

## ANTIPASTO {Starter}

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### ARANCINI BALLS \$9.95

Variety of Bolognese Beef Arancini balls made with premium Australian beef, risotto rice coated in a crispy Buckwheat Crumb and Basil Pesto Arancini made with fresh Basil and Parsely, Pinenuts, Mozzarella and Parmesan in quinoa crumbs served with Aioli and Pesto Rosso (Vegetarian only option available)

### STARTER PLATTER \$30.95

Selection of bocconcini, prosciutto, pepperoni, camembert cheese, feta, arancini balls, artichokes, capsicum, Kalamata olives, cherry tomatoes drizzled with a balsamic glaze  
(Add a garlic focaccia bread for \$3)

### GARLIC MUSHROOMS <sup>GF</sup> \$10.95

Portobello mushrooms with garlic butter served with melted parmesan and mozzarella cheese with a balsamic glaze

### ITALIANO PIATTO <sup>S</sup> \$12.95 <sup>L</sup> \$24.95

Fresh mozzarella balls, prosciutto, sweet cherry tomatoes & fresh basil lightly drizzled in olive oil and balsamic glaze

### GARLIC BUTTER PRAWNS <sup>S</sup> \$12.95 <sup>L</sup> \$24.95

Prawns seared in a garlic butter sauce served on fresh rocket with a lemon

### VEGGIE STACK <sup>GF</sup> \$10.95

A portobello mushroom with garlic butter, stacked with Roma tomatoes, sliced potato, sweet potato, caramelised onion, haloumi cheese, capsicum garnished with fresh herbs and a drizzle of balsamic glaze

### GARLIC DOUGH BALLS \$6.95

Fresh dough balls served with a hot garlic butter sauce

### BRUSCHETTA \$8.95

Diced tomatoes with fresh basil drizzled with olive oil and balsamic glaze served on Italian bread

### TRUFFLE FRIES <sup>Gluten Friendly</sup> \$8.95

Shoe string fries and white truffle salt from Northern Italy served with a truffle aioli on the side  
(Add parmesan cheese for \$2)

### BRIE AL FORNO \$15.95

Baked Brie Cheese with fresh warm dough balls (16) served with a fig and pomogranate paste

## FOCACCIA {Flat bread}

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### OLIO ARRABIATO \$4.95

{ "Angry" Oil }

Olive oil drizzled over a garlic soft dough base with Spanish onion, chilli and salt flakes

### AGLIO & ROSMARINO \$4.95

{ Garlic & Rosemary }

Fresh Rosemary roasted over a garlic soft dough base

## PANE {Bread}

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### AGLIO CALZONE \$6.95

{ Garlic Calzone }

Garlic and mozzarella wrapped in a soft dough

### PESTO & FETA CALZONE \$6.95

Pesto and feta wrapped in a soft dough

### QUATTRO FORMAGGIO CALZONE \$9.95

{ Four cheeses calzone }

Blue cheese, camembert, feta and mozzarella wrapped in a soft dough

### SWEET CHILLI CALZONE \$6.95

Sweet chilli sauce and mozzarella wrapped in a soft dough

## INSALATA {Salad}

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### ITALIAN \$17.95

Cherry tomatoes, prosciutto, feta, artichokes, kalamata olives, spanish onions and mixed lettuce with Italian salad dressing

### CAESAR \$16.95

Bacon, hard boiled egg, cos lettuce, parmesan cheese and croutons with a creamy caesar salad dressing  
(Add Anchovies optional \$1)

### GREEK \$13.95

Cherry tomatoes, feta, kalamata olives, cucumber, and Spanish onion with an olive oil vinaigrette  
(Add oven roasted lamb optional \$4)

### PUMPKIN & PINE NUT \$13.95

Pumpkin, roasted chickpeas, spinach leaves and pine nuts with a lemon balsamic vinaigrette dressing (Add feta optional \$2)

### PESTO CHICKEN, AVOCADO & FETA \$16.95

Chicken, avocado, feta, pinenuts and spinach leaves with a pesto aioli salad dressing

### PEAR, WALNUT & BLUE CHEESE \$15.95

Pear, walnut, blue cheese, spinach and rocket with a light drizzle of maple syrup and an olive oil vinaigrette

### GARLIC BUTTER PRAWN SALAD \$18.95

Garlic butter prawns, Spanish onion, spinach, pineapple and avocado with an aioli & sweet chilli dressing

### STRAWBERRY & POACHED FIG SALAD \$20.95

Aperol poached figs served with strawberries, feta and prosciutto with a mix of cos lettuce and rocket dressed with olive oil, balsamic glaze and a red fig and vanilla balsamic reduction

- Half portions available for all salads

## LASAGNE {Lasagna}

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### BEEF \$19.95

Rich meat sauce with a creamy white sauce & layered in pasta served with a side of salad

## PASTA {Pasta}

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### IL PESTO \$18.95

{Pesto Chicken}

Chicken, Spanish onion and Roma tomatoes in a garlic basil pesto and creamy white sauce with linguini garnished with fresh herbs and parmesan cheese

### PROSCIUTTO & FUNGHI \$20.50

{Prosciutto & Mushroom}

Prosciutto, mushroom and garlic in a creamy white sauce with penne garnished with fresh herbs and parmesan cheese

### IL GIANNI \$22.95

{The Gian}

Blue cheese in a creamy white sauce with chicken, bacon, and a flick of garlic with linguini garnished with fresh herbs and parmesan cheese

### PASQUALE \$22.95

{Pascale}

Bacon, oven roasted Roma tomatoes, pine nuts, baby spinach and basil in a cream and garlic Napoli sauce with linguini garnished with chilli, fresh herbs and parmesan (Add prawns optional \$4)

### POLPETTE \$22.95

{Meatballs}

Meatballs in a rich Napoli sauce with garlic and fresh chopped basil served with linguini, garnished with fresh herbs and parmesan cheese

### BASIL PESTO FUNGHI \$18.95

{Basil Pesto Mushrooms}

Sliced mushrooms cooked in a garlic basil pesto and creamy white wine sauce with penne garnished with parmesan cheese

### MARINARA \$24.95

{Seafaring}

Barramundi, prawns, mussels and garlic with cherry tomatoes and spinach in a creamy white sauce with linguini, sprinkled with chilli and lemon pepper, garnished with shallots, parmesan and a lemon wedge

### IL VEGANO \$19.95

{Vegan}

Mushrooms, roasted capsicum, kalamata olives and Spanish onion with penne in a Napoli sauce garnished with fresh herbs

### BOCCIONI <sup>GF</sup> \$19.95

{Family nickname – pronounced Boch-on-i}

Creamy Napoli sauce with bocconcini served with gnocchi garnished with fresh herbs and parmesan cheese

GF pizza option \$4

GF pasta option \$3.50

Vegan cheese option \$3

### BOLOGNESE \$18.95

Beef mince cooked in a savoury tomato and herb sauce with linguini garnished with basil, fresh herbs and parmesan cheese

### GAMBERETTO \$23.95

{Prawn}

Prawns, pepperoni, Roma tomatoes and Spanish onion in a creamy garlic white sauce with linguini garnished with shallots, lemon and parmesan cheese

### SPINACI & ZUCCA \$18.95

{Spinach and Pumpkin}

Roasted pumpkin, fresh spinach, Spanish onion and Roma tomatoes in a creamy garlic white and tomato sauce with penne garnished with parmesan cheese (Add bacon optional \$3)

### IL MARCO \$19.95

{The Marco}

Spicy pepperoni, ricotta, and creamy white sauce with penne cooked with baby spinach, pine nuts and garlic, garnished with parmesan cheese and fresh herbs

### AL POMODORO <sup>GF</sup> \$18.95

{The Tomato}

Basil Napoli sauce with Gnocchi garnished with fresh herbs and parmesan cheese

### SAGE BUTTER <sup>GF</sup> \$18.95

Fresh sage slowly cooked in a butter sauce with Gnocchi

### IL NONNO <sup>GF</sup> \$18.95

{The Grandfather}

Napoli sauce with chilli, garlic and basil served with gnocchi garnished with fresh herbs and parmesan cheese

### THE DON <sup>GF</sup> \$23.45

Garlic butter sauce with chilli and prawns served with gnocchi garnished with parmesan cheese

## PIZZA {Pizza}

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### IL CARNE \$19.45 \$24.45

{The Meat}

Bacon, leg ham, pepperoni and beef garnished with hollandaise on a mozzarella and BBQ base sauce

### R & B \$21.45 \$27.45

{Reef and Beef}

Bacon, prawns, premium beef, roasted capsicum and Spanish onion garnished with lemon pepper, chilli, hollandaise sauce, shallots and lemon wedge on a mozzarella and tomato base sauce

### SUPREMO \$18.45 \$23.45

Pepperoni, leg ham, kalamata olives, mushrooms, Spanish onion, roasted capsicum and garlic, garnished with fresh herbs, basil and parmesan on a mozzarella and tomato base sauce

### PROSCIUTTO CRUDO \$18.45 \$24.45

Prosciutto, Roma tomatoes, bocconcini, garlic and shaved parmesan with rocket on a tomato base sauce

## PIZZA {Pizza}

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**IL PATATA** \$19.45 \$24.45  
{The potato}  
Sliced potato, bacon, Cajun chicken and mushrooms garnished with parmesan cheese, shallots, sweet chilli, sour cream and chives on a mozzarella and tomato base sauce

**PEPPERONI** \$18.45 \$23.45  
Pepperoni slices with Spanish onion sprinkled with fresh herbs and basil on a mozzarella and tomato base sauce

**POLLO & AVOCADO** \$18.45 \$23.45  
{Chicken & Avocado}  
Chicken, avocado, Spanish onion and fresh rocket seasoned with lemon pepper and garlic garnished with parmesan cheese and hollandaise on a mozzarella and tomato base sauce

**VEGETARIANO** \$15.45 \$20.45  
{Vegetarian}  
Roasted capsicum, kalamata olives, mushrooms, pineapple, Spanish onion and garlic garnished with fresh chopped parsley and parmesan cheese on a mozzarella and tomato base sauce

**VEGANO** \$18.45 \$23.45  
{Vegan}  
Sliced sweet potato, mushrooms, potato, capsicum, Spanish onion, cherry tomatoes, and fresh rocket garnished with fresh herbs and garlic on a tomato sauce base with vegan cheese

**IL MARE** \$22.45 \$27.45  
{The Sea}  
Barramundi, mussels, prawns, roasted capsicum, Spanish onion, cherry tomatoes and shallots, garnished with aioli and a lemon wedge on a mozzarella and tomato base sauce

**TRE SUINI** \$18.45 \$23.45  
{Three Pigs}  
Bacon, leg ham and pepperoni with Spanish onion and garlic garnished with fresh herbs, parmesan cheese, apple sauce on a mozzarella and BBQ base sauce

**PESTO POLLO** \$19.45 \$25.45  
{Pesto Chicken}  
Bacon, chicken, mushrooms, Spanish onion, Roma tomatoes and garlic garnished with parmesan cheese and pesto aioli on a mozzarella and pesto tomato base sauce

**THE LAMB** \$19.45 \$24.45  
Lamb, potato, pumpkin, Spanish onion, camembert and sweet potato garnished with garlic, rosemary and sour cream & chives on a mozzarella and tomato base sauce

**TARTUFO BIANCA** \$20.45 \$26.45  
{White Truffle}  
Chicken, Spanish Onion, mushrooms, bocconcini garnished with parmesan, fresh herbs, truffle salt and truffle aioli on a garlic, mozzarella and white sauce base

GF pizza option \$4  
GF pasta option \$3.50  
Vegan cheese option \$3

## PIZZA {Pizza}

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**THE AUTHENTICO** \$22.45  
{Margherita}  
Freshly sliced mozzarella, basil, Roma tomatoes with garlic and tomato sauce on a rustic thin base

**ANANAS** \$15.45 \$20.40  
{Pineapple}  
Bacon, ham and sweet pineapple on a mozzarella and tomato base sauce

**BBQ PANCETTA & POLLO** \$19.45 \$24.45  
{BBQ Bacon and Chicken}  
Bacon, chicken, mushrooms, blue cheese and Spanish onion garnished with aioli, shallots and parmesan cheese on a mozzarella and bourbon BBQ base sauce

## BAMBINI {Kids}

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**PICCOLO ANANAS** \$8.95  
{Tiny Pineapple}  
Ham and sweet pineapple on a mozzarella and tomato sauce base

**CHEESE** \$7.95  
Mozzarella cheese and tomato sauce base

**HAM** \$7.95  
Ham and mozzarella cheese on a tomato sauce base

**PASTA ROSSO** \$8.95  
{Red}  
Napoli sauce with penne and a side portion of parmesan cheese (Add meatballs optional \$4)

**PASTA BIANCA** \$8.95  
{White}  
Cheesy white sauce with penne and a side portion of parmesan cheese (Add meatballs optional \$4)

## DOLCE {Sweet}

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**AFFOGATO** \$9.95  
Espresso coffee served with a scoop of Vanilla ice cream (Add Frangelico for \$6)

**NUTELLA CALZONE** \$7.95  
Nutella and chopped nuts wrapped in dough and sprinkled with icing sugar (Add icecream for \$3)

**CINNAMON DOUGH BALLS** \$6.95  
Dough balls lightly covered in butter, cinnamon and icing sugar served with a side of caramel or chocolate sauce

## DOLCE {Sweet}

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**BUTTER & MAPLE PANCAKES** \$6.95  
Short tower of pancakes with butter and maple syrup sprinkled with icing sugar (Add icecream \$3 or Nutella \$3)

**MIXED BERRY PANCAKES** \$11.95  
Short tower of classic pancakes served with seasonal mixed berries, berry coulis and vanilla icecream

**PEAR & WALNUT PANCAKES** \$11.95  
Short tower of classic pancakes served with pear, walnut, maple syrup and vanilla icecream sprinkled with cinnamon

**THE FLOSS BOSS PANCAKES** \$11.95  
Short tower of classic pancakes served with a domed strawberry pannacotta, vanilla icecream, berry coulis, pink fairy floss and sliced strawberries sprinkled with powdered sugar

**PANNA COTTA** \$9.95  
Basil & Vines home made panna cotta with seasonal fruits and fruit coulis (Ask our staff for available flavours)

**TIRAMISU** \$10.95  
An elegant and rich layered Italian dessert made with i Savoiardi biscuits, espresso, mascarpone cheese, sugar and cocoa powder

**BANANA BROWNIE PIZZA** \$13.95 \$18.95  
Chocolate brownie crumbled over a dessert pizza with caramel sauce, fresh banana, chocolate chips and chopped nuts with a ball of vanilla icecream

## BEVANDE {Drinks}

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### SODA & JUICES

Ginger Beer with Mexican Lime	330ml	\$4.20
Lemonade with Italian Lemon	330ml	\$4.20
Raspberry with Brazilian Orange	330ml	\$4.20
Phoenix Apple, Mango & Passion	275ml	\$5.60
Phoenix Apple & Guava	275ml	\$5.60
Phoenix Apple, Orange & Mango	275ml	\$5.60
Charlie's Orange Juice	300ml	\$4.95
Charlie's Apple Juice	300ml	\$4.95
Charlie's Mango & Coconut	300ml	\$4.95
Charlie's Spirulina Fruit Fix	300ml	\$4.95
Charlie's White Peach & Passionfruit	500ml	\$5.10
Agrum Blood Orange	300ml	\$4.20
Agrum Citrus Blend	300ml	\$4.20
Lemonade	300ml	\$4.20
Lemon, Lime & Bitters	300ml	\$4.20
Solo	300ml	\$4.20
Indian Tonic Water	300ml	\$4.20
Lemon Lime Mineral Water	300ml	\$4.20
Orange & Mango Mineral Water	300ml	\$4.20
Coke	385ml	\$4.20
Coke No Sugar	385ml	\$4.20
Byron Bay Bucha	300ml	\$6.00

**NUTELLA BERRY CREPES** GF \$14.95  
Crushed nuts, vanilla icecream and Nutella wrapped in warm crepes served with fresh berries and lightly powdered with sugar dust

**PEAR, RICOTTA & FIG CREPES** GF \$15.95  
Sweet ricotta and vanilla icecream wrapped in warm crepes served with caramelised pear and poached figs garnished with decorative caramel toffee and dried pear

**CANNOLI** \$8.95  
An italian pastry with the option of three flavours - Chocolate, Vanilla, Pistachio or Lemon Ricotta

**EAT S'MORE A** \$11.95 \$14.95  
An italian s'mores pizza with nutella, marshmallow and biscuit crumbs drizzled with chocolate sauce

**APPLE CINNAMON CALZONE** \$8.95  
Sliced apple with cinnamon marscapone cream, baked in freshly made dough and lightly sprinkled with icing sugar served with vanilla icecream

## SPECIALTY TEA/COFFEE

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### HOT BEVERAGES

	<i>Small</i>
Espresso	\$ 2.50
Doppio	\$3.50
Piccolo	\$3.00
Short Black	\$3.00
Short Macchiato	\$3.00
Baby Chino	\$2.00
Baby Hot Choccy	\$3.00

### *Medium/Large*

Long Black	\$4.50	\$5.00
Long Macchiato	\$4.50	\$5.00

### *Small/Medium/Large*

Cappucino	\$4.20	\$4.80	\$5.20
Turmeric Chai Latte served w/ macamilk			\$5.00
Apple Pie Chai served w/ fullcream milk			\$5.00
Sunset Latte {Rooibos loose leaf}			\$5.00

### *Hug Me Mug*

Traditional Chai Latte served w/ macamilk	\$5.50
Peppermint Chai Latte served w/ macamilk	\$5.50
Turmeric Chai Latte served w/ macamilk	\$5.50
Apple Pie Chai served w/ fullcream milk	\$5.50
Dirty Chai w/ macamilk	\$6.00
Mocha	\$6.00
Hot Chocolate	\$5.50

### FORTE TEA

African Solstice	\$4.80
Citrus Mint	\$4.80
Earl Grey	\$4.80
Jasmine Green	\$4.80
White Ginger Pear	\$4.80
English Breakfast	\$4.80

## ICE DRINKS & SHAKES

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### ICE DRINKS

Iced Traditional Chai Latte served w/macamilk	\$5.50
Iced Peppermint Chai Latte served w/macamilk	\$5.50
Iced Turmeric Chai Latte served w/macamilk	\$5.50
Iced Latte served w/ ice	\$5.00
Iced Coffee served w/ icecream	\$5.50
Iced Chocolate served w/ ice	\$5.00
Iced Mocha served w/ ice	\$5.50
Iced Long Black	\$5.00
Cold Brew	\$5.00
Optional ice-cream	\$0.50

### MILK SHAKES

Chocolate	\$7.95
Strawberry	\$7.95
Vanilla	\$7.95
Caramel	\$7.95

### BABY SHAKES

Chocolate	\$4.95
Strawberry	\$4.95
Vanilla	\$4.95
Caramel	\$4.95

## BIRRA & SIDRO {Beer & Ciders}

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Peroni Nastro Azzurro	\$8.00	Somersby Apple Cider	\$8.00
Peroni Leggera	\$8.00	Somersby Pear Cider	\$8.00
Corona Extra	\$8.00	Somersby Berry Cider	\$8.00
Carlton Draught	\$8.00	Crabbies Ginger Beer	\$8.00
Carlton Dry	\$8.00	Furphy Refreshing Ale	\$8.00

## COCKTAILS & SPIRITS

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<b>FRENCH MARTINI</b> Pineapple Juice, Vodka, Chambord Liqueur	\$16.00
<b>ESPRESSO MARTINI</b> Coffee Espresso, Vodka, Patron XO Coffee Liqueur	\$16.00
<b>LIMONCELLO MARTINI</b> Lemon Juice, Premium Vodka, Limoncello di Capri Liqueur	\$15.00
<b>PAPA PISTACHIO</b> Pistachio Liqueur, Baileys Irish Cream, Vanilla Ice Cream, Cream	\$15.00
<b>TAKE ME HOME TOBLERONE</b> Kahlua Coffee Liqueur, Baileys Irish Cream, Frangelico Hazelnut Liqueur, Cream, Vanilla Ice Cream	\$15.00
<b>TIRAMISU MARTINI</b> Mr Black Coffee Liqueur, Coffee Espresso, Mozart Chocolate Liqueur, Vodka, Marscapone Cream	\$16.00
<b>APEROL SPRITZ</b> Prosecco, Aperol Aperitivo, Schwepps Soda Water & Orange	\$15.00
<b>MOJITO</b> Bicardi White Rum, Lime Juice, Soda Water, Mint	\$16.00
<b>CLASSIC PIMMS</b> Pimms No1, Ginger Beer, Lemon, Cucumber, Strawberry & Orange	\$16.00
<b>INK GIN &amp; TONIC</b> Husk Ink Gin, Tonic Water, Mint	\$15.00
<b>GIN &amp; TONIC</b> Gin, Tonic Water	\$10.00

## RED WINE {Local & Imports}

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<b>Tomich Duck &amp; Weave Pinot Noir 2018</b> Dark berry fruits with an interesting earthy touch. Cherry and warm spices with a textural gaminess that provides a seductive underlying character making you keep go back for more.	<b>ADELAIDE HILLS</b>	<b>\$47.00</b>	<b>\$13.00</b>
<b>Haselgrove First Cut Cabernet Sauvignon 2016</b> A ruby red colour lifted bright and fresh aromatics of cassis and cranberry with developing tones of bramble and dried tobacco leaf and hints of menthol and subtle cedar oak. The palate demonstrates all the hallmarks of great Cabernet Mid-weight yet structured, bright fruit with balancing acidity and a fine line of tannin creating a long dry finish	<b>MCLAREN VALE</b>	<b>\$49.00</b>	<b>\$14.00</b>
<b>Four Southern Boys Shiraz</b> Concentrated aromas of black cherry and ripe plum, with lifted fresh fruits. Complex hints of mint and savoury oak-derived vanillin spice. The palate is medium to full-bodied, showcasing bright berries, cedar spice and hints of wild herd A perfectly balanced wine with generous fruit flavours and velvety tannins	<b>MCLAREN VALE</b>	<b>\$49.00</b>	<b>\$14.00</b>
<b>Chianti Superiore Burchino DOCG 2015 {Castellani}</b> Typical bouquet of cherries, leather and cedar; round mouthfeel with notes of liquorice, tar is wrapped around ripe, almost almost candied fruit. 90% Sangiovese, plus Cilieggiolo & Canaiolo	<b>TUSCANY</b>	<b>\$75.00</b>	<b>\$16.00</b>
<b>Toscana IGT Remole {Frescobaldi} 2016</b> Purple; cherries, black currants & violets on nose; tannins are well balanced with alcohol & the finish is long and satisfying. Sangiovese & Cabernet	<b>TUSCANY</b>	<b>\$75.00</b>	<b>\$16.00</b>
<b>Principesco Merlot {Casa Fondala Nellianno} 2015</b> Strawberries and gooseberries on nose; Cinnamon and summer fruits with bold & firm tannins, ending with a smooth plum finish. 100% Merlot	<b>CAMPANIA</b>	<b>\$50.00</b>	<b>\$14.00</b>
<b>Lazio Syrah IGP Tellus {Falesco} 2015</b> Intense red with violet reflections; balanced nose with fresh cherry & hint of spice; enveloping palate with silky soft tannins & rich finish. 100% Syrah	<b>LAZIO</b>	<b>\$85.00</b>	<b>\$16.00</b>
<b>Montepulciano d Abruzzo DOC {Barone di Valforte} 2015</b> Plums, violets & cherries on nose; dark cherries, chocolate & cedar on palate with savoury finish 100% Montepulciano grapes	<b>ABRUZZO</b>	<b>\$75.00</b>	<b>\$16.00</b>

## Aperitif {Digestif}

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<b>Limoncello</b> Italian Lemon Liqueur	<b>SOUTHERN ITALY</b>	<b>\$6.00</b>
<b>Frangelico</b> Brand of noisette and herb flavoured liqueur	<b>CANALE, ITALY</b>	<b>\$6.00</b>

## COCKTAILS & SPIRITS

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<b>MOSCOW MULE</b> Vodka, Ginger Beer, Lime & Mint	\$15.00
<b>RUSSIAN ROYALTY</b> Vodka, Ginger Beer, Lime, Pea Flower & Mint	\$15.00
<b>JACK DANIELS &amp; COKE</b> Jack Daniels, Coca Cola	\$10.00
<b>VODKA, LIME &amp; SODA</b> Vodka, Lime, Soda Water	\$10.00

## HOUSE VINO {Red}

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House White	\$8.00
House Moscato	\$8.00
House Red	\$8.00

## WHITE WINE {Local & Imports}

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<b>Bottega Vino Dei Poeti Prosecco Doc</b> Bright, straw yellow, fine and persistent perlage. Aroma typical and refined with fruity green apples, pear, citrus fruits and floral white flowers, acacia, wisteria and lily of the valley notes, sage and spices in the finish	<b>VENETO</b>	\$47.00	\$13.00
<b>Caldora Pinot Grigio</b> Straw yellow with golden highlights. Complex, fruit and herbal aromas, vanilla, nutmeg. Fruity, peach and mineral flavours; medium body with roundness and a pleasant mouthfeel, good balance with a good acidity that donates freshness and good balance to the wine; long-lasting, clean, spicy yet delicate	<b>ABRUZZO</b>	\$45.00	\$13.00
<b>Four Southern Boys Pinot Grigio</b> Lime, lemon, pear, white nectarine and apple. Faint honeyed notes; floral aromas like honeysuckle	<b>ADELAIDE HILLS</b>	\$49.00	\$14.00
<b>Pinot Grigio 'Andrea di Pec' 2016 {Collavini}</b> Scents of grapefruit with hints of honey & almonds; dry, with balance of crisp acidity, flavours of bitter almonds & grapefruit leading to a clean citrus finish. Pinot Grigio grapes	<b>FRIULI</b>	\$65.00	\$16.00
<b>Orvieto Classico DOC 2015 {Bigi}</b> Clear, bright, golden yellow; strong bouquet of wild flowers, honey & musk with hints of bitter almonds; dry & full bodied on palate, lively flavour with a unique after taste of white peaches & bitter almonds. Trebbiano Toscana, Verdello, Grechetto & Drupeggio	<b>UMBRIA</b>	\$55.50	\$14.00
<b>Lazio Chardonnay IGP Tellus 2016 {Falesco}</b> Intensely yellow; citrus notes of cedar with hints of apple; rich, bold & full in the mouth with a fresh & savoury finish. 100% Chardonnay	<b>LAZIO</b>	\$78.00	\$16.00
<b>Lazio Syrah Rosato IGP Tellus 2016 {Falesco}</b> Brightly coloured, crisp & intensely floral on nose; Cheerful & lively on palate. 100% Syrah	<b>LAZIO</b>	\$78.00	\$16.00