# APERITIVO HOUR

**EVERYDAY 3PM - 5PM**

# COCKTAILS

**VITELLO HIGHBALL ~ 15**
vitello amaro, chocolate bitters, pink grapefruit soda

**LIMONCELLO SPRITZ ~ 16**
manly spirits limoncello, finger lime & lemon-myrtle, bubbles

**APOLLONIA NEGRONI ~ 18**
brookies excise strength, regal rogue 'negroni' bold, campari

# WINE

NV PROSECCO ..... 10
*House Made by Mercer Wines, NSW*

'BIANCO' ITALIAN WHITE BLEND..... 10/14
*House Made by Mercer Wines, NSW*

'ROSSO' MONTEPULCIANO BLEND..... 10/14
*House Made by Mercer Wines, NSW*

'ROSATO' ROSÉ BLEND ..... 10/14
*House Made by Mercer Wines, NSW*

# BEER

HINCHCLIFF LAGER *draught crisp dry lager*..... 9

# FOOD

SYDNEY ROCK OYSTERS *limoncello, shallot, black pepper (A)*..... 2.5ea

"BAO-LONEY" SANDO *calabrian chilli ketchup, mortadella* ..... 5ea

SALUMI MISTI *cured meats, vegetable giardiniera, pane carasau*..... 16

Add today's cheese + 6

(A) Australian • (I) Imported • (M) Mixed
A 3% gratuity applies to all dine-in bills, removable upon request.
10% service charge replaces the gratuity for groups of 8 or more. 18% surcharge applies to all bills on Public Holidays. Sunday surcharge is 10%. Any issues, please don't hesitate to ask. Grazie.