

- PINOT GRIGIO 2018 (ITALIAN)**9.5/39
Bright, crisp and acidic with a little fizz. Easy going with notes of pineapple, melon and tropical fruits.
- Rose Cashmere 2015 (SPANISH)**8.5/35
A mix of leechies 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

- Shriaz 2017 (AUSTRALIAN)**8.5/32
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 2017 (ITALIAN)** 9/39
Bold but medium-bodied, delivers layer upon layer of juicy, fresh fruit flavor with a delightful leather and savoury spice undertone. Nice long finish. Pairs great with beef, pasta and lamb.
- Tempranillo 2018 (SPANISH)**9/39
Bold but medium-bodied, delivers layer upon layer of juicy, fresh fruit flavor with a delightful leather and savoury spice undertone. Nice long finish. Pairs great with beef, pasta and lamb.
- Primitivo 2014 (ITALIAN)**12/49
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 2016 (ITALIAN)**9.5/39
Medium-bodied and soft on the palate, with balanced acidity and ripe tannins. Aromas of red berries. Delicious with pastas and grilled meats.
- Chianti Classico 2015 (ITALIAN)**12/49
Medium-bodied and soft on the palate, with balanced acidity and ripe tannins. Aromas of red berries. Delicious with pastas and grilled meats.
- Cabernet Merlot 2017 (AUSTRALIA)**9.5/39
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 2015 (ITALIAN)**8.5/39
Soft & warm on the palate with notes of red prune, cherry & blueberry. Bouquet suggests rose petals and hints of wet spice. Lively tannis with a long finish of liquorice and cloves. Great with pasta, beef, veal and pork.



L'Antica
Trattoria

Water

Still Mineral Water (750ml)	7.5
Sparkling Water (750ml).....	7.5

Soft Drinks

Coca Cola, Coca Cola Zero.....	5
Sprite, Fanta, Lift, Soda Water	
Jug.....	10.5
Lemon Lime Bitters.....	5.5
Ginger Beer	
Jug.....	13
Chinotto.....	5
Orange, Apple, Pineapple juice	5

Spirits

Jim Bean Bourbon,	
Smirnoff Vodka,	
Gordons Gin and Pink Gin	
Captain Morgan Spiced Rum,	
Bacardi White Rum	
Jack Daniels Whiskey	
Red Label Whiskey	9
Black Label, Jameson Whiskey	
French Cognac	12
ADD: Soft Drink	3

Beers

Corona	9
Peroni Nastro Azzurro	9
Peroni Red Lager.....	9
Peroni Leggera	9
Crown Lager.....	9
Strongbow Cider Original.....	9
Rekordeling Cider,	
Strawberry and Lime	9.5
Rekordeling Cider,	
Mango and Raspberry.....	9.5

Mocktails

Blackberry Rose	8
Blackberries, Rose Syrup,	
Soda Water	
Kiwi Mockjito	9.5
Kiwi, Lemon, Mint, Honey,	
Soda Water	
Pineapple Cobbler	8
Pineapple, Lime, Grenadine,	
Soda Water	
ADD: One shot of alcohol	5

Cocktails

Rose Collins	14
Pink Gin, Raspberries,	
Lemon, Sugar	
Limoncello Breezer	14
Limoncello, Grenadine, Sprite	
Passionfruit Caprioska	14
Vodka, Mint, Lime,	
Passionfruit Pulp	
Blue Lagoon	14
Vodka, Blue Curacao, Sprite	
Sangria	14
Red Wine, Marsala, Fruit,	
Orange Soda	

Aperitivi

Aperol Spritz	14.5
Aperol, Prosecco, Soda	
Negroni	14.5
Gin, Campari, Sweet Vermouth	
Martini	14
White Vermouth, Lemon	
Campari & Orange	13
Campari, Orange Juice	
Americano	14
Campari, Sweet Vermouth, Soda	

"Wine is bottled Poetry"

Robert L. Stevenson

Sparkling Wine

Sparkling (AUSTRALIAN)	8.5/38
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)	9/39
Brimming with freshness and aromatic in style, this has characters driven by a spectrum of citrus, apple and pear.	

White Wine

SSB 2018 (AUSTRALIAN)	8.5/32
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 2016 (ITALIAN)	12/49
Rich bouquet with scents of ripe fruits, a dash of lime and lemon followed by hints of chamomile and wildflowers.	
Pecorino 2016 (ITALIAN)	9/39
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 2017 (ITALIAN)	9/39
Light long lasting notes of zest and citrus with a dry crisp acidity. Pairs well with shellfish and vegetarian dishes.	
Chardonnay 2017 (AUSTRALIAN)	9.5/42
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 2016 (ITALIAN)	12/49
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.	
Dolcino 2016 (AUSTRALIAN)	8/36
Blend of tightly focused Riesling provides a limey, citrus core for the full, rich flavours of Gewurztraminer that impart a lovely intense aroma. Approachable off-dry style that finishes crisp and refreshingly dry.	
Moscato 2018 (AUSTRALIAN)	8.5/35
Aromas of crisp apple and fresh fruits burst through with delicious fruit flavours in this light delightfully sweet aromatic wine.	