

- Pinot Grigio** .....10/44  
Bright, crisp and acidic with a little fizz. Easy going with notes of pineapple, melon and tropical fruits.
- Rosé** .....10/42  
A mix of lychees and ripe gooseberries. Smooth in the mouth, with exuberant freshness and mineral notes. Best served as an aperitif. Also an ideal match shellfish and salads.

## Red Wine

- Shiraz** .....9.5/44  
Bold and dry with plum and blackberry fruits. Notes of chocolate and vanilla essence. Pairs well with beef, lamb, game and poultry.
- Nero D'Avola** ..... 10/48  
Bold but medium-bodied, delivers layer upon layer of juicy, fresh fruit flavour with a delightful leather and savoury spice undertone. Nice long finish. Pairs great with beef, pasta and lamb.
- Tempranillo** .....10/48  
Medium-bodied wine with plenty of up-front fruit flavour and restrained tannin profile. Pairs well with our lasagne.
- Primitivo** .....14/68  
A rich and expansive bouquet with generous wild red berry fruits, dark cherry and plum. Subtle notes of tobacco leaf and roasted espresso beans. Hints of vanilla and cocoa powder. Rich, yet crisp.
- Sangiovese** .....10.5/48  
Ruby red in the glass, fresh bouquet with flower notes on the nose, with deep cherry flavours on the palate. Great with roasted or grilled meats.
- Chianti Classico** .....14/68  
Floral elements with fresh dark cherries and lightly toasted herbs on the nose. Malolactic fermentation takes place in cement tanks. A fresh medium body with velvety tannins and a nice length.
- Cabernet Merlot** .....10.5/48  
Vibrant aromas of violets, fresh blackcurrant, dried herbs and cocoa. Mouth fulfilling with luscious loaded red berry fruits, balanced fine tannins and supporting oak.
- Montepulciano** .....10/48  
Soft & warm on the palate with notes of red prune, cherry & blueberry. Bouquet suggests rose petals and hints of wet spice. Lively tannins with a long finish of liquorice and cloves. Great with pasta, beef, veal and pork.



L'Antica  
Trattoria

## Water

Still (750ml) .....	8.5
Sparkling Water (750ml) .....	8.5

## Soft Drinks

Coca Cola, Coca Cola Zero .....	6.5
Sprite, Fanta, Sprite Lemon PLUS, Soda Water, Tonic Water	
Jug.....	11.5
Red Bull .....	6.5
Lemon Lime Bitters.....	6.5
Ginger Beer	
Jug.....	15
Chinotto .....	6.5
Orange, Apple, Pineapple Juice .	6.5

## Spirits with mix

Jim Bean Bourbon, Smirnoff Vodka, Gordons Gin & Pink Gin, Captain Morgan Spiced Rum, Bacardi White Rum, Jack Daniels, Red Label Whiskey.....	15
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## Spirits by the shot

Black Label, Jameson Whiskey	
French Cognac .....	15
Blue Label Whiskey.....	28

## Beers

Corona.....	10.5
Peroni Nastro Azzurro.....	10.5
Peroni Red Lager .....	10.5
Peroni Leggera.....	10.5
Crown Lager .....	10.5
Little Creatures Pale Ale.....	10.5
Strongbow Cider Original .....	10.5
Strawberry & Lime.....	11.5
Rekordeling Cider	
Ginger Beer (alcoholic).....	12
Heineken (alcohol free).....	8.5

## Mocktails

Watermelon Margarita .....	12
Lime, Mint, Sparkling Water	
Golden Tropical .....	12
Passionfruit, RedBull, Fanta Orange	
<b>ADD:</b> One shot of alcohol .....	7.5

## Cocktails

Ciao Bella .....	18
Vodka, Peach Schnapps, Chambord, Cranberry Juice & Passionfruit	
White Sangria .....	18
White Wine, Sprite, Pineapple Juice, Fruits	
Amaretto Sour .....	18
Almond Liqueur, Lemon, Egg White	
Pina Colada .....	18
Coconut Rum, Pineapple, Cream	
Whiskey Sour.....	18
Scotch Whiskey, Lemon, Egg White	
L'Antica's Breeze .....	18
Vodka, Pineapple, Cranberry Juice	
Blue Lady.....	18
Gin, Blue Curacao, Lemon, Egg White	
Strawberry Mojito .....	18
White Rum, Lime, Soda Water	
Espresso Martini .....	18
Coffee, Kahlua, Vodka	
Chocolate Martini .....	18
Vodka, Baileys, Milo, Milk	

## Aperitivi

Aperol Spritz.....	16
Aperol, Prosecco, Soda	
Negroni .....	16
Gin, Campari, Sweet Vermouth	

# "Wine is bottled Poetry"

Robert L. Stevenson

## Sparkling Wine

Sparkling (AUSTRALIAN).....	8.5/38.5
A fuller style of traditional method sparkling with delicate mousse and attractive aromas of brioche, white peach and cashew with hints of strawberries.	
Prosecco (ITALIAN).....	9/40.5
Brimming with freshness and aromatic in style, this has characters driven by a spectrum of citrus, apple and pear.	

## White Wine

SSB .....	9.5/44
Our house wine brings notes of yellow fruits and gooseberry. Light and fresh with low acidity. Pairs with rich fish such as salmon and shellfish along with vegetarian, poultry and sweet dishes.	
Fiano .....	14/68
Rich bouquet with scents of ripe fruits, a dash of lime and lemon followed by hints of chamomile and wildflowers.	
Pecorino .....	10.5/52
Dry, full bodied, with notes of floral and sage. Classic hints of tropical fruits. A lovely crisp finish. Pairs well with fish, white meat and cheeses.	
Insolia .....	10/48
Light long lasting notes of zest and citrus with a dry crisp acidity. Pairs well with shellfish and vegetarian dishes.	
Chardonnay .....	10.5/48
Delicate aromas of citrus blossom and herbal spice. Mouth-filling mid palate of honeydew melon, white peach and grapefruit. Wonderful acid balanced by an incredible softness. Makes great accompaniment to chargrilled salmon and risotto.	
Falanghina .....	14/68
Ripe tropical fruits with floral notes. Distinctive hints of Mediterranean spice and thyme. Balanced full body of mouth fulfilling flavour and crisp finish. Pairs perfectly with pasta dishes and fresh cheese.	
Riesling .....	10/48
Lifted floral and rose petal aromas, perfectly balanced on a central citrus/lime core.	
Moscato .....	9.5/42
Aromas of crisp apple and fresh fruits burst through with delicious fruit flavours in this light delightfully sweet aromatic wine.	

B.Y.O WINE: Tuesday - Thursday ONLY - CORKAGE: \$8 per bottle

NO SPLIT BILLING