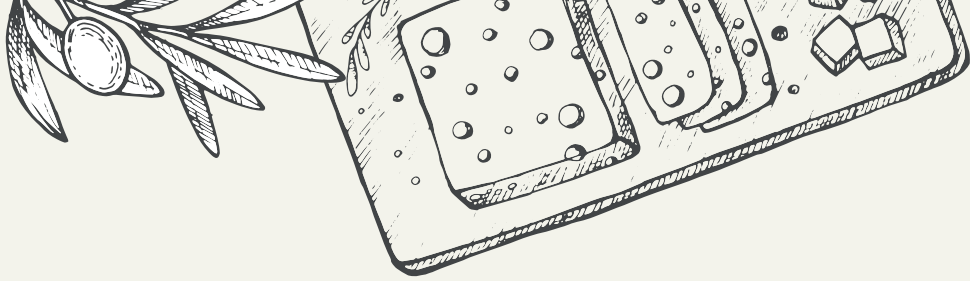


La Trattoria

EST 1975





ANTIPASTI

Prawn Cocktail

fresh king prawns

30

Antipasti

selection of Italian delicacies

22

Smoked Salmon

slices of Tasmanian salmon

30

Avocado Seafood

with avocado, mayonnaise

& fresh prawns

32

MINESTRE

Fresh Minestrone

17

Stracciatella

fresh chicken soup served with egg,

parmesan cheese, ground pepper & parsley

17

SALADS

Italian Garden Salad

dressed with olive oil & red wine vinegar

14

Roquefort salad

a selection of chefs ingredients, mixed

with blue vein cheese

18

Salad Alla Siciliana

mixed lettuce, Spanish onion, cucumber,

tomato, olives, bocconcini, red capsicum

cheese & virgin olive oil

18

Caesar Salad

cos lettuce, crispy bacon, croutons,

anchovies, poached egg & shaved parmesan

cheese

22

Caesar Salad with grilled chicken

34

ACCOMPANIMENTS

Small Medium Large

Pizza Bread

8 | 11 | 14

with garlic, oregano & virgin olive oil

Bruschetta

10 | 14 | 18

with tomato, garlic, basil & virgin olive oil

Bruschetta Monte Bianco

14 | 18 | 22

with tomato, garlic, basil, bocconcini cheese & virgin olive oil

Garlic Breads

6

Cheese Garlic Breads

8

Bowl of chips

10

Spinach Bowl

15

PASTA



	Entry	Main
Lasagne <i>bolognese or napoli sauce</i>	18	26
Cannelloni <i>made with mince beef and pork</i>	18	26
Bolognese Sauce <i>pasta of your choice</i>	18	26
Napoli Sauce <i>pasta of your choice</i>	18	26
Alla Panna Sauce <i>ham & cream, (mushrooms optional) / pasta of your choice</i>	18	26
Risotto Al Porcini (v) <i>imported Italian mushrooms, served with rice and fresh parmesan cheese</i>	28	34
Spirali Alla Contadina (v) <i>spiral pasta with zucchini, capsicum, mushrooms, broccoli, onion & tomato</i>	26	32
Penne Al Gamberi, Rucola & Tomato <i>short pasta with fresh large prawns, rocket leaves & tomato</i>	32	40
Spinach Gnocchi (homemade) <i>cooked with mascarpone cheese, garlic, sliced panceta, sundried tomato, basil, black pepper and parmesan cheese</i>	30	40
Spaghetti Cozze <i>mussels cooked with garlic, black olives, capers, anchovies (optional) & tomato</i>	29	38
Fettuccine Primavera <i>chicken pieces, onion, capsicum, mushrooms, cream & tomato</i>	26	36
Fettuccine Campagnola <i>chicken pieces, avocado, pesto (<u>contain nuts</u>) cream & tomato</i>	26	36
Fettuccine Russa <i>smoked salmon, chives, caviar, cream & tomato</i>	29	38
Spaghetti Marinara <i>scallops, fresh large prawns, calamari, vongole, mussels & tomato (optional bianco)</i>	34	43
Spaghetti Puttanesca <i>tomato, olives, anchovies (optional) & capers</i>	26	32
Spaghetti Amatriciana <i>bacon, garlic, anchovies (optional), hot chillies & tomato</i>	26	32
Spirali Con Salsicce <i>mushrooms, onion & fresh Italian sausage with fresh tomato sauce</i>	26	32
Penne Rustica (v) <i>broccoli, hot chilli, tomato, olive oil, parmesan cheese, rocket & spanish onion</i>	32	40
Spaghetti Vongole <i>tossed in olive oil, anchovies & white wine</i>	32	40

*Ravioli, Tortellini & Gnocchi \$3.00 extra (Gluten Free pasta available, penne only)

PIZZA



Small Medium Large

Pizza La Trattoria

tomato, cheese, smoked mussels, prawns, ham, anchovies & oregano

19 | 27 | 34

Pizza Special

tomato, cheese, mushrooms, ham, capsicum & olives

17 | 24 | 30

Pizza Ham

tomato, cheese & ham

15 | 23 | 29

Pizza Margherita

fresh tomato, cheese & oregano

14 | 19 | 26

Pizza Chef Special

tomato, cheese, bacon, mushrooms, onion, & herbs

17 | 24 | 30

Pizza Napoletana

tomato, cheese, anchovies, garlic & herbs

15 | 23 | 29

Pizza Vegetarian

tomato, cheese, mushrooms, olives capsicum & oregano

15 | 23 | 29

Pizza Tropical

tomato, cheese, ham & pineapple

15 | 23 | 29

Pizza Romana

fresh tomato, cheese & artichokes

15 | 23 | 29

Pizza Messina

tomato, cheese, anchovies, capsicum & ham

17 | 24 | 30

Pizza Americana

tomato, cheese & salami

15 | 23 | 29

Pizza with the Lot

extras on request, prawns, egg or hot chilli - charge accordingly

19 | 27 | 34

Pizza Marinara

fresh prawns, tomato, cheese, parsley, garlic & anchovies

19 | 27 | 34

Calzone Rustico

tomato, cheese, mushrooms, ham, capsicum, salami & olives
served with Bolognese sauce

26

Vegetarian Calzone (v)

ricotta, spinach & parmesan cheese, served with a Napoletana sauce

26

GOURMET PIZZA

27 | 36 | 46

Andy's Marinara Fresh Seafood

Winner of "Best Gourmet Pizza" competition (South Australia and New York!) king prawns, scallops, calamari, cheese and fresh basil

27 | 36 | 46

Milano

tomato, smoked ham, avocado, feta cheese & oregano

20 | 28 | 34

Sardinia

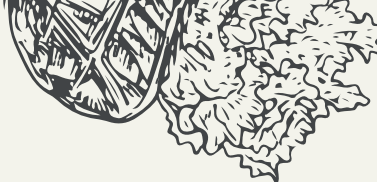
tomato, char-grilled eggplant, sundried tomato, artichoke, feta cheese.
spanish onion & fresh basil

20 | 28 | 34

Mediterranea

tomato, Italian sausages, artichoke, char-grilled eggplant,
sundried tomato & fresh ricotta.

MEAT DISHES



Porterhouse Steak 300g

44

Fillet Steak 320g grain fed M.S.A

48

(Choice of) Mushroom, Diana or Pepper Sauce

All served with vegetables or salad

SCALOPPINE

Scaloppina Cacciatora

veal blanched in white wine with fresh mushroom,
capsium, onion, capers, olives & tomato

39

Scaloppina Fiorentina

veal cooked with garlic blended with white wine & tomato,
topped with chopped spinach & cheese

39

Scaloppina Alla Pescatore

pan fried veal blended with white wine, tomato,
fresh seafood, avocado and cream

49

Scaloppina Parmigiana

schnitzel topped with mozzarella, ham,
cheese & napoletana sauce

34

Scaloppina Napoletana

veal cooked with wine, virgin olive oil, eggplant,
bocconcini, basil & special mild Napoletana

39

All the scaloppine dishes are made with the best quality veal backstraps

POULTRY

Pollo Romano

pan fried chicken blended with white wine & cream,
topped with asparagus & mozzarella

35

Pollo Al Gambero

one chicken fillet with prawns & mozzarella, pan fried
& finished in a light tomato base, wine & cream

46

Pollo Alla Griglia

(Warm Chicken Salad) breast of chicken with virgin olive oil,
balsamic vinegar & spices, served on a bed of garden salad

35

Pollo Avocado

grilled chicken breast with avocado, cashew nuts & a cream sauce

35

PLEASE ADVISE STAFF OF ANY DIETARY
REQUIREMENTS PRIOR TO ORDERING.

Wine List



Index	Page
Italian Wines	2 & 3
Sparkling Wines	4
White Wines	4
Alternative White Varieties	4
Sweet & Semi Sweets Wines	5
Rose Wines	5
Red Wines	5 & 6
Alternative Red Varieties	6 & 7
Special Collection	7

Vintages subject to change without notice (we offer current vintages supplied by the wineries)

ITALIAN WINE REGIONS

- | | | | |
|-------------------------|------------------|-------------|---------------|
| 1 Valle d'Aosta | 7 Veneto | 12 Abruzzo | 17 Basilicata |
| 2 Piedmont | 8 Emilia Romagna | 13 Lazio | 18 Calabria |
| 3 Liguria | 9 Tuscany | 14 Molise | 19 Sicily |
| 4 Lombardy | 10 Umbria | 15 Campania | 20 Sardinia |
| 5 Trentino-Alto Adige | 11 Marches | 16 Puglia | 21 Slovenia |
| 6 Friuli-Venezia Giulia | | | |



This special and exclusive list of Italian wines has been carefully selected by our Italian wine consultant, Skye Gonzalez-Bachmann.

Skye is currently tasting and studying to achieve the “Mt Everest” of world wine knowledge, the Master of Wine, an 8-year journey of understanding every country’s wine districts and their organoleptic characteristics.

She is 5 years into accumulating her knowledge and successfully completed the tasting component of WSET 4 Diploma in Wines. Skye is also completing an MBA. Smart girl!!

We hope you enjoy our list of Italian White & Red wines from 10 different appellations in Italy.

ITALIAN WINES

SPARKLING AND WHITE WINES

	150ml	250ml	Bottle
Guerrieri Rizzadi Prosecco DOC, Veneto (7) <i>Subtle sweetness and acidity with hints of peach and floral aromas</i>	\$14		\$48
2023 Talis, Pinot Grigio, DOC, Friuli, Alto Adige (5) <i>Dry & crisp with tropical fruits, white flowers & mineral aromas.</i>	\$12	\$16	\$45
2021 La Guardiense, <u>Fiano</u> Sannio DOC, Campania (15) <i>Fruity & floral with citrus, nashi pear & honey flavours, similar to an unoaked Chardonnay.</i>			\$50
2021 Pala Soprasole, <u>Vermentino</u> di Sardegna DOC, Sardinia (20) <i>A Mediterranean delight – Dry, herbal & savoury with a lemon lime twist.</i>			\$50
2022 Monte Tondo ‘Mito’, <u>Garganega</u> , Soave DOC, Veneto (7) <i>Dry, light bodied with ripe citrus, pineapple & fresh acidity. A great alternative to Sauvignon Blanc.</i>			\$50

RED WINES

	150ml	250ml	Bottle
2021 Fiorini, <u>Chianti</u> Superiore DOCG, Tuscany (9) <i>A classic Chianti with red cherry, violets & fine tannins, typical of this famous region.</i>	\$14	\$18	\$52
2021 Messapi, <u>Negroamaro</u> IGP, Puglia (16) <i>Intense, spicy & fruity wine with blackberry, plum & savoury notes.</i>			\$52
2022 Luma, <u>Nero d'Avola</u> , Sicily (19) <i>Aromatic & fruity with cranberry, turkish delight & hints of spice.</i>			\$60
2019 Gianni Masciarelli, <u>Montepulciano</u> d'Abruzzo DOC (12) <i>A style similar to Shiraz – Rich & bold with blackberry, plum & tobacco flavours.</i>			\$60
2022 La Boidina, <u>Barbera</u> d-Asti DOCG, Piedmont (2) <i>Bright, fresh & fruity with blueberries, red currants & floral aromas.</i>			\$65
2023 Cantina della Stazione Dolcetto d'Alba 2023 (2) <i>Medium bodied, fruity & aromatic with blackberry, liquorice & almond.</i>			\$70
2020 Bera ‘Mio Vino,’ Langhe <u>Nebbiolo</u> DOC, Piedmont (2) <i>Classic, juicy & tannic, with red & black berries, prune & fennel characters.</i>			\$75
2020 Fossacolle, Sangiovese, Rosso di Montalcino DOC, Tuscany (9) <i>Dark ruby red in colour, with red fruits, balsamic & burnt caramel flavours.</i>			\$80
2022 Pertimali Rosso di Montalcino DOC, Tuscany (9) <i>100% Sangiovese Grosso (Brunello) Deep ruby red colour. It releases aromas of plum, ripe cherries and violet, leading to a herbaceous finish.</i>			\$85

SPARKLING WINES

	Glass	Bottle
The Black Chook Sparkling Shiraz	\$10	\$40
Marty's Block Brut Cuvee	\$12	\$45
Bird in Hand, Rose, Adelaide Hills		\$50
Jansz Premium Cuvée, Tasmania	\$15	\$55
Deviation Rd Loftia Vintage Brut, Adelaide Hills		\$85
Billercad Salmon, Champagne, France		\$145

WHITE WINES

	Glass	½ Carafe	Carafe
La Trattoria Dry White Blend - McLaren Vale	\$8	\$16	\$24

RIESLING

	150ml	250ml	Bottle
2023 Seppeltsfield, Watervale	\$12	\$16	\$44
2024 Kirrihill Partner Series, Clare Valley			\$48
2022 Woodvale by Kevin Mitchell, Clare Valley			\$52

SAUVIGNON BLANC

2024 Thomas Goss, Adelaide Hills	\$10	\$14	\$40
2023 Penny's Hill The Agreement, Adelaide Hills	\$12	\$16	\$44
2024 Mount Riley, Marlborough, NZ			\$48
2024 Shaw + Smith, Adelaide Hills	\$18	\$22	\$54

PINOT GRIS

2023 Semprevino, McLaren Vale	\$12	\$16	\$46
2024 Corryton Burge, The Grand Burge Family, Adelaide Hills	\$14	\$18	\$50
2024 Paracombe, Adelaide Hills			\$52

CHARDONNAY

2023 Simon Tolley V3 Estate, Adelaide Hills	\$14	\$18	\$50
2022 Tomic Chardonnay			\$60
2023 Corryton Burge Patroness, Adelaide Hills			\$60
2023 Paralain Bowyer Ridge, Adelaide Hills			\$70
2024 Shaw + Smith M3, Adelaide Hills			\$75

ALTERNATIVE WHITE VARIETIES

	150ml	250ml	Bottle
2024 Seppeltsfield, <u>Vermentino</u> , Barossa	\$12	\$16	\$45
2024 Gemtree <u>Organic Fiano</u> , McLaren Vale	\$12	\$16	\$45
2023 Larnook by Alexia Roberts <u>Grenache Gris</u> , McLaren Vale	\$14	\$18	\$50
2022 Somos Naranjito <u>Verdelho</u> (orange wine)			\$50
2024 Ox Hardy, <u>Fiano</u> , Upper Tintara Vineyard, McLaren Vale			\$55
2022 Henschke Louis <u>Semillon</u> , Eden Valley			\$60

2024 Jim Barry <u>Assyrtiko</u> , Clare Valley			\$65
SWEET AND SEMI SWEET	150ml	250ml	Bottle
2023 Seppeltsfield Moscato, Barossa (500mL)	\$10	\$16	\$30
2023 Pertaringa White Moscato, McLaren Vale			\$50
2024 Rockford Alicante, Barossa	\$15	\$19	\$56
ROSÉ WINES	150ml	250ml	Bottle
2024 Seppeltsfield Grenache, Barossa	\$12	\$16	\$45
2024 Gemtree <u>Organic</u> Tempranillo, McLaren Vale	\$12	\$16	\$45
2023 Miracle Hill Sangiovese, McLaren Vale			\$65
RED WINES	Glass	½ Carafe	Carafe
La Trattoria Dry Red Blend - McLaren Vale	\$8	\$16	\$24
PINOT NOIR	150ml	250ml	Bottle
2023 Atlas Section 32, Adelaide Hills	\$14	\$18	\$50
2023 Taylors, Adelaide Hills			\$50
2023 Mt Lofty Vineyards Old Pump Shed, Adelaide Hills			\$55
2022 Geoff Hardy Handcrafted, Adelaide Hills			\$60
2023 Dalrymple, Tasmania			\$65
2023 Ashton Hills Piccadilly Valley			\$70
2022 Sidewood Signature '777'			\$75
GRENACHE	150ml	250ml	Bottle
2024 Seppeltsfield, Barossa	\$12	\$16	\$45
2024 Penny's Hill The Abstract, McLaren Vale	\$14	\$18	\$50
2022 Gemtree <u>Organic</u> (concrete egg matured), McLaren Vale	\$14	\$18	\$60
2023 Corryton Burge, The Grant Burge Family, Barossa			\$60
2023 Paralain, McLaren Vale			\$65
2021 Rudderless Vineyards, McLaren Vale			\$75
2018 Willunga 101, McLaren Vale			\$95
2021 Seppeltsfield Great Terraced Vineyard, Barossa (MAGNUM)			\$150
GSM (Grenache Blends)			
2022 Gemtree <u>Organic</u> GSM, McLaren Vale	\$12	\$16	\$45
2023 Kalleske 'Clarrys' GSM, Barossa	\$14	\$18	\$50
2022 Seppeltsfield GSM, Barossa			\$55
2020 Semprevino GSM, McLaren Vale			\$60
2022 Larnook by Alexia Roberts Grenache Shiraz			\$65

RED BLENDS	150ml	250ml	Bottle
2021 Tinlin Cabernet & Shiraz, McLaren Vale	\$12	\$16	\$45
2021 Seppeltsfield Cabernet & Shiraz, Barossa	\$20	\$26	\$55
2022 Orbis Tempranillo & Grenache, McLaren Vale			\$60
2018 Kirrihill The Gentleman Shiraz & Mataro, Clare Valley			\$65
2020 Seppeltsfield Rhone Blend, Shiraz & Mataro, Barossa			\$65
2022 Down the Rabbit Sangiovese & Cabernet, McLaren Vale			\$70
2021 Charles Melton The Kirche Shiraz Cabernet, Barossa			\$75
2021 Wirra Wirra Church Block, McLaren Vale (MAGNUM)			\$80
CABERNET SAUVIGNON	150ml	250ml	Bottle
2022 Thomas Goss, McLaren Vale	\$10	\$14	\$40
2019 Zema Estate Cabernet, Coonawarra	\$14	\$18	\$50
2021 Lake Breeze, Langhorne Creek			\$55
2021 Kirrihill Partner Series, Clare Valley			\$60
2021 Corryton Burge, The Brigadier, The Grant Burge Family			\$65
2015 Geoff Merrill Reserve Cabernet Sauvignon			\$90
SHIRAZ	150ml	250ml	Bottle
2022 One Pound per Acre, South Australia	\$10	\$14	\$40
2022 Seppeltsfield, Barossa	\$12	\$16	\$46
2022 Penny's Hill Cracking Black, McLaren Vale	\$12	\$16	\$46
2022 Gemtree <u>Organic</u> Uncut Shiraz, McLaren Vale	\$14	\$18	\$48
2021 First Drop, Mother Milk, Barossa			\$50
2021 Angove's Family Crest, McLaren Vale			\$50
2020 Semprevino, McLaren Vale			\$50
2022 Paulmara Estate Marananga, Barossa			\$50
2021 Serafino, McLaren Vale			\$50
2022 Maxwell Silver Hammer			\$50
2019 Zema Estate Shiraz, Coonawarra			\$55
2021 Calabria Old Vine Shiraz			\$55
2023 Two Hands Gnarly Dudes, Barossa			\$55
2021 Penny's Hill Skeleton Key, McLaren Vale			\$60
2023 Gaston Bravo <u>Malbec</u>			\$60
2022 Glaetzer Bishop, Barossa			\$60
2020 Corryton Burge, Percival Norman, Barossa			\$65
2021 Paralain Springs Hill, McLaren Vale			\$70
2021 Seppeltsfield "The Southing" Chooks Block Vineyard, Barossa			\$80
2020 Kaesler The Bogan, Barossa			\$80

2019 Miracle Hill, McLaren Vale	\$80
2021 Seppeltsfield “The Northing” Katingi Block Vineyard, Barossa	\$90
2021 Dandelion Lionheart of the Barossa – Magnum	\$110

ALTERNATIVE RED WINES

	150ml	250ml	Bottle
2022 Penny’s Hill Malpas Road <u>Merlot</u> , McLaren Vale	\$12	\$16	\$46
2023 Seppeltsfield <u>Nero D’Avola</u> , Barossa	\$12	\$16	\$46
2024 Gemtree <u>Organic Tempranillo</u> , McLaren Vale	\$14	\$18	\$48
2022 Seppeltsfield <u>Touriga</u> , Barossa			\$48
2022 Penny’s Hill Malpas Road <u>Tempranillo</u> , McLaren Vale			\$50
2021 Seppeltsfield <u>Mataro</u> , Barossa			\$50
2023 Hustle & Vine <u>Sangiovese</u> , McLaren Vale			\$55
2022 SC Pannell Dead End <u>Tempranillo</u> , McLaren Vale			\$55
2022 Penny’s Hill <u>Touriga</u> , Sellick Hills			\$55
2022 Bleasdale <u>Cabernet Franc</u> , Langhorne Creek			\$55
2022 Mordelle <u>Barbera</u> Basket Press, Langhorne Creek			\$60
2024 Georges Folly <u>Montepulciano</u> , Fleurieu			\$60
2021 Alpha Box & Dice <u>Dolcetto</u> , McLaren Vale			\$60
2022 Paxton <u>Graciano</u> , McLaren Vale			\$60
2022 Chalk Hill <u>Nero d’Avola</u> Small Batch, McLaren Vale			\$60
2024 Orbis <u>Montepulciano</u> , McLaren Vale			\$60
2019 Hugh Hamilton <u>Saperavi</u> 'The Oddball', McLaren Vale			\$65
2024 Coriole <u>Negroamaro</u> , McLaren Vale			\$65
2023 South <u>Primitivo</u> , McLaren Vale			\$65
2020 Mitolo <u>Ourea Sagrantino</u> , McLaren Vale			\$85

SPECIAL COLLECTION (Subject to availability)

WHITE WINES

	Bottle
2009 Carmes de Rieussec Sauterne (375mL) – Dessert wine	\$70
2020 Domaine William Fèvre Chablis France	\$90
2021 Leewin State ART SERIES Chardonnay Margaret River	\$140

RED WINES

	150ml	250ml	Bottle
2018 Seppeltsfield Cabernet Sauvignon (Uco Valley, Argentina)	\$20	\$35	\$80
2018 Seppeltsfield Blend Malbec, Cabernet Sauvignon, Cabernet Franc (Uco Valley, Argentina)	\$20	\$35	\$80

Both of these wines were personally blended by noted winemaker and one

of our owners, Warren Randall, while visiting Argentina in 2019

2016 Wordplay Pinot Noir by Fiona Donald, Yarra Valley	\$20	\$35	\$85
2020 Sevenhill St Ignatius Cabernet Sauvignon, Merlot, Malbec, Cabernet Franc			\$85
2021 Clarendon Hills 'Domaine Clarendon' Grenache			\$85
2018 Serafino Malpas Vineyard Shiraz			\$85
2019 Seppeltsfield "The Easting" Garden of Eden Vineyard Shiraz, Barossa			\$85
2015 KooMilya Estate Cabernet Shiraz, McLaren Vale			\$90
2020 Seppeltsfield Portuguese Blend (Tinto Cao, Tinto Amarela, Touriga), Barossa			\$90
2021 Mollydoker Blue Eye Boys, McLaren Vale			\$90
2016 Zema Family Selection Cabernet, Coonawarra			\$90
2018 Zerella Homeblock Shiraz, McLaren Vale			\$90
2018 Tim Adams Aberfeldy, Clare Valley			\$95
2020 Yalumbra The Signature Cabernet Sauvignon Shiraz			\$95
2022 Greenock Creek Apricot Block Shiraz, Barossa			\$95
2021 Kay Brothers Hillside Shiraz, McLaren Vale			\$95
2019 Bekkers Syrah Grenache, McLaren Vale			\$100
2021 Chateau Tananda 50 years old Shiraz, Barossa			\$100
2022 SC Pannell Clarendon Grenache			\$105
2019 D'Arenberg Dead Arm Shiraz, McLaren Vale			\$115
2021 Gibson Reserve Shiraz, Barossa			\$120
2016 Beresford Limited Release, Shiraz, McLaren Vale			\$130
2019 Seppeltsfield "The Westing" V Block Shiraz, Barossa			\$130
2020 John Duval "Eligo" shiraz, Barossa			\$155
2022 Penfolds Bin 407			\$160
2022 Joseph Faiveley Vosne Romanée, Burgundy, France			\$175
2021 Elderton Command Shiraz, Barossa			\$180

SEAFOOD



Gamberi “La Trattoria”

Prawns cooked with olive oil, capers, garlic, oregano
& tomato served with rice

Entry | Main

35 | 47

Gamberi Fritti (crumbed prawns)

34 | 44

Salt & Pepper Calamari

26 | 34

Mixed Grilled Seafood

Prawns, sea perch, calamari and scallops

50

Sea Perch - Grilled

39

Fish of the day

please ask your waiter for daily selection

POA

OSTRICHE

Oysters Natural

24 | 36

Oysters Kilpatrick

28 | 42

Oysters Fiorentina

28 | 42

Oysters Morney

28 | 42

Mixed Oysters Selection

44

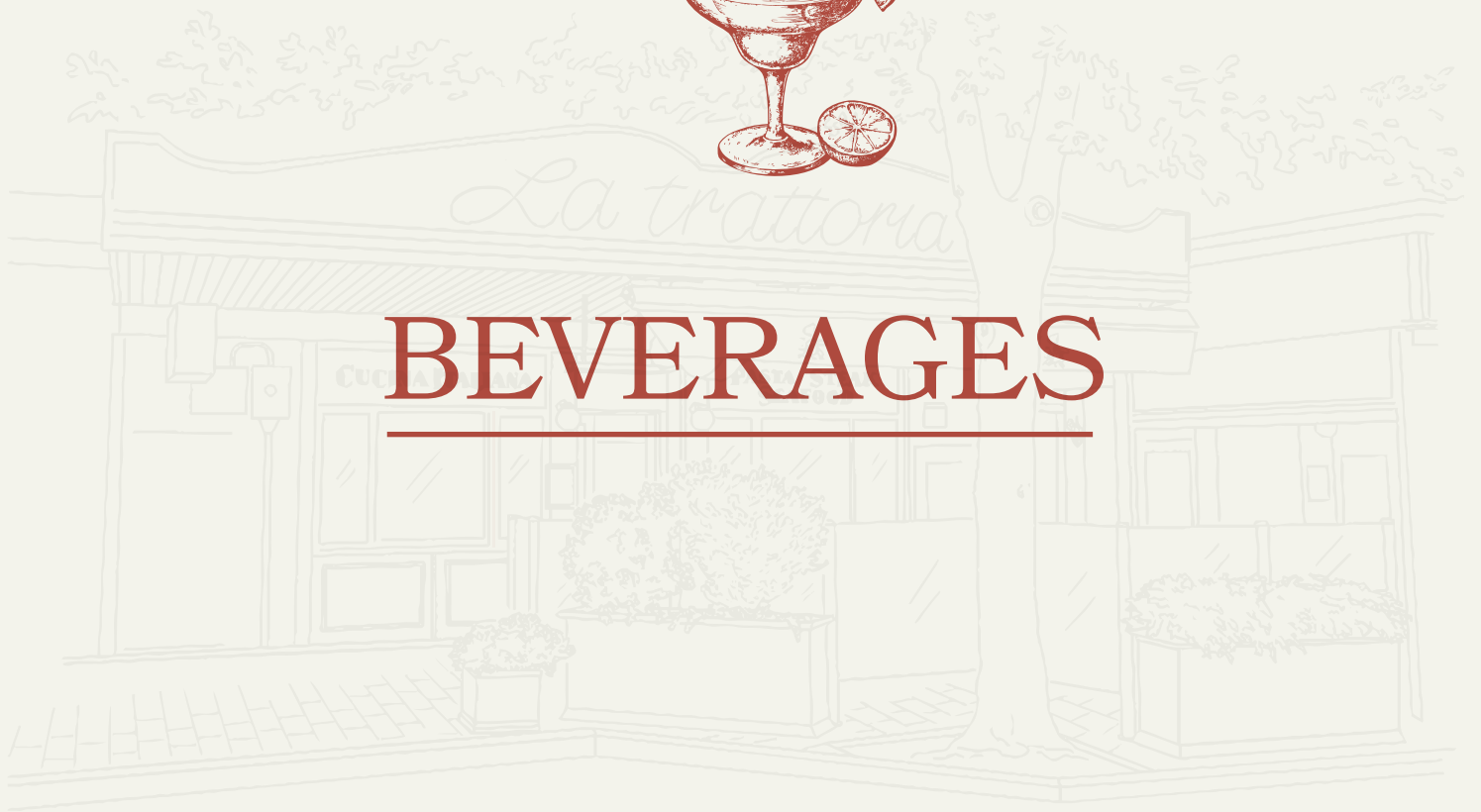
Mussels Darinti

26 | 38

PLEASE ADVISE STAFF OF ANY DIETARY
REQUIREMENTS PRIOR TO ORDERING



BEVERAGES



COCKTAILS & MOCKTAILS

Strawberry and Pineapple Mocktail | 10

Mojito | 18

Aperol Spritz | 18

Limoncello Spritz | 18

Pina Colada | 18

Margarita with Passionfruit | 18

Midori Spice | 18

Toblerone | 18

Negroni | 20

Espresso Martini | 20



APERITIFS

Pimms No 1 | 10

Campari | 10

Aperol | 10

Cinzano (Sweet, Bianco, Dry) | 10



MUSCAT, TOKAY & TAWNY

Tawny La Trattoria | 8

Para Grand Tawny 10 year old | 10

2001 Para 21 year old | 20

Seppeltsfield Muscat, Rutherglen | 18

Seppeltsfield Tokay, Rutherglen | 18

Valdespino Pedro Ximénez Yellow Label, Jerez Spain | 18



AUSTRALIAN BEER

Coopers Light | 9

Coopers Pale Ale | 10

Coopers Ale | 10

Cascade Premium Light | 9

Pure Blonde | 10

Carlton Draught | 10

James Boag's | 10

Hahn Super Dry | 10



INTERNATIONAL PREMIUM BEER

Heineken (Holland) | 12

Heineken 00* (Holland) | 9

Corona (Mexico) | 10

Peroni Red Label (Italy) | 12

Peroni Leggera - Light (Italy) | 12

Peroni 00* (Italy) | 12

Moretti (Italy) | 12



LOCAL CRAFT BEER

Goodieson Pilsner | 12

Goodieson Pale Ale | 12

Goodieson Stout | 12

Vale Ale | 11

Vale Tropical Ale | 11

Vale Lager | 11



TAP BEER

Peroni Lager | 300ml - 10 | 500ml - 16 | JUG - 30



GIN

Bombay Sapphire | 10
Tanqueray | 12
Prohibition Original Gin | 15
Adelaide Gin | 15
Barossa Shiraz Gin | 18
Never Never | 16
23 rd St. | 12

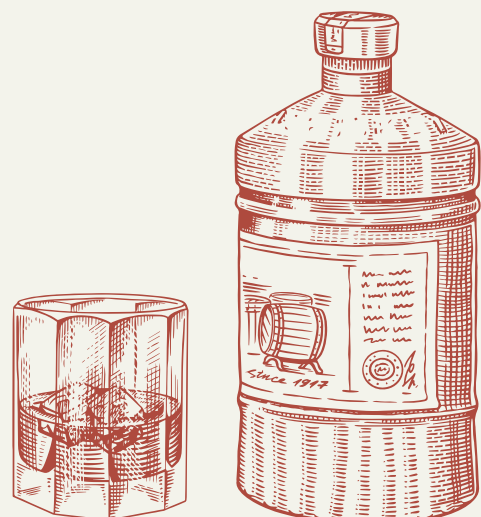


INTERNATIONAL LIQUEURS

Amaro Montenegro 10	Jägermeister 12
Amaretto Di Saronno 10	Ouzo 12
Averna 10	Sambuca (white, black) 12
Bileys Irish Cream 10	Strega 12
Drambuie 10	Grappa 10
Fernet Branca 12	Limoncello Kangaroo Island 12
Frangelico 12	Vecchio Amato del Capo 12
Galliano 12	

CIDERS

Bulmers Cider (Original) | 10
Lenswood Apple Peach blend | 10



WHISKEY

Johnny Walker Red | 10

Canadian Club | 12

Chivas Regal | 12

Jameson | 12

Johnny Walker Blue | 30

Glenfiddich | 14

Johnny Walker Black | 14

Lark Para 1992 Release Single Malt | 35

Lark Rare Cask Para 100 II | 40

23rd St. | 12



BRANDY & COGNAC

Hennessey | 16

St Agnes VSOP Brandy | 12

23 rd St. | 12

RUM

Bacardi | 12

Bundaberg | 12

Captain Morgan | 12

Malibu | 12

VODKA

Smirnoff | 10

Grey Goose | 14

23rd St. | 12

Absolut | 10

BOURBON

Jim Beam | 10

Jack Daniels | 14

Wild Turkey | 14

Maker's Mark | 16

SOFT DRINKS

Coke, Coke Zero, Diet Coke, Lemonade, Fanta, Squash, Bitter Lemon

330ml | 4 450ml | 6.50 JUG | 20 Bottle 330ml | 5

Dry Ginger Ale, Ginger Beer, Soda Water, Tonic Water | 5

Orange, Pineapple, Apple Juice | 8

Chinotto, Lemon Lime & Bitters | 8

Italian Mineral Water (1/2 litre) | 6

Italian Mineral Water (1 litre) | 10

Acqua Panna Still Water (1 litre) | 10



COFFEE

Long Black | 5

Cappuccino | 5

Hot Chocolate | 5

Macchiato | 5

Short Black | 5

Caffé Latte | 5

Chai Latte or Chai Tea | 6

Jamaican, Irish, Roman | 15

Affogato with Liqueur | 19

Affogato without Liqueur | 12

**Almond milk \$1 extra*

