



MENU

Cocktail

CLASSIC COCKTAILS

Negroni gin, Campari, vermouth	21
Aperol Spritz Aperol, prosecco, soda	20
Espresso Martini vodka, espresso, coffee liqueur	22
Amaretto Sour amaretto, lemon, fresh lemon, egg white	21
Old Fashioned bourbon whisky, aromatic bitters, orange zest	23
Margarita (Italian Twist) tequila, limoncello, lime	23

SIGNATURE COCKTAILS

Fiamma Spritz blood orange, prosecco, vanilla liqueur, chilli thread	20
Mediterranean Mule vodka, limoncello, ginger beer, rosemary	22
Pistachio Martini vanilla vodka, pistachio cream, white chocolate liqueur	24
Amalfi Sour gin, limoncello, egg white, thyme	22
Basil Smash Italiano gin, fresh basil, lemon	22
Sicilian Sunset tequila, blood orange, Aperol	23
Fig & Thyme Collins gin, fig syrup, soda	22
Valley Spritz elderflower, prosecco, cucumber	21

Birra

BEER

ON TAP

	SCHOONER	PINT
Lucia Roche Estate Lager	11	14
Hahn Super Dry 3.5	11	14
Hahn Super Dry	12	15
Stone & Wood Easy Pale Ale 3.5	12	15
Stone & Wood Pacific Ale	14	17
Modus Seasonal Release	14	17

BOTTLED

Peroni Red <i>(Italy)</i>	10
Peroni Nastro Azzurro <i>(Italy)</i>	11
Corona Extra <i>(México)</i>	11
James Squire Ginger Beer	12
Little Creatures White Rabbit Dark Ale	11
Nort Zero Refreshing Ale - non alcoholic option	8

Bicchiere di vino

WINES BY THE GLASS *HUNTER VALLEY PRODUCERS*

SPARKLING | PROSECCO

Tyrrell's Chardonnay Pinot Noir Brut <i>NV</i>	11
Usher Tinkler 'La Volpe' Prosecco <i>2024</i>	14
Elbourne Pink Pegasus Sparkling Rosé <i>2025</i>	12
Tyrrell's 'Late Disorged' Blanc de Blancs <i>2017</i>	28
Moët & Chandon Impérial <i>NV (Epernay, France)</i>	36

WHITE

Thomas Wines 'Two of a Kind' Semillon/ Sauvignon Blanc <i>2025</i>	16
Audrey Wilkinson 'Winemakers Selection' Semillon <i>2024</i>	19
Glandore Fiano <i>2024</i>	15
Mercer Vermentino <i>2025</i>	16
Lisa McGuigan Pinot Grigio <i>2026</i>	14
Vinden Wines Chardonnay <i>2024</i>	16
Silkman Reserve Chardonnay <i>2024</i>	28

ROSÉ

Elbourne 'Jours d'ete' Rosé' 2025	14
McLeish Estate 'Dwyer' Merlot Rosé 2026	16

RED

First Creek 'Limited Release' Pinot Noir 2024	16
Elbourne 'Trevi' Sangiovese 2025	15
The Little Wine Company Barbera 2025	16
De Iuliis Tempranillo 2021	19
Glandore Shiraz 2023	16
Thomas Wines 'Synergy' Shiraz 2024	19
Ernest Hill 'CEO' Shiraz/ Cabernet Sauvignon 2022	26

SWEET | FORTIFIED

Lisa McGuigan Moscato (90mls)	15
De Iuliis 'Late Harvest' Botrytis Semillon (90mls)	14
The Little Wine Company Reserve Tawny 10yr NV (60mls)	15

In bottiglia

WINES BY THE BOTTLE

CHAMPAGNE

Moët & Chandon Impérial NV (<i>Epernay, France</i>)	180
Moët & Chandon Impérial Rosé NV (<i>Epernay, France</i>)	230

SPARKLING | PROSECCO *HUNTER VALLEY PRODUCERS*

Tyrrell's Chardonnay Pinot Noir NV	52
Usher Tinkler 'La Volpe' Prosecco 2024	70
Elbourne 'Pink Pegasus' Sparkling Rosé 2025	62
Tyrrell's 'Late Disgorged' Blanc de Blancs 2017	125

WHITE *HUNTER VALLEY PRODUCERS*

Thomas Wines 'Two of a Kind' Semillon/ Sauvignon Blanc 2025	65
Tyrrell's 'HVD' Semillon 2021	96
Audrey Wilkinson 'Winemakers Selection' Semillon 2024	70
Château Pâto Semillon 2024	108
Colvin Wines Semillon 2018	130
Glandore Fiano 2025	60
First Creek 'Limited Release' Vermentino 2025	78

Mercer Wines Vermentino 2025	64
Lisa McGuigan Pinot Grigio 2025	52
Oakvale Verdelho 2025	60
Briar Ridge 'Limited Release' Albarino 2026	82
The Little Wine Company 'Little Gem' Pecorino	65
Ash Horner 'The Rogue' MVP 2025 (<i>Marsanne/ Viognier/ Picpoul</i>)	74
Elbourne 'Jack' Chardonnay 2023	60
Vinden Wines Chardonnay 2025	62
M&J Beckker Chardonnay 2025	114
Winmark Single Vineyard Reserve Chardonnay 2023	120
Château Pâto Chardonnay 2019	96
Silkman Reserve Chardonnay 2024	130

ROSE HUNTER VALLEY PRODUCERS

Elbourne 'Jours d'ete' Rosé 2025	52
The Little Wine Company Sangiovese Rosé 2025	55
McLeish Estate 'Dwyer' Merlot Rosé 2026	74
Oakvale 'Organic' Shiraz Rosé 2025	66

RED HUNTER VALLEY PRODUCERS

First Creek 'Limited Release' Pinot Noir <i>2024</i>	78
Usher Tinkler 'Devil's Kitchen' Pinot Noir <i>2023</i>	130
Mercer Wines Shiraz/ Pinot Noir <i>2025</i>	72
Elbourne 'Trevi' Sangiovese <i>2025</i>	56
Colvin Wines Sangiovese <i>2018</i>	140
The Little Wine Company Barbera <i>2024</i>	65
De Iuliis 'Special Release' LDR Tempranillo <i>2024</i>	68
Horner Wines 'The Rogue' Montepulciano <i>2025</i>	70
McLeish Merlot <i>2024</i>	64
Vinden Wines 'Headcase' Shiraz Nouveau <i>2024</i>	64
Glandore Shiraz <i>2023</i>	62
Thomas Wines 'Synergy' Shiraz <i>2024</i>	72
Usher Tinkler 'Tinkerman's' Old Vine Shiraz <i>2024</i>	94
Château Pâto Shiraz O.V. <i>2023</i>	108
Aurdrey Wilkinson 'Museum Release' Shiraz <i>2017</i>	115
Tyrrell's 'Vat 9' Shiraz <i>2023</i>	210
Ernest Hill 'CEO' Shiraz/ Cabernet Sauvignon <i>2024</i>	105

Lisa McGuigan Cabernet Merlot 2022	90
McLeish Cabernet Sauvignon 2024	68
Briar Ridge 'Big Bully' Cabernet Sauvignon 2023	160

SWEET/FORTIFIED *HUNTER VALLEY PRODUCERS*

Lisa McGuigan Moscato	74
Thomas Wines Six Degrees 'Off-Dry' Semillon 2026	60
De iulis 'Late Harvest' Botrytis Semillon	65

PANE

Focaccia rosemary, sea salt, local olive oil VG	8
“Pillow Bread” freshly baked pizza dough VG	12

SMALL SHARE PLATES

Oysters Sydney rock (<i>Each</i>) DF GF A	6
Caponata roasted eggplant, tomato, peppers, olives, basil VG	8
Pesto Genovese basil, pistachio, lemon, parmigiano reggiano, local olive oil V GF	8
Hunter Olives warmed mixed marinated olives VG	12
Nduja blended calabrian sausage with aromatic spices DF GF	12
Prosciutto delicately cured, thinly sliced DF GF	14
Wagyu Bresaola cured sliced wagyu beef DF GF	14
Lonza delicately cured pork loin, fennel, chill DF GF	14
Cauliflower roasted, dressed with gremolata, toasted almonds VG	16
Whipped Ricotta lemon zest, thyme V GF	17
Pate pasture raised chicken liver pate GF	18

Arancini wild mushroom with parmigiano reggiano, aioli V GF	18
Burrata served with romesco sauce V GF	26
Fritto Misto fried calamari, prawns, lemon, sea salt, aioli M	32
Scallops Abrolhos Island (WA) with salsa verde DF GF A	34

LARGE SHARE PLATES

Pork & Fennel Meatballs Napoli sauce, basil, parmigiano reggiano	32
Beef Cheek cauliflower puree, sauteed spinach, salsa verde, truffle oil GF	38
Market Fish of the Day pan fried with lemon, chive, buerre blanc, salmon roe GF A	45
Slow Roasted Half Duck red wine jus, vincotto GF DF	46

Mangiamo

PASTA

Orecchiette Napolitana tomato sugo, basil, parmigiano reggiano V	28
Pesto Mafalde Corte basil, pistachio, stracciatella V	30
Beef Rigatoni beef ragu, napolitana sauce, oregano, parmigiano reggiano	30
Gnocchi con tre formaggi - 3 cheese V	32
Prawn Linguine white wine, garlic, chilli, local olive oil A	34

NAPOLI STYLE PIZZAS – TRADITIONAL

Garlic Bianco roasted garlic, parmigiano reggiano, local olive oil, sea salt, parsley V	19
Margherita fior di latte, basil, San Marzano tomato V	25
Marinara roasted garlic, oregano, local olive oil, San Marzano tomato VG	24
Capricciosa prosciutto, mushroom, olive, artichoke, San Marzano tomato	31
Pepperoni fior di latte, San Marzano tomato	29
Quattro Formaggi fior di latte, gorgonzola, taleggio, parmigiano reggiano V	30
Salsiccia Italian sausage, fior di latte, fig, San Marzano tomato	32

NAPOLI STYLE PIZZAS – MODERN

Zucca roast pumpkin & goat's cheese, sage	32
Manzo pulled beef, olives, fior di latte, San Marzano tomato	34
Pesto Bianco chicken breast, roasted garlic white sauce base, basil pesto	34
Truffle Bianco roasted mushroom, truffle oil, ricotta V	35
Prosciutto Rucola prosciutto, rocket, parmigiano reggiano, fig, San Marzano tomato	36
Nduja calabrian blended sausage, chilli, garlic, hot honey, San Marzano tomato	36

SIDES

Fries signature rosemary salt, aioli V	11
Zucchini roasted garlic, tomato, onion, parsley VG	12
Rocket Salad pumpkin, cranberry, walnuts VG	14
Broccolini parmigiano reggiano, pangrattato V	14

Dolci

DESSERTS

Tiramisu mascarpone mousse, espresso soaked savoiardi biscuit, chocolate V	16
Baked Chocolate Tart fresh double cream, sea salt, olive oil V	16
Sticky Apple & Cinnamon Pudding sambuca butterscotch sauce, vanilla gelato V	17
Gelato classic Italian gelato (<i>per scoop</i>) V Vanilla / Hazelnut / Pistachio / Lemon Sorbet	6

V vegetarian **VG** vegan **VGA** vegan available **GF** gluten friendly
GFA gluten friendly available **C** coeliac **CA** coeliac friendly available
DF dairy free **DFA** dairy free available
A Australian seafood **I** imported seafood **M** mixed origin seafood

We are happy to assist you with any special dietary requirements.

BAMBINI

KIDS MENU

Margherita Pizza tomato, fior di latte, parmesan	15
Pepperoni Pizza pepperoni, tomato, fior di latte	15
Napoli Pasta pasta, tomato sugo, parmesan	15
Cheesy Gnocchi with mozzarella & parmesan	15
Fish & Chips seasonal fish lightly coated and fried, fries, lemon	15

PRANZO

LUNCH SPECIALS

PANUOZZI A NEAPOLITAN SANDWICH MADE FROM BAKED PIZZA DOUGH

Salumi sliced salami, rocket, caramelised onion, mozzarella 20

Porchetta roast marinated pork, provolone, salsa verde 20

Pollo grilled chicken breast, pesto, provolone, baby spinach 20

Malanzane marinated eggplant, pesto, haloumi and spinach **v** 20