta	18.00
De Lord Bas Armagnac	22.00
Paul Giraud Cognac	15.00
Ron Zacapa	16.00

JULIUS



PIZZA

Rosse

Marinara Deluxe Tomato, oregano, garlic and buffalo mozzarella	23.50
Margherita Tomato, fior di latte and basil	21.00
Number 1 Tomato, fior di latte, basil and thinly sliced Prosciutto di Parma	24.50
Prosciutto Tomato, mozzarella, oregano and thinly sliced Prosciutto di Parma	23.50
Salsiccia Tomato, chilli, mozzarella, provolone, pork and fennel sausage and rocket leaves	23.50
Salame e Fontina Tomato, mozzarella, salame, chilli and fontina cheese	23.00
Melanzane Tomato, mozzarella, ricotta, ham and marinated eggplant	24.00
Siciliana Tomato, mozzarella, bocconcini, anchovies, capers olives and oregano	23.00
Capocollo Tomato, mozzarella, stracchino, San Marzano tomato, capocollo and olives	23.50

PIZZA

Bianche

Gamberi Piccanti Mozzarella, local tiger prawns, cherry tomatoes, garlic, chilli, herbs, olive oil and rocket leaves	26.00
Funghi Misti Mozzarella, asiago, mixed mushrooms and thyme	23.00
Bresaola Mozzarella, gorgonzola, bresaola and rocket	24.00
Tartufo Mozzarella, smoked bacon, portobello mushrooms, stracchino and truffle paste	24.00
Zucca Mozzarella, asiago, pumpkin puree, red onion, pancetta and parsley	24.00

STARTERS

Antipasti

Calamari fritti con rucola Fried baby calamari with rocket and lemon	17.50 / 23.50
Affettati Misti Thinly sliced cured meats with marinated olives and grissini	20.50
Polpette e Polenta Pork and veal meatballs in tomato sugo, with soft polenta and pecorino pepato	18.50
Zuppa ai Frutti di Mare Calamari, scallop, mussels and fregola in a tomato and fish broth	18.50
Porri Arrosto e Burrata Roasted leeks with burrata, pickled red chilli, eschallots and toasted bread crumbs	17.50

PASTA

Primi

Pappardelle al Ragu d'Anatra Flat ribbon pasta with a duck and tomato ragu	25.00
Trecce ai Gamberetti e Calamari Short twisted pasta with local tiger prawns, calamari, chilli, garlic and cherry tomatoes	26.50
Malfaldine allo Stinco di Manzo Wavy ribbon pasta with slow cooked beef shin in tomato, white wine and peas	25.00
Orecchiette al Cavolfiore Small ear shaped pasta with cauliflower, raisins, pinenuts, chilli, garlic and toasted bread crumbs	24.50
Risotto del giorno Risotto of the day	23.50
Gluten free pasta available	1.50

MAINS

Secondi

Arrosto d' Agnello Roasted lamb rump, marinated zucchini ribbons, roasted peppers, farro and salsa verde	31.50
Pollo alla Griglia Grilled chicken thigh, cime di rapa, garlic, wood oven roasted portobello and oyster mushrooms with pan juices	31.50
Vitello con Melanzane alla Parmigiana Pan seared veal backstrap wrapped in pancetta, served with eggplant parmigiana, stracciatella and basil	33.00
Pesce del giorno Fresh fish of the day with extra virgin olive oil and lemon	31.50

SIDES

Contorni

Patate Thinly sliced fried potatoes	10.50
Rucola e Parmigiano Rocket and parmesan salad	10.50
Broccoli con Grano Saraceno Sauteed broccoli with garlic and buckwheat	10.50
Insalata di Verza Shaved savoy cabbage, iceberg lettuce, peas, crispy pancetta and creme fraiche	10.50

DESSERT

Dolci

Frittelle Fried ricotta dumplings with lemon custard and blueberry icecream	12.00
Tiramisu Italian style trifle made with coffee, mascarpone and sponge finger biscuits	11.00
Pannacotta Pannacotta with poached quince and honeycomb	11.00
Torta all' Arancia e Mandorle Orange and almond cake with sweet ricotta	11.00
Cioccolato Fondente Sweet pizza with dark chocolate and vanilla bean ice cream*	12.00
Fragole e Mandorle Sweet pizza with white chocolate, strawberries and toasted almonds	13.50
Calzoncino Mini pizza stuffed with nutella and banana and vanilla bean ice cream*	13.50

FOR KIDS ONLY

Bambini

PIZZA

Reginella Tomato and fiore di latte	13.00
Cotto Tomato, mozzarella and ham	13.00

PASTA

Plain	6.50
Burro	8.00
Napoli	9.50
Ragu (duck)	12.50
Long or short pasta	

DESSERT

Semifreddo Vanilla ice cream with chocolate sauce	7.50
Pannacotta Vanilla pannacotta with chocolate sauce	7.50

COME EARLY, COME OFTEN

Amex cards will incur a 2% surcharge

One bill per table.

Takeaway boxes 50c each.

*Ice cream not available for takeaway. All pastas are cooked "al dente".