

Frizzanti

NV Spagnol Col de Sas Conegliano Valdobbiadene		
DOCG Prosecco Superior Veneto IT	12.50	56.50
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
12 Louis Roederer Vintage Rosé Reims Champagne FR		195.00

Bianchi

18 Rolf Binder Riesling Eden Valley SA		42.00
17 Ciu Ciu 'Arbinus' Verdicchio Marche IT	12.00	52.50
17 Fontanabianca Arneis Piemonte IT	12.00	52.50
16 Seresin Estate Sauvignon Blanc Marlborough NZ	11.00	50.00
17 Tenuta Del Porconero Fiano Campania IT		69.00
17 Ca Rugate San Michelle Soave Classico Veneto IT	11.50	52.50
17 Wairau River Pinot Gris Malbouorugh NZ		55.00
16 Condes de Albarei Albarino Rias Baixas SP		62.00
17 Tenuta Maccan Pinot Grigio Friuli IT	11.50	52.50
17 Subida Di Monte Pinot Grigio Friulano IT		69.00
17 Paringa Estate Chardonnay Mornington Peninsula VIC	11.50	52.50
16 St Michael Shulthausen Pinot Bianco Alto Adige		75.00
17 Stefano Lubiana Chardonnay TAS		89.00

Rossi

17 Domaine Peyrol Rosè Provence FR	12.00	52.50
17 Red Claw Pinot Noir Mornington Peninsular VIC	12.50	56.50
16 Poderi del Paradiso Chianti Colli Senesi DOCG Toscana IT	11.00	50.00
15 Bastioni Chianti Classico DOCG Toscana IT		79.00
16 Monte Tondo San Pietro Valpolicella Veneto IT	14.00	64.00
14 Zinio Tempranillo Rioja SP	12.50	55.00
16 San Lazzaro Podere Montepulciano/Sangiovese Marche IT	13.00	58.00
17 Oltretorrente Barbera/Dolcetto Piemonte IT		65.00
15 Yangarra Shiraz McLaren Vale SA	12.50	56.50
15 Cascina Fontana Langhe Nebbiolo Piemonte IT		79.00
16 Mount Langi Cliff Edge Shiraz Grampians VIC		75.00
16 Chard Farm River Run Pinot Noir Central Otago NZ		79.00
13 Villa Medoro Montepulciano d'Abruzzo IT (3 Glass GR Award)		105.00

Dolci

NV Astoria Moscato Frizzante 187ml Treviso IT	12.00	
16 Pellegrino Passito Di Pantelleria 500ml Sicily IT	14.00	64.00

Aperitivi

Campari (40ml)	10.00
Pimms (40ml)	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)	9.50
Peroni Leggera (mid)	8.50
Theresianer Premium Pils	10.50
Menabrea Pale Lager	9.50
4 Pines Hefe	10.50
Coopers Pale Ale	9.50
Asahi	9.50
Cascade Light	8.00
The Hills Apple Cider	10.00

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

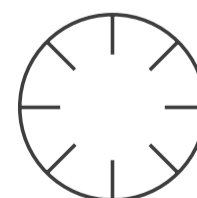
Liquori

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
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	23.50
Soppressa Tomato, mozzarella, asiago, soppressa salame, onions and olives	24.00
Siciliana Tomato, mozzarella, bocconcini, anchovies, capers, olives and oregano	23.50
Campagnola Tomato, mozzarella, mushrooms, shaved ham and buffalo mozzarella	25.00

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
Pugliese Mozzarella, provolone, marinated broccoli leaves, pancetta and chilli	24.50
Tartufo Mozzarella, smoked bacon, portobello mushrooms, stracchino and truffle paste	24.50
Scarmorza Mozzarella, scarmorza, capocollo, roasted yellow cherry tomatoes and basil	24.00
Patate e Rosmarino Mozzarella, fontina, baby potatoes, rosemary and truffle paste	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
Calamari alla Griglia Grilled baby calamari with fried zucchini, saffron mayonnaise, capers, celery leaves and shallots	18.50
Salsiccia al Forno Roasted pork and fennel sausage with roasted peppers, heirloom tomatoes and basil	18.50
Caciocavallo Wood roasted eggplant with grilled caciocavallo, wild oregano, pickled chilli and soft herbs	17.50

PASTA

Primi

Pappardelle al Ragù d'Anatra Flat ribbon pasta with a duck and tomato ragu	25.50
Fresine ai Gamberi Long ribbon pasta with tiger prawns, zucchini, yellow tomato, chilli, garlic and white wine	26.50
Mezze Maniche all' Amatriciana Short tube pasta with crispy pancetta, onions, tomato and pecorino	25.50
Orecchiette alla Barese Small ear shaped pasta with broccoli, marinated broccoli leaves, burrata, chilli, garlic and toasted breadcrumbs	24.50
Risotto del giorno Risotto of the day	23.50
Gluten free pasta available	1.50

MAINS

Secondi

Pollo al Forno Roasted boned chicken with sautéed rainbow chard, cavolo nero, fennel seed, garlic, almonds and charred lemon	33.00
Braciola di Agnello Grilled Victorian lamb forequarter chop with pepperonata and wild rocket	33.00
Cotoletta di Vitello Crumbed veal scallopine with grilled asparagus, zest of lemon, artichokes, mint and fior di latte	34.00
Pesce del giorno Fresh fish of the day with extra virgin olive oil and lemon	33.00

SIDES

Contorni

Patate Thinly sliced fried potatoes	10.50
Rucola e Parmigiano Rocket and shavings of Parmigiano	10.50
Fagiolini Saltati Sautéed green beans with chilli, garlic and almond purée	10.50
Insalata di Radicchio Raddichio, baby cos, cucumber ribbons, mint and sweet cabernet viaigrette	10.50
Insalata di Caprese Summer tomatoes, fior di latte, basil and toasted breadcrumbs	10.50

DESSERT

Dolci

Frittelle Fried ricotta dumplings filled with strawberry jam and served with fior di latte gelato*	13.00
Tiramisu Italian style trifle made with coffee, mascarpone and sponge finger biscuits	11.00
Pannacotta Vanilla bean pannacotta with fresh figs, local honey and toasted walnuts	11.00
Semifreddo alla Nocciola Hazelnut and chocolate semifreddo with toasted panettone	11.00
Cioccolato Fondente Sweet pizza with dark chocolate and vanilla bean gelato*	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 gelato*	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 (butter)	8.00
Napoli	9.50
Ragu (duck) Long or short pasta	12.50

DESSERT

Semifreddo Vanilla gelato 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.

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