

OSTERIA MENU
ON REQUEST

POST

BAR



SPUNTINI

Focaccia 3

Best olives, marinated 6

Oysters, shallots, lemon 4.5 ea

Saffron and Tallegio arancini 14

Crab croquettes, lemon 6 ea

Tuna bruschetta, capers, shallots, lemon 12

Veal battuta, anchovy, egg yolk 4.5 ea

SALUMI & FORMAGGI

Salami, pickles 12

Prosciutto san Danielle 18

Salami, mortadella, capocolo 22

Halls Suzette – cow's milk, washed rind 12

Pecorino – sheep's milk, hard 12

Gorgonzola Piccante – cow's milk, blue 12

all served with focaccia

ANTIPASTI

Octopus, kipfler potato, capsicum, saffron vinaigrette 24

Beef carpaccio, capers, Parmigiano, rocket 22

Crumbed King George whiting, chilli, lemon 24

Stracciatella, eggplant caponata 19

NEGRONI & AMERICANO

GREEN WALNUT NEGRONI <i>Campari, gin, green walnut liqueur</i>	19
BLOODY SHIRAZ NEGRONI <i>Bloody shiraz gin, sweet vermouth</i>	19
NEGRONI BIANCO <i>Gin, suze, dry vermouth</i>	18
BLOOD ORANGE + SAGE AMERICANO <i>Campari, sweet vermouth, orange, soda</i>	17

COCKTAILS DELLA CASA

AVERNA SOUR <i>Averna, bourbon, lemon, egg</i>	19
LIMONCELLO MARTINI <i>Vodka, limoncello, lemon juice</i>	18
PAPER PLANE <i>Bourbon, amaro nonino, aperol, lime juice</i>	18
BRAULIO OLD FASHIONED <i>Braulio, montenegro, kosher salt, lemon</i>	19

SPRITZ

APEROL SPRITZ <i>Aperol, prosecco, soda</i>	15
ELDERFLOWER SPRITZ <i>St Germaine, mint, prosecco, lemon soda</i>	17
LUNGO SPRITZ <i>Curacao, dark rum, lime, prosecco</i>	18
SCHIUMA SPRITZ <i>Aperol, lemon, egg white, prosecco</i>	19

BIRRE

BIRRA MORETTI	10
3 RAVENS IPA	12
CHEEKY MONKEY MID	9
BOSTON BOONDIE RYE PALE	11
LITTLE CREATURES ELSIE ALE	10
TINGLETOP GINGER BEER	11

VINI AL BICCHIERE

BIANCAVIGNA <i>Prosecco Brut</i> DOC Veneto	14
LANTIERI FRANCIACORTA <i>Cuvée Royal Brut</i> DOCG Lombardy	19
TIEFENBRUNNER 'MERUS' <i>Pinot Bianco</i> Trentino Alto Adige	15
MONTALTO <i>Pinot Grigio</i> Mornington	16
VINCENZO BOSSOTTI <i>Arneis</i> Piedmont	14
CHALMERS <i>Vermentino</i> Heathcote	14
NEGRETTI LANGHE 'DADÀ' <i>Chardonnay</i> Piedmont	18
FATTORIA CORONCINO 'GAIOSPINO' <i>Verdicchio</i> Marche	25
DENTON SHED ROSÉ <i>Nebbiolo Rosé</i> Yarra Valley	13
LA PROVA <i>Pinot Nero</i> Adelaide Hills	13
PRUNOTTO <i>Barbera d'Alba</i> Piedmont	14
RAVENSWORTH <i>Sangiovese</i> Murrumbateman	15
ARLEWOOD 'VILLAGGIO' ROSSO <i>Cabernet Blend</i> Margaret River	13
VALLONE SALENTO <i>Primitivo</i> Puglia	14
FRATELLI REVELLO BAROLO 'GATTERA' <i>Nebbiolo</i> Piedmont	29
BAUMARD 'CARTE D'OR' <i>Chenin Blanc</i> Loire Valley	12

VERMOUTH

DRY	SWEET
OSCAR 697 EXTRA DRY <i>Wild fennel, Oak infused</i> 10	OSCAR 697 ROSSO <i>Absinthe, rhubarb, licorice</i> 10
NOILLY PRATT <i>Pepper, thyme, berry</i> 10	ADELAIDE HILLS ROSE VERMOUTH <i>Thyme, wattleseed, finger lime, anise</i> 11
DOLIN DRY <i>Quince, almond citrus bark</i> 10	CARPANO CLASSICO <i>Fruit cake, citrus hints & vanilla</i> 10
REGAL ROGUE DRY <i>Anise myrtle, thyme, olive leaf</i> 11	ANTICA FORMULA <i>Candied cherries, vanilla, orange zest</i> 11
	COCCHI DI TORINO <i>Cocoa, citrus, spiced raisins</i> 11
SEMI SWEET	MARTINI RISERVA RUBINO <i>Red berries, sandalwood, black pepper</i> 12
OSCAR 697 DRY <i>Citrus, bergamot</i> 10	CINZANO ROSSO 1757 <i>Plums, raspberry jam, christmas spices</i> 12
DOLIN BIANCO <i>Grape, pear, ripe pineapple</i> 10	
CAUSES AND CURES DRY <i>Spiced orange, juniper, bay leaf</i> 11	
CARPANO BIANCO <i>Fresh cocoa, lemon peel, mineral</i> 10	
MARTINI RISERVA AMBRATO <i>Citrus, green herbs, white flower blossom</i> 11	

SERVED TO YOUR PREFERENCE

Neat, over ice, soda, tonic

Spritz +5

Collins +5

BITTERS & APERITIVO

RICARD PASTIS DE MARSEILLE <i>Liquorice, anise, spice notes</i> 11
COCCHI AMERICANO <i>Mint, almond, cherry</i> 12
COCCHI APERITIVO ROSA <i>Strawberry sorbet, rose petals</i> 11
PAMPELLE <i>Ripe grapefruit</i> 11
LILLET BLANC <i>Candied orange, honey, pine</i> 11
LILLET ROUGE <i>Grape soda, vanilla, orange</i> 10
SUZE <i>Fresh wild gentian, floral, citrus</i> 11
CAMPARI <i>Bitter orange</i> 10
APEROL <i>Zesty orange, vanilla</i> 10
POOR TOMS IMBROGLIO <i>Orange, mandarin, juniper</i> 11
MAIDENII QUINQUINA <i>Cinnamon, apricot, strawberry gum</i> 11

AMARI & DIGESTIVI

ZUCCA	<i>Rhubarb, cardamom, lemon zest, chinese herbs</i>	11
AMARO NONINO	<i>Rhubarb, saffron, orange</i>	12
MONTENEGRO ROSA	<i>Coriander, cherry, vanilla</i>	11
AVERNA	<i>Liquorice, cola, cacao</i>	10
BRAULIO	<i>Clove, dried fruit, cola</i>	11
CYNAR	<i>Artichoke, toffee, quinine</i>	10
VECCHIO DEL CAPO	<i>Dried rose petals</i>	12
AMARO DI ANGOSTURA	<i>Warm cinnamon, licorice</i>	12
MR BLACK COFFEE AMARO	<i>Roasted coffee, vanilla, orange</i>	13
PERNOD	<i>Anise, licorice, herbs</i>	12
PETRUS BOONEKAMP	<i>Galangal, coriander</i>	12
VECCHIO DEL CAPO	<i>Dried rose petals</i>	12
AMER PICON	<i>Quinine, orange juice, mocha</i>	11
FERNET BRANCA	<i>Orange zest, juniper</i>	11

LIQUORI & GRAPPA

ST GERMAINE	<i>Elderflower, grapefruit, pear</i>	12
STREGA	<i>Mint, fennel, honey, herbs</i>	12
LUXARDO LIMONCELLO	<i>Sweet lemon</i>	10
PAMPELLE	<i>Ripe grapefruit</i>	11
FRANGELICO	<i>Hazelnut</i>	10
AMARETTO DISARANNO	<i>Almond, marzipan</i>	11
BAILEYS	<i>Cacao, vanilla, cream</i>	10
GALLIANO BLACK	<i>Anise, vanilla</i>	10
GALLIANO WHITE	<i>Licorice, vanilla</i>	10
MARRIONETTE CASSIS	<i>Black currant</i>	11
MARRIONETTE NOCINO	<i>Green walnut</i>	12
PIERRE FERRAND CURACAO	<i>Bitter orange peel</i>	11
LICOR 43	<i>Vanilla</i>	11
ANTINORI 'TIGNANELLO' GRAPPA	<i>Floral, spicy, plum</i>	16
NONINO 'IL MOSCATO' GRAPPA	<i>Grape, almond, apricot</i>	21

Credit and debit card transactions incur the following processing fees.

Visa — 1.35% | Mastercard — 1.45% | American Express — 2.25%.

Eftpos cards do not incur a fee. A 15% surcharge applies on Sundays and public holidays.