



AP  
ERI  
TIVO  
TIME

# APERITIVO MENU

Unwind after a busy day in the office and join us for Aperitivo hour in our bar and courtyard... Available Monday to Friday from 3-6pm. Prego.

## BAR

|                                    |    |
|------------------------------------|----|
| APEROL SPRITZ                      | 12 |
| Aperol, Prosecco, Soda             |    |
| LIMONCELLO SPRITZ                  | 12 |
| Limoncello, Triple Sec, Yuzu, Soda |    |
| NEGRONI                            | 12 |
| Gin, Campari, Rosso Vermouth       |    |
| MARGARITA                          | 12 |
| Blanco Tequila, Triple Sec, Lime   |    |
| ESPRESSO MARTINI                   | 12 |
| Vodka, Coffee Liqueur, Espresso    |    |
| WATERMELON BASIL SPRITZ            | 10 |
| (non-alcoholic)                    |    |
| Yulli's 'Seabass' Lager            | 8  |
| Stone & Wood Pacific Ale           | 8  |
| Gage Roads 'Side Track' XPA        | 8  |
| NV Cloud St Sparkling              | 8  |
| Multi-Regional, Victoria           |    |
| 2023 Amo Vino 'Arnaldo' Arneis     | 8  |
| Adelaide Hills, SA                 |    |
| 2024 Breban L'Arnaude Rosé         | 8  |
| Provence, France                   |    |
| 2022 Inkwell 'Infidels' Primitivo  | 8  |
| McLaren Vale, SA                   |    |

## CICCHETTI

|                                                                                                                                                         |    |
|---------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| East 33 oyster, cucumber,<br>Champagne mignonette                                                                                                       | 5E |
| Zucchini flower, black garlic ricotta,<br>Quincy's chilli honey                                                                                         | 9  |
| Kingfish carpaccio, passionfruit<br>vinaigrette, mandarin, burnt orange                                                                                 | 14 |
| Goat's cheese bruschetta                                                                                                                                | 12 |
| Charcuterie plate with Saison<br>black truffle squid ink salami,<br>Valserena 36 month parmigiano,<br>Piparras guindillas, sour baby peach,<br>grissini | 28 |
| Stracciatella, pistachio, tarragon,<br>EVOO                                                                                                             | 15 |
| Arancini, whipped ricotta, sage,<br>ricotta salata, amaretti                                                                                            | 12 |
| Fries with fresh oregano salt                                                                                                                           | 10 |

## WOOD FIRED FLAT BREAD

|                                                    |    |
|----------------------------------------------------|----|
| Garlic and rosemary                                | 10 |
| Funghi, rosemary, broccolini, tallegio             | 12 |
| Marinara, nduja, gremolata                         | 16 |
| Prosciutto, buffalo mozzarella,<br>pecorino, basil | 16 |

Please notify your server of any allergy or dietary concerns. All credit card transactions incur a 2% surcharge.