

## CICCHETTE

CIABATTA chargrilled, extra virgin olive oil, aged balsamic <i>gfo</i>	12
OLIVES mixed marinated olives <i>gf, v</i>	12
SYDNEY ROCK OYSTERS natural, prosecco raspberry vinaigrette <i>gf</i>	6 ea
SYDNEY ROCK OYSTERS gin, lime, ginger, cucumber, chilli <i>gf</i>	8 ea
CROSTINI DI TONNO yellowfin tuna tartare, stracciatella, olives, capers, spanish onion, chilli oil, cucumber, crostini <i>gfo</i>	12 ea
NDUJA CROSTINI nduja, stracciatella, pistachio, honey <i>gfo</i>	11 ea
BACCALA MANTECATO CROSTINI salted cod, potato cream, lemon, crostini <i>gfo</i>	10 ea
CROQUETTE zucchini, pecorino sardo <i>v</i>	9 ea
SCALLOP canadian clearwater scallop, parsnip creme, dried fruit & pine nut pumpkin caponatina <i>gf</i>	11 ea
FRITTURA DI CALAMARI lightly floured & fried calamari with sea salt, cracked pepper, aioli	25
FRIES shoestring cut, truffle infused aioli <i>gf, v</i>	14

# APERITIVO HOUR

MONDAY TO FRIDAY 4PM - 6PM

## CLASSIC COCKTAILS \$12

MARGARITA espolon tequila blanco, cointreau, lime juice

FRENCH MARTINI vodka, chambord, pineapple juice

NEGRONI campari, antica formula vermouth, gin

LYCHEE MARTINI vodka, lychee liquor, lemon juice

COSMOPOLITAN vodka, cointreau, cranberry, lemon juice

## SPRITZ \$10

HUGO SPRITZ prosecco, elderflower, soda

APEROL SPRITZ prosecco, aperol, soda

## WINE \$12

NV ASTORIA, PROSECCO, BRUT, DOC - Veneto, Italy

2020 GREYWACKE, SAUVIGNON BLANC - Marlborough, NZ

2022 MAIN & CHERRY, CLAREDON, SHIRAZ - McLaren Vale, SA

## BEER \$6

HAHN SUPER DRY

PERONI