

Così

since 1996

Authentic Italian Cuisine



www.cosirestaurant.com.au



Così Bar Ristorante has been a Melbourne institution for over two decades, setting the standards of Italian Hospitality and Culture in South Yarra since 1996.

BENVENUTI



A MELBOURNE STAPLE

For Melbourne's diners, Cusi Bar Ristorante blends 28 years of tradition with a modern twist.

Beyond authentic Italian cuisine, our personal, friendly service creates memorable experiences, setting us apart in a city known for its culinary diversity.

Located in the heart of South Yarra, where all the magic happens, we are open 7 days for lunch and dinner from 12pm onwards.



AUTHENTIC ITALIAN CUISINE

Explore our menu featuring classic Italian dishes with a modern twist.

From beloved traditional recipes to creative new favourites, savour the culinary gems that make Cusi Bar Ristorante stand out.





WHAT WE OFFER

We invite you to immerse yourself in the delicious flavours and hospitality that await at this Melbourne treasure. Whether you are a local in search of your Italian escape or a visitor craving an authentic dining experience, Cusi Bar Ristorante promises to transport you on a culinary journey straight to Italy. Buon appetito!

A la Carte Menu

Explore the taste and flavours of the Italian culinary tradition. From the classics to the beautiful daily specials

Cusi Experience, groups over 12

Showcasing our best dishes to enjoy and share with family and friends. Cusi Experience starts at 69pp with the possibility to add-on extra items - dishes will be shared for the table in a feasting style for all the guests to enjoy.

Canapes

Enjoy a taste of Italy with our exquisite selection of canapés, each crafted to perfection with authentic Italian flavours and ingredients. From delicate bruschetta to crispy arancini, we have one for all taste.

Drinks List

Our award-winning wine list features classic cocktails, Aperitivi, Beer, Cider, Spirits and Liqueurs and a wide range of Italian, Australian and French wines to please all palates. Our special wine-cellar also features some of the best wines in the market, carefully selected by our Sommelier,

COSI EXPERIENCE

starting at \$69pp

SHARED ANTIPASTI

Pane all'Aglia V

Baked Olive Oil Baguette Bread with Garlic, Herbs, Butter and Mozzarella Cheese

Calamari

Lightly-fried Calamari served with Homemade Balsamic Mayo

Arancini V

Crispy Saffron, Pumpkin and Rosemary Arancini (2) with Gorgonzola Cheese, served with Aioli

Polpette

Beef and Pork Meatballs cooked in a Roasted Cherry Tomato Napoletana Sauce,
with Parmesan and Crostini

SHARED PRIMI

Risotto allo Zafferano

Saffron Risotto with Prawns, Scallop and Asparagus, Provola Affumicata and Prosecco

Gnocchi Pere, Gorgonzola e Noci V

Fresh Potato Gnocchi in a Gorgonzola Cheese Sauce, with Poached Pears and Candied Walnuts

Casarecce al Ragù di Agnello

Fresh Casarecce Pasta with slow-braised
Lamb Shoulder Ragù & Pecorino Romano Cheese

SHARED CONTORNI

Fries V

Thin-cut Fries with Aioli and Parmesan Herb Salt

Così Salad V

Cos Hearts, Gorgonzola Cheese, Pears, Crunchy Toasted Hazelnuts,
Pickled Shallots & Balsamic Vinaigrette

SECONDI +15pp

Pesce all'Isolana

Pan-Roasted Barramundi Fillet with Cherry Tomatoes, Capers, Potatoes, Olives and Crostini

Ossobuco

Slow-Braised Beef Ossobuco served with Soft Polenta, Vegetables, Jus and Gremolata

SHARED DOLCI +10pp

Traditional Sicilian Cannoli & Così Tiramisù

Dietary Restrictions and Allergens Notice

Our kitchen handles a wide array of ingredients, including milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat (gluten), soybeans, and others. Given the extensive use of these ingredients, we meticulously focus on food preparation but must acknowledge that eliminating cross-contamination entirely is not feasible. Consequently, while we strive to accommodate dietary preferences and restrictions, we regret to inform that we cannot serve guests with severe allergies or those at risk of anaphylactic reactions. We deeply appreciate your understanding and cooperation in ensuring the safety and well-being of all our guests.

***Drinks are not included and will be charged on consumption

DRINKS LIST



SCAN FOR UPDATED WINE LIST



Australia's Wine List of the Year Awards
Awarded 'Two Glasses' 2020, 2021, 2022, 2023
Awarded 'One Glass' 2024

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Please note that we reprint our wine list quarterly to reduce waste and respect the environment.
Please scan the QR Code in the top left corner to view updated vintages.

FULL WINE LIST HERE

BEVERAGE PACKAGES

ROMA

*Simple and welcoming, just like the Eternal City.
A selection of classic beverages to enjoy with your Cosi Experience*

\$59pp - 3hrs (+\$15pp extra hour)

APERITIVO

Aperitif on arrival - one per guest to choose from

Aperol Spritz

Campari Spritz

Bellini

Spritz Libero (Alcohol Free)

Amaretto Sour Libero (Alcohol Free)

BUBBLES

NV Prosecco 'Party Like An Italian'

WHITES

2024 Capitolo Pinot Grigio delle Venezie DOC Pinot Grigio

2024 Capitolo Soave DOC Garganega/Trebbiano di Soave

ROSE'

2024 Capitolo Rosato di Puglia IGT Sangiovese

REDS

2022 Capitolo Montepulciano d'Abruzzo DOC Montepulciano

2024 Capitolo Sangiovese di Puglia IGT Sangiovese

BEERS & CIDERS

Peroni Rossa

Peroni Libera 0% (Alcohol Free)

The Hills Pear Cider

The Hills Apple Cider

SOFT DRINKS

Sparkling Water, Coke, Coke Zero, Lemonade, Orange Juice, Apple Juice

TO FINISH

Coffee or Tea

FIRENZE

Elegant and full of flavour, inspired by the Renaissance capital.

A refined mix of drinks to elevate your dining experience

\$79pp 3hrs (+\$20pp extra hour)

APERITIVO

Aperitif on arrival - one per guest to choose from

Negroni

Aperol Spritz

Campari Spritz

Bellini

Spritz Libero (Alcohol Free)

Amaretto Sour Libero (Alcohol Free)

BUBBLES

NV Ruggeri Prosecco Superiore di Valdobbiadene DOCG

WHITES

2024 Tenuta Macan Pinot Grigio delle Venezie DOC

2024 Mansion House Bay Marlborough Sauvignon Blanc

ROSE'

2024 Triennes Rose' of Provence IGT 'Mediterranée' Cinsault, Grenache, Syrah, Merlot

REDS

2022 Old Plains 'Power of One - Basket Pressed' Shiraz

2023 Poggio Civetta 'Chianti Classico' DOCG Sangiovese

BEERS & CIDERS

Birra Viola (Draught Beer)

Peroni Rossa

Peroni Libera 0% (Alcohol Free)

The Hills Pear Cider

The Hills Apple Cider

SOFT DRINKS

Sparkling Water, Coke, Coke Zero, Lemonade, Orange Juice, Apple Juice

TO FINISH

Coffee or Tea

House made Limoncello

MILANO

*Stylish and sophisticated, like Italy's fashion capital.
Our most exclusive selection for those who want the very best*

\$99pp 3hrs (+\$25pp extra hour)

APERITIVO

Aperitif on arrival - one per guest to choose from

Negroni

Aperol Spritz

Campari Spritz

Bellini

Spritz Libero (Alcohol Free)

Amaretto Sour Libero (Alcohol Free)

BUBBLES

NV Ruggeri Prosecco Superiore di Valdobbiadene DOCG

Upgrade to NV Forget Brimont Champagne 'Brut Terroir' +\$25pp

WHITES

2024 Tenuta Maccan Pinot Grigio delle Venezie DOC

2023 Cyril Gautheron 'Chablis' AOP Chardonnay

ROSE'

2024 Triennes Rose' of Provence IGT 'Mediterranée' Cinsault, Grenache, Syrah, Merlot

REDS

2022 Old Plains 'Power of One - Basket Pressed' Shiraz

2021 Balbi Soprani 'Barbaresco' DOCG Nebbiolo

BEERS & CIDERS

Birra Viola (Draught Beer)

Peroni Rossa

Peroni Libera 0% (Alcohol Free)

The Hills Pear Cider

The Hills Apple Cider

OPEN BAR

*Basic Spirits (Gin, Vodka, Whiskey, Tequila, Campari, Aperol) served neat, on the rocks,
or with classic mixers (Soda, Tonic, Cola, Lemonade, Juice)*

SOFT DRINKS

Sparkling Water, Coke, Coke Zero, Lemonade, Orange Juice, Apple Juice

TO FINISH

Coffee or Tea

House made Limoncello



OUR SPACES

TERRACE



Up to 35 guests for sit-down dining
Up to 45 guests for cocktails & canapés
EXCLUSIVE USE AVAILABLE

Covered and a/c provided.
This is our largest space. Independent sound system
and dedicated bar. Perfect for all types of events.
Table setup varies according to number of guests



FRONT ROOM

Up to 12 guests - shared use only

Suitable for smaller groups, you can sit right
by the window where the action takes place.



BACK DINING

Up to 30 guests for sit-down dining or stand-up function

Our beautiful back dining room is separated from the front by a red velvet curtain. Overlooking the courtyard this space is perfect for sit-down events. Table arrangement varies according to number of guests

