



BEVANDE

SPUMANTE (Sparkling)

Glass/Bottle

Naonis Extra Dry Prosecco DOC / Friuli, Italy (Import)

\$15/\$65

Bright and elegant with a delicate, fine mousse. Delivers fresh, crisp notes of lemon peel, pear, and green apple with a beautifully balanced, lively finish. Ideal as an aperitivo.

BIANCO (White)

Pizzini Pinot Grigio / King Valley, VIC

\$14/\$60

A quintessential crisp white with green apple, pear, and a beautifully clean, crunchy finish. Our ultimate crowd-pleaser.

Chalmers Vermentino / Heathcote, VIC

\$16/\$69

Wild-fermented in a Mediterranean style, with vibrant lime, grapefruit blossom, and a beautifully saline texture. Made for seafood.

ROSSO (Red)

Tenuta Ulisse 'Sogno di Ulisse' Montepulciano d'Abruzzo / Abruzzo, Italy

\$13/\$56

Smooth and generously textured, with ripe plum, blueberry, and dark cherry flavours. Elegant, approachable, and easy to enjoy.

Pizzini 'Nonna Gisella' Sangiovese / King Valley, VIC

\$16/\$69

A classic savoury red with bright cherry, fresh strawberry, and finely structured tannins. Exceptionally food-friendly.

Hennings Heathcote Shiraz / Heathcote, VIC

\$16/\$69

Rich and full-bodied, with layers of black fruits, five spice, and fine tannins. The perfect match for our braised beef cheek and lamb shoulder.

BIRRE (Beers)

Keeper Pilsner / Brunswick East, VIC (Australian)

\$12

A masterpiece of minimalist brewing. Unfiltered, unpasteurised, and slow-matured over 12 weeks with traditional Saaz hops. Incredibly clean, crisp, and refreshing.

Stone & Wood Pacific Ale / Byron Bay, NSW (Australian)

\$12

The benchmark Australian craft ale. Hazy, golden, and bursting with tropical fruit and bright citrus aromas from local Galaxy hops. Highly sessionable.

Hargreaves Hill Pale Ale / Yarra Valley, VIC (Australian)

\$12

Small-batch brewed in the Yarra Valley. Revered for its clean refinement, balancing bright citrus hop character with a satisfying malt finish that handles richer dishes perfectly.

NOTE: If you prefer to bring your own wine or beer, you are always welcome to do so. Corkage is \$6 per person

Our list is intentionally small and carefully curated. Every wine has been chosen because we genuinely enjoy drinking it and believe it pairs beautifully with our food. As we discover new favourites, our collection will continue to evolve.