

# COCKTAILS

	<u>GLS</u>	<u>IUG (1L)</u>
<b>APEROL SPRITZ</b> <i>Aperol, Prosecco, soda</i>	15.5	39.5
<b>RASPBERRY SPLASH</b> <i>Vodka, raspberry puree, lime and Cedrata</i>	15.5	
<b>TANGELO SPRITZ</b> <i>Ambra tangelo, Prosecco, blood orange soda, rosemary</i>	15.5	
<b>AMBRA LIME BLUSH</b> <i>Ambra limoncello, cranberry juice, soda lime, mint</i>	15.5	
<b>NEGRONI</b> <i>Gin, Campari, Cinzano rosso</i>	17	
<b>ESPRESSO MARTINI</b> <i>Vodka, espresso, Frangelico</i>	16.5	
<b>MOSCOW MULE</b> <i>Vodka, ginger beer, fresh lime juice</i>	16.5	
<b>RUM COOLER</b> <i>Dark rum, orange, lime, dry ginger ale</i>	15.5	39.5
<b>GUIZY WOozy - MOCKTAIL</b> <i>No booze - cranberry juice, blood orange, lime and soda</i>	9.5	
<b>TONY TRAMONTANA - MOCKTAIL</b> <i>No booze - pineapple juice, orange juice, raspberry and tonic</i>	9.5	

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# LOCAL BEER + CIDER

<b>STOCKADE BREW CO "8 BIT"</b> <i>Indian Pale Ale, 6.5%, NEW SOUTH WALES</i>	10.5
<b>LOBETHAL BIERHAUS</b> <i>Bohemian Pilsner, 4.8%, ADELAIDE HILLS, SOUTH AUS</i>	10.5
<b>PRANCING PONY</b> <i>Amber Ale, 5%, MOUNT BARKER, SOUTH AUS</i>	10.5
<b>MORNINGTON PENINSULA</b> <i>Pale Ale, 4.7% Can, VICTORIA</i>	10
<b>REHN BIER</b> <i>Extra Stout, 6.0%, BAROSSA VALLEY SOUTH AUS</i>	10
<b>RABBIT &amp; SPAGHETTI "THE FOX"</b> <i>Hop &amp; Rye Lager, 4.8%, 375ml Can, SOUTH AUS</i>	10
<b>HILLS CIDER</b> <i>Apple, medium dry, 5%, SOUTH AUS</i>	9
<b>HILLS CIDER</b> <i>Pear, medium dry, 5%, SOUTH AUS</i>	9

# IMPORTED BEER

<b>PERONI LEGGERA</b> <i>Low Carbohydrates, 3.5%, ITALY</i>	9.5
<b>PERONI RED</b> <i>Lager, 4.7%, ITALY</i>	9.5
<b>BALADIN NAZIONALE</b> <i>Italian Ale, 6.5%, ITALY</i>	11
<b>ICHNUSA</b> <i>Lager, 4.7%, ITALY</i>	9.5
<b>HOFBRÄU ORIGINAL</b> <i>Lager, 5.1%, GERMANY</i>	10
<b>BIRRIFICIO MESSINA DOC 15</b> <i>Lager, 4.7%, ITALY</i>	9.5
<b>CORONA</b> <i>Pale Lager, 4.5%, MEXICO</i>	9.5
<b>DOLOMITI</b> <i>Pilsner, 4.9%, ITALY</i>	9.5
<b>MASTRI BIRRAI UMBRI</b> <i>Unfiltered Blonde Ale, 5.6%, 375ml, ITALY</i>	15.5

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# ROSÉ

	<u>GLS</u>	<u>500 mL</u>	<u>BTL</u>
<b>HASELGROVE GRENACHE</b> <i>MCLAREN VALE, SA - Apple, raspberry</i>	10	29	44
<b>RUBY RED MERLOT ROSÉ</b> <i>ADELAIDE HILLS, SA - Red berries, crisp, dry</i>	8.5	24	37
<b>GIANNI MASCIARELLI CERASUOLO D'ABRUZZO</b> <i>ABRUZZO, ITALY - Dry, rich &amp; fruity</i>	12	35	55

# RED

<b>TONY'S VINO ROSSO</b> <i>ADELAIDE HILLS, SA - Plum spice</i>	8.5	24	37
<b>SERAFINO BELLISSIMO LAGREIN</b> <i>MCLAREN VALE, SA - Fresh berries, elegant finish</i>	9	26	41
<b>FEUDI TRE STELLE AGLIANICO</b> <i>CAMPANIA, ITALY - Aromatic, mixed cherry</i>	9.5	26.5	42
<b>AMADIO SVS SHIRAZ</b> <i>ADELAIDE HILLS, SA - Plum, spicy soft finish</i>	10	30	45
<b>TERRE DEI RUMI MONTEPULCIANO D'ABRUZZO</b> <i>ABRUZZO, ITALY - Plum &amp; blueberries</i>	10.5	30.5	48
<b>CEMBRA PINOT NERO</b> <i>TRENTINO, ITALY - Soft &amp; fruity</i>	10.5	30.5	48
<b>TERRE NATUZZI CHIANTI RISERVA</b> <i>TUSCANY, ITALY - Cherries &amp; berries</i>	10.5	30.5	48
<b>CANTINE CELLARO LUMA NERO D'AVOLA</b> <i>SICILY, ITALY - Red fruit &amp; spicy aromas</i>	11	35	52
<b>KANGAROO ISLAND CABERNET SAUVIGNON</b> <i>KANGAROO ISLAND, SA - Dry, herbaceous</i>			70

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# SPARKLING

	<u>GLS</u>	<u>500mL</u>	<u>BTL</u>
<b>NV BOTTEGA PROSECCO</b> <i>VENETO, ITALY – Fresh, delicate, citrus fruit</i>	10.5		49
<b>NV BOTTEGA MOSCATO</b> <i>VENETO, ITALY – Tropical fruit, lightly sparkling</i>	10		46
<b>VAL D'OCA PROSECCO</b> <b>MILLESIMATO EXTRA DRY</b> <i>VENETO, ITALY - Wild flowers, green apple</i>	11		50

# WHITE

<b>TONY'S VINO BIANCO</b> <i>ADELAIDE HILLS, SA – Tropical fruit</i>	8.5	24	37
<b>HASELGROVE FIANO</b> <i>MCLAREN VALE, SA– Lemon zests, citrus and lychee</i>	10	30	45
<b>AMADIO PINOT GRIGIO</b> <i>ADELAIDE HILLS, SA – Pear &amp; lemon citrus</i>	10.5	30.5	48
<b>THE WILLOWS VINEYARD RIESLING</b> <i>BAROSSA VALLEY, SA – Citrus fruits &amp; orange blossom</i>	10.5	30.5	48
<b>TERRA DEI RUMI CHARDONNAY/MALVASIA</b> <i>ABRUZZO, ITALY – Fresh, mineral</i>	11	35	52
<b>VESEVO FALANGHINA</b> <i>CAMPANIA, ITALY – Intense aroma, fruity</i>	10.5	30.5	48
<b>GIANNI MASCIARELLI TREBBIANO D'ABRUZZO</b> <i>ABRUZZO, ITALY – Aromatic &amp; elegant</i>	12	35	55

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