



## MENU & BEVERAGE LIST

PLEASE ORDER AT THE COUNTER & QUOTE YOUR TABLE NUMBER

# ANTIPASTI

*Try one of these dishes before main course  
or share a few between friends...*

**ZUPPA DEL GIORNO** - \$12.0

SEE OUR SPECIALS BOARD FOR THE 'SOUP OF THE DAY' - SERVED WITH FRESH BREAD

**ANTIPASTO RUSTICO** - \$18.5 (SERVES 1) \$27.5 (SERVES 2)

FRESH ITALIAN COLD CUTS, CHEESE, OLIVES, ROASTED CAPSICUM, ARTICHOKE & BOCCONCINI

**OSTRICHE**

SEE OUR SPECIALS BOARD FOR AVAILABILITY & PRICING OF FRESH SOUTH AUSTRALIAN OYSTERS

**PANE ALL'AGLIO** - \$5.0

HOMEMADE GARLIC BREAD (3 SLICES PER SERVE)

**ARANCINI VEGETARIANA** - \$18.0

ITALIAN VEGETARIAN RISOTTO BALLS SERVED, TOPPED WITH RICH NAPOLETANA SAUCE  
(SERVE OF 5 MINI ARANCINI BALLS)

**TRIO OF ITALIAN DIPS** - \$16.0 (SERVES 1-2) \$22 (SERVES 3-4)

SEASONAL ITALIAN INSPIRED DIPS SERVED WITH ITALIAN PIADINA FLAT BREAD  
(PLEASE SEE OUR SPECIALS BOARD FOR TODAY'S SEASONAL DIP VARIETIES)

**BRUSCHETTA AL POMODORO** - \$8.0 (1 SLICE)

GRILLED WOOD OVEN BREAD TOPPED WITH FRESH TOMATOES, BASIL, GARLIC & EXTRA VIRGIN OLIVE OIL

**BRUSCHETTONE** - \$10.5 (1 SLICE)

GRILLED WOOD OVEN BREAD WITH TOMATOES, BOCCONCINI CHEESE, BASIL, GARLIC & TOPPED WITH ROCKET & EXTRA VIRGIN OLIVE OIL

**BRUSCHETTA AI FUNGHI** - \$14.0 (1 SLICE)

GRILLED WOOD OVEN BREAD TOPPED WITH PESTO, SWISS BROWN MUSHROOMS, FRESH BABY SPINACH, PARMESAN & EXTRA VIRGIN OLIVE OIL

**BRUSCHETTA CON SALMONE** - \$15.0 (1 SLICE)

GRILLED WOOD OVEN BREAD TOPPED WITH PESTO, CREAM CHEESE, SMOKED ATLANTIC SALMON, RED ONION, CAPERS & EXTRA VIRGIN OLIVE OIL

**POLPETTE DELLA NONNA** - \$17.5

HOMEMADE PORK & VEAL MEATBALLS COOKED IN BOCELLI'S OWN RICH NAPOLETANA SAUCE

**CALAMARI FRITTI** - \$15.0

FILLETED SQUID TUBES CUT IN STRIPS, DUSTED IN SALT & PEPPER FLOUR & FRIED, SERVED WITH BOCELLI'S HOMEMADE DILL AIOLI

**VERDURE DI STAGIONE** (GF) - \$13.5

A SELECTION OF FRESH, SEASONAL VEGETABLES STEAMED & FINISHED IN THE PAN WITH SEA SALT, PEPPER, ROSEMARY & SESAME OIL

**PATATINE FRITTE** - \$8.5

A BOWL OF CHIPS SERVED WITH YOUR CHOICE OF ONE OF THE FOLLOWING SAUCES: TOMATO SAUCE, SWEET CHILLI SAUCE, SOUR CREAM OR DILL AIOLI

**WEDGES** - \$10.5

BOWL OF SEASONED POTATO WEDGES SERVED WITH SOUR CREAM & SWEET CHILLI SAUCE

**SWEET POTATO WEDGES** - \$12.0

BOWL OF SWEET POTATO WEDGES SERVED WITH SOUR CREAM & SWEET CHILLI SAUCE

**LA SCHIACCIATA** (GLUTEN FREE AVAILABLE IN SMALL 11" ONLY - SEE PRICE IN RED BELOW)

**1. BIANCA** - \$9.0 | \$12.5 | \$18.5 | GF\$14.5

WHITE PIZZA WITH ROASTED GARLIC, ROSEMARY, EXTRA VIRGIN OLIVE OIL & SEA SALT

**2. TRICOLORE** - \$13.0 | \$17.5 | \$24.0 | GF\$19.5

WHITE PIZZA WITH VINE RIPENED TOMATO, BOCCONCINI, BASIL & KALAMATA OLIVES

**3. VERDI** - \$13.0 | \$17.5 | \$24.0 | GF\$19.5

WHITE PIZZA WITH WILD ROCKET, SHAVED PARMESAN & DRIZZLED WITH OLIVE OIL

**4. BOCELLI** - \$16.5 | \$22.0 | \$28.5 | GF\$24.0

WHITE PIZZA WITH RICOTTA, KALAMATA OLIVE TAPENADE, WILD ROCKET, DRIZZLED WITH OLIVE OIL & TOPPED WITH PROSCIUTTO

# PASTA

*Did you know that all sauces, stocks and condiments at Bocelli are made in house...*

**SPAGHETTI BOLOGNESE** - E \$18.5 M \$20.5

BOCELLI'S OWN BOLOGNA STYLE TRADITIONAL MEAT SAUCE

**PENNE ALLA ZUCCA** - E \$20.0 M \$22.5

SPRING ONIONS, SEMI-SUN DRIED TOMATOES & ROASTED PUMPKIN IN A LIGHT CREAM & PARMESAN SAUCE

**SPAGHETTI CARBONARA** - E \$19.0 M \$21.5

BACON, PARMESAN CHEESE, EGG & CRACKED PEPPER IN A LIGHT CREAM SAUCE

**PENNE POLLO** - E \$20.5 M \$22.5

CHICKEN, SEMI SUN-DRIED TOMATOES & ROASTED CAPSICUM IN A LIGHT ROSÉ SAUCE

**TORTELLINI ALLA PANNA** - E \$19.0 M \$21.5

SHAVED HAM & MUSHROOMS THROUGH A LIGHT CREAM & PARMESAN SAUCE

**PENNE AMATRICIANA** - E \$19.0 M \$21.5

BACON, ONIONS & CHILLI IN BOCELLI'S OWN HOUSE MADE NAPOLETANA SAUCE

**PENNE PUTTANESCA** - E \$19.0 M \$21.5

KALAMATA OLIVES, ANCHOVIES, CAPERS, GARLIC & CHILLI IN A NAPOLETANA SAUCE

**FETTUCCINE AL PESTO** - E \$19.5 M \$22.0

TRADITIONAL ITALIAN BASIL PESTO, PARMESAN & EXTRA VIRGIN OLIVE OIL

(PLEASE NOTE THAT PINE NUTS ARE BLENDED IN THE BASIL PESTO)

**GNOCCHI AL POMODORO** - E \$18.5 M \$21.0

POTATO DUMPLINGS TOSSED THROUGH BOCELLI'S HOUSE MADE NAPOLETANA SAUCE

**LINGUINE AL TONNO** - E \$19.0 M \$21.5

MARINATED TUNA, ONIONS, CAPERS, CHILLI & OLIVES IN BOCELLI'S OWN NAPOLETANA SAUCE

**FETTUCINE AL SALMONE** - E \$23.0 M \$25.5

SMOKED SALMON, SPRING ONION & SPINACH IN A ROSÉ SAUCE

**RAVIOLI ROSETTA** - E \$19.0 M \$21.5

RAVIOLI FILLED WITH RICOTTA & SPINACH IN A ROSÉ SAUCE

**FETTUCINE BOCELLI** - E \$21.0 M \$23.5

MUSHROOMS, ROASTED CAPSICUM, SPANISH ONIONS & PARMESAN IN A PESTO & CREAM SAUCE

**LINGUINE GAMBERI** - E \$26.5 M \$29.0

PRAWNS, CAPERS, CHILLI & SPRING ONIONS IN A LIGHT NAPOLETANA & WHITE WINE SAUCE

**LINGUINE GRANCHIO** - M \$27.0 (AVAILABLE IN MAIN SIZE ONLY)

BLUE SWIMMER CRAB MEAT COOKED IN BOCELLI'S OWN NAPOLETANA SAUCE WITH CHILLI

**SPAGHETTI MARINARA** - M \$29.0 (AVAILABLE IN MAIN SIZE ONLY)

FRESH SEAFOOD SAUTÉED IN EXTRA VIRGIN OLIVE OIL, GARLIC, PARSLEY & A LIGHT NAPOLETANA TOMATO SAUCE

**LASAGNE AL FORNO** - M \$21.5 (AVAILABLE IN MAIN SIZE ONLY)

TRADITIONAL OVEN BAKED LASAGNE WITH VEAL MINCE, HAM & MOZZARELLA CHEESE

**CANNELLONI DI SPINACI** - M \$21.5 (AVAILABLE IN MAIN SIZE ONLY)

TRADITIONAL BAKED RICOTTA & SPINACH CANNELLONI, SERVED WITH NAPOLETANA SAUCE

PASTA OPTIONS - \$2.0 EXTRA WHEN ADDING FETTUCINE, GNOCCHI, RAVIOLI OR TORTELLINI TO YOUR FAVOURITE SAUCE

GLUTEN FREE PASTA - GF PENNE (ADD \$2.0) - GF GNOCCHI (ADD \$3.0) (AVAILABLE IN MAIN SIZE ONLY)

# RISOTTO

*Risotto is one of Bocelli's specialities and a delicious option as a gluten free meal...*

**RISOTTO PRIMAVERA** (GF) - E \$19.5 M \$22.5

ARBORIO RICE WITH ROASTED PUMPKIN, GREEN PEAS, SPINACH, PARMESAN & CREAM

**RISOTTO CON POLLO E FUNGHI** (GF) - E \$21.5 M \$24.0

ARBORIO RICE WITH CHICKEN BREAST, MUSHROOMS, PESTO, PARMESAN & CREAM

**RISOTTO PESCATORE** (GF) - M \$29.0 (AVAILABLE IN MAIN SIZE ONLY)

ARBORIO RICE WITH FRESH SEAFOOD SAUTÉED IN EXTRA VIRGIN OLIVE OIL, GARLIC, PARSLEY, HOUSE MADE FISH STOCK & A LIGHT NAPOLETANA TOMATO SAUCE

# MAINS

*Before you decide on one of these mains,  
don't forget to check out the specials board...*

**SALTIMBOCCA\*** - \$28.0

VEAL SCALOPPINE PAN FRIED WITH SAGE, TOPPED WITH PROSCIUTTO & BOCCONCINI IN A WHITE WINE & TOMATO GLAZE

**SCALOPPINE LIMONE\*** - \$26.0

VEAL SCALOPPINE PAN FRIED IN A LIGHT LEMON & WHITE WINE SAUCE

**POLLO PARMIGIANA** - \$23.0

CRUMBED CHICKEN BREAST TOPPED WITH NAPOLETANA SAUCE, LEG HAM & MOZZARELLA SERVED WITH CHIPS & SALAD

**VEAL COTOLETTA** - \$24.0

TRADITIONAL ITALIAN STYLE CRUMBED VEAL SCALOPPINE SERVED WITH CHIPS & SALAD

**CALAMARI SALE E PEPE** - \$22.0

FILLETED SQUID TUBES CUT IN STRIPS, DUSTED IN SALT & PEPPER FLOUR & FRIED, SERVED WITH CHIPS, SALAD & OUR HOMEMADE DILL AIOLI

**SCALOPPINE FUNGHI\*** - \$28.0

VEAL SCALOPPINE WITH SWISS BROWN MUSHROOMS & TOPPED WITH A RED WINE DEMI-GLAZE & A DASH OF CREAM

**VITELLO SPINACI\*** - \$28.0

VEAL SCALOPPINE WITH SAUTÉED SPINACH, MELTED MOZZARELLA & TOPPED WITH A LIGHT WHITE WINE & TOMATO GLAZE

**POLLO ASPARAGI\*** - \$27.9

GRILLED CHICKEN BREAST MEDALLIONS CHICKEN TOPPED WITH ASPARAGUS, SUN-DRIED TOMATOES MELTED MOZZARELLA & GREEN PEPPERCORN CREAM SAUCE

**FISH & STEAK OF THE DAY** AVAILABLE - SEE OUR SPECIALS BOARD FOR FURTHER DETAILS

ALL MAIN DISHES ARE SERVED WITH SEASONAL VEGETABLES UNLESS INDICATED OTHERWISE

\* DENOTES GLUTEN FREE AVAILABLE UPON REQUEST - DAIRY FOOD MAY BE OMITTED IF DESIRED

# SALADS

*Our philosophy on salads... eating healthy  
should not mean compromising on taste...*

## WARM CHICKEN SALAD (GF) - \$19.5

GRILLED CHICKEN BREAST, MIXED LETTUCE, ROASTED CAPSICUM, EGGPLANT & CARAMELISED BALSAMIC VINEGAR

## INSALATA DI POLLO E VERDURA (GF) - \$26.5

CHICKEN BREAST MEDALLIONS MARINATED IN ITALIAN HERBS & SPICES, SERVED ON A SALAD OF BABY SPINACH, ROASTED PUMPKIN, SEMI-SUN DRIED TOMATOES, FETTA, CASHEWS & TOPPED WITH CARAMELISED BALSAMIC VINEGAR

## CAESAR SALAD - \$18.5

CRISPY COS, BACON, CROUTONS, PARMESAN SHAVINGS, POACHED EGG, ANCHOVIES & CAESAR DRESSING

## CHICKEN CAESAR SALAD - \$21.0

GRILLED CHICKEN, CRISPY COS, BACON, CROUTONS, PARMESAN SHAVINGS, POACHED EGG, ANCHOVIES & CAESAR DRESSING

## INSALATA MISTA (GF) - \$16.5

MIXED LETTUCE, TOMATOES, CUCUMBER, FETTA CHEESE, SPANISH ONIONS, KALAMATA OLIVES & BALSAMIC VINAIGRETTE

ADD SMOKED SALMON \$5.0 / ADD GRILLED CHICKEN \$4.0

## INSALATA GAMBERI (GF) - \$26.5

GRILLED PRAWN SKEWERS, MIXED LETTUCE, CUCUMBER, FETTA, SPANISH ONIONS, TOMATO & BALSAMIC VINAIGRETTE

## INSALATA AL TONNO (GF) - \$18.5

MIXED LETTUCE, MARINATED TUNA, TOMATOES, CUCUMBER, SPANISH ONIONS & LEMON VINAIGRETTE

## INSALATA RUCOLA (GF) - \$13.0

WILD ROCKET SALAD WITH PEARS, PARMESAN SHAVINGS, WALNUTS & BALSAMIC VINAIGRETTE

## GARDEN SALAD (GF) - \$8.0

MIXED LETTUCE, TOMATO, CUCUMBER, SPANISH ONIONS & BALSAMIC VINAIGRETTE

# KIDS MENU

*Ask one of our friendly staff for a colouring in kit to keep the kids entertained...*

**KIDS CHICKEN NUGGETS** - \$10.9  
SERVED WITH CHIPS & TOMATO SAUCE

**KIDS SPAGHETTI** - \$10.9  
SERVED WITH YOUR CHOICE NAPOLETANA SAUCE OR BUTTER & PARMESAN OR BOLOGNESE SAUCE

**KIDS FISH FINGERS** - \$10.9  
SERVED WITH CHIPS & TOMATO SAUCE

**KIDS HEALTHY GRAZING PLATE** - \$12.0  
CARROTS, CUCUMBERS, TOMATOES, CHEESE, LEG HAM & LETTUCE

**KIDS CHIPS** - 6.0  
KIDS SIZE SERVE OF CHIPS SERVED WITH TOMATO SAUCE

# BURGERS

*Our burgers are made fresh and served in a toasted brioche bun with golden chips...*

**BOCELLI BURGER** - \$18.9  
GRILLED CHICKEN BREAST, BACON, CHEESE, TOMATO, LETTUCE & BOCELLI'S OWN DILL AIOLI

**PREMIUM BEEF BURGER** - \$19.9  
ANGUS BEEF, BACON, CHEESE, TOMATO, LETTUCE, CARAMELISED ONIONS & BOCELLI'S OWN DILL AIOLI

**SCALLOPINE STEAK SANDWICH** - \$19.9  
VEAL SCALOPPINE, TOMATO, PARMESAN, PESTO, CHILLI OIL & ROCKET IN A CRISPY TOASTED PANINO

**ORTOLANA BURGER** - \$19.9  
VEGETABLE PATTY, CHEESE, AVOCADO, TOMATO, LETTUCE & DILL AIOLI

**ALL BURGERS SERVED ON A TOASTED BRIOCHE BUN WITH A SIDE OF CHIPS**



# FOCACCE E PANINI

*Choose your favourite filling to be enjoyed in a  
toasted soft focaccia or crunchy panino...*

1. **PROSCIUTTO** | ROASTED CAPSICUM, EGGPLANT, BOCCONCINI, LETTUCE & PROSCIUTTO \$12.9
2. **SALMONE** | SMOKED SALMON, CREAM CHEESE, AVOCADO & LETTUCE \$13.5
3. **POLLO** | ROASTED CHICKEN, AVOCADO, ROASTED CAPSICUM, CHEESE, LETTUCE & MAYO \$12.9
4. **TACCHINO** | ROASTED TURKEY, CHEESE, LETTUCE & CRANBERRY SAUCE \$11.9
5. **SALAME** | SALAME, ROASTED CAPSICUM, CHEESE, TOMATO & LETTUCE \$11.9
6. **BACON** | GRILLED BACON, CHEESE, TOMATO, LETTUCE & MAYO \$11.9
7. **PROSCIUTTO COTTO** | LEG HAM, TOMATO, CHEESE & LETTUCE \$11.0
8. **VEGETARIANA** | ROASTED CAPSICUM, EGGPLANT, SEMI SUN-DRIED TOMATO, CHEESE & LETTUCE \$12.5
9. **TONNO** | MARINATED TUNA, TOMATO, LETTUCE & MAYO \$11.9

EXTRAS AVAILABLE FROM \$0.50 - ALL FOCACCE & PANINI COME TOASTED

# PIADINE

*A piadina is an Italian style flat bread from  
Emilia-Romagna, toasted with the listed fillings...*

1. **PROSCIUTTO** | PROSCIUTTO, MOZZARELLA CHEESE & ROCKET \$13.5
2. **SALMONE** | SMOKED SALMON, CREAM CHEESE, AVOCADO, ONIONS & CAPERS \$14.9
3. **POLLO** | OVEN ROASTED CHICKEN, AVOCADO, TOMATO, CHEESE, LETTUCE & MAYO \$13.5
4. **ORTOLANA** | ROASTED CAPSICUM, EGGPLANT, SEMI SUN-DRIED TOMATO, LETTUCE & CHEESE \$14.5

EXTRAS AVAILABLE FROM \$0.50 - ALL PIADINE COME TOASTED

# GLUTEN FREE

*Bocelli takes gluten free dining seriously, see  
our offering below. Don't forget the cake fridge...*

**GLUTEN FREE PASTA** | PENNE OR GNOCCHI WITH YOUR CHOICE OF SAUCES FROM THE PASTA SECTION  
PENNE - ADD \$2.0 TO PRICE. GNOCCHI - ADD \$3.0 TO PRICE (AVAILABLE IN MAIN SIZE ONLY)

**GLUTEN FREE PIZZA** | AVAILABLE IN MEDIUM (11") ONLY, SELECT YOUR FAVOURITE TOPPINGS FROM THE PIZZA MENU ON THE NEXT PAGE, GLUTEN FREE PRICES ARE LISTED IN **RED**

OTHER GLUTEN FREE OPTIONS ARE AVAILABLE FROM THE KITCHEN & IN THE CAKE FRIDGE, SEE ITEMS LABELLED (GF) OR (\*) ON MENU OR ASK ONE OF OUR FRIENDLY STAFF FOR FURTHER ASSISTANCE

# PIZZA

*Try one of Bocelli's famous pizzas, prepared  
by Tony our resident Neapolitano pizza chef...*

PIZZA SIZES | SMALL (9") MEDIUM (12") LARGE (16") - (GLUTEN FREE AVAILABLE IN MEDIUM (11") ONLY)

**BOCELLI** | MOZZARELLA, GORGONZOLA, PEPPERONI & ROCKET \$16.0 | \$20.5 | \$27.5 | GF\$22.5

**MARGHERITA** | MOZZARELLA, FRESH DICED TOMATOES & BASIL \$14.5 | \$18.5 | \$25.0 | GF\$20.5

**DELIZIOSA** | MOZZARELLA, MUSHROOMS, KALAMATA OLIVES, PEPPERONI, ROASTED CAPSICUM & ARTICHOKES \$16.5 | \$21.5 | \$28.5 | GF\$23.5

**QUATTRO FORMAGGI** | MOZZARELLA, GORGONZOLA, BOCCONCINI & PARMESAN \$16.0 | \$21.0 | \$27.5 | GF\$23.0

**TROPICALE** | MOZZARELLA, HAM & PINEAPPLE \$15.0 | \$19.5 | \$26.0 | GF\$21.5

**VEGETARIANA** | MOZZARELLA, ROASTED CAPSICUM, EGGPLANT, MUSHROOMS, OLIVES, ONIONS & FRESH DICED TOMATOES \$16.5 | \$21.5 | \$28.5 | GF\$23.5

**PEPPERONI** | MOZZARELLA, PEPPERONI & OLIVES \$15.0 | \$19.5 | \$26.0 | GF\$21.5

**SEAFOOD** | MOZZARELLA, FRESH SEASONAL SEAFOOD & GARLIC \$17.5 | \$22.5 | \$30.0 | GF\$24.5

**SALMONE** | MOZZARELLA, SMOKED SALMON, ONIONS, PESTO & SOUR CREAM \$17.0 | \$22.0 | 29.5 | GF\$24.0

**POLLO** | MOZZARELLA, CHICKEN, MUSHROOMS, ONIONS & BBQ SAUCE \$16.5 | \$21.5 | \$28.5 | GF\$23.5

**PROSCIUTTO** | MOZZARELLA, TOMATOES, MUSHROOMS & PROSCIUTTO \$16.5 | \$21.5 | \$28.5 | GF\$23.5

**MEAT LOVERS** | MOZZARELLA, HAM, BACON & PEPPERONI \$16.5 | \$21.5 | \$28.5 | GF\$23.5

**MEXICANO** | MOZZARELLA, PEPPERONI, CAPSICUM, ONIONS, OLIVES & CHILLI \$16.5 | \$21.5 | \$28.5 | GF\$23.5

**QUATTRO STAGIONI** | A QUARTER OF EACH OF THE FOLLOWING - MARGHERITA, TROPICALE, PEPPERONI, HAM & MUSHROOMS \$17.5 | \$22.5 | \$29.5 | GF\$24.5

**THE LOT** | MOZZARELLA, HAM, PEPPERONI, MUSHROOMS, CAPSICUM, PINEAPPLE, SPANISH ONIONS, OLIVES & ANCHOVIES \$17.5 | \$22.5 | \$30.0 | GF\$24.5

**CALZONE RUSTICO** | MOZZARELLA, HAM, PEPPERONI, MUSHROOMS, CAPSICUM & KALAMATA OLIVES WITH BOLOGNESE SAUCE \$21.0

**CALZONE VEGETARIANO** | MOZZARELLA, EGGPLANT, MUSHROOMS, TOMATOES & ROASTED CAPSICUM WITH NAPOLETANA SAUCE \$21.5

# BEVERAGES

## SOFT DRINKS

### COKE RANGE

COKE | COKE NO SUGAR | DIET COKE | SPRITE | LIFT | FANTA

### CASCADE

GINGER BEER | DRY GINGER ALE | APPLTISER | TONIC WATER

### DEEP SPRING

ORANGE, LEMON & LIME | ORANGE & PASSIONFRUIT

### BISLERI

CHINOTTO

### SAN PELLEGRINO

CHINOTTO | ARANCIATA ROSSA | LIMONATA | POMPELMO | SAN BITTERS

### SAN PELLEGRINO

SPARKLING MINERAL WATER 250ML | 500ML | 1000ML

### AQUA PANNA

STILL MINERAL WATER 500ML | 1000ML

### ON TAP

LEMON LIME BITTERS | SODA LIME BITTERS | SODA WATER | COKE | SPRITE (AVAILABLE BY THE GLASS OR CARAFE)

## JUICES

### BESA JUICE

ORANGE | APPLE & STRAWBERRY | PEAR | CLOUDY APPLE | PINEAPPLE | APPLE & CHERRY | TOMATO

### MOUNTAIN FRESH

APPLE & MANGO | APPLE & PEAR | APPLE & PEACH | APPLE & GUAVA | APPLE & PASSIONFRUIT | TROPICAL

### NOAH JUICES

CARROT, APPLE, GINGER & VEGGIE JUICE | APPLE, BEETROOT, ORANGE, CARROT, GINGER & VEGGIE JUICE | CLEAR APPLE JUICE

## NOAH'S CREATIVE SMOOTHIE RANGE

NOAH'S BOTTLED SMOOTHIES ARE 100% NO CONCENTRATE - 0% ADDED SUGAR & 0% ARTIFICIAL

APPLE, PEACH, KIWI, MANGO & LIME SMOOTHIE

APPLE, GUAVA, BLACKCURRANT, STRAWBERRY & BLUEBERRY SMOOTHIE

ORANGE, APPLE, GUAVA, BANANA, PINEAPPLE & PAW PAW SMOOTHIE

APPLE, BANANA, LYCHEE & MANGO SMOOTHIE

## ICED TEAS

LEMON TEA | PEACH TEA

## ENERGY DRINKS

POWERADE BERRY ICE | GOLD RUSH | MOUNTAIN BLAST

# COFFEE & TEAS

*Feel like something sweet? Our cake fridge at the bar is filled with delicious cakes, biscuits and gelati*

## COFFEE

ESPRESSO

MACCHIATO

CAFFE LATTE | CAPPUCCINO | FLAT WHITE | LONG BLACK

MOCHA

HOT CHOCOLATE

ITALIAN HOT CHOCOLATE

CHAI CAFFE LATTE

DIRTY CHAI

VIENNA COFFEE | VIENNA CHOCOLATE

CORRETTO

AFFOGATO

MILKSHAKE CHOCOLATE | STRAWBERRY | VANILLA | LIME | BANANA | CARAMEL

THICKSHAKE CHOCOLATE | STRAWBERRY | VANILLA | LIME | BANANA | CARAMEL

ICED CHOCOLATE | ICED COFFEE

ICED MOCHA

LIQUOR COFFEES IRISH | ITALIAN | MEXICAN COFFEE

## EXTRAS

MUG SIZE

LACTOSE FREE MILK (ZYMIL)

DECAF

FLAVOURED COFFEE

VANILLA | HAZELNUT | CARAMEL

EXTRA SHOT

SOY MILK (BONSOY)

ALMOND MILK (MILK LAB)

WHIPPED CREAM

## TEAS

CUP OF TEA

MUG OF TEA

POT OF TEA FOR ONE

## TEA VARIETIES

ENGLISH BREAKFAST | EARL GREY | COCONUT | CHAI | GREEN | BERRY GREEN | PEPPERMINT | CHAMOMILE | G.L.E.W. - GINGER, LEMONGRASS ECHINACEA & WHITE TEA

BOCELLI'S TEA OF CHOICE IS « TEA TONIC » AUSTRALIA'S HEALTHIEST TEA RANGE  
AUSTRALIA OWNED & MADE - AUSTRALIAN CERTIFIED ORGANIC - UNBLEACHED TEA BAGS

# WINES

## SPARKLING

SCARPANTONI FLEURIEU PINOT CHARDONNAY	McLAREN VALE, SA	\$8.0	\$33.0
SCARPANTONI FLEURIEU SPARKLING SHIRAZ	McLAREN VALE, SA	\$8.0	\$33.0
SCARPANTONI 'BLACK TEMPEST' SPARKLING SHIRAZ	McLAREN VALE, SA		\$45.0
REDBANK EMILY SPARKLING PINOT CHARDONNAY NV	KING VALLEY, VIC		\$38.5
REDBANK EMILY SPARKLING PINOT CHARDONNAY 200ML	KING VALLEY, VIC		\$9.0
VILLA SANDI PROSECCO DOC 200ML	VENETO, ITALY		\$9.5
VILLA SANDI PROSECCO VALDOBBIADENE DOCG	VENETO, ITALY		\$36.0

## WHITE WINE

### SAUVIGNON BLANC

SILENI SATYR SAUVIGNON BLANC	MARLBOROUGH, NZ	\$8.5	\$37.5
TOMICH HILL SAUVIGNON BLANC	ADELAIDE HILLS, SA	\$9.0	\$40.0
SHAW & SMITH SAUVIGNON BLANC	ADELAIDE HILLS, SA		\$48.0
BARWICK ESTATES SEMILLON SAUVIGNON BLANC	MARGARET RIVER, WA		\$37.0

### CHARDONNAY

SCARPANTONI CHARDONNAY	McLAREN VALE, SA	\$8.0	\$35.5
THISTLEDOWN 'THE GREAT ESCAPE' CHARDONNAY	EDEN VALLEY, SA		\$41.0

### RIESLING

MITCHELL WATERVALE RIESLING	CLARE VALLEY, SA	\$9.5	\$41.0
TAPESTRY RIESLING (SWEETER STYLE)	McLAREN VALE, SA		\$37.0

### PINOT GRIGIO

LA VENDETTA PINOT GRIGIO	VENETO, ITALY	\$9.0	\$40.0
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### PINOT GRIS

BLEASDALE PINOT GRIS	ADELAIDE HILLS, SA	\$9.5	\$41.0
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### FIANO

GRAND CASINO FIANO	BAROSSA VALLEY, SA		\$49.5
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## SWEET WINES

GRANT BURGE MOSCATO ROSA FRIZZANTE	CLARE VALLEY, SA	\$8.5	\$37.5
SCARPANTONI FIORI DI MOSCATO	McLAREN VALE, SA	\$8.0	\$35.5

## ROSÉ

SCARPANTONI CERES ROSÉ	McLAREN VALE, SA	\$8.5	\$37.5
ROCKFORD ALICANTE BOUCHET	BAROSSA VALLEY, SA	\$10.5	\$46.0
GRAND CASINO ROSÉ FIELD BLEND	CLAIRE VALLEY, SA		\$49.5

# RED WINES

## GRENACHE

CIRILLO 'THE VINCENT' GRENACHE BAROSSA VALLEY, SA \$9.0 \$40.0

## PINOT NOIR

RIPOSTE 'THE SABRE' PINOT NOIR ADELAIDE HILLS, SA \$10.5 \$46.0

## CABERNET SAUVIGNON

SERAFINO CABERNET SAUVIGNON McLAREN VALE, SA \$10.0 \$44.0  
ZEMA CABERNET SAUVIGNON COONAWARRA, SA \$48.0

## SHIRAZ

FIRST DROP 'MOTHERS MILK' SHIRAZ BAROSSA VALLEY, SA \$10.0 \$44.0

SERAFINO SHIRAZ McLAREN VALE, SA \$10.0 \$44.0

TWO HANDS GNARLY DUDES SHIRAZ BAROSSA VALLEY, SA \$51.0

BATTLE OF BOSWORTH PURITAN SHIRAZ BAROSSA VALLEY, SA \$39.0

ORGANIC & PRESERVATIVE FREE SHIRAZ

## MERLOT

GRANT BURGE HILLCOT MERLOT BAROSSA VALLEY, SA \$9.0 \$40.0

## RED BLENDS

SCARPANTONI SCHOOL BLOCK CAB/SHIRAZ/MERLOT McLAREN VALE, SA \$8.5 \$37.5

BETHANY SHIRAZ/CABERNET SAUVIGNON BAROSSA VALLEY, SA \$33.0

GRAND CASINO SHIRAZ/PINOT NOIR ADELAIDE HILLS, SA \$62.0

## SANGIOVESE

LA VENDETTA SANGIOVESE TUSCANY, ITALY \$9.0 \$40.0

SERAFINO SANGIOVESE McLAREN VALE, SA \$41.0

## MONTEPULCIANO

FARNESE CASALE VECCHIO MONTEPULCIANO DOC ABRUZZO, ITALY \$39.5

## BARBERA

PICO MACCARIO LAVIGNONE BARBERA DOCG PIEMONTE, ITALY \$42.0

## NERELLO MASCALESE / NERO D'AVOLA

DUE LUNE NERELLO MASCALESE/NERO D'AVOLA SICILY, ITALY \$58.0

## CHIANTI

ANTINORI SANTA CRISTINA DOC TUSCANY, ITALY \$37.0

## TEMPRANILLO

SERAFINO BELLISSIMO TEMPRANILLO McLAREN VALE, SA \$38.0

## LAMBRUSCO

DONELLI ITALIAN RED LAMBRUSCO REGGIO EMILIA, ITALY \$6.5 \$29.0

## HOUSE WINE

DE BORTOLI RIESLING OR SHIRAZ CABERNET GLASS \$6.0 | HALF CARAFE \$13.0 | CARAFE \$22.0

# BEERS & CIDERS

## BEERS

### AUSTRALIAN BEERS

CASCADE PREMIUM LIGHT	TASMANIA	\$7.0
CROWN LAGER	VICTORIA	\$8.0
JAMES BOAG'S PREMIUM	TASMANIA	\$8.0
COOPERS SPARKLING ALE	SOUTH AUSTRALIA	\$8.0
COOPERS PALE ALE	SOUTH AUSTRALIA	\$8.0
COOPERS STOUT	SOUTH AUSTRALIA	\$8.5
HAHN SUPER DRY	NEW SOUTH WALES	\$8.0

### CRAFT BEERS

YENDA CRISP LAGER	YENDA, NSW	\$8.5
YENDA I.P.A. INDIAN PALE ALE	YENDA, NSW	\$9.0
PRANCING PONY AMBER ALE	ADELAIDE HILLS	\$10.5
PRANCING PONY PALE ALE	ADELAIDE HILLS	\$10.5
PRANCING PONY BLACK ALE	ADELAIDE HILLS	\$11.5

\*PRANCING PONY BEERS ARE FIRE BREWED

### IMPORTED BEERS

CORONA	MEXICO	\$9.0
HEINEKEN	HOLLAND	\$9.0
STELLA ARTOIS	BELGIUM	\$9.0
ASAHI	JAPAN	\$9.0

### ITALIAN BEERS

MENABREA	BIELA, ITALY	\$9.0
BIRRA DOLOMITI PILSNER	VENETO, ITALY	\$9.0
PERONI LEGGERA (LIGHT)	ROME, ITALY	\$8.0
PERONI NASTRO AZZURO	ROME, ITALY	\$9.0
BIRRA CASTELLO	UDINE, ITALY	\$9.0

## CIDERS

THE HILLS CIDER COMPANY APPLE CIDER	ADELAIDE HILLS, SA	\$9.0
THE HILLS CIDER COMPANY PEAR CIDER	ADELAIDE HILLS, SA	\$9.0
PRESSMAN'S ORIGINAL APPLE CIDER	YENDA, NSW	\$8.5
REKORDERLIG PREMIUM CIDERS 330ML	SWEDEN	\$10.5

(STRAWBERRY LIME | PASSIONFRUIT | WILD BERRY)