

BAR FOOD & WINE LIST

Onion rings with aioli \$9

Bruschetta with smoked duck breast, ricotta & mustard fruits \$16

Crispy suckling pig croquettes with Dijon mustard & braised lentils \$14

Muhammara dip, coriander, pomegranate and flat bread \$12

Char-grilled octopus, kipfler potatoes, chorizo and aioli \$19

Summer beetroot salad - pickled beetroot, fregola & fior di burrata \$20

Market fish, with shaved carrot, tarragon & tomato vinaigrette \$30

Rigatoni with squash, zucchini, rocket, smoked ricotta salata \$19

House made tagliatelle with Portarlington mussels, white wine, garlic & chilli \$25

250g grain fed scotch fillet, hand-cut chips, herb salad & horseradish butter \$32

Reuben burger with pickles, mustard fruit dressing, pickled cabbage & fries \$20

The Grand parma - you know you WANT it! \$22

Pizzas - \$16

Patate - potato, porcini, oregano & tallegio

Chorizo - chorizo, capsicum & chilli

Agnello - lamb, salsa verde, olives, pine nuts and scamorza bianca

Zucca - pumpkin, shallots, truffled pecorino & crispy sage

Sides

Shoestring fries & aioli \$7.5

Iceberg salad with truffle pecorino \$7.5



Desserts

Affogato with espresso \$9 with espresso and Strega OR Frangelico \$15

Lemon Tart, mascarpone cream \$14

Crema pasticceria filled Italian doughnuts, honeycomb & toffee ice-cream \$14

Selection of artisan cheese, muscatels, fruit bread & lavosh \$17

WINE

NV Casabianca Prosecco Treviso, Italy \$12 \$48

NV Croser by Petaluma Piccadilly Valley, SA \$13 \$58

2015 Tainui Sauvignon Blanc, Marlborough, NZ \$11 \$43

2014 50 Degrees Riesling Trocken, Rheingau, Germany \$12 \$52

2015 Bolla Pinot Grigio Veneto, Italy, \$9.5 \$39

2015 Monte Tondo Soave, Veneto, Italy \$12.5 \$54

2015 Oakridge 'Over The Shoulder' Chard Yarra Valley, Vic \$11 \$47

2014 Pasqua Rosato, Puglia, Italy \$11 \$47

2014 Torzi Matthews "Vigna Cantina" Sangiovese, Barossa Valley, SA \$14 \$55

2014 Famiglia Castellani 'Arbos' Chianti, Tuscany, Italy \$9.50 \$38

2016 Dead Duck Pinot Noir Yarra Valley, VIC \$10 \$42

2013 Kapuka Pinot Noir Marlborough, NZ \$11 \$46

2015 Tomfoolery "Son of a Gun" Cabernet Shiraz, Barossa, SA \$13 \$56

2011 Red Edge Shiraz Heathcote, Vic \$10.5 \$48

2014 Hemera Lights Out Shiraz, Barossa, SA \$12 \$52

Full dining room wine list also available

COCKTAILS

Sour \$17

Choose your Flavour - Amaretto, Pisco, Jameson Whiskey, Campari, Aperol, Frangelico

Creamy Soda \$17

Vanilla Vodka, Chambord, Lime

Espresso Martini \$18

Vodka or Spiced Rum

Spicy Margarita \$17

Tequila, Citrus Fruits, Tobasco

Bloody Maria \$17

Tequila, Tomato, Spices, Lemon, Vege's

Berry Mint Smash \$17

Gin, Berries, Mint, Soda

CARAFES 1lt \$30

Campari Spritz

Campari, Prosecco, Soda, Orange

Pimm's Cup No.1

Pimm's, Gin, Fruit, Cucumber, Mint, Ginger

Jungle Juice

Spiced Rum, Lime, Mint, Ginger

