BEL CIBO

contemporary italian dining

WINE

SPARKLING

Rothbury Estate Sparkling *South Eastern Australia*	***(House)***	***$3.30 g*** ***$14***

WHITE

Yalumba Y Series Sauvignon Blanc *South Australia*	***$8.50 g*** ***$28***
Sugar & Spice Moscato *South Australia*	***$30***
Devil's Lair Treasure Hunter Chardonnay *Margaret River, WA*	***$35***
Cape Schanck Rose *Provence, France*	***$39***
Run Riot Sauvignon Blanc *Marlborough, NZ*	***$35***
Robert Oatley Signature Series Sauvignon Blanc *Margaret River, WA*	***$36***
Santi Sortesele Pinot Grigio *Venezie, Italy*	***$42***
Trout Valley Pinot Gris *Nelson, New Zealand*	***$36***
Corte Giara Pinot Grigio *Veneto, Italy*	***$38***
The Lane Block 1A Chardonnay *Adelaide Hills, SA*	***$40***
Robert Oatley Sigature Series Riesling *Great Southern, WA*	***$50***
Jim Barry Watervale Riesling *Clare Valley, SA*	***$49***
House White	***$3.30 g*** ***$14***

WINE

RED

Yalumba Y Series Merlot *South Australia*	***$8.50 g*** ***$28***
Smith & Hooper Merlot *Wrattonbully, SA*	***$39***
De Bortoli Bella Riva Sangiovese *King Valley, VIC*	***$37***
Yalumba Galway Malbec *Barossa Valley, SA*	***$38***
Helen & Joey Inara Merlot *Yarra Valley, VIC*	***$39***
St Huberts Cabernet Sauvignon *Yarra Valley, VIC*	***$50***
Mount Pleasant Philip Shiraz *Hunter Valley, NSW*	***$39***
Pepperjack Graded Langhorne Greek Shiraz *Langhorne Creek, SA*	***$50***
Wirra Catapult Elevated Vineyards Shiraz *McLaren Vale, SA*	***$48***
Woodfired Heathcote Shiraz *Heathcote, VIC*	***$48***
Climbing Merlot *Orange, NSW*	***$40***
Yarra Ridge Pinot Noir *Yarra Valley, VIC*	***$40***
Robert Oatley Signature Cabernet Sauvignon *Margaret River, WA*	***$42***
House Red	***$3.30 g*** ***$14***

CELLAR MASTER SELECTION

SPARKLING

Rococo Premium Cuvée *Yarra Valley, VIC*	***$9 g***
Craigmoor NV Sparkling *Mudgee, NSW*	***$27***
T'Gallant Prosecco *Mornington Peninsula, VIC*	***$35***
Rococo Premium Cuvée *Yarra Valley, VIC*	***$44***
Jansz Tasmania NV Sparkling *Piper's Brook, TAS*	***$49***
Piper Heidsieck NV Brut *Reims, France*	***$80***
Moët & Chandon Brut Imperial *Epernay, France*	***$85***
Bollinger Special Cuvée *Champagne, France*	***$100***

WHITE

Alternatus Vermentino *McLaren Vale, SA*	***$40***
Robert Oatley Finisterre Riesling *Porongurup, WA*	***$70***
Devil's Lair Margaret River Chardonnay *Margaret River, WA*	***$80***

CELLAR MASTER SELECTION

RED

Antinori Santa Cristina Toscana *Tuscany, Italy*	***$38***
Robert Oatley Finisterre Cabernet Sauvignon *Margaret River, WA*	***$70***
St. Hugo Cabernet Sauvignon *Coonawarra, SA*	***$73***
Yalumba The Menzies Cabernet Sauvignon *Coonawarra, SA*	***$94***
Penfold's St Henri Shiraz *South Australia*	***$125***
Penfolds RWT Shiraz 2012 *Barossa Valley, SA*	***$210***
Penfolds Grange Vintage 2005 *South Australia*	***$600***
Penfolds Grange Vintage 2010 *South Australia*	***$830***
Penfolds Grange Vintage 2011 *South Australia*	***$930***
Penfolds Grange Vintage 2012 *South Australia*	***$830***

TAP BEER

Victoria Bitter	***$4.80***
Carlton Draught Tank Beer	***$5.10***
Pure Blonde	***$5.20***
Matilda Lazy Yak	***$6.40***
Great Northern - Mid Strength	***$4.60***

PREMIUM PACKAGE BEER

Carlton Premium Dry	***$5.20***
Corona Extra	***$7.90***
Crown Lager	***$7.10***
Stella Artois	***$7***
Heineken Lager	***$7.90***
James Squire 150 Lashes	***$7.20***
Little Creatures Pale Ale	***$8.20***
Peroni Nastro Azzurro	***$7***
Peroni Leggera	***$6***
Pure Blonde	***$7***

SOFT DRINKS AND JUICES

Postmix Glass *Coke, Diet Coke, Coke Zero, Sprite, Lift and Raspberry Fanta*	***$3.40***
Bottled Juice 250ml *Apple, Orange, Pineapple, Tomato and Tropical*	***$3.70***
Bottled Soft Drink 385ml *Coke, Coke Zero & Diet Coke*	***$5***
Deep Spring Natural Mineral Water 300ml	***$4.30***
Capi Sparkling Mineral Water 750ml	***$7.20***

GIN

Larios Gin	***(House)***	**$3.90**
Hendricks Gin		***$8.20***

RUM

Cruzan Estate Dark Rum	***(House)***	**$3.90**
Bacardi		***$4.50***
Havana Club Anos 3 yo		***$4.90***
Havana Club Anos 7 yo		***$6.20***
Malibu		***$3.90***

TEQUILA

Sauza Tequila	***(House)***	**$4.90**
Jose Cuervo Tequila Reposado		***$5.50***

VODKA

Vox	***(House)***	**$3.90**
Belvedere Pure		***$6.80***
Grey Goose		***$8***

SCOTCH

Teacher's Scotch	***(House)***	***$4.10***
Chivas Regal 12 yo		***$6.20***
Chivas Royal Salute		***$17***
Dimple 15 yo		***$6.10***
Johnnie Walker Double Black		***$6.90***
Johnnie Walker Blue		***$23.50***

BOURBON

Jim Beam White	***(House)***	**$4.20**
Jim Beam Devils Cut		***$4.90***
Jim Beam Double Oak		***$6.90***
Maker's Mark		***$5.50***
Maker's Mark 46		***$9.80***

LIQUEURS

Bailey's Irish Cream	***$4.60***
Cointreau	***$6.50***
Drambuie	***$6.20***
DOM Benedictine	***$6.50***
Frangelico	***$5.10***
Kahlua	***$4.40***
Tia Maria	***$4.60***

FORTIFIED WINES

Galway Pipe	***$6.60***
Penfold's Grandfather	***$10***

BRANDY, COGNAC AND APERITIF

Chateau Tanunda Brandy	***$3.60***
Courvoisier VSOP Cognac	***$6.80***
Hennessy VSOP Cognac	***$8.80***
Akropolis Ouzo	**$3.80**
Campari	***$3.90***
Toschi Nocello	***$7.30***
Fernet Branca	***$7.80***

COCKTAILS

Watermelon Mojito ***$14.50***
Fresh watermelon, mint, lemon juice and Bacardi Rum

Cosmopolitan ***$14.50***
Belvedere Vodka and Cointreau shaken with cranberry and lime juice, served with a twist of orange peel

Tequila Cobbler ***$16***
Lemon, sugar and soda with Patron Silver Tequila and Peach Liqueur

Passionate Kiss ***$14.50***
Passionfruit and Raspberries shaken with Chambord, topped with sparkling wine.

Dark and Stormy ***$12.50***
The Kraken Dark Spiced Rum, Bundaberg Ginger Beer and fresh lime

Long Island Ice Tea ***$14.50***
Sauza Tequila, Bacardi, Cointeau and Larios Gin with a squeeze of lemon and a dash of Coca-Cola

Cucumber Collins ***$12.50***
Fresh cucumber and lime served with Hendricks Gin and topped with soda

Mile High ***$14.50***
Fresh lime and sugar with equal parts Paraiso Lychee Liqueur and Midori

Cuban Blood ***$13***
Fresh mint and blood orange slices with Havana 3yo Rum topped with Capi Sparkling Blood Orange Mineral Water

Old Fashioned ***$16***
Maker's Mark, DOM Benedictine and dry ginger ale served with fresh lime

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