

# L' Osteria

*Since 1986*

***"A rustic Italian tavern serving  
traditional food and wine"***

**#LOSTERIAMENU ON INSTAGRAM**

**See what the dishes look like**

# VINO - WINE

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## RED

2012	Duca di Salaparuta Clanica Merlot	<i>Sicily, Italy</i>	32
2013	Parri Sangiovese IGT	<i>Toscana, Italy</i>	29
2013	Poggiano Chianti DOCG	<i>Toscana, Italy</i>	29
2012	Di Giorgio Coonawarra Shiraz	<i>Coonawarra, SA</i>	38
2012	Di Giorgio Coonawarra Cab Sauv	<i>Coonawarra, SA</i>	38
2009	Australian Legend Cab Sauv	<i>Yelta, VIC</i>	28
2013	Domain Barossa Black Tongue Shiraz	<i>Barossa Valley, SA</i>	28
2012	Hoggies Estate Shiraz	<i>Yelta, VIC</i>	26
2011	Pasqua Montepulciano D'Abruzzo	<i>Veneto, Italy</i>	28
2009	Barolo Ravera DOCG	<i>Piedmont, Italy</i>	96
2013	Hoddles Creek Pinot Noir	<i>Yarra Valley, VIC</i>	28

## WHITE

2014	Hoggies Estate Sauv Blanc	<i>Coonawarra, SA</i>	26
2013	Vavasour Sauv Blanc	<i>Marlborough, NZ</i>	32
2013	Australian Legend Chardonnay	<i>Coonawarra, SA</i>	28
2013	Hoddles Creek 1er Chardonnay	<i>Yarra Valley, VIC</i>	48
2013	Pasqua Pinot Grigio	<i>Veneto, Italy</i>	32
2014	Majella Reisling	<i>Coonawarra, SA</i>	28
2013	Pitoli Greco-Fiano	<i>Basilicata, Italy</i>	28

## SPARKLING AND ROSE

NV	Carpene Malvoti Prosecco	<i>Conegliano, Italy</i>	32
NV	Moet Chandon	<i>Épernay, France</i>	125
NV	Veuve Cliquot	<i>Reims, France</i>	95
NV	Poggiano Brut Cuvee	<i>Toscana, Italy</i>	28
NV	Taylor Ferguson Sparkling Moscato	<i>McLaren Vale, SA</i>	26
2013	Eldredge Sangiovese Rose	<i>Clare Valley, SA</i>	28

*Corkage: \$3pp*

# BEER AND CIDER

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## AUSTRALIAN

Victoria Bitter ( <i>Vic</i> )	6
Crown Lager ( <i>Vic</i> )	7
Carlton Draught ( <i>Vic</i> )	7
Little Creatures Pale Ale ( <i>Vic</i> )	8
Stone and Wood Pacific Ale ( <i>NSW</i> )	8
Cascade Premium Light ( <i>Tas</i> )	6
James Boag's Premium ( <i>Tas</i> )	7

## IMPORTED

Peroni Nastro Azzuro ( <i>Italy</i> )	7
Heineken ( <i>Netherlands</i> )	7
Stella Artois ( <i>Belgium</i> )	7
Corona ( <i>Mexico</i> )	7

## CIDER

Pipsqueak Apple Cider ( <i>Vic</i> )	7
Monteith's Pear Cider ( <i>New Zealand</i> )	7

# COCKTAILS

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<b>Espressotini</b>	19
A tiramisu cocktail. House speciality <i>Espresso, dark chocolate, whiskey topped with mascarpone.</i>	
<b>Seta Velluto (Silky Velvet)</b>	17
A smooth, strong evening drink. Sweet and bitter. <i>Cognac, cointreau, anisette, grenadine and dash of soda.</i>	
<b>Brezza Marina (Sea Breeze)</b>	18
Cool, refreshing cousin of the long island ice tea <i>Tequila, gin, white rum, blue curcao and lemonade.</i>	
<b>Mandorle Picante (Spicy Almond)</b>	17
Spicy, sweet and nutty that tingles your taste buds. <i>Amaretto, campari, vodka and a dash of tonic.</i>	

# SPIRITS

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WHISKY	Chivas Regal ( <i>12 yo</i> )	9
	Johnnie Walker Black Label	8
	Ballantines	7
	Jim Beam	7
	Jack Daniel's	7
VODKA	Grey Goose	9
	Absolut	7
	Smirnoff	7
RUM	Bundaberg	7
	Bacardi ( <i>White</i> )	7
GIN	Hendricks	9
	Bombay Sapphire	7
BRANDY	Napolean	9

# APERITIVO

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Campari ( <i>Italy</i> )	7
Martini Dry ( <i>Italy</i> )	7
Aperol ( <i>Italy</i> )	7
Cinzano ( <i>Italy</i> )	7

# NON - ALCOHOLIC

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San Pelligrino - Italian mineral water ( <i>750ml</i> )	7.5
Chinotto - Italian bitter cola	4.5
Soft Drink - Coke, lemonade, lemon squash, fanta	3.8
Italian Drinks - Arranciata Rossa, Limonata	4.5
Fruit Juice	4.5

# DIGESTIVI – AFTER DINNER DRINKS

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Amaro Averna ( <i>Sicily, Italy</i> )	9
Amaro Montenegro ( <i>Bologna, Italy</i> )	11
Fernet ( <i>Milan, Italy</i> )	12
Grappa di Prosecco ( <i>Italy</i> )	9
Cognac ( <i>Bologna, Italy</i> )	9
Housemade Limoncello	11
Frangelico ( <i>Piedmont, Italy</i> )	9
Tia Maria ( <i>Jamaica</i> )	9
Cointreau ( <i>France</i> )	9
Kahlua ( <i>Mexico</i> )	8
Port ( <i>Australia</i> )	9
Baileys Irish Cream ( <i>Ireland</i> )	9

***\*L'Osteria specialises in catering of functions of up to 90 people at the restaurant, and up to 400 people at external venues. Enquire within to see our set menus.***