

**Prendiamo un Aperitivo!!!
Let's have an aperitif**

The word Aperitif largely remains a relatively new word in the landscape of the 'opener' or pre dinner drink, in this country. Behind those nine letters, there is much more than a simple drink to share in company or before a meal.

The etymology of the word is derived from, aperir, Latin for the phrase, 'to open'. And its roots are so established in history many argue the ancient Greeks & Romans might have originated the ritual of having a nibble accompanied by a beverage.

In the 5th Century BC the founder of medicine, Hippocratis suggested to his patients that suffered from a limited appetite, to drink a medicinal beverage made from sweet or dry wine that had been macerated with herbs or plants, usually dittany, absinthe or rue. The Romans used to add rosemary and sage to make a similar drink that was more pleasant & less bitter.

During the middle ages Monks in monasteries developed their understanding of medicine, particularly pharmacology. They discovered that bitter beverages triggered various parts of the palate and began the digestive process which then stimulates a sense of hunger.

The end of the 18 century signalled the dawn of the first aperitif ever made in large production. It was designed to be consumed in bars & restaurants. The Aperitif became very popular when Antonio Carpano sent as homage to his Italian King Vittorio Emanuele II, a special concoction made in 1786, he was inspired by a German wine flavoured with wormwood, a herb most famously used in distilling absinthe.

The modern German word Wermut (Wermuth in the spelling of Carpano's time) means both wormwood and vermouth, which soon changed. As the King renamed the beverage "Punt e Mes" or 'One & a Half' in the local Turin dialect, referring to the beverage as being not too sweet or bitter. The vermouth was proclaimed the official aperitif of the Royal Court.

Wine producer Martini in partnership with Mr Rossi, started a business with a new aperitif concept based on the use of Moscato wine and the maceration of lemon balm, sandalwood, wormwood, violets, quina, thistle, rose and oregano.

It became very popular, especially by younger ladies because of the sweetness, men weren't to be excluded, Mr Rossi knew he was onto a good thing when he made Martini produce a dry iteration using dry white wines as the base.

In 1962 Mr Gaspare Campari, famous for his coffee bar in Milan, introduced a new drink at the time called "bitter" it had an immediate success that was later renamed bitter Campari.

Today there are several kinds of Aperitif and several combinations to make aperitif. Nonetheless all the famous brand that you can find in the bar, we want to remain faithful to few great aperitifs that have never failed, Carpano antica formula, Punt e Mes, Aperol and Campari.

Have a refreshing drink before you start your dining experience!

Salute!!!

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aperitivi <i>pre-dinner drinks</i>	p. 4
cocktails <i>auges mixologists selection</i>	p. 5
birra <i>imported and local beer</i>	p. 6
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liquori <i>large selection of spirits</i>	p. 8
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spuntini bar snacks

arancini del giorno 9
risotto balls prepared using fresh market produce
4 per serve

ostriche
fresh coffin bay kumo oysters freshly shucked to order 3
served natural or with finger lime & olive oil dressing

baccala 8
potato & salted cod puree with tuscan bread rusks

antipasto della casa *for one 15 for two 29*
a selection of house made appertisers

gamberi avvolti in pancetta crudo fritti in padella 8
grilled marinated prawns wrapped in pancetta with rosemary
& anchovy aioli
2 prawns per serve

selezione di salumi 20
a selection of premium cured meats from award winning
producer san jose small goods

fritto misto di pesce *for one 15 for two 29*
pan fried local fish & shellfish with fresh lemon

feeling hungry? try something more substantial...
vegetarian & gluten free options available

pasta del giorno 25
house made pasta of the day with market produce

porchetta aromatizzata alle erbe 29
12 hour braised berkshire pork belly stuffed with aromatic herbs
& served with diced apple & fennel aioli, micro radish

pesce del pescato giornaliero 29
pan seared market fish, with petite salad of tomato,
cucumber, shallot & asparagus with butter poached
moreton bay bug tails

dolci? of course...

affogato
a classic italian dessert with vanilla gelato, espresso
served with nocello liqueur 12

selezione dei dolci della casa - with your choice of coffee
a selection of house made mini desserts to share for 2 25

aperitivi & cocktail with aperol & campari

aperol spritz

*aperol & prosecco with a splash of soda
in a wine glass served with a slice of orange*

10

aperol auge

orange juice, aperol and a dash of campari

8

aperol sour

*a refreshing unctuous sour of lemon, lime,
aperol & sugar served frothy and cold in a tumbler*

12

campari & soda

campari mix with soda & a slice of orange

9

punt e mes

vermouth on ice & fresh juice

9

carpano antica formula

italian vermouth on ice & slice of orange

10

negroni

*the americano's big brother and the ultimate
aperitivo, perfectly balanced mix of gin, vermouth
& campari that is sure to wet the appetite*

15

red passion

*simple yet delicious a blend of campari, lime,
cranberry juice with strawberries*

12

rosso diavolo - red devil

*wyborowa exquisite vodka, aperol, blood orange & marmalade
be a little naughty, you'll love this!* 20

grand martini

*the martini's big brother & the ultimate aperitivo,
perfectly balanced mix of grand marnier, wyborowa vodka,
lime juice & cranberry juice* 20

rosso alfa

*a refreshing cocktail, with campari, peach liqueur,
orange juice & grey goose vodka* 18

fresco da morire! (deadly fresh!)

*deadly fresh you ask? Yes in Italian, it translates to.. damn fresh!
aperol, vanilla vodka absolut, blood orange juice &
sparkling prosecco* 19

costa d'amalfi

*liquid vacation in a glass! limoncello, bombay sapphire gin
dry vermouth, basil & lemon juice* 18

delizioso - berrylicious

*a perfect blend of midori rubis, marie brizard blackcurrant,
cranberry & absolut currant* 19

bianco inverno - white winter

*butterscotch, limoncello, blended with vanilla absolut
& a splash of fresh lemon pieces* 18

rum..andolo!

*who said you can't make a cocktail with amaretto di saronno?
our barman says.. yes you can! marie brizard white cacao,
pampero anniversario rum & fresh organic cream* 22

sapore di bacio - taste of a kiss

*hazelnut-frangelico, chocolate-creme de cacao,
vanilla - absolut vanilla & espresso in glass!* 22

cocktails

birra beer

ale	alc%	region	
moo brew pale ale	4.9%	hobart, tasmania	9
lord nelson brewery	4.9%	sydney, n.s.w.	8
indian pale ale			
bierhaus i.p.a.	5.9%	adelaide hills, s.a.	9
lager			
mildura sunlight	3%	mildura, victoria	7
menabrea bionda	4.8%	piemonte, italia	9
castello	5%	friuli venezia giulia, italia	9
knappstein reserve	5.6%	clare valley,s.a,	9
carlsberg elephant double malt	7.2%	copenhagen, danmark	9
pilsner			
holgate	5%	macedon ranges, victoria	8
porter			
bierhaus red truck porter	4.8%	adelaide hills, s.a.	8
stout			
brew brothers ace of space	5.9%	adelaide hills, s.a.	10
weiss			
paulaner hefe – weisen	5.5%	munich, germany	9

sparkling (by the glass)

nv nino franco valdobbiadene prosecco superiore docg rustico veneto, italia	14
nv bellavista franciacorta docg (chardonnay, pinot noir) lombardia, italia	21
2006 moorooroo park silentium sparkling shiraz barossa valley, s.a.	19

white

2011 ill associates sabbatical (sauvignon blanc) mclaren vale, s.a.	13
2010 scorpo (pinot gris) mornington peninsula, victoria	14
2010 poggiootondo toscana igt (vermentino) toscana, italia	14
2009 tomich hill marlborough park (traminer, riesling) adelaide hills, s.a.	13
2009 bremerton reserve (chardonnay) langhorne creek, s.a.	15

red

2009 ill associates ink squid (shiraz) mclaren Vale, s.a.	16
2009 ngeringa biodynamic nasaa (sangiovese) adelaide hills, s.a.	15
2008 mr. riggs yacca paddock (tempranillo) adelaide hills, s.a.	14
2008 zenato valpolicella classico (blend) veneto, italia	15
2009 vino d'auge (nebbiolo) adelaide hills, s.a.	12
2006 lake breeze arthur's reserve (cabernet, petit verdot) langhorne creek, s.a.	17

**vini wine
fortificati
fortified**

vodka	russian standard <i>(wheat and glacial water)</i>	st. petersburg	10
	chopin <i>(potato)</i>	poland	10
	stolichinaya vodka <i>(wheat)</i>	russia	10
	belvedere vodka <i>(rye grain)</i>	poland	10
	russian imperia <i>(wheat)</i>	st. petersburg	12
	grey goose <i>(wheat and spring water)</i>	france	13
	wyborowa exquisite	poland	13
gin	n.3 london	england	9
	bombay sapphire	england	9
	hayman's old tom	england	12
	plymouth navy strength	england	10
	hendrick's	scotland	12
	tanqueray n. ten	england	15
tequila	1800 reserva reposado	mexico	12
	monte alban mezcal	mexico	12
	herencia mexicana anejo	mexico	12
	origine platinum	mexico	12
rhum	havana club anejo blanco	cuba	8
	appleton estate	jamaica	9
	pampero selection 1938	venezuela	8
	matusalem 15 gran reserva	dominican republic	11
	pampero aniversario reserve	venezuela	13
	zacapa centenario 23 solera	guatemala	14
	rhum j.m. xo	martinique island	15

liquor			
	amaro cynar	lombardia	7
	amaro alpino braulio	lombardia	7
	amaro montenegro	emilia romagna	9
	amaro lucano	basilicata	12
	amaro averna	sicilia	7
	amaro varnelli sibilla	marche	14
	amaro fernet branca	lombardia	12
	amaro enrico toro centerbe	abruzzo	13
	fratelli canale limoncello di capri	campania	8
	lucrezio mirto sardo	sardegna	8
	berta villa prato elixir	piemonte	15
	entienne brana poire william	pyrenees-atlantiques	13
calvados			
	1970 victor gontier domfrontais	france	27
armagnac			
	castarede bas armagnac xo	france	18
	comte de lamaestre bas armagnac 1979	france	20
cognac			
	paul giraud gran champagne vsop	france	15
brandy			
italia	distilleria camel fogolar gran riserva 12y	friuli venezia giulia	11

brandy
calvados
whisky grappa

grappa

1989 tosolino riserva del fondatore grappa	friuli venezia giulia	30
2002 berta bric del gaian grappa di moscato	piemonte	29
2002 berta roccanivo grappa di barbera	piemonte	29
2002 berta tre soli tre grappa di nebbiolo	piemonte	29
sordo giovanni nebbiolo da barolo	piemonte	15
jacopo poli grappa torcolato	veneto	18
jacopo poli grappa vespaiolo	veneto	18
jacopo poli sarpa barricata	veneto	16
attems grappa di ribolla gialla	friuli venezia giulia	12
frescobaldi grappa di brunello castel giocondo	toscana	15
rocca di frassinello grappa riserva	toscana	15
luce della vite grappa di brunello by poli	toscana	17
tenuta s. guido grappa di sassicaia by poli	toscana	19
tenuta dell' ornellaia grappa ornellaia	toscana	17
caprai grappa di sagrantino di montefalco	umbria	14
azienda vinicola miceli grappa di zibibbo	sicilia	15

whisky

johnny walker blended whisky gold label 18yr	scotland	28
glenmorangie single malt whisky 10yr	highland	12
oban single malt 14yr	highland	16
dalwhinnie single malt 15yr	highland	15
macallan 18yr fine oak triple cask matured	highland	22
the glenrothes single malt 1994	speyside	18
talisker 10yr	island of skye	12
ardberg 10yr	islay	14
laphroig 10yr	Islay	18
lagavulin 16yr	islay	20
jameson limited reserve 18yr	dublin-ireland	15
labrot & graham bourbon whisky		
woodford reserve	kentucky-america	13
rittenhouse straight bonded rye whisky	kentucky-america	16
the yamazaki single malt 12yr	japan	19

bevande non-alcoholic drinks

non alcoholic

sparkling mineral water santa vittoria 1l	9.5
still mineral water santa vittoria 1l	9.5
coke	6
diet coke	6
chinotto	6
aranciata rossa	6
soda water	6
tonic water	6
lemon lime bitter	6
lemon squash	6
lemonade	6
fresh orange juice	6
fresh grapefruit juice	6
pineapple juice	6

coffee (100% arabica)

espresso	4.20
espresso doppio	6.20
macchiato	4.20
cappuccino	4.50
caffè e latte	4.50
caffè americano (long black)	4.50
mocha	5
caffè corretto <i>your choice of coffee with a dash of</i>	
amaro	+ 3
sambuca	+ 3
grappa	+ 3
caffè internazionali vienna	8
affogato <i>our home made vanilla bean gelato with your choice of</i>	
espresso	8
nocello	10
bailleys	12
auge (espresso and hazelnut liqueur)	16.50

caffè'
coffee

jing tea

Jing works with expert producers to source definitive examples of asia's greatest teas, grown in time-honoured gardens. The teas offer an outstanding range of tastes from delicate & fresh green & white teas through to rich oolongs, black teas & puerh.

All our teas are sourced from the famous jing tea company.

- organic bohea lapsang 8
richly and smoulderingly smoky yet with great harmony and wealth of aroma, leaving an impression of almost peaty warmth.
- flowering amaranth loose leaf 8
a beautiful display of hand tied green tea wrapped around a stunning red amaranth flower. a mesmerising sight with a soft pink infusion and cleansing wild flower taste.
- english breakfast loose leaf 6
a fantastic breakfast tea. assam tea is low-grown and holds a reputation as the strongest full-bodied tea to be found. perfect for those who love a strong and malty cup of tea, with or without milk
- earl grey loose leaf 6
this earl grey tea defines how earl grey should taste. made from a base of exceptional whole leaf ceylon scented with bergamot and sprinkled with cornflowers to create a tea that delights all the senses.
- white peony white loose leaf 6
composed of two-leaf & bud sets, white peony is renowned for its refreshing flavour & sweetness.
- peppermint loose leaf 6
this peppermint leaf infusion is striking and strong, with a fantastically fresh and cleansing minty flavour. peppermint leaf cleanses your palate and aids digestion.
- whole chamomile flowers loose leaf 6
chamomile flowers are fresh, cleansing and intensely enjoyable to drink. chamomile is often said to be helpful as a muscle relaxant.
- hoji cha supreme 6
rich, excitingly pungent, full of the rounded almost peaty smoke notes given by cunningly banked fires of local pine. complex and teasing with a hazel-sweet freshness behind the supple smoke.
- tieguanyin loose leaf 12
tie guan yin means "iron goddess of mercy" or "iron buddha". a traditional medium fired variety with a rich autumn fruit flavour and aroma.