

VINO LIST

SPARKLING

	125 MLS	150 MLS	250 MLS	BTL
DOTT. Prosecco Heathcote VIC	13			70
CLOVER HILL Cuvee Pipers River TAS				75
TAITTINGER Cuvee Prestige Champagne FRN				130

WHITE WINE

MOJO Sauvignon Blanc Riverland SA	12	18		55
KRIS PINOT Grigio Delle Venezie DOC ITA	13	19		60
CHALMERS Vermentino Heathcote VIC	14	21		63
SWINGING BRIDGE Chardonnay Orange NSW	15	23		68
ROCKBARE Riesling Clare Valley SA				60
SHAW AND SMITH Sauvignon Blanc Adelaide Hills				75
SA PIEROPAN Soave Veneto ITA				80
ONANNON Chardonnay Mornington Peninsula VIC				89

ROSÉ

MINNOW Rose Port Phillip VIC				60
RAMEAU d'Or Rose Provence FRN	15	23		68

RED WINE

AIRLIE BANK Pinot Noir Yarra Valley VIC	12	18		55
SC Pannell Dead End Tempranillo McLaren Vale SA	15	23		68
HEAD 'Red' Shiraz Barossa Valley SA	15	23		68
MARION BORGIO VALPOLICELLA Valpolicella ITA				76
GD Vajra Langhe Rosso Piedmont ITA				79
FIORINI CHIANTI Tuscany ITA				84
ITA GIANT STEPS Pinot Noir Yarra Valley VIC				85
MARCARINI 'LASARIN' Nebbiolo Piedmont ITA				89

BEERS

	SCH	PINT
Camelia Draught	8	11
Resches	8	11
Tooheys New	8.5	11.5
Hahn Superdry	9	12
Hawkes Lager	10	13
Balter XPA	10	13
Young Henrys Newtowner	10	13
Peroni Nastro Azzurro	12	15

COCKTAILS

SIGNATURE

JASMINE NEGRONI, Gin, Vermouth Rosso, Campari, Jasmine Tea	20
EUCALYPTUS GIMLET, Tequila, Vermouth Bianco, Mango Tea, Eucalyptus, Grapefruit Bitter	19
MARGARITA ITALIANO Casadarez Blanco, Ancho Reyes Verde, Blood Orange, Aperol, Lemon, Rosemary	19
LUMA DAIQUIRI Bacardi Carta Blanca, Strega, St Germain, Lemon	20
IL PADRINO Wild Turkey, Martini Vermouth Rosso, Averna, Ginger Beer, Lemon	19
RASPBERRY ESPRESSO MARTINI Mr Black Coffee, Eristoff Vodka, Chambord, Espresso	19
CAMELIA OLD FASHIONED Benriach 10, Martini Vermouth Rosso, Massenez White Cacao Liqueur, Angostura Bitters	21

CLASSICS

APEROL SPRITZ PROSECCO, APEROL, SODA	16
PEACH SPRITZ PROSECCO, OSCAR 697 VERMOUTH BIANCO, RINQUINQUIN PEACH WINE, MASSENEZ PEACH LIQUEUR, MANDARIN SODA	19
LIMONCELLO SPRITZ PROSECCO, MANLY SPIRITS LIMONCELLO, LEMON, SODA	16
NEGRONI SPAGLIATO CAMPARI, MARTINI VERMOUTH ROSSO, PROSECCO	16
SEASONAL BELLINI PROSECCO, SEASONAL FRUIT	17
AMERICANO CAMPARI, MARTINI VERMOUTH ROSSO, SODA	17
CLASSIC NEGRONI Campari, Fords Gin, Martini Vermouth Rosso	20

Menus are subject to seasonal change and public holiday 15% surcharge and Sunday 10% surcharge applies. All credit card transactions incur a 1% processing fee. Between Monday - Saturday all groups of six (6) or more will incur a 10% service charge