



Vini e Bevande (Wines and Drinks)

Aperitivi: \$11 /30ml	Aperol	Birre:	Peroni Nastro Azzurro	9.5
	Campari		Menabrea Premium Lager	11
	Punt e Mes		Tuatara pale ale	9.5
	Martini Rosso		Emmerson Pilsner	9.5
	Martini Bianco		Peroni Zero	9.5
			Heineken Light 2.5%	9.5
			Rochdale Apple Cider	9.5
Cocktails:	Wine Cocktail:	Aperol or Campari Spritz		16.9
		Kir Pèillant		14.9
		Bellini		14.9
	Pre Dinner:	Negroni		16.9
		Americano		16.9
Il Padrino Annegato (Godfather & Chinotto)			16.9	
Bollicine (Bubbles):	Champagne:	Billecart-Salmon Brut Reserve N.v. 750ml	Gl.	Bt. 169
	Spumante:	Tonon Prosecco Superiore D.o.c.g. Extra Dry	12.5	59
Dolci (dessert wines):	Domain Road "Symposium" 2019 (375ml) <i>Fragrantly floral, aromas of white peach, sherbet, honey, crystallized ginger, cinnamon</i>		Gl. 16	Bt. 69
	Spade Oak "Petit Manseng" 2016, Gisborne (375ml) <i>Peach, apricot, citrus and sweet spice.</i>		11	40

Welcome to the world of Bacchus

Our selection of exquisite inter-regional, local and from a bit further away wines are listed by grape variety or appellations followed by the name of the producer then the region of origins - we hope you enjoy them.



Bianchi (Italian whites)

	GI	Bt
Sartori Marani Bianco Veronese I.g.t. 2018 Veneto <i>Aromas of rich, ripe fruit & honey, voluptuous on the palate. Great pairing with cream-sauce pastas, white meats and seafood.</i>		59
Pinot Grigio Delle Venezie D.o.c. Pirovano 2018 Veneto <i>Light and crisp, green apple with citrus tones, goes with antipasto and white fish</i>	13	55
Vermentino di Sardegna "Nuraghe Supramonte" 2016 Sardinia <i>Refreshing acidity and attractive aromas of peach, lemon peel, dried herbs and a whiff of saline minerality. Great pairing with fish and seafood.</i>	11	43
Greco-Fiano Basilicata "Pipoli" I.g.t. 2019 Basilicata <i>Rich yet fresh with a lime zest character and a touch of stone fruit, good acidity. Great pairing with vegetarian and antipasto.</i>	13	54
Grecanico/Malvasia "Diantha" I.g.t. Duca di Castelmonte 2019 Sicilia <i>Citrus, lilac and white peach with delicate floral palate, ideal aperitif or delicate fish dishes</i>	12	48



Rossi (Italian Reds)	Gl.	Bt.
Barbera d’Asti “Fiulot” D.o.c.g. Prunotto 2018 Piemonte <i>Red cherries and red flowers. Medium bodied with soft tannins. Perfect with pastas and game sauces.</i>	13.5	59
Barolo D.o.c.g. Prunotto 2013 Piemonte <i>The king of red wines with violets and red roses petals. Nebbiolo at its best... Seductive and permanent flavors</i>		210
Amarone della Valpolicella “Bixio” D.o.c.g 2015 Veneto <i>Full-bodied, tannic, dark cherry, ripe plum, ripe cranberry and light fig notes, spicy, warm, long. Perfect pair with game, grilled and braised red meats, mature cheeses.</i>		110
Famiglia Falorni “Chianti” D.o.c.g. 2018 Toscana <i>Medium bodied, savoury and classic. A wine matches with veal, beef and poultry</i>	11.5	48
Chianti Classico Riserva D.o.c.g Marchesi Antinori 2016 Toscana <i>Not the flagship but the pride of Antinori. A very robust and well-structured Chianti, tobacco, leather, chocolate.</i>		124
Rossetti Governo All’Uso Toscano I.g.t “Poggio Civetta” 2016 Toscana <i>Sangiovese blend. Smooth, soft, round and fruity. Great with cured meat, veal, poultry, lamb, beef.</i>		69
Montepulciano d’Abruzzo “Vigna Corvino” D.o.c. Contesa 2018 Abruzzo <i>Well rounded, plum scented, gentle tanins, ideal with antipasti, light pasta sauces and veal.</i>	11	47
Nero d’Avola Sicilia I.g.t “Organic” Mont’Albano 2018 Sicily <i>Red ruby, intense forest-berry with hint of violets & spices. Velvety taste & spicy finish. Perfect with game, beef, braised meat & aged cheeses.</i>	12.5	53
Messapi “Primitivo” I.g.t 2018 Puglia <i>Dry, good tannins, displaying blackberry, plum, dark chocolate and vanilla characters. Smooth finish. Perfect with pizza, pasta, beef, lamb and poultry.</i>	13	56
Syrah Sicilia I.g.t “Organic” Famiglia Castellani 2017 Sicily <i>Aromas of dark berry with ground mixed peppercorns spice, lamb, veal and beef.</i>	13.5	61



Bianchi Locali (NZ Whites)	Gl.	Bt
Rose 'Pond Paddock' 2018 Martinborough <i>Light creamy texture with crisp acidity, a little tannin, plenty of red fruit flavors, dry finish</i>	12.5	53
Terrace Edge Liquid Geography Riesling 2019 Waipara <i>Certified organic. Medium-sweet Riesling with rich flavours of lime, honey, florals and musk.</i>	12	48
Chardonnay 'Charles Wiffen' 2018 Marlborough <i>White and Yellow stonefruits, citrus, fruit, nuts and creamy barrel element</i>	13	59
Sauvignon Blanc 'Caythorpe' 2018 Marlborough <i>Concentrated and intense aromas of white floral and gooseberry fruit, dry to taste</i>	11.5	42
Pinot Gris 'Te Mania' 2018 Nelson <i>Citrus, rock melon and pear with rich caramelized apple flavours. A smooth, textural wine with fine tannins.</i>	13	55
Rossi Locali (Local and from further away reds)	Gl	Bt
Obsidian Estate 'Vitreous' 2016 Waiheke Island NZ <i>Medium bodied, ripe warm flavours of black cherry herbs and spice. Fine tannins and well balanced acidity.</i>	14	65
Merlot-Cabernets "Te Mata" 2018 Hawkes Bay NZ <i>Aromas of ripe plum and black cherry, spicy oak with sustained tannins leading to a rich, warm finish.</i>	13.5	59
Pinot Noir "Dusty Road" Alexander 2019 Martinborough NZ <i>Generous plums and dark cherries, with mushroom, fine leather characters.</i>	16	72
Pinot Noir Domain Road 2018 Otago NZ <i>Floral nose with sweet red and dark fruits backed by well-integrated tannins.</i>		87
Zinfandel "Diamond Collection" Francis Ford Coppola 2017 California US <i>From the "Director" a complex cherry and leathery wine.</i>		75



Porti	Ports:	Taylor's Fine Tawny	12.5
		Taylor's 10yr	14
		Taylor's 20yr	16.5

Distillati

(30ml/single)

(60ml/double)

			Sgl.	DbL.
Gin:	Haymans London Dry		11	16.5
Cognac:	Remy Martin V.S.O.P.		15.5	23.5
	Remy X.O.		36.5	55
Armagnac:	Bas Armagnac "Laristan" XO		14	21
Brandy:	Carpene Malvolti Riserva 7yr		12	19
Rum:	Mt. Gay		11	16.5
	Appleton's		11	16.5
Vodka:	Stolichnaya		11	16.5
Whisky/Bourbon	Glenfiddich 12yr		12	18
	The Irishman Whisky		11	16.5
	Maker's Mark Bourbon Whisky		11	16.5
	Jack Daniels Tennessee Whiskey		12	18
Grappa:	Grappa Bianca		11	
	Luigi Francoli Barrique Limousin /Moscato		16.5	

Liquori

\$11/30ml

Frangelico	Cointreau	Amari	Averna
Amaretto	Disaronno	\$11 /30ml	Montenegro
Sambuca	Baileys		Fernet Branca
Limoncello	Drambuie		

Non Alcolici

San Pellegrino: Limonata, Chinotto, Pompelmo, Aranciata	6.8
Phoenix: Apple Feijoa, Apple Blackcurrant, Ginger Beer	6.8
Juices: Orange, Tomato, Apple	6.8
Soft Drinks: Coke, Coke Zero, Sprite	4.8

Caffe'

White / Tea	4.8	Soy	1	Liqueur Coffee	16.8
Black / Tea	4	Hot Chocolate	6	Mocha	6

Acqua

San Pellegrino Sparkling water 750ml	9.8
--------------------------------------	-----