

COCKTAILS

ITALIAN

orange negroni	13.5
gin, campari, cointreau, dry vermouth and orange juice	
limoncello mint spritzer	13.5
limoncello over muddled fresh mint, fresh lime and ice topped with soda	
bellini	11.9
white peach nectar with prosecco	
café sport martini	13.5
café sport liqueur, vodka and a shot of espresso, shaken	
disaronno sour	13.5
almond liqueur and fresh lemon juice shaken sugar and egg white	
aperolous summer	13.5
aperol, lemon juice, sugar and egg white	

CONTEMPORARY

watermelon margarita	13.5
tequila, cointreau, watermelon and lime	
lychee martini	13.5
muddled lychees, vodka and lychee juice, shaken	
peach debonaire	13.5
vodka, peach nectar, crème de peche over ice and topped with soda	
moscow mule	13.5
vodka, fresh lime and ginger beer	
mango & peach long island	13.5
havana club, tequila, cointreau, vodka, peach and mango juice over ice	
raspberry caprioska	13.5
raspberry, vodka, sugar and fresh limes muddled, over ice	
chilli vodka bloody mary	12.9
vodka infused with mediterranean chillies, tomato juice and celery	

please ask for your favourite cocktail

WINE

SPARKLING

pol roger brut pinot chardonnay epernay france 1999			140
pol roger brut pinot chardonnay epernay france nv			98
duetz marlborough cuvee pinot chardonnay marlborough new zealand nv	9		45
carpene malvoti prosecco di conegliano italy nv	8.5		41

HOUSE WINE

all our house wines are quality wines
we serve them by the glass, half litre and litre

dry white (semillon/sauvignon blanc)	6.5	19	28
dry red (cabernet/merlot)	6.5	19	28

WHITE

il colle pinot grigio veneto italy 2008	8.5		39
three bells semillon sauvignon blanc exeter new south wales 2009	7		31
pra soave classico monteforte d'alpone veneto italy 2008	9.5		49
mariner sauvignon blanc nelson marlborough new zealand 2008	8.5		42
petersons semillon hunter valley new south wales 2005	9.5		47
tarra warra estate chardonnay yarra valley victoria 2008	8.5		40
christmont lazona arneis king valley victoria 2008	8.5		41
paringa estate riesling mornington peninsula victoria 2008	7		34

WINE

RED

formby & adams cabernet sauvignon langhorne creek south australia 2007	7	34
pencarrow pinot noir martinborough new zealand 2008	8.5	42
langmeil shiraz grenache mourvedre barossa south australia 2008	8.5	43
tarra warra estate merlot yarra valley victoria 2006	8.5	40
leylines shiraz mclaren vale south australia 2007	8	39
raydon estate tails south cabernet sauvignon langhorne creek south australia 2003		51
pike & joyce pinot noir adelaide hills south australia 2007		57
pizzini sangiovese shiraz king valley victoria 2009	8	38

ROSE

pizzini rosetta king valley victoria 2009	8	37
huia rose marlborough new zealand 2009		48

BEER

peroni nastro azzuro	7.9	baron's lemon myrtle	7.9
birra moretti	7.9	knappstein reserve lager	7.9
menabrea	7.9	pure blonde	6.9
coopers pale ale	6.9	james squire amber ale	6.9
boags premium	6.9	cascade premium light	5.5
wicked elf witbeir	7.9		

byo wine only
corkage \$8 per bottle

all prices inclusive of gst
10% surcharge on public holidays

LUNCH

MIDDAY TO 3PM

STARTER

marinated olives	7.9	sourdough bread	3.9
garlic bread	5.9	grissini with eggplant & garlic puree	7.9
bruschetta	8.9		

ENTREE

rocket, leek & potato soup with parmesan crostini	10.9
vegetarian antipasto	16.9
prosciutto, tallegio, rocket & new season pears with grissini	17.9
pino's salami, wagu bresaola, pickles & sourdough	16.9
buffalo milk mozzarella, truss tomatoes, basil, olives & crostini	17.9
fried polenta, tomato, spinach & goats curd	16.9
baby beets, avocado, roast eschalots, witlof, soft herbs, pangritata & goats cheese	16.9
marinated white anchovies, kipfler potato, chopped egg salad, celery and crostini	16.9
fried squid with aioli, radish & watercress	17.9
salmon carpaccio, toasted fennel seeds, grilled red chillis and mint	20.9
gamberetti (lightly dusted fried school prawns) with aioli & watercress	18.9
steamed boston bay (sa) mussels, chilli, garlic, tomato, basil & crostini	18.9

PIZZA

margherita	15.9
potato, garlic, rosemary & white anchovy with sea salt & olive oil	16.9
king prawn basil & chilli oil	20.9
calzone with smoked ham, provolone, mushroom and spinach	18.9
calabrese - hot salami, olive and anchovy	16.9
prosciutto, artichoke, rocket & parmesan	19.9

LUNCH

PASTA & RISOTTO

potato and goats cheese gnocchi with asparagus, porcini, burnt butter & sage	17.9
spaghetti with hand rolled pork & fennel sausage, tomato & basil	15.9
linguini arrabiata with queensland king prawns, basil and baby spinach	22.9
angel hair pasta with raw tuna, rocket, parmesan & chilli oil	22.9
fettucine with pancetta, cavalo nero "alla carbonara"	16.9
tortiglioni with pesto, oven dried cherry tomatoes, broccoli and ricotta	16.9
risotto with mussels, squid & prawns with fresh herbs, tomato and dry vermouth	20.9
pappardelle with ragu of veal shin, mushrooms, chilli & marjoram	19.9

MAIN

steak sandwich with bacon, rocket, aioli & fries	18.9
chicken parmigiana	20.9
hiramasa kingfish fillet with asparagus, marinated peppers, fennel, watercress and olives	26.9

SIDE

fries	6.9	polenta chips	7.9
mash potato	6.9	iceberg salad	7.9
rocket & parmesan salad	8.9	truss tomato salad	9
roast mushrooms, oregano & chilli	7.9	green beans, garlic & olive oil	7.9
trattoria mixed salad	9.9		

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DINNER

STARTER

marinated olives	7.9	sourdough bread	3.9
bruschetta	8.9	garlic bread	5.9
grissini with eggplant & garlic puree	7.9		

ENTREE

rocket, leek & potato soup with parmesan crostini	10.9
vegetarian antipasto	16.9
prosciutto, tallegio, rocket & new season pears with grissini	17.9
pino's salami, wagu bresaola, pickles & sourdough	16.9
buffalo milk mozzarella, truss tomatoes, basil, olives & crostini	17.9
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gamberetti (lightly dusted fried school prawns) with aioli & watercress	18.9
steamed boston bay (sa) mussels, chilli, garlic, tomato, basil & crostini	18.9

PIZZA

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king prawn, basil & chilli oil	20.9
calzone with smoked ham, provolone, mushroom and spinach	18.9
calabrese - hot salami, olive and anchovy	16.9
prosciutto, artichoke, rocket & parmesan	19.9

DINNER

PASTA & RISOTTO

potato and goats cheese gnocchi with asparagus, porcini, burnt butter & sage	17.9	25.9
spaghetti with hand rolled pork & fennel sausage, tomato & basil	15.9	20.9
linguini arrabiata with queensland king prawns, basil and baby spinach	22.9	32.9
angel hair pasta with raw tuna, rocket, parmesan & chilli oil	22.9	32.9
fettucine with pancetta, cavalo nero "alla carbonara"	16.9	22.9
tortiglioni with pesto, oven dried cherry tomatoes, broccoli and ricotta	16.9	22.9
risotto with mussels, squid & prawns with fresh herbs, tomato and dry vermouth	20.9	29.9
pappardelle with ragu of veal shin, mushrooms, chilli & marjoram	19.9	27.9

MAIN

slow cooked lamb shanks with tomato, fennel, olives & mash	28.9
bbq half "thirlmere" free range chicken, greek oregano, chilli, garlic & romesco with savoy cabbage & celeriac coleslaw	28.9
hiramasa kingfish fillet with salt cod brandade, cavalo nero & marinated peppers	31.9
bbq 400g t-bone with field mushrooms, cauliflower & parmesan gratin	34.9
seared wild atlantic sea scallops with pancetta, white beans, zucchini, basil & lemon	34.9

SIDE

fries	6.9	truss tomato salad	8.9
rocket & parmesan salad	8.9	polenta chips	7.9
mash potato	6.9	iceberg salad	7.9
roast mushrooms, oregano & chilli	7.9	green beans, garlic, parsley & olive oil	7.9
trattoria mixed salad	9.9		

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DESSERT

SWEET

selection of gelato with biscotti	9.9
affogato	11.9
summer berries with zabaglione & amaretti biscuits	14.9
chocolate creme brulee, poached cherries & coconut sorbet	15.9
mango tart with lime gelato	14.9

CHEESE

taleggio with muscatels	
asiago with candied citron	
gorgonzola with kangaroo island honey	
served with mizura crackers & lavosh	
individually	15.9
all	20.9

DESSERT WINE

nivole moscato d'asti	8	38
passito di pantelleria	9	40

COFFEE

café sport martini	13.5
café sport liqueur, vodka and a shot of espresso, shaken	
liqueur coffees with espresso and cream	
galliano hot shot	9.9
italian coffee	9.9
mexican coffee	9.9
peppermint schnapps hot chocolate	9.9
butterscotch schnapps hot chocolate	9.9

DIGESTIVE

averna	7.9
cynar	7.9
limoncello	7.9
café sport	7.9
punt e mes	7.9
sambuca molinari	7.9
anice forte luxardo	7.9
nocello	7.9
branca menta	8.5
and a selection of grappas	9

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