

Frizzanti

La Corte del Pozzo Prosecco Veneto IT	12.00	52.50
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
11 Louis Roederer Vintage Rosé Reims Champagne FR		195.00

Bianchi

17 Rolf Binder Riesling Eden Valley SA		402.00
16 Cantina Di Gallura Gemellae Vermentino IT		49.00
16 Fontanabianca Arneis Piemonte IT	12.00	52.50
15 Belisario Verdicchio Matelica Marche IT		45.00
16 Seresin Estate Sauvignon Blanc Marlborough NZ	11.00	50.00
15 Sound of White Sauvignon Blanc Marlborough NZ		55.00
16 Ca Rugate San Michelle Soave Classico Veneto IT	11.50	52.50
16 Quartz Reef Pinot Gris Central Otago		65.00
16 Condes de Albarei Albarino Rias Baixas SP		62.00
16 Villa Chiopris Pinot Grigio Friuli Venezia Giulia IT	11.00	50.00
16 Subida Di Monte Pinot Grigio Friulano IT		59.00
16 Paringa Estate Chardonnay Mornington Peninsula VIC	11.50	52.50
16 St Michael Shulthausen Pinot Bianco Alto Adige		75.00
16 Stefano Lubiana Chardonnay TAS		89.00

Rossi

16 Domaine Peyrol Rosè Provence FR	11.00	50.00
16 Garagiste Le Stagiaire Pinot Noir Mornington Peninsula VIC	12.50	56.50
16 Villa Trasqua Traluna Sangiovese Toscana IT	11.00	50.00
16 Poderi del Paradiso Chianti Colli Senesi DOCG Toscana IT	11.00	50.00
15 Castello di Querceto Chianti Classico DOCG Toscana IT		79.00
16 Fasoli Valpolicella Classico DOC, Veneto IT	13.50	58.00
16 Vina Almate Tempranillo Castilla Y Leon SP	12.50	55.00
15 San Lazzaro Podere Montepulciano/Sangiovese Marche IT	12.50	55.00
16 Oltretorrente Barbera/Dolcetto Piemonte IT		65.00
15 Mitolo Jester Shiraz Mc Laren Vale SA	12.00	52.50
16 Albino Rocca Langhe Nebbiolo Piemonte IT		79.00
14 Willow Creek Malakoff Vineyard Shiraz Pyrenees VIC		75.00
14 Craggy Range Pinot Noir Martinborough NZ		98.00
13 Villa Medoro Montepulciano d'Abruzzo IT (3 Glass GR Award)		105.00
13 Quantico Nerello Mascalese Etna Sicily IT		120.00

Dolci

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

Aperitivi

Campari (45ml)	10.00
Pimms (45ml)	9.00
Punt e Mes	9.00
Campari Grapefruit	10.00
Campari Orange Juice	10.00
Aperol Spritzer	14.00
Beccofino Breeze	14.00
Bellini	14.00
Negroni	17.00

Birre/Cider

Peroni (on tap)	9.00
Peroni Leggera (mid)	8.00
Theresianer Pils	9.50
Menabrea Pale Lager	9.50
White Rabbit White Ale	9.50
4 Pines Pale Ale	9.50
Cascade Light	7.00
The Hills Apple Cider	9.00
Sapporo	9.50

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

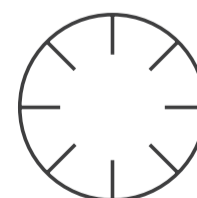
Liquori

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
Nikka from the barrel	15.00
Marolo Grappa di Moscato	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	22.00
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	24.00
Salsiccia Tomato, chilli, mozzarella, provolone, pork and fennel sausage and rocket leaves	23.50
Salame e Fontina Tomato, mozzarella, salame, chilli and fontina cheese	23.50
Melanzane Tomato, mozzarella, eggplant, goat's cheese, cherry tomatoes and basil	24.00
Siciliana Tomato, mozzarella, bocconcini, anchovies, capers, olives and oregano	23.50
Amatriciana Tomato, mozzarella, pancetta, red onion and pecorino pepato	24.00

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	23.50
Porchetta Mozzarella, provolone, porcini mushrooms, rolled roasted pork belly and parsley	24.50
Tartufo Mozzarella, smoked bacon, portobello mushrooms, stracchino and truffle paste	24.50
Soppressa Mozzarella, gorgonzola, soppressa salami and potatoes	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	22.50
Capesante alla Griglia Pan seared scallops with grilled corn, salsa verde, watercress and toasted sourdough crumbs	18.50
Carpaccio di Manzo Seared beef with crumbled goat's cheese, sautéed broccoli leaves and shallots	18.50
Cavolfiore Fritto Crumbed cauliflower with smoked burrata cheese, capers, celery hearts and basil	17.50

PASTA

Primi

Pappardelle al Ragù d'Anatra Flat ribbon pasta with a duck and tomato ragu	25.50
Linguine al Granchio Thin long flat pasta with blue swimmer crab, chilli, garlic, white wine and tomato	26.50
Garganelli alla Pancetta e Piselli Short tubular pasta with bacon, peas, onion, chicken stock and parmesan cheese	25.50
Lumache ai Ceci e Scarmorza Small shell pasta with braised chickpeas, fennel, cherry tomatoes and smoked mozzarella	24.50
Risotto del giorno Risotto of the day	23.50
Gluten free pasta available	1.50

MAINS

Secondi

Collo di Maiale alla Griglia Grilled pork collar with roasted peppers, wild oregano, garlic and charred rappini	33.00
Cotoletta di Pollo Crumbed chicken thigh with grilled marinated zucchini ribbons, buffalo mozzarella, heirloom tomatoes and basil	33.00
Bistecca di Manzo Grilled Cape Grim rib fillet with potato gratin, baby chard and tarragon, shallot butter	35.00
Pesce del giorno Fresh fish of the day with extra virgin olive oil and lemon	33.00

SIDES

Contorni

Patate Thinly sliced fried potatoes	11.00
Rucola e Parmigiano Rocket and parmesan salad	11.00
Fagiolini e Pinoli Panfried green beans, garlic, pine nuts and crispy shallots	11.00
Insalata di Zucchini e Finocchio Shaved zucchini, witlof, fennel, orange and vino cotto	11.00
Insalata Caprese Mixed seasonal tomatoes with fiore di latte cheese, basil and toasted sourdough	12.00

DESSERT

Dolci

Frittelle Fried ricotta and raisin dumplings with vanilla and local honey ice cream*	13.00
Tiramisu Italian style trifle made with coffee, mascarpone and sponge finger biscuits	11.00
Pannacotta Pannacotta with poached rhubarb and pistachio	11.00
Torta di Pere e Frangipane Pear and frangipane tart with goat's curd and pear syrup	11.00
Cioccolato Fondente Sweet pizza with dark chocolate and vanilla bean ice cream*	12.50
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 1.8% surcharge. One bill per table.
Takeaway boxes 50c each.

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