

Sparkling

NV Zing Prosecco *King Valley, Vic*

NV Villa Sandi 'Il Fresco' Prosecco *Veneto, Ity*

(s) NV Delamere Pinot Noir Rose *Tamar Valley, Tas*

(b) 2014 Ca dei Zago Prosecco *Veneto, Ity*

Veuve Clicquot Brut Cuvee *Reims, Fr*



White

2015 Coppa Bianco *Great Southern, WA*

2015 Gioiosa Moscato *Veneto, Ity*

2015 La Villa Pinot Grigio *Veneto, Ity*

2015 Bollini Pinot Grigio *Trentino, Ity*

2015 Cantina Danese Soave Classico *Veneto, Ity*

(o) 2015 Pieropan Soave *Veneto, Ity*

(s) 2016 Astrolabe "Province Sauvignon Blanc *Marlborough, NZ*

2015 Toscolo Vernaccia di San Gimignano *Tuscany, Ity*

2015 Santadi Vermentino 'Villa Solais' *Sardinia, Ity*

2015 A Mano Fiano Blend *Puglia, Ity*

(B) Bio-Dynamic (O) Organic (S) Sustainable

All wine served in the following measurements

Glass 150ml | Carafe 450ml | Bottle 750ml

Wine Bar of the Year 2015
Australian Bar Awards

Rose

2016 Mount Trio Sangiovese Rose

(b) 2015 Podere 414 'Flower Power' Rosato *Tuscany, Ity*

2015 Costaripa Chiaretto 'RosaMara' Rosato *Lombardy, Ity*



Red

2015 Coppa Rosso *Great Southern, WA*

2015 Pico Maccario Barbera d'Asti *Piedmont, ity*

(o) 2015 Marcarini Nebbiolo 'Lasarin' *Piedmont, Ity*

(o) 2015 Pietradolce 'Etna Rosso' *Sicily, Ity*

(o) 2010 Bricco Giubellini Barolo *Piedmont, Ity*

2015 Fratelli Nistri Chianti *Tuscany, Ity*

(o)2014 Bissoni Sangiovese *Emilia Romagna, Ity*

(b) 2010 d'Arenberg 'Cenosilicaphobic Cat' Sagrantino/ Cinsault *McLaren Vale, SA*

(b) 2014 Poggerino Chianti Classico *Tuscany, Ity*

2014 Heartland 'Sposa e Sposa' Lagrein/Dolcetto *Langhorne Cree, SA*

2015 A Mano Negromaro *Puglia, Ity*

(o) 2015 Speri 'La Roverina' Valpolicella *Veneto, Ity*

(o) 2014 Battle of Bosworth Shiraz *McLaren Vale, SA*

(o) 2009 Speri Amarone della Valpolicella 'Mont Sant Urbano *Veneto, Ity*

2014 Morgante Nero d'Avola *Sicily, Ity*

Wine & Food Dinners

Wine Tastings

Function / Event / Outside
Catering Available

Cocktails

Aperol Spritz

Aperol, soda, prosecco, orange

Lemon Thyme Bellini

Lemon thyme, sugar, lemon prosecco

Old Italian

Amaro nonino, basil, sugar, lime juice, prosecco

Amaretto Sour

Amaretto, lemon, sugar, egg, orange

Breakfast Martini

Gin, solerno, marmalade, grapefruit sugar

Babalus NY

Solerno blood orange, bourbon apple juice

Life & Lemons

Strega liqueur, lillet blanc, gin, lemon sorbet

Montenegro Sour

Amaro montenegro, quince liqueur, lemon, sugar, egg white

Martinez

Gin, sweet vermouth, marachino liqueur, angostura bitters

Beer

Asahi (tap)

Estrella (tap)

Peroni Nastro

Peroni Leggera

Birra Moretti

Ichnisu Lager

Theresianna Vienna

Li Viaggio Del Negroni - The Journey of the Negroni

This section takes you on the journey of the Negroni. From its foundations in the Milano Torino, through the pivotal moment when count camillo negroni asked bartender Fosco Scarselli to strengthen his Americano with Gin instead of soda, before culminating on modern twists of the classic favourites

Coppa Negroni

Beefeater gin, campari, cinzano rosso

Milano Torino

Campari, cinzano rosso

Americano

Campari, cinzano rosso, soda

The Right Hand

Angostura 5yr rum, cinzano rosso, campari, bitters

Sbagliato

Campari, cinzano rosso, prosecco

Boulevardier

Bourbon, sweet vermouth, campari

1794

Rye whiskey, sweet vermouth, campari

Scorched Earth

Mezcal, campari, cynar, orange bitters

Rosalita

Plata tequila, cinzano rosso, noilly pratt, campari, bitters