

VINO LIST

SPARKLING

	125 MLS	150 MLS	750ml
BANDINI Prosecco Veneto ITA	14		60
DOOM JUICE Fizz SA 2023		16	75
NV TAITTINGER Cuvee Prestige Champagne FRN			130

WHITE WINE

GORGO Pinot Grigio Delle Venezie DOC 2021		12	65
AGRIVERDE Trebbiano d'Abruzzo ITA 2022		12	66
LOVEBLOCK Sauvignon Blanc, Awatere Valley Marlborough NZ 2021		16	90
GRACI ETNA Bianco Carricante Catarratto, Sicilia ITA 2022			130
LA COMTESSE Chardonnay, Rylstone NSW 2022		14	70
ALAIN GEOFFREY Prem Cru Chablis Beauroy FRN 2021			160

ROSÉ / ORANGE

RAMEAU d'Or Rose Provence FRN		16	70
DOOM JUICE Rosé SA 2023			65

RED WINE

PITTAUER Pitti Red Blend DAC 2021			85
VILLA BARCAROLI Montepulciano d'Abruzzo 2020		13	60
RISING Pinot Noir Yarra Valley VIC 2021		14	75
GD VAJRA Nebbiolo Rosso Piedmont ITA 2022			79
MARCARINI Lasarin Nebbiolo Piedmont ITA 2021			89
MORGANTE Nero d'Avola, Sicilia ITA 2020			92
BRANCAIA Chianti Classico DOCG ITA 2020			130
BASS PHILLIP Pinot Noir VIC 2021			300
BRASH HIGGINS Shiraz Cabernet McLaren Vale SA 2018			210
CASTELLO DI FARNATELLA Chianti Colli Senesi ITA 2020			90
HAND PICKED Regional Shiraz, McLaren Vale SA 2021		13	70
MARION Borgo Valpolicella ITA 2020			76

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	20
II 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
LUMA DAIQUIRI Bacardi Carta Blanco, Strega, St Germain, Lemon	20

CLASSICS

APEROL SPRITZ Prosecco, Aperol, Soda	17
PEACH SPRITZ Prosecco, Oscar 697 Vermouth Bianco, Rinquinquin Peach Wine, Massenez Peach Liqueur, Mandarin Soda	19
LIMONCELLO SPRITZ Prosecco, Manly Spirits Limoncello, Lemon, Soda	17
NEGRONI SPAGLIATO Campari, Martini Vermouth Rosso, Prosecco	18
SEASONAL BELLINI Prosecco, Seasonal Fruit	17
AMERICANO Campari, Martini Vermouth Rosso, Soda	17
CLASSIC NEGRONI Campari, Fords Gin, Martini Vermouth Rosso	20
MARGARITA Cointreau, Casadarez Blanco, Lime	21

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

