

VINO BY THE GLASS

FRIZZANTE

	<i>Gls</i>	<i>Btl</i>
NV Martini <i>Prosecco</i> Piedmont, ITA	14	68
NV Chandon Rose <i>Sparkling Rosé</i> AUS	16	68
2013 Moët & Chandon <i>Champagne Vintage</i> Champagne, FRA	28	160
2021 Borgo <i>Moscato d'Asti</i> Piedmont, ITA	16	68

BIANCO

2020 Cantina Riff <i>Pinot Grigio</i> Veneto, ITA	16	72
2021 Lark Hill <i>Regional Riesling</i> Canberra District	16	72
2021 Dog Point <i>Sauvignon Blanc</i> Marlborough, NZ	18	81
2021 In Dreams <i>Chardonnay</i> Yarra Valley, VIC	16	72

ROSÉ & ORANGE

2022 Nick Spencer <i>Rosé</i> Hilltops, NSW	16	72
2021 Rameau D'OR <i>Rosé Provence</i> Côtes de Provence, FRA	18	81
2021 Whistler 'Back to Basics' <i>Skin Contact Blend</i> Barossa Valley, SA	16	72

ROSSO

2021 Reverie <i>Pinot Noir</i> Languedoc, FRA	15	67
2020 Poggio Anima <i>Chianti DOCG</i> Tuscany, ITA	15	67
2020 Karman Tinto Rijos <i>Garnacha</i> Rijoca, SPA	16	72
2022 Swinging Bridge 009 <i>Gamay</i> Orange, NSW	18	81

BIRRA

peroni nastro azzuro <i>Italy, tapped</i> 4.8%	13
peroni lager mid-strength <i>Italy, tapped</i> 3.5%	10
peroni red lager <i>Italy, packaged</i> 4.7%	12
menabrea lager <i>Italy, packaged</i> 3.8%	10



Boozy Brunch

Trust us, brunch is better with a little bubbly. Our Boozy Brunch includes a selection of cheese & charcuterie platters to share, 2 hours of bottomless mimosas and the option to add on a wheel of Baked Brie. This is quite possibly the best way to start your day.

AVAILABLE DAILY, 11AM - 2PM
BOTTOMLESS MIMOSAS AVAILABLE FOR 2 HRS
\$65 PER PERSON. FROM 4 TO 20 GUESTS

Online Store

Your new home of takeaway pizzas, sandwiches, liquor, cheese platters, and more. Online, phone or in-venue ordering available and drive-through contactless collection via Odgers Lane.

Bottomless Pasta

Mangia mangia! Did someone say bottomless pasta? Pull up a seat to nonna's table every Tuesday and enjoy our dish of the day until you simply can't eat anymore.

EVERY TUESDAY, FROM 5.45PM
\$30 PER PERSON

VINO BY THE BOTTLE

WHITE

2017 Urlar <i>Sauvignon Blanc</i> Marlborough Region, NZ	75
2021 Mada <i>Pinot Gris</i> Canberra District	72
2018 Albert Mann <i>Pinot Blanc</i> Alsace, France	88
2021 Mada <i>Riesling</i> Canberra District	82
2019 Silent Way <i>Semillon & Friends</i> Macedon Ranges, VIC	68

ROSÉ & ORANGE

2022 Worlds Apart 'Everlasting Happiness' <i>Rosé</i> McLaren Vale, SA	70
2021 Vinden Headcase <i>Rosé</i> Hunter Valley, NSW	72
2021 Jamsheed Park <i>Riesling</i> Bendigo, VIC (Orange)	72
2021 Sainte Croix <i>Rosé</i> France	70

RED

2021 Whistler 'Get In My Belly' <i>Grenache</i> Barossa Valley, SA	82
2020 Yangarra 'Noir' <i>Grenache-Mourvedre-Carignan</i> McLaren Vale, SA	70
2020 Ottelia <i>Sangiovese</i> Limestone Coast, SA	64
2021 Lark Hill <i>Mourvedre</i> Canberra District	78
2018 Brackenwood <i>Barbera</i> Adelaide Hills, SA	80
2016 Bannock Brae 'Goldfields' <i>Pinot Noir</i> New Zealand	95
2021 Whistler 'Shock Value' SMG <i>Shiraz, Mataro, Grenache</i> Barossa Valley, SA	68

VINO BY THE BOTTLE

'Invecchiato'

Amici's aged and rare collection

SPARKLING AND CHAMPAGNE

2018 Albert Mann <i>Sparkling Brut</i> Alsace, France	120
2020 Hentley Farm 'Black Beauty' <i>Sparkling Shiraz</i> Barossa Valley, SA	140
NV Moet and Chandon <i>Sparkling Rose</i> France	120
NV Ruinart Blanc de Blanc <i>Champagne</i> France	280
2019 Crystal Vintage Brut <i>Champagne</i> France	495

WHITE

2016 Coldstream Hills <i>Chardonnay</i> Yarra Valley, VIC	110
2019 Cadei Frati <i>Luganna</i> Lombardy, Italy	120
2019 Grace <i>Koshu</i> Japan	120
2016 Château Boucarut <i>Lirac</i> France	130
2019 Muscat de Saint Jean De <i>Minervois</i> Bagatelle, France	140
2018 Saint-Aubin Er Cru ' <i>Les Murgers des Dents de Chien</i> ' Bourgogne, France	210

RED

2017 TSC Rosso Mt Etna, Italy	135
2016 Yarra Yering 'Agincourt' <i>Cabernet Malbec</i> Yarra Valley, VIC	140
2017 Yarra Yering <i>Dry Red Noz</i> Yarra Valley, VIC	140
2017 Albino Rocca <i>Barbaresco</i> Piedmont, Italy	165
2019 Craggy Range 'Sophia' <i>Bordeaux Blend</i> Hawkes Bay, NZ	180
2016 Andrea Oberto <i>Barolo</i> La Morra, Italy	220
2018 Henschke Tappa Pass <i>Shiraz</i> Barossa Valley, SA	250
2014 Renato Ratti 'Marcenasco' <i>Barolo DOCG</i> La Morra, Italy	280

PRIX FIXE MENU

Arrival Spritz

APEROL

aperol / prosecco / soda

or

LIMONCELLO

limoncello / prosecco / soda

CHEESE & CHARCUTERIE PLATTER

+ marinated mixed olives with sourdough bread

Salads

PUMPKIN & WALNUT

roast pumpkin / candied walnut / spinach / pickled eschallot /
feta / balsamic vinaigrette (v)

PIZZA *of your choice*

please find selection on page seven

JAMON & CRISPS

with patatas fritas / guindilla / chilli oil

CANNOLI

SIGNATURE PLATTERS

Served with sourdough, select four items for your plate.

Add extra sourdough +4

CHEESE

tarago river 'shadows of blue'

A light and smooth flavoured blue cheese wrapped in natural bees wax. It's made with double the amount of cream of a traditional blue cheese and is waxed early in the ripening process to control the balance of sweet and pungent flavours.

adelaide hills triple cream brie

The extra butter fat gives this cheese a mild and creamy taste.

meredith dairy marinated goat cheese

Soft goat cheese marinated in garlic and herb infused extra virgin olive oil, Marinated Goat Cheese has a refreshing citrus tang and soft, spreadable texture.

millel pecorino pepato

Hard style, authentic cheese made in Australia from the finest ingredients. A traditional table cheese offering contrast to mild and soft cheeses.

CHARCUTERIE

quattro stelle - schiacciata piccante (free range)

A traditional Salami which originates from southern Italy. It is flavoured with "papas" home made chilli, red wine and capsicum sauce.

princi - mortadella

A staple in Bologna Italy, Princi's Mortadella is the epitome of quality fine meats. Filled with subtle flavours and laced with intricate aromas, this pork sausage is cured to perfection using traditional methods. (Gluten free)

jamon de serrano reserva

Serón is a small village in the province of Almería, Spain. Cold, dry winds that blow through the village all year round are perfect for curing hams and shoulders in a slow, natural process, and they also help reduce the amount of salt necessary.

salumi capocollo

Capocollo is pork scotch fillet/pork neck which is salted, cured, rubbed with spices and red wine and dried for about 3 to 6 months.

SPARKLING CRAFT COCKTAILS

ST. GERMAINE ELDERFLOWER SPRITZ	16
APEROL SPRITZ	18
LIMONCELLO SPRITZ	18
LEMONADE ICED TEA	20
GINGER LIME VODKA MULE	20
APPLE PIE WHISKY FIZZ	20
GRAPEFRUIT VODKA SODA	20

FAUXTAILS

seedlip southside citrus / mint / lime	16
spritz of the month - ask your server	16

SOFTS

san pellegrino sanbitter	6
san pellegrino varieties	8
lemon lime bitters	8

TAP COCKTAILS

WILD ROSE NEGRONI

lark forty spotted wild rose / campari / rosso vermouth

20

GOOSE ESPRESSO MARTINI

grey goose vodka / creme de cafe / toby's estate broadway blend espresso

20

CLASSIC COCKTAILS

BLACK MANHATTAN

rye whiskey / amaro averna / orange bitters

20

NEGRONI

campari / sweet vermouth / gin

20

BASIL GIMLET

gin / basil / lime / sugar

18

AVIATION

gin / luxardo / creme de violette

20

ALI DI CARTA

dark rum / aperol / amaro montenegro / lemon

20

Formaggi



A rotating selection of some our favourite formaggi - served with blue gum honeycomb, muscatels and fresh sourdough.

ASK OUR STAFF ABOUT THIS WEEKS OPTION \$30

Raclette



Dellendale Raclette, melted and scraped table side over a generous portion of our Jamon and Crisps.

\$40

TO SHARE

marinated olives (v)	10
sourdough with australian extra virgin olive oil & balsamic (v)	8
sardine and agrodolce toast	18
tinned fish and crisps with millesimate sardines, and potato crisps	18
nduja stuffed roast eggplant with stracciatella, pickled eschallot candied walnut dukkah	18
shaved wagyu bresaola, guindilla chilli, picos, avjar	16
chef's selection mixed antipasti veg (v)	24
vanella burrata with marinated tomatoes, basil, candied walnut dukkah served with sourdough (v)	20
marinated eggplant, olive tapenade, semi dried tomato, feta, pickled eschallot & sourdough toast (2) (v)	16
jamon serrano with patatas fritas, guindilla chilli, and extra virgin olive oil	18

DRINKS

DOLCE

SEASONAL BAKED BRIE 125GM 20

ask your server for our current baked brie special

RICOTTA CANNOLI (2) 10

AFFOGATO 8

toby's estate coffee / vanilla bean gelato

add wattleseed and macadamia liqueur +6

ZEPPOLE 12

italian fried dough with icing sugar and smoked maple syrup

CONTINENTAL CAKE 10

layered sponge cake, with chocolate custard and almonds

TIRAMISU 14

toby's estate coffee / vanilla mascarpone / ladyfinger biscuits / cocoa

SALAD

PUMPKIN AND WALNUT 15

roast pumpkin / candied walnut / spinach / pickled eschallot / feta / balsamic vinaigrette (v)

CAPRESE 18

heirloom tomatoes, buffalo mozzarella, basil, aged balsamic, extra virgin olive oil

FROM THE SEA

Harvested, cleaned and packed by hand, Cuca's fish is made using natural materials, seafood, olive oil and brine. Served with mace golden peppers & sourdough.

sardines in olive oil 14

sardines in tomato 14

sardines with lemon 14

sardines in picante 14

anchovy fillets in oil 14

calamari in salsa americana 14

+ crackers / guindilla chillies +4

HAND STRETCHED PIZZA

gluten free available +4

PORCHETTA	26	CAPRICCIOSA	20
porchetta / garlic roasted broccolini / green apple / bocconcini / gravy / red onion		napoli sauce / mozzarella / ham / mushrooms / artichoke / olives / anchovies	
BURRATA & NDUJA	25	CAPONATA (V)	20
napoli sauce / buffalo mozzarella / nduja / red onion / roasted peppers / vanella burrata		caponata (italian-style ratatouille) / buffalo mozzarella / basil / reggiano	
SALSICCIA	22	DIAVOLA	20
napoli sauce / mozzarella / pork sausage / red peppers / kalamata olives / spanish onion / bocconcini		hot pepperoni/ spanish onion/ kalamata olives	
PROSCIUTTO ARUGULA	24	MORTADELLA	20
napoli sauce / mozzarella / shaved grana padano / prosciutto di parma / fresh arugula		garlic / buffalo mozzarella / fresh shaved mortadella / pickled picantes / pistachio / rocket	
PATATE (V)	20	MARGHERITA (V)	18
roasted garlic / shaved potato / rosemary / kalamata olives / feta / chilli oil		napoli sauce / mozzarella / fresh basil	
FUNGHI (V)	22		
garlic / mozzarella / swiss brown mushrooms / truffle oil / asiago			