

# Bar Cicchetti

— HILLARYS BEACH CLUB —

## BREAKFAST

8.00AM TO 11.00AM  
DAILY

## LUNCH / DINNER

12PM - 9.00PM  
DAILY

BREAKFAST	6	BAMBINI	11
ADD-ON	7	DESSERTS	11
BAMBINI	7	VEGAN	12
BREAKFAST COCKTAILS	7	COCKTAILS	13
STONE BAKED BREAD	8	SPARKLING	14
ANTIPASTI	8	WHITE WINE	14
PRIMI PIATTI	9	RED WINE	15
SPECIALI TO SHARE	9	ROSE	15
PASTA	9	TAP BEERS	16
PIZZA	10	BOTTLES & CANS	16

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guests' dietary needs, we cannot guarantee that our food will be allergen-free. Please advise staff of any allergies. Please note a surcharge of 15% will apply on public holidays. All card payments will incur a 1.65% surcharge. Last Updated June 18, 2026 11:01 AM.

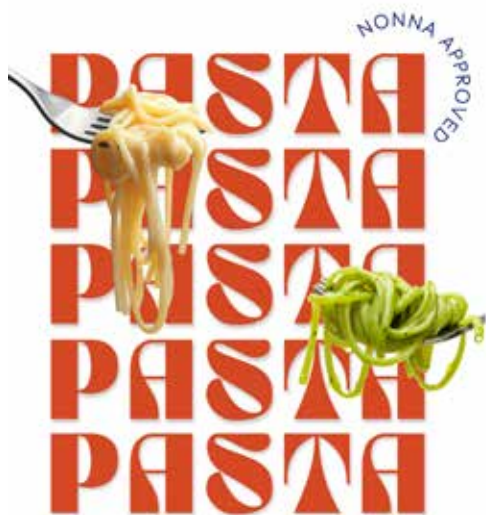
DIETARY | DF = DAIRY FREE, GF = GLUTEN FREE, NF = NUT FREE, O = OPTION, V = VEGETARIAN, VG = VEGAN  
SEAFOOD ORIGIN | A = AUSTRALIAN, I = IMPORTED, M = MIXED ORIGIN

# PIZZA & PERONI

FROM 4PM | EVERY MONDAY | \$30

SCHOONER OF TAP BEER, GLASS OF HOUSE WINE.

CHOICE OF ANY MARGHERITA, DIAVOLA, CAPRICCIOSA OR ZUCCA PIZZA.



## PASTA

AND VINO NIGHT

TUESDAY | \$35 PP | FROM 4PM

GLASS OF HOUSE WHITE OR RED WINE  
CHOICE OF MUSHROOM RAGU, ALLA VODKA,  
AGLIO E OLIO OR CARBONARA

YOUR MIDWEEK ESCAPE TO ITALY

BOOKINGS RECOMMENDED

Bar Cicchetti  
— MIDLARY BEACH CLUB —

EVERY THURSDAY, ALL DAY

# STEAK + SIDES

500G O' CONNOR RUMP CAP MB 2+, SANGIOVESE SAUCE,  
TRIPLE COOKED POTATOES, ROCKET SALAD

*To share between two*

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**\$69** STEAK & SIDES

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**\$95** STEAK, SIDES & BOTTLE OF WINE

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AUTHENTIC ITALY, NO FLIGHT REQUIRED



# MANGIA!

*"Eat!"*

2 COURSE SET MENU

MON - FRI | \$45 PER PERSON

# FEED ME MENU

AVAILABLE EVERYDAY FOR LUNCH / DINNER

MIN 4PPL / WHOLE TABLE MUST ORDER

EMBARK ON A FLAVOUR-FILLED JOURNEY WITH OUR SPECIALLY CURATED FIVE-COURSE SHARE MENU — FROM VIBRANT ANTIPASTI TO OUR MOST-LOVED SIGNATURE DISHES, DESIGNED TO SHOWCASE THE VERY BEST OF OUR KITCHEN.

**\$79PP**

## THE EARLY RISER

*8am  
to 9am*

*Mon to Fri*  
Bar Cicchetti

**\$17.50**

### **CLASSIC BREAKFAST**

One Egg  
*(cooked your way)*  
Ciabatta  
Hashbrown  
Bacon  
Sausage

# TRADITIONAL SUNDAY ROAST

AVAILABLE ALL DAY

EVERY SUNDAY | UNTIL 8PM

## ROASTS

<b>BLACK ANGUS BEEF FILLET</b> (GFO, NF) . . . . .	42
<b>CHICKEN BREAST</b> (GFO, NF) . . . . .	40
<b>HOUSE-MADE NUT ROAST</b> (GFO, VG) . . . . .	36

Roast potatoes, carrot & swede, seasonal greens, house-made Yorkshire pudding & proper gravy.

## DESSERT

<b>APPLE CRUMBLE</b> (NF) . . . . .	21
VANILLA ICE CREAM, SALTED CARAMEL	

## ADD ON

<b>CAULIFLOWER CHEESE</b> (NF, V) . . . . .	21
<b>EXTRA POTATOES</b> (DF, GF, NF) . . . . .	4
<b>EXTRA YORKSHIRE</b> (GFO, NF, V) . . . . .	4
<b>EXTRA GRAVY</b> (DF, GF, NF) . . . . .	3
<b>EXTRA STUFFING</b> (GF) . . . . .	4
<b>VEGAN GRAVY</b> (DF, GF, NF, VG) . . . . .	3

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# BREAKFAST

AVAILABLE UNTIL 11AM

<b>HOUSE-MADE GRANOLA</b> (DF, GFO, V) . . . . .	24
VANILLA COCONUT YOGHURT, COCONUT, ROASTED PLUM, POACHED PEAR	
<b>HBC AÇAÍ BOWL</b> (VG) . . . . .	25
TOASTED GRANOLA, SEASONAL FRUITS	
+ Peanut Butter 2   + Nutella 2   + Biscoff 2	
<b>EGGS YOUR WAY</b> (DF, GFO, NF) . . . . .	20
POACHED, FRIED, SCRAMBLED, CIABATTA	
<b>SMASHED AVOCADO</b> (DFO, GFO, NF, VGO) . . . . .	26
CONFIT TOMATO, PICKLED ONION, FETA	
<b>BACON &amp; EGG FOCACCIA SANDWICH</b> (GFO, DFO, NF) . . . . .	25
DOUBLE CHEESE, TOMATO RELISH, BLACK PEPPER MAYO	
<b>EGGS BENEDICT</b> (GFO, NF) [I] . . . . .	25
WILTED SPINACH, CAVOLO NERO, HOLLANDAISE, ENGLISH MUFFIN	
+ BACON 6   + GLAZED HAM 5   + SALMON 10	
<b>CICCHETTI BREAKFAST</b> (DF, GFO, NF) . . . . .	34
BACON, SAUSAGE, EGGS, HASHBROWN, MUSHROOMS, TOMATO, BEANS, CIABATTA	
<b>VEGO BREAKFAST</b> (DF, GF, NF, V) . . . . .	34
AVOCADO, EGGS, HASHBROWN, MUSHROOMS, CAVOLO NERO, BEANS, TOMATO, CIABATTA	
<b>ITALIAN BAKED EGGS</b> (GFO, NF) . . . . .	29
GUANCIALE, TOMATO SUGO, FIOR DE LATTE, BASIL, CIABATTA	
<b>SPICY SCRAMBLED EGGS</b> (GFO, NF) . . . . .	28
CHORIZO, N'DUJA, CHARRED CAPSICUM, HERB SALAD	
<b>TIRAMISU FRENCH TOAST</b> (NF) . . . . .	28
VANILLA ICE CREAM, ESPRESSO CREAM, LADY FINGER CRUMB	
<b>HOUSE-MADE CREPES</b> (NF, V) . . . . .	26
MAPLE SYRUP, STRAWBERRIES, BLUEBERRIES, BANANA	
<b>TRIPLE CHEESE MUSHROOM TOASTIE</b> (NF, V) . . . . .	22
CAVOLO NERO, TRUFFLE MAYO	
<b>SAUSAGE &amp; EGG MUFFIN</b> (DF, GFO) . . . . .	26
PORK SAUSAGE, BLACK PUDDING, TOMATO RELISH, AMERICAN CHEESE, HASHBROWN	

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## ADD-ON

TO ANY BREAKFAST

CIABATTA TOAST (DF, GFO, V, NF) . . . . .	12
SCRAMBLED EGGS . . . . .	8
ALBANY FARM EGGS - POACHED / FRIED [x2] . . . . .	8
HOLLANDAISE SAUCE . . . . .	4
SMASHED AVOCADO . . . . .	6
WILD MUSHROOMS . . . . .	6
HASH BROWN [x2] . . . . .	6
SAUSAGE [x2] . . . . .	8
STREAKY BACON . . . . .	8
BAKED BEANS . . . . .	4
SMOKED SALMON . . . . .	10
TOMATO . . . . .	6

## BAMBINI

KIDS BREAKFAST - 12 & UNDER

EGGS & SOLDIERS (GFO, NF) . . . . .	16
MINI CICCHETTI (GFO, NF) . . . . .	21
BACON, SAUSAGE, HASH BROWN, SCRAMBLED EGGS, CIABATTA	
KIDS CREPES (NF, V) . . . . .	16
MAPLE SYRUP, SEASONAL FRUITS	
JAM ON TOAST (GFO) . . . . .	12

## BREAKFAST COCKTAILS

FROM 10AM ON SUNDAYS

MIMOSA . . . . .	15
PROSECCO, ORANGE JUICE	
NIKKI'S BLOODY MARY . . . . .	19
BEYOND DISTILLING VODKA, TOMATO JUICE, TABASCO, WORCESTERSHIRE SAUCE, CRACKED PEPPER, CELERY SALT	
PEACH BELLINI . . . . .	16
PEACH LIQUOR, PEACH PUREE, PROSECCO	

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# STONE BAKED BREAD

<b>CICCHETTI'S SIGNATURE STONE BAKED BREAD</b> (DF, GF, VG) . . . . .	18
<b>FOCACCIA</b> (DF, GFO, NF, VG) . . . . .	12
+ Add Tomato Butter / Garlic & Mascarpone Butter / Anchovy Butter 3	

## ANTIPASTI

<b>FRESHLY SHUCKED AUSTRALIAN OYSTERS</b> [HALF DOZEN / DOZEN] (DF, GF, NF) [A] . . . . .	38   68
MIGNONETTE, LEMON	
<b>MARINATED OLIVES</b> (DF, GF, NF, VG) . . . . .	10
<b>PEPPERONATA FOCACCIA</b> (DF, GFO, NF) [I] 21	
WHITE ANCHOVY, 3PCS	
<b>PICKLED OCTOPUS</b> (DF, GF, NF) [A] . . . . .	22
SALSA VERDE, CHILLI	
<b>LOBSTER CROSTINI</b> (DF, GFO, NF) [I] . . . . .	24
FENNEL, DILL MAYO, 2PCS	
<b>HOKKAIDO SCALLOP</b> (NF) [I] . . . . .	12 EA
LEMON BUTTER, DILL, PANGRATTATO	
<b>LA DELIZIA LATTICINI BURRATA</b> (GF, NF, V) . . . . .	12
<b>BURRATA ALLA DIAVOLA</b> (GF) . . . . .	18
N'DUJA, CURRANTS, PINE NUTS	
<b>TRUFFLE MUSHROOM ARANCINI</b> (GF, NF, V) . . . . .	21
TRUFFLE MAYO, PECORINO, 3PCS	
+ Add Arancini 7	
<b>MORTADELLA</b> (DF, GF, NF) . . . . .	14
<b>PROSCIUTTO SAN DANIELE</b> (DF, GF, NF) . . . . .	16
<b>SPICY CACCIATORE SALAMI</b> (DF, GF, NF) . . . . .	12
<b>HOUSE SELECTION ANTIPASTI</b> (DF, GFO, NF) . . . . .	35

## PIATTO FORTE

SIGNATURE DISH

<b>CICCHETTI SEAFOOD TOWER / LA TORRE DI MARE</b> . . . . .	119
AUSTRALIAN OYSTERS / KINGFISH CRUDO / PICKLED OCTOPUS / LOBSTER CROSTINI / PEPPERONATA FOCACCIA / HOKKAIDO SCALLOP (DF, GFO, NF) [M]	

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# PRIMI PIATTI

MADE FOR SHARING

<b>KINGFISH CRUDO</b> (DF, GF, NF) [A] . . . . .	26
CUCUMBER & APPLE DRESSING, FINGER LIME, GERALDTON WAX	
<b>BEEF CARPACCIO</b> (DFO, GF, NF) . . . . .	22
TONNATO, ROCKET, PARMIGIANO REGGIANO, PICKLED ONION	
<b>CALAMARI FRITTI</b> (DF, GF, NF) [I] . . . . .	24
LEMON PEPPER MAYO, PARSLEY	

## PASTA

<b>SPAGHETTI AGLIO E OLIO</b> (DF, GFO, V) [M] . . . . .	28
CONFIT GARLIC, EVOO, CHILLI, PANGRATTATO	
+ Add Papis 6   + Add Prawns 14	
<b>SPAGHETTI CARBONARA</b> (GFO, NF) . . . . .	34
PARMIGIANO REGGIANO, GUANCIALE, EGG YOLK, BLACK PEPPER	
<b>RIGATONI ALLA VODKA</b> (GFO, NF) . . . . .	36
SPICY N'DUJA, STRACCIATELLA	
<b>SEAFOOD MARINARA</b> (DF, GFO, NF) [M] . . . . .	42
LOCAL SNAPPER, RED PRAWNS, BLUE SWIMMER CRAB, PIPIS	
<b>THE MUSHROOM GUY'S RAGÙ</b> (GFO, NF, V) . . . . .	37
SHALLOTS, CONFIT GARLIC, PINOT GRIGIO CREAM, PARMIGIANO REGGIANO	
<b>SLOW COOKED KARRADALE LAMB RAGÙ</b> (DFO, GFO, NF) . . . . .	39
ROSEMARY, PARMIGIANO REGGIANO	
<b>BEEF CHEEK RAVIOLI</b> (NF) . . . . .	37
BURNT BUTTER, HORSERADISH, PARMIGIANO REGGIANO	

## SPECIALI

<b>GLAZED LAMB RIBS</b> (DF, GF, NF) . . . . .	39
SALSA VERDE, BALSAMIC, PICKLED ONION	
<b>250G O'CONNOR RUMP CAP MB 2+</b> (DF, GF) . . . . .	44
ROASTED PEPPERONATA, CAVOLO NERO, PINE NUTS	
<b>WA MARKET FISH</b> (DF, GF, NF) [A] . . . . .	46
TUSCAN CHICKPEAS, CALABRESE SAUSAGE, GREMOLATA	
<b>250G O'CONNOR BLACK ANGUS BEEF FILLET MB 2+</b> (DFO, GF, NF) . . . . .	65
SANGIOVESE SAUCE, NONNA POTATOES, ROCKET SALAD	
<b>CHICKEN MILANESE</b> (NF) . . . . .	39
PICKLED SHALLOT, PARMIGIANO REGGIANO, LEMON	
<b>1.2KG O'CONNOR RIBEYE MB 2+</b> (GF, NF) . . . . .	150
SANGIOVESE SAUCE, NONNA POTATOES, ROCKET SALAD - MIN 45 MINUTES	

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# SIDES

<b>SKIN-ON FRIES</b> (DF, GF, NF) . . . . .	15
<b>ROCKET SALAD</b> (DFO, GF, NF, V) RADICCHIO, RED ONION, PARMIGIANO REGGIANO, VINCOTTO	14
<b>MINI CAPRESE SALAD</b> (GF, NF, V) . . . . .	18
STRACCIATELLA, BASIL	
<b>GRILLED BROCCOLINI</b> (DFO, GFO, NF) . . . . .	16
ANCHOVY BUTTER, PANGRATTATO, LEMON	
<b>NONNA'S POTATOES</b> (DFO, GF, NF, V) . . . . .	16
GODDESS MAYO, PARMIGIANO REGGIANO, CHIVES	
<b>ROASTED BEETROOTS</b> (DFO, GF, NF, V) . . . . .	18
GOATS CHEESE, TORCHED ORANGES, RADICCHIO	

# PIZZA CLASSICA

ALL PIZZAS CAN BE DFO & GFO

<b>MARGHERITA</b> (NF, V) . . . . .	30
SAN MARZANO, MOZZARELLA, BASIL	
<b>PROSCIUTTO CRUDO</b> (NF) . . . . .	34
SAN MARZANO, MOZZARELLA, ROCKET, PARMIGIANO REGGIANO	
<b>DIAVOLA</b> (NF) . . . . .	36
N'DUJA, SPICY SALAMI, SAN MARZANO, MOZZARELLA, CHILLI, CARAMELISED ONION	
<b>CAPRICCIOSA</b> (NF) . . . . .	32
SAN MARZANO, SMOKED HAM, WILD MUSHROOMS, ARTICHOKE	

# SIGNATURE PIZZA

ALL PIZZAS CAN BE DFO & GFO

<b>ZUCCA</b> (NF, V) . . . . .	32
ROASTED PUMPKIN, MOZZARELLA, GOATS CHEESE, CARAMELISED ONION	
<b>GAMBERI</b> (NF) [1] . . . . .	36
HOUSE MARINATED PRAWNS, SAN MARZANO, GREMOLATA, CHILLI, FIOR DI LATTE	

# PIZZA ADD-ON

AVAILABLE FOR ALL PIZZAS

<b>SALAMI</b> . . . . .	6
<b>BURRATA</b> . . . . .	12
<b>PROSCIUTTO</b> . . . . .	8
<b>MORTADELLA</b> . . . . .	7
<b>STRACCIATELLA</b> . . . . .	9

# BAMBINI

KIDS LUNCH & DINNER - 12 & UNDER

KIDS FISH & CHIPS (GF) [I]	19
KIDS CHICKEN BITES & CHIPS (GF)	19
KIDS TOMATO SUGO SPAGHETTI, PARMESAN (GFO)	18
KIDS MARGHERITA PIZZA (GFO)	22
KIDS CHEESEBURGER (GFO)	19

## DESSERTS

TIRAMISU "JUST HOW NONNA USED TO MAKE IT" (NF, V)	22
ITALIAN CHOCOLATE MOUSSE (GFO, NF)	17
WINTER BERRY COMPOTE, COCOA NIB TUILLE	
AFFOGATO + FRANGELICO (GF, V)	18
LEMON PANNA COTTA (GF, NF)	16
LIMONCELLO, TORCHED MERINGUE	

## SIMMOS ICE CREAM

ALL SERVED IN 125ML TUBS

VANILLA VANILLA / CHOCOLATE THERAPY / MINT CHOC CHIP / COOKIES 'N' CREAM / BLUE BUBBLEGUM / LEMON SORBET	8
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## DIGESTIVES

SAMBUCA / BLACK SAMBUCA / FRANGELICO / MONTENEGRO OR LIMONCELLO	14
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## DESSERT WINES

	GLS	BTL
SANDALFORD BOTRYTIS SÉMILLON, MARGARET RIVER, AU	12	48
VASSE FELIX CANE CUT SÉMILLON, MARGARET RIVER, AU	16	69
PENFOLDS GRANDFATHER RARE TAWNY, 20YO, BAROSSA, AU	23	

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# VEGAN ENTREE

<b>STONE BAKED BREAD</b> (GF) . . . . .	18
<b>MARINATED OLIVES</b> (GFO, NF) . . . . .	10
<b>LEMON PEPPER MUSHROOM</b> (NF) . . . . .	22
LEMON, AIOLI	

# VEGAN MAINS

<b>ROASTED BEETROOTS</b> . . . . .	22
CASHEW CREAM, TORCHED ORANGE, RADICCHIO	
<b>SPAGHETTI AGLIO E OLIO</b> (NF) . . . . .	28
GARLIC, EVOO, CHILLI, PANGRATTATO	
<b>CICCHETTI SPAGHETTI</b> (NF) . . . . .	27
HOUSE-MADE PASTA, TOMATO SUGO	
<b>WILD MUSHROOM GNOCCHI</b> (GFO) . . . . .	30
CASHEW CREAM, PINOT GRIGIO, TRUFFLE	
<b>SPAGHETTI CARBONARA</b> (NF) . . . . .	33
VEGAN CREAM, CHERRY TOMATOES, VEGAN CHEESE	
<b>PUMPKIN GNOCCHI</b> (GFO) . . . . .	32
SALSA VERDE, TOASTED PINE NUTS	
<b>MARGHERITA PIZZA</b> (GFO, NF) . . . . .	27
SAN MARZANO, VEGAN CHEESE, BASIL	
<b>DIAVOLA PIZZA</b> (GFO, NF) . . . . .	30
SAN MARZANO, VEGAN CHEESE, FRESH CHILLI, ITALIAN PARSLEY, CARAMELISED ONION	
<b>CAPRICCIOSA</b> (GFO, NF) . . . . .	30
SAN MARZANO, WILD MUSHROOMS, ARTICHOKE, VEGAN CHEESE	
<b>ZUCCA PIZZA</b> (GFO, NF) . . . . .	30
ROASTED PUMPKIN, VEGAN CHEESE, CARAMELISED ONION	

# VEGAN SIDES


<b>NONNA'S POTATOES</b> (GF) . . . . .	16
GODDESS MAYO	
<b>ROCKET, RADICCHIO SALAD</b> (NF) . . . . .	14

# SPRITZ

<b>APEROL SPRITZ</b> .....	21
<b>LIMONCELLO SPRITZ</b> .....	21
<b>ELDERFLOWER SPRITZ</b> .....	22
<b>OUZO SPRITZ</b> .....	22
<b>BLOOD ORANGE SPRITZ</b> .....	22
BLOOD ORANGE, CAMPARI, PROSECCO	
<b>HOUSE SPRITZ</b> .....	23
HOUSE GIN, ROTATING SEASONAL FRUIT, PROSECCO	

# COCKTAILS

CLASSICS AVAILABLE ON REQUEST

 <b>NEGRONI DEL SOL</b> .....	25
WHITE RUM FORMS THE ELEGANT BACKBONE, WHILE TROPICAL BRIGHTNESS, CITRUS SNAP AND HERBAL DEPTH UNITE – FINISHED WITH GRAPEFRUIT PEEL	
 <b>STRAWBERRY BOURBON SMASH</b> .....	23
BOLD AND HERBACEOUS, THIS BOURBON SMASH BALANCES STRAWBERRY SYRUP WITH BRIGHT CITRUS AND AN EARTHY DEPTH	
 <b>PISTACCHIO TAI</b> .....	26
A PISTACHIO-LED MAI TAI DERIVES ITS DEPTH FROM SPICED RUM & GREEN CHARTREUSE	
 <b>LIMONCELLO MARGARITA</b> .....	23
A MEDITERRANEAN MARGARITA RIFF – LIMONCELLO & REPOSADO TEQUILA MEET FRESH LEMON IN A BRIGHT, CITRUS-FORWARD TWIST	
 <b>CORE MEMORY</b> .....	23
CRISP GREEN APPLE, FLORAL LILLET, & BOTANICAL GIN COME TOGETHER IN THIS BRIGHT, CLEAN SOUR. LIGHT, ZESTY, AND REFRESHING	
 <b>LAST LOVE</b> .....	24
A ROMANTIC SWIRL OF TEQUILA, STRAWBERRY & RHUBARB. BOLD WITH A TENDER FINISH	

# ALCOHOL-FREE

COCKTAILS

<b>PASSIONFRUIT VIRGIN MOJITO</b> .....	17
PASSIONFRUIT, LIME, MINT, SODA	
<b>QUIET COSMO</b> .....	17
LYRE'S ITALIAN SPRITZ, LIME	
<b>QUIET SPRITZ</b> .....	18
LYRE'S ITALIAN SPRITZ, CAPI BLOOD ORANGE	
<b>HIBISCUS &amp; GINGER TISANE</b> .....	18
HIBISCUS, GINGER, LEMON, SODA	

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# SPUMANTI

SPARKLING

	125ML	BTL
VALDO PROSECCO, VALDOBBIADENE, IT	14	67
KYLIE PROSECCO ROSÉ, GAMBELLARA, IT	15	72
LAURENT-PERRIER, CHAMPAGNE, FR	28	159
LAURENT-PERRIER, ROSÉ, CHAMPAGNE, FR		245
LANTIERI NV CUVÉE, LOMBARDY, IT		128
DOM PERIGNON 2015 VINTAGE, CHAMPAGNE, FR		575

# VINI BIANCHI

WHITE WINE

	150ML	250ML	BTL
WILLS DOMAIN SSB, MARGARET RIVER, AU	15	24	67
TRENTHAM MOSCATO, MURRAY DARLING, AU	14	22	62
SHAW AND SMITH SB, ADELAIDE HILLS, AU (V)	19	30	85
CHERUBINO LAISSEZ FAIRE FIANO, FRANKLAND RIVER, AU	16	26	73
SINGLEFILE CHARDONNAY, GREAT SOUTHERN, AU	16	25	72
SANDALFORD CHARDONNAY, MARGARET RIVER, AU	20	32	94
PUIATTINO PINOT GRIGIO, FRIULI, IT	16	26	72
MARQ VERMENTINO, MARGARET RIVER, AU	16	25	73
DOMAINE NATURALISTE DISCOVERY SSB, MARGARET RIVER, AU			89
PIEROPAN SOAVE CLASSICO, GARGANEGA, VENEZIA, IT			100
LA ZERBA GAVI DE GAVI, PIEDMONT, IT			101
COFFELE CA VISCO SOAVE CLASSICO, VENETO, IT			109
FRANKLAND ESTATE ISOLATION RIDGE RIESLING 2015, GREAT SOUTHERN, AU (V)			149
VASSE FELIX 'SINGLE PLOT' CHARDONNAY 2024, MARGARET RIVER, AU (V)			150
SHAW AND SMITH M3 CHARDONNAY 2017, ADELAIDE HILLS, AU (V)			199
VASSE FELIX 'HEYTESBURY' CHARDONNAY 2019, MARGARET RIVER, AU (V)			225

DIETARY | DF = DAIRY FREE, GF = GLUTEN FREE, NF = NUT FREE, O = OPTION, V = VEGETARIAN, VG = VEGAN

SEAFOOD ORIGIN | A = AUSTRALIAN, I = IMPORTED, M = MIXED ORIGIN

# VINI ROSSI

## RED WINE

	150ML	250ML	BTL
PEDESTAL CAB SAUV, MARGARET RIVER, AU	15	24	67
SANDALFORD CABERNET MERLOT, MARGARET RIVER, AU	15	26	72
YALUMBA VINE VALE GRENACHE, BAROSSA, AU (V)	17	26	73
MONTE ANTICO SANGIOVESE, TUSCANY, IT	16	25	72
ADRIANO LANGHE NEBBIOLO, LANGHE, IT	22	36	107
UMANI RONCHI MONTEPULCIANO, ABRUZZO, IT	15	24	71
SAN LEONINO CHIANTI CLASSICO, TUSCANY, IT	19	31	92
CASTELSINA CHIANTI RESERVA DOCG, TUSCANY, IT			69
S.C. PANNELL PROTERO BARBERA, ADELAIDE HILLS, SA			75
CAPOFORTE PRIMITIVO SALENTO, PUGLIA, IT			99
ANTONELLA CORDA CANNONAU, SARDINIA, IT			119
SHAW & SMITH PINOT NOIR, ADELAIDE HILLS, AU			135
POLIZIANO NOBILE DI MONTEPULCIANO 2019, TUSCANY, IT			149
VOYAGER ESTATE CELLAR RELEASE CAB SAV 2015, MARGARET RIVER, WA			249
BROCCARDO BAROLO DOCG, PIEMONTE, IT			259
PENFOLDS GRANGE 2019, BAROSSA, AU (V)			999
HENSCHKE HILL OF GRACE, BAROSSA, AU			1299

# VINI ROSATI

## ROSE WINE

	150ML	250ML	BTL
LEEWIN ESTATE ROSÉ, MARGARET RIVER, AU	15	26	70
MINUTY M DE MINUTY ROSÉ, PROVENCE, FR	16	27	79
CHÂTEAU D'ESCLANS WHISPERING ANGEL, PROVENCE, FR			119

# ALCOHOL FREE

	150ML	BTL
GRANT BURGE PROSECCO 0%, KRONDORF, AU	12	55
NEWBLOOD ROSE, MARGARET RIVER, AU	11	50
TREAD SOFTLY PINOT NOIR, YARRA VALLEY, AU		50

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# TAP BEERS

	SCH.	PINT
PERONI 5%	14.5	16.5
PERONI 3.5%	13.5	15.5
STELLA ARTOIS 4.8%	13.5	16.5
GREAT NORTHERN SUPER CRISP 3.5%	13.5	15.5
CARLTON DRY 4.5%	13.5	15.5
BALTER XPA 5%	13.5	16.5
BALTER HAZY IPA 6%	13.5	16.5
PIRATE LIFE SOUTH COAST 4.4%	13.5	15.5
BULMERS 4.7%	13.5	15.5
MOUNTAIN CULTURE 4.5%	14.5	16.5
HARD RATED LEMON 4.5%	14	17
BROOKVALE GINGER BEER 4%	15.5	

# BOTTLES & CANS

BALTER CERVEZA	12
TWO BAYS GFB (GF)	12
MATSO'S GINGER BEER (GF, VE)	14
MAGNERS 568ML (GF)	16
PERONI NASTRO AZZURO 0.0%	12
HEAPS NORMAL XPA <0.5%	12
HIATUS PACIFIC ALE <0.5%	12

# WATER

ANTIPODES 1 STILL	12
ANTIPODES1 SPARKLING	14

# DRINKS

## HOT DRINKS

	FROM
ESPRESSO	4
CAPPUCCINO	6
FLAT WHITE	6
LONG BLACK	6
LATTÉ	6
LONG MACCHIATO	6
MOCHA	6
HOT CHOCOLATE	6
CHAI LATTÉ	6
DIRTY CHAI LATTÉ	7
MATCHA	7
<b>TEA</b>	5.5
ENGLISH BREAKFAST / EARL GREY / GREEN, CHAMOMILE / PEPPERMINT	
<b>COFFEE OPTIONS</b>	1
MUG / EXTRA SHOT / SYRUPS / SOY MILK / ALMOND MILK / OAT MILK / LACTOSE FREE MILK / SKINNY MILK	

## POP TOPS

APPLE	4.5
ORANGE	4.5
APPLE & BLACKCURRANT	4.5

## ICED DRINKS

	FROM
ICED COFFEE	8.5
ICED LATTÉ	7
ICED LONG BLACK	7
ICED CHAI LATTÉ	8
ICED CHOCOLATE	8
ICED MATCHA	8
ICED STRAWBERRY MATCHA	9.5

## JUICES

ORANGE	9.5
APPLE	9.5
<b>VITALITY</b> - APPLE, PINEAPPLE, GRAPE, LIME, STRAWBERRY	9.5
<b>TROPICAL</b> - MANGO, PINEAPPLE, ORANGE, LIME	9.5
<b>ENERGISE</b> - WATERMELON, PINK LADY, MINT, LIME, STRAWBERRY	9.5
<b>GREEN PLUS</b> - PEAR, LEMON, SILVERBEET, CUCUMBER	9.5