

# Drinks.

## Sparkling

Puncheon Darts Prosecco	15/64
<i>Glera – King Valley, Vic</i>	
2022 Trutta Pet Nat Blanc	78
<i>Chardonnay, Riesling – Harcourt/ Seymour, VIC</i>	
2022 Bright Young Thing	90
<i>Pinot Gris, Pinot Noir – Mt. Torrens, SA</i>	
Paltrinieri - Lambrusco di Sorbara Radice NV	110
<i>Lambrusco – Lambrusco di Sorbara, ITA</i>	
2017 Noel Bazin Champagne	148
<i>Chardonnay – Champagne, FRA</i>	

@winona\_wine  
Shop 9/2-14 Pittwater Rd, Manly

## Cocktails

Aperol Spritz	16
Limoncello Spritz	16
Caipiroska	18
Negroni	18
Sbagliato	18
Amaretto Sour	18
Whiskey Sour	18
Classic Margarita	18
Spicy Margarita	18
Espresso Martini	18
Martini	22

## Beers

Grifter Pale Ale	10
Grifter Serpents Kiss	11
Peroni	11
Heaps Normal	8

## Non- Alc

Seadrift Southside	16
NON Wines	14
Strangelove Soda's	8
Kombucha	8

## White

2022 Colombia Bianca	15/75
<i>Grillo – Sicily, ITA</i>	
2021 Jumping Juice Carousal	78
<i>Sauvignon Blanc – Yarra Valley, VIC</i>	
2022 Adelina Reisling	85
<i>Reisling – Polish Hill / Clare, SA</i>	
2021 Sigurd White Blend	84
<i>Semillon, Vermentino, Viognier, Muscat, Chardonnay – Barossa Valley, SA</i>	
2021 Slowlane Chardonnay	18/90
<i>Chardonnay – Adelaide Hills, SA</i>	
2021 Vincent Tremblay - AC Chablis	118
<i>Chardonnay – Chablis, FRA</i>	
2020 Monastero Suore Cistercensi Coenobium	108
<i>Trebbiano, Malvasia, Verdicchio - Lazio, ITA</i>	
2021 Gut Oggau - Theodora	140
<i>Grüner Veltliner, Welschriesling – Burgenland, AUS</i>	

## Red

2021 Sud De Frank	15/72
<i>Syrah, Viognier - Riverland, SA</i>	
2022 Konpira Maru Over & Over	16/80
<i>Pinot Noir – King Valley, VIC</i>	
2021 Sigurd Red	80
<i>Syrah, Grenache, Carignan, Mourvèdre, Lagrein – Barossa, SA</i>	
2020 Bernadino Fattoria La Striscia	86
<i>Sangiovese, Merlot, Canaiolo, Colorino – Chianti, ITA</i>	
2021 Le Juice Fleurie	94
<i>Gamay – Beaujolais, FRA</i>	
2021 Benjamin Tailander Laguzelle	98
<i>Cinsault, Syrah, Carignan – Languedoc-Roussillon, FRA</i>	
2019 Catherine Bernard La Route des Crêtes	118
<i>Cinsault, Grenache – Languedoc, FRA</i>	
2021 Ar.Pe.Pe Rosso Di Valtellina	125
<i>Nebbiolo – Valtellina, ITA</i>	
2021 Domaine Aleofane - Crozes Hermitage Rouge	140
<i>Syrah – Rhone Valley, FRA</i>	

## Skin Contact

2021 Das Juice Maceration	16/72
<i>Muscat, Arneis, Sauvignon Blanc, Chardonnay – SA</i>	
2022 Geyer - Semillon Muscat	78
<i>Semillon, Muscat – Barossa, SA</i>	
2022 Good intentions Magnolia	84
<i>Gewürztraminer- Mount Gambier, SA</i>	
2021 The Other Right - Sunshine on my Skin	92
<i>Viognier – Adelaide Hills, SA</i>	
2021 Tenuta Foresto Leuto	120
<i>Cortese – Piemonte, Northern ITA</i>	
2017 Radikon Ribolla 500ml	140
<i>Ribolla Gialla – Oslavia, ITA</i>	

## Pink

2022 Konpira Maru MK Rose	16/75
<i>Pinot Meunier, Chardonnay – VIC</i>	
2020 Pittnauer	82
<i>Blaufrankisch – Burgenland, AUS</i>	
2022 Tom Shobbrook Poolside	98
<i>Syrah – Barossa, SA</i>	
2020 Clos Cibone Tradition	130
<i>Rose - Tibouren</i>	
<i>Tibouren, Grenache – Provence, FRA</i>	

# Food.

Menu by @chefmilo\_ in collaboration with @sustained\_co

## Mount Zero Marinated Olives (VE GF)

Rosemary, garlic, lemon thyme and citrus

8

## Effies Gilda (GF DF)

Olasagasti Anchovy, Marinated Pepper, Green Olive, Preserved Lemon

7ea

## Meat and Pickle Plate (Optional GF DF)

Selection of Three Artisanal Meats, Pickles, Sourdough - add 2 Cheese for \$10

25

## “Hokkaido” Scallop Crudo (GF DF)

Blood Orange Ponzu, Baby Cucumber, Shallot

9ea

## “Mooloolaba” Yellowfin Tuna Ceviche (GF DF)

Puffed Quinoa, Strawberry Lime dressing, Celery heart, Verde oil

26

## Taramasalata Crumpet

Sourdough Crumpet, Aleppo Pepper, Lemon Oil, Chive

14

## Dakos Bruschetta (Optional VE GF DF)

Truss Tomato, Vermouth, Staple Rye Bread, Ricotta Salata – add Anchovies \$5

16

## “Mooloolaba” King Prawns (GF)

Fermented Chilli Butter, Geraldton Wax, Lemon

32

## Shio Koji “Red Gum Creek” Lamb Skewer (GF DF)

White Soy, Blueberry, Pickled Green Tomato, Sesame

14ea

## Green Asparagus (Optional VE GF DF)

Confit Yolk, Bottarga, Brown Butter, Capers, Champagne Vinegar

18

## Loaded Miso Cauliflower (V GF DF)

Whipped Garlic Tofu, Harissa, Crispy Chickpeas

26

## Butter Lettuce Salad (GF)

Blueberry & Champagne Dressing, Hazelnuts, Ricotta Salata

12

## “Jervis Bay” Mussel & Frites (Optional GF DF)

Saffron Broth, Cream, Fennel, Kombu, Fries

28

## “Beef City Black” Scotch Fillet MIB2+ (GF DF)

Chimichurri, Bullhorn Bell Pepper, Oregano

42

## Basque Cheesecake

Blood Orange Marmalade, Almond Crumb

12

## Dark Chocolate Torte

Clotted Cream, Strawberry

12

## Affogato – add Piccolo Whip \$5 (GF)

12

\*Please advise your waiter of any allergies or intolerances - (V) Vegetarian (VE) Vegan (GF) Gluten Free