

ANTIPASTO {Starter}

ARANCINI BALLS \$16.95
Italian rice balls stuffed with garlic, rosemary and three cheeses -
Mozzarella, Parmesan and Gorgonzola cheese

GARLIC MUSHROOMS ^{GF} \$11.95
Portobello mushrooms with garlic and mozzarella cheese
garnished with a balsamic glaze

ITALIANO PIATTO ^{GF}

	S	L
	\$15.95	\$29.95

Fresh mozzarella balls, prosciutto, sweet cherry tomatoes & fresh basil
lightly drizzled in olive oil and balsamic glaze

GARLIC BUTTER PRAWNS ^{GF}

	S	L
	\$14.95	\$27.95

Prawns seared in a garlic butter sauce served on fresh rocket
with a lemon wedge

VEGGIE STACK ^{GF} \$14.95
A portobello mushroom with garlic, stacked with
Roma tomatoes, sliced potato, sweet potato, caramelised onion,
halloumi cheese, capsicum and a drizzle of balsamic glaze

GARLIC DIPPY DOUGHS \$7.95
Fresh dough wedges served with a melted butter & garlic sauce

BRUSCHETTA \$12.95
Diced tomatoes with fresh basil, drizzled with olive oil and balsamic
glaze served on toasted sourdough (Add feta \$2)

TRUFFLE FRIES \$9.95
Crunchy fries served with a truffle aioli on the side
(Add parmesan cheese \$2)

BRIE AL FORNO \$23.95
Baked Brie Cheese with fresh warm dough pieces (16) served
with a choice of either fig and pomegranate paste OR garlic butter

MEDITERRANEAN OLIVES \$13.95
Warm mediterranean olives with garlic and preserved lemon

STARTER PLATTER - 2 to 4pp \$48.95
Selection of meats and cheeses - prosciutto, fennel pepperoni,
camembert cheese, trufflino cheese, mozzarella, artichokes, olives,
Roma tomatoes, basil, pesto and feta dip with freshly baked rosemary
focaccia and a side of balsamic & olive oil

FOCACCIA & PANE {Breads}

OLIO ARRABIATO \$6.45
{“Angry” Oil}
Freshly baked dough drizzled with olive oil, garlic, Spanish onion
chilli and salt flakes

AGLIO & ROSMARINO \$6.45
{Garlic & Rosemary}
Freshly baked dough drizzled with olive oil, garlic and rosemary

AGLIO CALZONE \$9.50
{Garlic Calzone}
Garlic and mozzarella wrapped in a soft dough

FOCACCIA & PANE {Breads}

PESTO & FETA CALZONE \$9.50
Pesto and feta wrapped in a soft dough

SWEET CHILLI CALZONE \$9.50
Sweet chilli sauce, garlic and mozzarella wrapped in a soft dough

QUATTRO FORMAGGIO CALZONE \$13.95
{Four cheeses calzone}
Blue cheese, camembert, feta, mozzarella wrapped
in a soft dough

GF GARLIC FLATBREAD ^{GF} \$19.95
Garlic and mozzarella on a large gluten free pizza base
available in 8 slices only

GF PESTO & FETA FLATBREAD ^{GF} \$24.95
Pesto and feta with mozzarella cheese on a large gluten free
pizza base available in 8 slices only

GF SWEET CHILLI FLATBREAD ^{GF} \$20.95
Sweet chilli sauce, garlic and mozzarella cheese on a large
gluten free pizza base available in 8 slices only

INSALATA {Salad}

ITALIAN ^{GF} \$19.95
Cherry tomatoes, prosciutto, feta, artichokes, kalamata olives,
Spanish onion and mixed lettuce with Italian salad dressing

CAESAR \$19.95
Bacon, hard boiled egg, cos lettuce, parmesan cheese and
croutons with a creamy caesar salad dressing
(Add Anchovies \$2.50)

GREEK ^{GF} \$16.95
Cherry tomatoes, feta, kalamata olives, cucumber, Spanish
onion and mixed lettuce with a balsamic oil vinaigrette
(Add oven roasted lamb optional \$6)

PUMPKIN & PINE NUT ^{GF} \$17.95
Pumpkin, roasted chickpeas, spinach leaves and pine nuts with
a balsamic vinaigrette dressing (Add feta \$2)

PESTO CHICKEN, AVOCADO & FETA ^{GF} \$19.95
Chicken, avocado, feta, pinenuts and spinach leaves with a
pesto aioli salad dressing

PEAR, WALNUT & BLUE CHEESE ^{GF} \$18.95
Maple baked pears, walnuts, blue cheese, spinach and rocket
with a balsamic vinaigrette

GARLIC BUTTER PRAWN SALAD ^{GF} \$19.95
Garlic butter prawns, Spanish onion, spinach, pineapple and
avocado with an aioli & sweet chilli dressing

WARM MEDITERRANEAN SALAD ^{GF} \$16.95
Roasted pumpkin, garlic, Spanish onion, olives, spinach, capsicum,
Mediterranean spice and a drizzle of olive oil
(Add lamb \$6)

- Half portions available for all salads

LASAGNE {Lasagna}

BEEF 28.95
With layers of soft pasta and beef bolognese, made with minced beef and cheese sauce served with a side salad OR chips

PASTA {Pasta}

IL PESTO \$27.45
{Pesto Chicken}
Chicken, Spanish onion and Roma tomatoes in a garlic basil pesto and creamy white sauce with linguini, garnished with fresh herbs and parmesan cheese (Add bacon \$6)

PROSCIUTTO & FUNGHI \$24.50
{Prosciutto & Mushroom}
Prosciutto, mushroom and garlic in a creamy white sauce with penne, garnished with fresh herbs and parmesan cheese

IL GIANNI \$24.95
{The Gian}
Blue cheese in a creamy white sauce with chicken, bacon, and a flick of garlic with linguini, garnished with fresh herbs and parmesan cheese

PASQUALE \$24.95
{Pascale}
Bacon, oven roasted Roma tomatoes, pine nuts and baby spinach in a creamy garlic and Napoli sauce with linguini garnished with chilli flakes, fresh herbs and parmesan (Add prawns \$6)

POLPETTE \$23.95
{Meatballs}
Meatballs in a rich Napoli sauce with garlic, served with linguini garnished with fresh herbs and parmesan cheese

BASIL PESTO FUNGHI \$24.45
{Basil Pesto Mushrooms}
Sliced mushrooms cooked in a garlic basil pesto and creamy white sauce with penne, garnished with parmesan cheese and fresh herbs

MARINARA BIANCA \$29.95
{White seafood pasta}
Barramundi, prawns, mussels and garlic with cherry tomatoes and spinach in a creamy white sauce with linguini garnished with shallots, chilli flakes and a lemon wedge (available on Napoli sauce)

IL VEGANO \$21.45
{Vegan}
Mushrooms, roasted capsicum, kalamata olives and Spanish onion with penne in a Napoli sauce garnished with fresh herbs

BOCCIONI \$24.00
{Family nickname - pronounced Boch-on-i}
Creamy garlic and Napoli sauce with bocconcini served with gnocchi garnished with fresh herbs and parmesan cheese

GLUTEN FREE PIZZA +\$6 / GF PASTA +\$6 / VEGAN CHEESE +\$6
NO PRICE REDUCTION FOR MEAL ALTERATIONS

BOLOGNESE \$23.95
Beef mince cooked in a savoury tomato and herb sauce with linguini garnished with fresh herbs and parmesan cheese

GAMBERETTO \$29.95
{Prawn}
Prawns, pepperoni, Roma tomatoes and Spanish onion in a creamy garlic white sauce with linguini garnished with shallots, lemon and parmesan cheese

SPINACI & ZUCCA \$21.45
{Spinach and Pumpkin}
Roasted pumpkin, fresh spinach, Spanish onion and Roma tomatoes in a creamy garlic and Napoli sauce with penne garnished with parmesan cheese (Add bacon \$4)

IL MARCO \$21.95
{The Marco}
Spicy pepperoni, ricotta and creamy white sauce with penne cooked with baby spinach, pine nuts and garlic, garnished with parmesan cheese and fresh herbs

AL POMODORO \$21.45
{The Tomato}
Basil Napoli sauce with gnocchi garnished with fresh herbs and parmesan cheese

SAGE BUTTER \$19.95
Fresh sage cooked in butter with gnocchi garnished with parmesan

IL NONNO \$21.45
Napoli sauce with chilli and garlic served with gnocchi garnished with fresh herbs and parmesan cheese

IL POSITANO \$32.50
Smoked salmon in a creamy white sauce served with gnocchi garnished with capers, fresh dill and lemon

THE DON \$27.95
Garlic butter sauce with chilli and prawns served with gnocchi garnished with parmesan cheese

GLUTEN FREE GNOCCHI OPTION AVAILABLE

PIZZA {Pizza}

IL CARNE \$22.00 \$27.00
{The Meat}
Bacon, leg ham, pepperoni and beef garnished with fresh herbs and hollandaise on a mozzarella and BBQ base sauce

R & B \$25.45 \$37.45
{Reef and Beef}
Bacon, prawns, premium beef, roasted capsicum and Spanish onion garnished with hollandaise sauce, shallots and lemon wedge on a mozzarella and tomato base sauce

SUPREMO \$20.45 \$26.45
Pepperoni, leg ham, Kalamata olives, mushrooms, Spanish onion, roasted capsicum and garlic, garnished with fresh herbs and parmesan on a mozzarella and tomato base sauce

PIZZA {Pizza}

IL PATATA \$21.45 \$27.45
{The potato}
Sliced potato, bacon, chicken and mushrooms garnished with shallots, sweet chilli sour cream and chives on a mozzarella and tomato base sauce

PEPPERONI \$20.45 \$26.45
Premium locally made pepperoni with Spanish onion sprinkled with fresh herbs and basil on a mozzarella and tomato base sauce (Also available with fennel pepperoni)

POLLO & AVOCADO \$20.45 \$28.00
{Chicken & Avocado}
Chicken, avocado, Spanish onion and fresh rocket seasoned with lemon pepper and garlic garnished with parmesan cheese and hollandaise on a mozzarella and tomato base sauce

VEGETARIANO \$17.45 \$23.45
{Vegetarian}
Roasted capsicum, kalamata olives, mushrooms, pineapple, Spanish onion and garlic garnished with fresh chopped parsley and parmesan cheese on a mozzarella and tomato base sauce

VEGANO \$21.45 \$27.45
{Vegan}
Sliced sweet potato, mushrooms, potato, capsicum, Spanish onion, Roma tomatoes, and fresh rocket garnished with fresh herbs and garlic on a tomato base sauce with vegan cheese

IL MARE \$25.95 \$34.95
{The Sea}
Barramundi, mussels, prawns, roasted capsicum, Spanish onion, cherry tomatoes and shallots, garnished with aioli and a lemon wedge on a mozzarella and tomato base sauce

TRE SUINI \$20.45 \$26.00
{Three Pigs}
Bacon, leg ham and pepperoni with Spanish onion and garlic garnished with fresh herbs, parmesan cheese, apple sauce on a mozzarella and BBQ base sauce

PESTO POLLO \$23.00 \$31.95
{Pesto Chicken}
Bacon, chicken, mushrooms, Spanish onion, Roma tomatoes and garlic garnished with parmesan cheese, fresh herbs, pesto aioli on a mozzarella and pesto tomato base sauce

THE LAMB \$22.45 \$28.45
Lamb, potato, pumpkin, Spanish onion, rosemary, garlic, camembert and sweet potato garnished with shallots, sweet chilli sour cream & chives on a mozzarella and tomato base sauce

TARTUFO BIANCA \$22.45 \$28.95
{White Truffle}
Chicken, Spanish Onion, mushrooms, bocconcini garnished with parmesan, fresh herbs and truffle aioli on a garlic, mozzarella and white base sauce

GLUTEN FREE PIZZA +\$6 / GF PASTA +\$6 / VEGAN CHEESE +\$6
NO PRICE REDUCTION FOR MEAL ALTERATIONS

PIZZA {Pizza}

THE AUTHENTICICO \$25.45
{Margherita}
Freshly sliced mozzarella, basil, Roma tomatoes with garlic and tomato sauce on a rustic thin base (Add fennel pepperoni \$3)

ANANAS \$17.45 \$22.45
{Pineapple}
Bacon, ham and sweet pineapple on a mozzarella and tomato base sauce

BBQ PANCETTA & POLLO \$21.45 \$27.95
{BBQ Bacon and Chicken}
Bacon, chicken, mushrooms, blue cheese and Spanish onion garnished with aioli, shallots and parmesan cheese on a mozzarella and bourbon BBQ base sauce

SORRENTO SMOKED SALMON \$24.95 \$33.50
{Smoked Salmon}
Smoked Salmon, spinach, mozzarella, capers and feta garnished with fresh dill and lemon on a tomato base sauce

IL PIETRO MILDLY SPICY \$21.45 \$27.95
{Peri Peri Chicken}
Chicken, Spanish onion, capsicum, cherry tomatoes, bacon and mozzarella on a peri peri base sauce (Add chilli flakes for extra spice)

BURGERS

BELLISSIMO BURGER \$19.00
{The Wagyu Beef Burger}
Wagyu beef on a milk bun with fresh Roma tomato, cheese, cos lettuce, onion, tomato relish and burger sauce

TOSCANO TRUFFLE BURGER \$16.95
{Chicken Truffle Burger}
Crumbed chicken burger on a milk bun with Roma tomato, cos lettuce, cheese, truffle aioli, Spanish onion and avocado

HAPPY HALOUMI BURGER \$16.95
{Happy Haloumi Burger}
Haloumi cheese on a milk bun with Roma tomato, spinach, sweet potato, pesto aioli, caramelised onion and avocado

THE LAMB BURGER \$16.95
{Lamb}
Premium tender lamb slices cooked with garlic and lemon on a milk bun with Roma tomato, cos lettuce, feta, avocado, Spanish onion and Tzatziki sauce

SIDE OF CHIPS \$5.95
Oven baked crunchy fries

ADDITIONAL EXTRAS

Sliced avocado	\$3.00
Roasted capsicum	\$4.00
Bacon	\$3.00
Fried Egg	\$2.00
Sliced mushroom	\$2.00
Hashbrown	\$2.50
Salmon	\$6.00

BAMBINI {Kids}

PICCOLO ANANAS {Tiny Pineapple} Ham and sweet pineapple on a mozzarella and tomato base sauce	\$10.95
CHEESE PIZZA Mozzarella cheese and tomato base sauce	\$8.95
HAM PIZZA Ham and mozzarella cheese on a tomato base sauce	\$9.95
PASTA ROSSO {Red} Napoli sauce with penne and a side portion of parmesan cheese (Add meatballs optional \$4)	\$9.95
PASTA BIANCA {White} Cheesy white sauce with penne and a side portion of parmesan cheese (Add meatballs optional \$4)	\$9.95
KIDS CHEESE BURGER Beef burger with cheese and tomato sauce on a milk bun	\$14.50

DOLCE {Sweet}

BUTTER & MAPLE PANCAKES Short stack of pancakes with butter and maple syrup sprinkled with icing sugar (Add ice-cream \$3 or Nutella \$3)	\$10.95
MIXED BERRY PANCAKES Short stack of classic pancakes served with seasonal mixed berries, berry coulis and vanilla ice-cream	\$15.95
PEAR & WALNUT PANCAKES Short stack of classic pancakes served with pear, walnut, maple syrup and vanilla ice-cream sprinkled with cinnamon	\$15.95
THE FLOSS BOSS PANCAKES Short stack of classic pancakes served with strawberry pannacotta, vanilla ice-cream, berry coulis, pink fairy floss and sliced strawberries sprinkled with powdered sugar	\$15.95
BISCOFF PANCAKES Short stack of pancakes drizzled with melted biscoff over the top served with a biscoff crunch and vanilla ice-cream	\$16.95
PANNA COTTA Basil & Vine's house made panna cotta with seasonal fruits and fruit coulis (Ask our staff for available flavours)	\$9.95

DOLCE {Sweet}

NUTELLA BERRY CREPES Crushed nuts, vanilla ice-cream and Nutella wrapped in warm crepes served with fresh berries and lightly powdered with sugar dust	\$18.95
PEAR, RICOTTA & FIG CREPES Sweet ricotta and vanilla ice-cream wrapped in warm crepes served with caramelised pear and poached figs garnished with decorative caramel sugar shape and dried pear	\$17.95
LEMON RICOTTA CREPES Lemon Ricotta wrapped in warm crepes with lemon curd and vanilla icecream garnished with lemon popping pearls	\$17.95
TIRAMISU {Lemon OR Espresso} An elegant and rich layered Italian dessert made with Savoiardi biscuits, espresso, mascarpone cream, sugar and cocoa powder	\$11.95
CINNAMON DIPPY DOUGHS Delicious warm dough wedges rolled in butter and cinnamon sugar served with a side of caramel or chocolate sauce	\$7.95
AFFOGATO Espresso coffee served with a scoop of Vanilla ice cream (Add Frangelico for \$6)	\$9.95
NUTELLA CALZONE Nutella and chopped nuts wrapped in dough garnished with chocolate dessert sauce and icing sugar (Add icecream for \$3)	\$10.95
EAT S'MORE A An Italian s'mores pizza with nutella, marshmallow and biscuit crumbs drizzled with chocolate sauce	\$15.95
APPLE CINNAMON CALZONE Sliced apple with cinnamon marscapone cream, baked in freshly made dough and lightly sprinkled with icing sugar served with vanilla ice-cream	\$10.95
CANNOLI An Italian pastry with a choice of three flavours - Lemon, Chocolate, Vanilla or Pistachio ricotta	\$9.45
BANANA BROWNIE PIZZA Chocolate brownie crumbled over a dessert pizza with caramel sauce, fresh banana, chocolate chips and chopped nuts with a ball of vanilla ice-cream	\$14.95 \$19.95

HOUSE VINO {Red & White}

House White	\$10.00
House Moscato	\$10.00
House Red	\$10.00

WHITE WINE {Local & Imports}

Lazio Chardonnay IGP Tellus {Falesco}	LAZIO	\$19.00	\$70.00
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Intensely yellow; citrus notes of cedar with hints of apple; rich, bold & full in the mouth with a fresh & savoury finish.
100% Chardonnay

Four Southern Boys Pinot Grigio	ADELAIDE HILLS	\$14.00	\$42.00
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Lime, lemon, pear, white nectarine and apple. Faint honeyed notes; floral aromas like honeysuckle

Caldora Pinot Grigio	ABRUZZO	\$13.00	\$46.00
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Straw yellow with golden highlights. Complex, fruit and herbal aromas, vanilla, nutmeg. Fruity, peach and mineral flavours; medium body with roundness and a pleasant mouthfeel, good balance with a good acidity that donates freshness and good balance to the wine; long-lasting, clean, spicy yet delicate

Les Peyrautins Chardonnay	FRANCE	\$13.00	\$39.00
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This Chardonnay is golden yellow in colour with greenish hints. Sophisticated fresh aromas of citrus, green apple and some thyme. Juicy, rich and well balanced on the palate with a vivid finish.

Oyster Bay Sauvignon Blanc {Marlborough}	NEWZEALAND	\$12.00	\$38.00
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Stunningly aromatic tropical fruits and bright citrus notes, with a refreshingly zesty finish

Orvieto Classico DOC {Bigi}	UMBRIA	\$55.00	
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Clear, bright, golden yellow; strong bouquet of wild flowers, honey & musk with hints of bitter almonds; dry & full bodied on palate, lively flavour with a unique after taste of white peaches & bitter almonds. Trebbiano Toscana, Verdello, Grechetto & Drupeggio

Bottega Vino Dei Poeti Prosecco Doc	VENETO	\$48.00	
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Bright, straw yellow, fine and persistent perlage. Aroma typical and refined with fruity green apples, pear, citrus fruits and floral white flowers, acacia, wisteria and lily of the valley notes, sage and spices in the finish

Pinot Grigio 'Andrea di Pec' {Collavini}	FRIULI	\$65.00	
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Scents of grapefruit with hints of honey & almonds; dry, with balance of crisp acidity, flavours of bitter almonds & grapefruit leading to a clean citrus finish. Pinot Grigio grapes

Lazio Syrah Rosato IGP Tellus {Falesco}	LAZIO	\$70.00	
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Brightly coloured, crisp & intensely floral on nose; Cheerful & lively on palate. 100% Syrah

RED WINE {Local & Imports}

Heirloom Vineyards Pinot Noir ADELAIDE HILLS \$18.00 \$55.00
Berry ripe, berry ready, berry proud, rhubarb picked, rhubarb stewed, plum. A drying red wine that allows the sweet and savoury natures of its fruits to play with the more textural elements. A velvety quality eventually emerges with time in the glass, which seems at once welcoming but yet also sounds as a sentimental marker for the wine's earlier proud sternness

Haselgrove First Cut Cabernet Sauvignon MCLAREN VALE \$14.00 \$49.00
A ruby red colour lifted bright and fresh aromatics of cassis and cranberry with developing tones of bramble and dried tobacco leaf and hints of menthol and subtle cedar oak. The palate demonstrates all the hallmarks of great Cabernet Mid-weight yet structured, bright fruit with balancing acidity and a fine line of tannin creating a long dry finish

Four Southern Boys Shiraz MCLAREN VALE \$14.00 \$49.00
Concentrated aromas of black cherry and ripe plum, with lifted fresh fruits. Complex hints of mint and savoury oak-derived vanillin spice. The palate is medium to full-bodied, showcasing bright berries, cedar spice and hints of wild herb. A perfectly balanced wine with generous fruit flavours and velvety tannins

Les Peyrautins Merlot FRANCE \$13.00 \$39.00
Dark ruby red, this Merlot displays lovely cassis and raspberry flavours to the nose. The mouth will be slightly spicy with oaky notes and full of fruit. The lingering finish will offer peppery notes

Chianti Superiore Burchino DOCG {Castellani} TUSCANY \$70.00
Typical bouquet of cherries, leather and cedar; round mouthfeel with notes of liquorice, tar is wrapped around ripe, almost almost candied fruit. 90% Sangiovese, plus Ciliegiolo & Canaiolo

Toscana IGT Remole {Frescobaldi} TUSCANY \$70.00
Purple; cherries, black currants & violets on nose; tannins are well balanced with alcohol & the finish is long and satisfying. Sangiovese & Cabernet

Merlot Terra Sicilia IGP Principesco {Casa Fondala Nellianno} TUSCANY \$35.00
Strawberries and gooseberries on nose; Cinnamon and summer fruits with bold & firm tannins, ending with a smooth plum finish. 100% Merlot

Lazio Syrah IGP Tellus {Falesco} LAZIO \$85.00
Intense red with violet reflections; balanced nose with fresh cherry & hint of spice; enveloping the palate with silky soft tannins & rich finish. 100% Syrah

Montepulciano d Abruzzo DOC {Barone di Valforte} ABRUZZO \$70.00
Plums, violets & cherries on nose; dark cherries, chocolate & cedar on palate with savoury finish
100% Montepulciano grapes

Chianti DOCG Arbos {Castellani} TUSCANY \$55.00
Intense and characteristic, fruity with hints of violet and a slight hint of cherry. Dry, balanced and sapid, slightly tannic that turns into a velvety softness

BIRRA & SIDRO {Beer & Ciders}

Peroni Nastro Azzurro	\$13.00	Carlton Dry	\$10.00
James Squire 150 Lashes Pale Ale	\$13.00	Great Northern Original	\$10.00
Stone & Wood Pale Ale	\$10.00	Somersby Apple Cider	\$11.00
Peroni Leggera 3.5%	\$10.00	Somersby Pear Cider	\$11.00
Corona Extra	\$10.00	Canadian Club	\$14.00
Carlton Draught	\$10.00	Brookvale Alcoholic Ginger Beer	\$10.00

SPIRITS

WOLFLANE DAVIDSON PLUM GIN [37.5% abv] Wolflane Davidson Plum Gin with your choice of tonic or soda	\$15.00
WOLFLANE TROPICAL GIN [42%abv] Wolflane Tropical Gin with your choice of tonic or soda	\$15.00
WOLFLANE NAVY GIN [58%abv] Wolflane Navy Gin with your choice of tonic or soda	\$15.00
BRIX GOLD RUM [40%abv] Brix Gold Rum, Coca Cola	\$13.00
BRIX SPICED RUM [40%abv] Brix Spiced Rum, Ginger Ale & Lime	\$13.00
JACK DANIELS & COKE Jack Daniels, Coca Cola	\$12.00
VODKA, LIME & SODA Vodka, Lime & Soda	\$12.00
GLENLIVET FOUNDERS RESERVE [40% abv] Glenlivet Single Malt Scotch Whiskey	\$16.00
GLENFIDDICH 12YO [40% abv] Glenfiddich 12 Year Old Single Malt Scotch Whiskey	\$16.00
MONKEY SHOULDER [40% abv] Monkey Shoulder Blended Malt Scotch Whiskey	\$15.00

COCKTAILS

FRENCH MARTINI Pineapple Juice, Vodka, Chambord Liqueur	\$17.00
ESPRESSO MARTINI Coffee Espresso, Vodka, The Barista Coffee Liqueur by Wolflane	\$18.00
LIMONCELLO MARTINI Lemon Juice, Premium Vodka, Limoncello di Capri Liqueur	\$16.00
MARGARITA Tequila, Triple Sec, Lime, Salt Rim	\$17.00
DAVIDSON PLUM SOUR Davidson Plum Gin, Lemon & aquafaba	\$16.00
AMARETTO SOUR Amaretto, Lemon, sugar & aquafaba	\$16.00
WHISKEY SOUR Monkey Shoulder Whiskey, lemon, sugar & aquafaba	\$17.00

COCKTAILS

DAVIDSON PLUM NEGRONI Wolflane Davidson Plum Gin, Campari & Sweet Vermouth	\$16.00
TROPICAL NEGRONI Wolflane Tropical Gin, Campari & Sweet Vermouth	\$16.00
THE GODFATHER Amaretto, Scotch	\$18.00
LONG ISLAND ICED TEA Brix Spiced Rum, Vodka, Gin, Tequilla, Orange Liqueur, Sugar Syrup, Lemon Juice, Lime Juice, Cola	\$22.00
APEROL SPRITZ Prosecco, Aperol Aperitivo, Schwepps Soda Water & Orange	\$18.00
MOJITO Bicardi White Rum, Lime Juice, Soda Water, Mint	\$16.00
CLASSIC PIMMS Pimms No1, Ginger Beer, Lemon, Cucumber, Strawberry & Orange	\$17.00
MOSCOW MULE Vodka, Ginger Beer, Lime & Mint	\$17.00
TAKE ME HOME TOBLERONE Kahlua Coffee Liqueur, Baileys Irish Cream, Frangelico Hazelnut Liqueur, Cream, Vanilla Ice Cream	\$18.00
DON PEDRO Amarula, Scotch Whiskey, Vanilla Ice Cream, Cream, Chocolate Flakes	\$18.00
BAILEYS IRISH COFFEE Baileys Irish Cream, Full Cream Milk, Chocolate Flakes	\$12.00
BAILEYS APPLE PIE ICED CHAI Baileys Apple Pie, Apple Sryrup, Bondi Chai, Cream & Ice-cream	\$16.00

MOCKTAILS

BLUEBERRY SPRITZ Sweet & delicate blue berry puree with a subtle tartness, blueberries, freshly picked lemon topped with lemonade and soda	\$11.00
CLASSIC G&T Distilled botanicals and extracts of lemon, bitter orange and cinchona, top noted with juniper berry	\$11.00
VIRGIN ESPRESSO MARTINI 100% Arabica beans, cold brewed to deliver a smooth, rich espresso with hints of chocolate, vanilla and caramel	\$11.00
VIRGIN MARGARITA Tahitian lime extract and Murray River pink salt, subtly top noted with a pot - distilled botanical blend	\$11.00
WIMBLEDON SPRITZ This English summer mocktail balances a fruity and subtly bitter gin style with Tahitian lime, Nigerian ginger and distilled botanicals of cucumber, topped with lemonade	\$11.00

FLIGHT BOARDS

WOLFLANE DISTILLERY GIN Wolflane Davidson Plum Gin, Wolflane Tropical Gin & Wolflane Navy Gin with your choice of tonic or soda	\$20.00
WORLD WHISKEY Glenlivet Single Malt, Glenfiddich 12 Year Old, Monkey Shoulder Blended Malt	\$29.00

SPECIALTY COFFEE

	<i>Small</i>	
Espresso	\$3.00	
Doppio	\$3.50	
Piccolo	\$3.50	
Short Black	\$3.50	
Short Macchiato	\$3.50	
Baby Chino	\$3.50	
Baby Hot Choccy	\$3.50	

	<i>Medium/Large</i>	
Long Black	\$4.50	\$5.00
Long Macchiato	\$4.50	\$5.00

	<i>Small/Medium/Large</i>		
Cappucino	\$4.60	\$5.10	\$5.60
Flat White	\$4.60	\$5.10	\$5.60
Cafe Latte	\$4.60	\$5.10	\$5.60
Hot Chocolate	\$4.60	\$5.10	\$5.60
Mocha	\$4.80	\$5.40	\$5.80

Take Away + 40c

	<i>Standard</i>	
Traditional Chai Latte served w/ macamilk	\$6.00	
Peppermint Chai Latte served w/ macamilk	\$6.00	
Turmeric Chai Latte served w/ macamilk	\$6.00	
Apple Pie Chai served w/ fullcream milk	\$6.00	
Rooibos Latte (caffeine free) served w/ Oat milk	\$6.00	

	<i>Hug Me Mug</i>	
Dirty Chai w/ macamilk	\$6.50	
Mocha	\$6.00	
Hot Chocolate	\$5.50	

FORTE TEA

African Solstice	\$6.00
Citrus Mint	\$6.00
Earl Grey	\$6.00
Jasmine Green	\$6.00
White Ginger Pear	\$6.00
English Breakfast	\$6.00
Side of milk	\$0.50

Iced Strawberry & Raspberry Tea	\$6.50
Iced Blood Orange Tea	\$6.50
Iced Peach & Pineapple Tea	\$6.50
Iced Tropical Tea	\$6.50

ICED DRINKS

Iced Traditional Chai Latte served w/macamilk	\$6.00
Iced Peppermint Chai Latte served w/macamilk	\$6.00
Iced Turmeric Chai Latte served w/macamilk	\$6.00
Iced Latte served w/ ice	\$6.00
Iced Coffee served w/ icecream	\$6.50
Iced Chocolate served w/ ice	\$6.00
Iced Mocha served w/ ice	\$6.50
Iced Long Black	\$5.00
Cold Brew	\$5.00

SHAKES

Chocolate Milkshake	\$7.95
Mint Chocolate Milkshake	\$7.95
Strawberry Milkshake	\$7.95
Vanilla Milkshake	\$7.95
Caramel Milkshake	\$7.95

Chocolate Baby Shake	\$4.95
Strawberry Baby Shake	\$4.95
Vanilla Baby Shake	\$4.95
Caramel Baby Shake	\$4.95
Optional ice-cream	\$0.50

Strawberry Cakeshake	\$19.95
Vanilla Cakeshake	\$19.95
Caramel Cakeshake	\$19.95
Chocolate Brownie Cakeshake	\$19.95

SMOOTHIES

Mango Passion {mango & passionfruit}	\$10.95
Mango Tango {mango, banana & pineapple}	\$10.95
Very Berry {organic blueberries & strawberries}	\$10.95
Strawberry Mint {strawberry, mint, lemon, apple guava}	\$10.95

JUICES

Orange Juice	\$7.00
Apple Juice	\$7.00
Apple & Guava	\$7.00
Pineapple	\$7.00
All Day Brekky	\$7.00
Good Greens	\$7.00
Mango, Banana + Passion	\$7.00
Carrot, Turmeric, Orange, Apple + Lime	\$7.00

SODAS

Ginger Beer	\$5.50
Agrum Blood Orange	\$5.50
Agrum Citrus Blend	\$5.50
Lemonade	\$5.50
Lemon, Lime & Bitters	\$5.50
Solo	\$5.50
Indian Tonic Water	\$5.50
Lemon Lime Mineral Water	\$5.50
Orange & Mango Mineral Water	\$5.50
Coke	\$5.50
Coke No Sugar	\$5.50
Ginger Ale	\$5.50
Kombucha	\$7.00