

OSTERIA MENU
ON REQUEST

POST

BAR



SPUNTINI

- Best olives, marinated 6
- Oysters, shallots, lemon 4.5 ea
- Saffron and Taleggio arancini 14
- Crab croquettes, lemon 6 ea
- Tuna bruschetta, capers, shallots, lemon 12
- Veal battuta, anchovy, egg yolk 4 ea

SALUMI & FORMAGGI

- Salame, pickles 12
- Prosciutto San Daniele 18
- Salame, mortadella, capocollo 22
- Halls Suzette – cow's milk, washed rind 12
- Pecorino – sheep's milk, hard 12
- Gorgonzola Piccante – cow's milk, blue 12

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
- Triple cooked potatoes, garlic, rosemary 10

NEGRONI & AMERICANO

COCKTAILS DELLA CASA

GREEN WALNUT NEGRONI
Campari, gin, green walnut liqueur 19

BLOODY SHIRAZ NEGRONI
Bloody shiraz gin, sweet vermouth 19

NEGRONI BIANCO
Gin, suze, dry vermouth 18

BLOOD ORANGE + SAGE AMERICANO
Campari, sweet vermouth, orange, soda . . . 17

AVERNA SOUR
Averna, bourbon, lemon, egg 19

LIMONCELLO MARTINI
Vodka, limoncello, lemon juice 18

PAPER PLANE
Bourbon, amaro nonino, aperol, lime juice . . 18

BRAULIO OLD FASHIONED
Braulio, montenegro, kosher salt, lemon . . . 19

SPRITZ

BIRRE

APEROL SPRITZ
Aperol, prosecco, soda 15

ELDERFLOWER SPRITZ
St Germaine, mint, prosecco, lemon soda . . 17

LUNGO SPRITZ
Curacao, dark rum, lime, prosecco 18

SCHIUMA SPRITZ
Aperol, lemon, egg white, prosecco 19

BIRRA MORETTI 10

PERONI RED ALE 10

3 RAVENS IPA 12

CHEEKY MONKEY MID 9

LITTLE CREATURES ELSIE ALE 10

TINGLETOP GINGER BEER 11

VINI AL BICCHIERE

Gls Btl

NV BIANCAVIGNA *Prosecco Brut* DOC Veneto 14 . . 68

NV LANTIERI FRANCIACORTA *Cuvée Royal Brut* DOCG Lombardy 19 . . 105

2018 TIEFENBRUNNER ‘MERUS’ *Pinot Bianco* Trentino Alto Adige 15 . . 75

2018 MONTALTO *Pinot Grigio* Mornington 16 . . 80

2018 VINCENZO BOSSOTTI *Arneis* Piedmont 14 . . 70

2018 CHALMERS *Vermentino* Heathcote 14 . . 70

2016 NEGRETTI LANGHE ‘DADÀ’ *Chardonnay* Piedmont 18 . . 89

2017 FATTORIA CORONCINO ‘GAIOSPINO’ *Verdicchio* Marche 25 . . 130

2019 DENTON SHED ROSÉ *Nebbiolo Rosé* Yarra Valley 13 . . 65

2018 LA PROVA *Pinot Nero* Adelaide Hills 13 . . 65

2018 PRUNOTTO *Barbera d’Alba* Piedmont 14 . . 68

2019 RAVENSWORTH *Sangiovese* Murrumbateman 15 . . 75

2016 AGOSTINA PIERI SANT’ANTIMO ROSSO *Sang, Cab, Merlot* Tuscany 14 . . 70

2018 ALLEGRI VALPOLICELLA *Corvina, Rondinella* Veneto 19 . . 95

2016 BERA BARBARESCO *Nebbiolo* Piedmont 29 . . 145

2017 BAUMARD ‘CARTE D’OR’ *Chenin Blanc* Loire Valley 12 . . 50

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
SEMI SWEET	COCCHI DI TORINO <i>Cocoa, citrus, spiced raisins</i> 11
OSCAR 697 DRY <i>Citrus, bergamot</i> 10	MARTINI RISERVA RUBINO <i>Red berries, sandalwood, black pepper</i> 12
DOLIN BIANCO <i>Grape, pear, ripe pineapple</i> 10	CINZANO ROSSO 1757 <i>Plums, raspberry jam, christmas spices</i> 12
CAUSES AND CURES DRY <i>Spiced orange, juniper, bay leaf</i> 11	<p><i>SERVED TO YOUR PREFERENCE</i></p> <p><i>Neat, over ice, soda, tonic</i></p> <p><i>Spritz</i> +5</p> <p><i>Collins</i> +5</p>
CARPANO BIANCO <i>Fresh cocoa, lemon peel, mineral</i> 10	
MARTINI RISERVA AMBRATO <i>Citrus, green herbs, white flower blossom</i> 11	

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
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 DISARONNO	<i>Almond, marzipan</i>	11
BAILEYS	<i>Cocoa, vanilla, cream</i>	10
GALLIANO BLACK	<i>Anise, vanilla</i>	10
GALLIANO WHITE	<i>Licorice, vanilla</i>	10
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 per cent | Mastercard — 1.45 per cent | American Express — 2.25 per cent.

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