

## TAP BEER

Birra Moretti, imported	10.0
Young Henrys Lager	9.0
Stone & Wood Pacific Ale	9.0
Young Henrys Newtowner	9.0
One Fifty Lashes Pale Ale	9.0
White Rabbit Dark Ale	9.0
Young Henrys Cloudy Apple Cider	9.0
James Squire Ginger Beer	10.0

## BOTTLED BEER

Peroni	9.0
Corona	9.0
Asahi	9.0
Somersby Pear Cider	9.0
Somersby Apple Cider	9.0
Corona (mid strength)	7.0
Peroni Leggera (mid strength)	7.0
Coopers Light	6.0
Heineken Zero	5.0

## SPARKLING

Counterpoint Brut, SA	9.0	36.0
Dunes & Greene Moscato, SA	9.0	38.0
Martini Prosecco, DOC, Italy	10.0	45.0
Pol Roger NV, France		140.0

## WHITE

Weave Pinot Grigio, SA	9.0	12.5	36.0
The Pass Sauvignon Blanc, NZ	9.0	12.5	36.0
Tulloch Verdelho, NSW	9.0	12.5	36.0
Brokenwood Semillon, NSW	10.0	15.5	45.0
Scarborough Chardonnay, NSW	12.0	18.5	53.0



## ROSE

Radio Boka Rosé, Spain	9.0	12.5	36.0
Counterpoint Rosé, SA	9.0	12.5	36.0

## RED

Radio Boka Tempranillo, Spain	9.0	12.5	36.0
Counterpoint Shiraz, SA	9.0	12.5	36.0
Pizzini Sangiovese, VIC	10.0	15.5	45.0
Finca Las Moras Malbec, Argentina	10.0	15.5	45.0
Scarborough Pinot Noir, NSW	12.0	18.5	53.0

## COCKTAILS

### \$18 CLASSICS

- Mojito** White Rum, fresh mint, lime juice, sugar, soda
- Amaretto Sour** Amaretto, fresh lemon juice, bitters, whites
- French Martini** Vodka, Blackberry Liqueur, pineapple juice
- Margarita** Tequila, Triple Sec, lemon juice
- Espresso Martini** Vodka, Kahlua, sugar syrup, espresso
- Old Fashioned** Bourbon, bitters

### \$15 SPRITZ

- Aperol Spritz** Prosecco, Aperol, soda
- Watermelon Spritz** Prosecco, Watermelon Liqueur, fresh mint, lime juice, soda
- Limoncello Spritz** Limoncello, Prosecco, raspberry syrup, basil
- Blueberry Spritz** Gin, Prosecco, blueberry syrup, sugar syrup, soda
- Elderflower Spritz** Elderflower Liqueur, Prosecco, peach syrup, sugar syrup, lime juice, soda, mint

### \$18 PARRY ST COLLECTION

- Positano Punch** Coconut Rum, orange juice, lime juice, raspberry syrup & passionfruit
- The Godfather** Blood Orange Gin, Campari, Rosso
- Florence Fizz** Vodka, Elderflower Liqueur, lime juice, vanilla syrup & fresh passionfruit
- Milan** Gin, rhubarb, grapefruit, lime juice, ginger syrup
- Sophia Loren** Tequila, lime juice, peach syrup, pomegranate syrup, rosemary
- Sorrento** Frangelico, apple juice, vanilla syrup, whites
- Al Pacino** Vodka, Kahlua, caramel, espresso
- Versace** Mango Rum, lime juice, sugar syrup, mint

# DINNER

MONDAY - SUNDAY

## ANTIPASTO

Wood fired bread   V	7.0
Olive & smoked almond   GF Vg	9.0
Prosciutto   GF	12.0
Mushroom, garlic & rosemary oil   GF Vg	8.0
Heirloom cherry tomato, wild oregano, sea salt   GF Vg	8.0
Calabrian-style chilli salami	10.0
Char-grilled artichoke   GF Vg	8.0
Burrata, olive oil, fresh basil   GF V	9.0

## STARTERS

Fried calamari, salt, pepper, sage, aioli & lemon	18.0
Meatballs, tomato sugo, parmesan & wood fired bread	18.5
King prawn hot pot, chilli, garlic, lemon, mint & wood fired bread	19.5
Three cheese arancini, roast tomato sauce & aioli   V	16.5

## WOOD FIRED PIZZA

(GF pizza bases available to substitute 3.0)  
(Vegan cheese available to substitute...5.0)

Garlic mozzarella, rosemary   V	16.5
Margherita mozzarella, sugo & fresh basil   V	21.5
Salami mozzarella, sugo, chilli flakes, olive & parsley	23.5
Eggplant mozzarella, sugo, ricotta salata & basil   V	22.5
Chorizo salami, ham, parsley, mozzarella & sugo	24.5
Prawn mozzarella, chorizo, sugo, pesto & lemon	26.0
Pumpkin blue cheese, rocket, walnut, mozzarella, apple & vincotto   V	23.5
Prosciutto sugo, rocket, parmesan & mozzarella	24.5
Mushroom smoked provolone, mixed mushrooms, parmesan, mozzarella & truffle oil   V	23.5
Chicken mozzarella, red onion, cherry tomato & pesto	23.5
Sausage bacon jam, smoked mozzarella, potato, rosemary & garlic oil	26.0
Vegan Calzone assorted wood fired vegetables, tomato sugo, vegan mozzarella   Vg	26.5

## KIDS

(for the under 10s)	14.5
Crumbed fish, chips & lemon	
Mozzarella pizza   V	

NOTE All menu items may have come into contact with or contain allergens

| V denotes Vegetarian | Vg denotes Vegan | GF denotes Gluten Free |

## PASTA

(GF pasta available to substitute)

Pappardelle slow wood fired lamb ragu, fried onion, lemon, & parsley crumb	28.5
Calamarata pan fried prawns, cherry tomato, spinach & lemon butter	26.5
Sweet Potato Gnocchi cavolo nero, soft feta, toasted walnut & sage butter   V (no GF option)	24.5
Vegan Casarecce portobello & porcini mushroom ragu, caramelised leek puree, truffle oil & cashew parmesan   Vg	22.5
Ricotta Gnocchi smoked ham hock & white bean minestrone, honey mustard cream	26.5
Traditional Lasagne pork & veal ragu, fresh pasta, cheese sauce, mozzarella & parmesan (no GF option)	24.5
Spaghetti Carbonara bacon, onion, garlic white wine, egg & cream	22.5

## MAIN

Chicken parmigiana, crumbed chicken breast, prosciutto, smoked mozzarella, basil & shaved Italian slaw	28.0
Wood fired Italian sausage, cavolo nero, roast potato & bacon jam	26.0
Pan seared salmon, Tuscan style tomato & bread salad, tapenade & lemon	29.0
Osso bucco style slow cooked lamb shank, saffron rissoni pasta, gremolata	33.0

## SALAD & SIDES

Roman chips, aioli, gremolata & parmesan   V GF	9.5
Rocket, apple, parmesan & smoked almond   V GF	12.5
Caprese, torn mozzarella, tomato, basil   V GF	14.5

## DESSERT

Amalfi lemon tiramisu, sponge finger, lemon curd & mascarpone	13.5
Flourless chocolate torta, raspberry gelato	13.5
Sticky date pudding, frangelico spiked butterscotch sauce & vanilla bean gelato	13.5
Nutella pizza, banana & coconut	15.0
Gelato (hazelnut, pistachio, chocolate, lemon sorbet & vanilla bean)	
1 scoop	5.0
2 scoops	7.0

### WEEKEND SPECIAL

Enjoy half price pizza and \$10 Cocktails from 3pm - 5.30pm, every Friday, Saturday and Sunday