THE <u>lagio</u> FAMIL Restaurant

DRINKS

SOFT DRINKS

ITALIAN SPRING OR SPARKLING WATER 500ML 750ML	4.8 6.5
Coke, Diet Coke, Coke No Sugar, Lemonade, Ginger Ale, Soda Water, Tonic Water, Lemon Squash, Orange Juice, Pineapple Juice, Apple Juice	4
Kids Soft Drink	2.5
Soda / Lemon Lime Bitters, Chinotto, Aranciata Rossa Iced Tea (Iemon, peach & green)	4.5

COFFEE

Short Black	3
Macchiato	3.2
Cappuccino, Latte, Flat White, Long black, Hot Chocolate, Mocha, Chai Latte	3.8
Mug, Coffee Flavours: Vanilla, Caramel, Hazelnut	+ 1
Extra Shot, Decaf	+ 0.8
MilkLab Soy, Almond, Coconut	+0.8
Tea Tonic Variety of Tea Flavors	3.5
Pot of tea	

MILKSHAKES

Iced Coffee or Chocolate	6.5
Chocolate, Vanilla, Strawberry, Banana, Caramel Syrup Milkshake.	6
Gelati ice cream Milkshakes	6.9
Kids Milkshakes	4.5
MilkLab Soy, Almond, Coconut	+0.8

тне <u>lagio</u> FAMIL Restaurant

DRINKS

BEERS & CIDERTS

Hahn. 3.5	7
Corona, Peroni Rossa	8
Apple or Pear Cider	8
BEERS FROM LOCAL BREWERIES	
Bond Store Session Ale / Pale Ale	8
Yorke Premium, Ale Style	9

SPIRITS, LIQUORS

BASE Johnnie Walker Red Label, Skyy Vodka, Kahlua, Amaro Montenegro, Frangelico, Bundaberg Rum, Tequila,	8
PREMIUM Campari, Rosso Antico, Aperol, Wild Turkey, Southern Comfort, Drambuie, Jack Daniel's, Baileys, Cointreau, Sambuca Galliano, Bombay Gin, Strega, Drambuie, Limoncello, Amaretto Di Saronno, Amaro Del Capo	10
SUPERIOR Johnny Walker Black Label, Hendricks Gin, St Agnes Brandy	12
Chivas Regal 12 Years Old Hennessy Vosp Cognac	13 14
Penfold Grandfather Port St Agnes XO 15 Years Old Fine Brandy McIaren Vale Glenfarclas Single Malt Whisky 15 Years Old Scotland, Highlands	15

THE Bellagio	-
Restaurant	
WINE LIST	
WHITES	
IL VINO DELL'AMORE" MOSCATO BOTTEGA MONTEBELLINO ITALY 200ML Flavours of rich juicy peach and other stone fruits burst on the palate and dance on it like they do when eating a fruit salad, but seems sweeter than most fruits.	B 10
"VINO DEI POETI" PROSECCO BOTTEGA MONTEBELLINO ITALY 200ML A brut sparkling wine made in the traditional manner of Prosecco. It is produced with Prosecco grapes from the Conegliano Hills. Crisp and light, great Aperitif or paired with seafood.	B 10
BIRD IN HAND SPARKLING PINOT NOIR ADELAIDE HILLS SA Made with Pinot noir grapes, this little sparkler has an attractive pink color. It's crisp and long with a clean finish that makes the party animals and that won't let you down. Perfect pre-dinner or celebratory drink.	B 45 750ML B 12 200ML
BIRD IN HAND SAUVIGNON BLANC ADELAIDE HILLS, SA This Sauvignon Blanc shows lifted, fresh and punchy flavors and aromas, underpinned with varietal notes of passion fruit, pineapple and grapefruit. Slightly textured on the mid-palate, it has a dry finish with subtle citrus acidity. Best enjoyed young as an aperitif or paired with seafood.	G 8.5 B 42
TOMICH HILL SAUVIGNON BLANC ADELAIDE HILLS, SA This pale and bright cool climate Sauvignon Blanc abounds in aromas of tropical fruit and regional herbs. It has a rich core of fruit salad, passion fruit and cut grass and a warm, plush mouth feel with firm balancing acidity. Great with fried squid and seafood.	B 38

тне l<u>agio</u> e FAMIL Restaurant

WHITES

SERAFINO SAUVIGNON BLANC GOOSE ISLAND ADELAIDE HILLS, SA The Serafino Goose Island Sauvignon Blanc 2018 features rich tropical fruits, complimented with lemongrass, lemon rind and citrus notes. The palate shows zesty fruit flavours, hints of citrus and fresh cut grass. The wine is bright and refreshing with a cool crisp finish.	G 7.5 B 33
ROCKFORD RIESLING EDEN VALLEY, SA A brut sparkling wine made in the traditional manner of Prosecco. It is produced with Prosecco grapes from the Conegliano Hills. Crisp and light, great Aperitif or paired with seafood.	G 10 B 45
BIRD IN HAND PINOT GRIGIO (ITALIAN SERIES) ADELAIDE HILLS, SA Clean, bright straw in color with gorgeous hints of citrus, perfumed and spice on the	B 46

hints of citrus, perfumed and spice on the nose. This Gris blends the sweetness of pear with the natural acidity of crisp green apples, leaving a creamy lingering warmth of spice on the finish. Good food matches would be white meat, risotto and salad.

THE Restaurant

REDS

ROCKFORD "ALICANTE BOUCHET" ROSE' BAROSSA VALLEY, SA The exception to the rule! For more than thirty years this unique red fleshed grape has allowed Rockford to make and easy drinking, low alcohol Rosé style wine. Alicante Bouchet is at its best served chilled and enjoyed young.	G 11 B 46
SERAFINO SHIRAZ 2017 MCLAREN VALE, SA McLaren Vale and Shiraz - the perfect match. Steve Maglieri is the icon behind the Serafino name and his Shiraz is a typically wonderful full-flavoured and full-bodied red with the black and red fruits you can handle. A rich and voluptuous palate with a silken, textured finish that is a perfect match to big, rich beef dishes or a robust lamb ragu.	G 8 B 38

SERAFINO CABERNET SAUVIGNON 2017 MCLAREN VALE, SA

Serafino is the winery behind industry icon, Steve Maglieri. Arriving in McLaren Vale in 1968, Steve embarked on a career that has seen his wines win multiple awards across the world. His Cabernet Sauvignon contains fruit that is hand selected from multiple vineyard sites throughout McLaren Vale to deliver a wine that is full-bodied and full of richness. Copious amounts of blackcurrant and blueberry fruit await with supreme textural oak balancing the opulence.

ROCKFORD "MOPPA SPRING" GRENACHE, MATARO, SHIRAZ BAROSSA, SA

Moppa Spring, Ebenezer and Kalimna are some of the driest areas in the Barossa. This wine is fermented in open slate tanks and the juice is pumped over the skins several times a day to extract the full flavour, colour and body. The wine enhance a wine range of Mediterranean food style. **G** 8 **B** 38

B 60

THE Restaurant

REDS

HALCYON ESTATE SHIRAZ SANDILANDS, YORKE PENINSULA

Halcyon Wines was established in 2001. The tradition of our German ancestry is found in every bottle, with the original cuttings for our vineyard coming from Barossa Valley. The grapes are watered by rainwater collected and stored on the farm, carefully handpicked by family and friends and the wine is gently nurtured by our wine makers.

SKILLOGALEE "THE CABERNETS" CAB SAV-CAB FRANC-MALBEC CLARE VALLEY, SA

This Cabernet blend has a hugely aromatic impact with lifted black olive and tobacco leaf with a hint of comforting sweet plum pudding and chocolate. The palate is genius yet medium bodied, with finely grained mouthwatering tanning with toast and spice.

TOMICH HILL PINOT NOIR ADELAIDE HILLS, SA

Aromas of strawberry, spice and cedar with a hint of serious earthy mulchiness. The palate is equally pretty and finely tuned with persistent fine tannins and flavour. A very fine example of a great Adelaide Hills pinot noir. Handpicked and wild fermented in French oak. The palate is vibrant with dark berries and cherries, with hints of dried herbs and silky graceful tannins.

SERAFINO SHARKTOOTH SHIRAZ 2014 MCLAREN VALE, SA

Sharktooth is an apt name of this wonderfully balanced wine. Razor sharp flavours of dark mulberry and blackcurrant are sliced by a freshness and vibrancy not often seen in fullbodied wines from McLaren Vale. A supreme example of modern Australian red winemaking is on display here and despite the unctuous concentration this wine dances across the palate and leaves you with a delightful length of flavour. **B** 42

B 55

G 8.5 **B** 40

B 65

THE F Restaurant

REDS

SKILLOGALEE "TAKE TWO" SHIRAZ CABERNET BASKET PRESS, CLARE VALLEY, SA

Take two was first released in 2003 and was named to celebrate two generations of the Palmer family at Skillogalee. It is made from two grapes varieties, Shiraz & Cabernet Sauvignon. On the palate is rich, soft and approachable, full of flavour and well integrated from two years maturing in oak hogsheads. So take a sip and enjoy...on 2nd thoughts, TAKE TWO! *vegan friendly

CANTINE CELLARO, LUMA' NERO D'AVOLA SICILIA, ITALY

This Luma Nero is a rich and generous wine, deep red in color and character. This wine shows great personality. It is intense and harmonius with ripe fruits and spicy aromas.

IT matches perfectly with rich dishes of red meat and game. Excellent with typical Sicilian recipes such as boar and arancini. **B** 42

B 38