

APÉRO

Fridays from 4pm until 6pm

Apero is short for “aperitif” & is the “happy” hour or two before dinner where you can unwind, relax, enjoy a glass of wine with a selection of Lite Bites.

Coffin Bay Oysters (6) - 36

Red Wine Mignonette

Champagne Mignonette*

***add Yarra Valley Salmon Caviar +6**

“Piq Me” Wine Glass Topper - 9.5

Chef's selection of mini antipasti bites

Warmed Cerinola Olives (v) - 10.5

Olive Plate - 28

Warmed Mixed Olives, Extra Virgin Olive Oil,
Olive Tapenade, Dukkah, Baguette & Grissini

Trio of Salumi - 34

Prosciutto - Capocollo - Mild Salami

Marinated Roast Capsicum, Grissini

add Pecorino Bianco cheese +10

Venetian “Cicchetti” Tower - 42

Cicchetti is a Signature Venetian Wine Bar Style Appetiser
Shaved Prosciutto, Meredith Fetta, Roasted Capsicum,
Boquerones (White Anchovy), Black Olive Tapenade,
Lavosh, Sliced Fresh Sourdough Baguette

Fromager - 28

Single Cheese served with Chef's Selection of Accompaniments
Select from

Double Cream Brie - French Roquefort

French Aged Comte - English Vintage Cheddar

(Please advise of any nut allergies)

Dietary Requirements & Allergies

Gluten Free - most menu items are entirely gluten free with the exception of breads and biscuits.

Our kitchen uses wheat, soy, nuts, dairy and seafood.

Please ensure you advise of any specific dietary requirements or food allergies at time of booking and when ordering.

Whilst we endeavour to cater for all dietary requirements we can not guarantee the absence of any allergen sensitive food particles during our production processes.

Some menu items may vary due to availability