

APERITIVO HOUR MENU

4.30PM to 6PM | TUES-SAT

All cocktails | 16

All house pour wines | 15

Messina Lager | 8

Snacks & Nibbles

House baked **potato bread** / black garlic cultured butter 8

Saffron & mushroom **arancini** / truffle sauce / porcini dust 7

Hiramasa **kingfish** / avocado / puffed rice / smoked herring roe (2 pcs) 11.5

'Yarra Valley' **salmon caviar** / rice crisp / kalamansi / creme fraiche / wasabi leaf 7

Wagyu croquette / scamorza / saltbush panko / roasted garlic mayo 7.5

Wonton skin / "Stone Axe" MBS 9+ full blood **bresaola** / sage / cream cheese 9

Wagyu bresaola / mountain pepper / parmesan / fried capers / chives 25

Leave it up to Federico | 35pp

Smalls

W.A. **Scallops** crudo / native citrus & herbs / yuzu / karasumi / tobiko 29

TAS **Wallaby tartare** / nashi / noodle / duck yolk / honey mustard 30

Burrata / watermelon / soy / sesame / pork crackle 28

QLD **Tiger prawn culurgiones** / "Thai" coconut curry / abalone essence / sea grapes 32

Pastas

Home-made **bucatini** / wagyu ribs / native muntries / 'Barossa Valley La Dame' 44

Potato & ricotta gnocchi / taleggio cream / hazelnuts / radicchio / zucchini chips 38

Cavatelli / **pork** sausages / roasted capsicum / confit garlic / pangrattato 41

BOTTARGA

DRINK & COCKTAILS LIST

Beer | 8

Messina Lager

Cocktails | 16

Caviar Royal

Aperol Spritz

Classic Negroni

Margarita

Old Fashioned

Martini - Gin | Vodka | Espresso

Sours - Whisky | Amaretto

Cask & Citrus

Coco Bello

Hour pour wine | 15

Ask our friendly staff about today's pour selections.

We take pride in serving quality wines, honored with a prestigious two-glass rating and accolades to elevate your aperitivo experience—so no worries, you're in great hands.

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