

DRINKS MENU

RED WINE

2019 fantini sangiovese	tuscany, italy	10 / 49
2019 four winds cabernet merlot	murrumbateman	12 / 58
2017 jirra shiraz	canberra district	12 / 58
2017 long rail gully cabernet sauvignon	murrumbateman	13 / 62
2012 chateau meillac merlot	bordeaux, france	13 / 62
2018 long rail gully pinot noir	murrumbateman	14 / 66
2017 zenato valpolicella superiore	veneto, italy	58
2016 burchino chianti superiore	tuscany, italy	60
2017 cordero di montezemolo dolcetto	piedmont, italy	60
2019 3 passo negroamaro sangiovese	puglia, italy (vegan organic)	65
2018 villa santera primitivo	puglia, italy	65
2018 bricco maiolica langhe nebbiolo	piemonte, italy	69
2016 vignaquadra montepulciano	abruzzo, italy	79

**please ask your waiter for an additional cellar wine list

WHITE WINE

2019 fantini pinot grigio	sicily, italy	10 / 49
2018 bathe sauvignon blanc	adelaide hills	11 / 54
2019 nick o'leary riesling	canberra	11 / 54
2019 3 passo fiano chardonnay (vegan organic)	venice, italy	12 / 59
2018 zenato soave classico d.o.c.	veneto, italy	50
2018 alan mccorkindale sauvignon blanc	marlborough, nz	65

BUBBLES, ROSE & MOSCATO

n/v lamberti prosecco	treviso, italy	10 / 59
2020 four winds mataro rosé	murrumbateman	10 / 49
2019 pasqua moscato d'asti	piedmont, italy	10 / 49
n/v moët & chandon champagne	epemay, france	100

BEER & CIDER

peroni leggera mid-strength lager	{3.5%} {330ml}	8.5
peroni red lager	{330ml}	8.5
peroni nastro azzurro lager	{330ml}	9
peroni gran riserva pure malt	{500ml}	15
menabrea blonde	{330ml}	9.5
theresianer pilsner	{330ml}	9.5
capital brewing co coast ale	{375ml}	10
bentspoke crankshaft IPA	{375ml}	11
batlow apple cider	{330ml}	10

COCKTAILS

BELLINI	prosecco w/ passionfruit, melon or mango	13
SEX WITH A BEARDED MAN {recipe by bar rochford}		
	aperol + crema alla pesca + prosecco + lemon juice	16
GIANNI'S SOUR		
	caramel vodka + amaretto + lemon + egg white	18
NEGRONI		
	bulldog gin + cinzano rosso + campari	18
ESPRESSO MARTINI {recipe by molly bar}		
	espresso + tia maria + vanilla vodka {tequila version available}	18
MANHATTAN		
	rye wild turkey + bitters + vermouth	18
COCONUT MOJITO		
	vanilla galliano + malibu rum + lime + mint	18

APERITIVO {pre-dinner drink}

SPRITZ BAR

APEROL SPRITZ	aperol + prosecco + soda	14
CYNAR SPRITZ	cynar + prosecco + soda	14
CAMPARI SPRITZ	campari + prosecco + soda	15
LIMONCELLO SPRITZ	limoncello + prosecco + lemonade	16
NEGRONI SBAGLIATO	campari + cinzano rosso + prosecco	19

HIGHBALLS

CAMPARI	w/ tonic, soda or lemonade	9
GARIBALDI	campari + fluffy orange juice	9
AVERNA MULE	averna + ginger ale + orange bitters	12
AMARO MIO	amaro montenegro + tonic + lemon	12
VANILLA ZENZERO	vanilla galliano + ginger ale	13

VERMOUTH

CIN CIN	cinzano bianco + ginger ale+ lime	12
AMERICANO	campari + cinzano rosso+ lime + soda	14

CARAFFA {JUGS}

OSTERIA FIZZ		30
	rosso antico vermouth + lemonade + citrus fruits + mint	
SANGRIA ROSSA		35
	sangiovese + brandy + lemonade + citrus fruits + pineapple + mint	
PINOT PUNCH		39
	pinot grigio + grey goose vodka + melon liqueur + strawberries + tonic	

DIGESTIVI

LIQUORE

limoncello, frangelico, amaretto, sambucca, nocello, galliano, strega	9
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AMARO

montenegro, fernet branca,	carpene malvolti {38%}	9
averna, del capo, braulio	9 masi amarone {50%}	12

WHISKY

laphroaig {10yo}	10 vecchia romagna, italy	9
lagavulin {16yo}	12 hennese VSOP cognac, france	12
glenlivet {18yo}	16 hennese XO cognac, france	18

SPIRITS

basic spirits	from 8	
premium spirits	from 10	
{see bar for our selection}		

DESSERT WINE

corazza verduzzo , veneto italy	8
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PORT

house tawny port	7
penfolds grandfather barossa	13

COLD DRINKS

san bitter w/ tonic (non-alcoholic aperitif)	8
san pellegrino mineral water {500ml}	8
coke, coke no sugar, sprite, soda water	5
limonata {lemon}, aranciata rossa {blood orange}, chinotto	6
lemon lime bitters, soda lime bitters	6
bottled tonic water, bottled ginger ale	6
orange juice, apple juice, cranberry juice	7

COFFEE / TEA / HOT DRINKS

espresso, macchiato	3.8
piccolo, flat white, latte, cappuccino, long black	4.2 / 5.5
hot chocolate, mocha, chai latte	4.5
english breakfast, earl grey, green, peppermint, chamomile	4.5



MENU

Briscola Italian



{414}937779936412

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PANE / BREAD

PANE DI CASA {vgn}	warm italian bread s/w evo oil & balsamic {3}	6
GARLIC BREAD {v}	toasted italian bread w/ garlic butter & parsley {3}	10
SALSINA {v}	trio of dips, sea salt pizza bread	17
PIZZA BREAD	garlic butter & parsley {v}	10 / 13
	rosemary & sea salt {vegan}	10 / 13
	mozzarella & garlic butter {v}	11 / 14

STUZZICHINI / ENTREES & STARTERS

WARMED OLIVES {vgn gf}	black olives, sicilian olives, herbs, toasted almonds, warm evo oil	9
ANTIPASTO BOARD	local salume, prosciutto, marinated vegetables, warm italian bread {min two}	13pp
BRUSCHETTA {v}	fresh ricotta, cherry tomato, basil, toasted italian bread, balsamic & fig glaze	12
ARANCINI {v}	crumbed risotto balls 'cacio e pepe' w/ pecorino & black pepper s/w capsicum salsa	19
CALAMARETTI {gf}	sea salt calamari, paprika, rocket, gorgonzola maionese; add chips \$4	15 / 22
POLPETTE	veal & pork meatballs, napoli sugo, shaved parmesan	15
GAMBERONI	chilli king prawns, garlic, brandy, 'macchiato' sugo, fregola s/w warm italian bread	22

PASTA & RISOTTO gluten free pasta +\$2

LINGUINE RICOTTA {v df}	roasted capsicum, black olives, garlic, chilli 'arrabbiata' sugo, fresh ricotta, basil	25
GNOCCHI GORGONZOLA {v}	gorgonzola, mushroom, baby spinach, shaved parmesan, toasted walnuts	26
CASARECCIA ALIBRANDI	chicken, local pancetta, brandy, sun-dried tomato, tomato & cream 'macchiato' sugo	27
PAPPARDELLE AL RAGU {df}	egg ribbon pasta, three meat ragú, shaved parmesan, basil	29
NONNA ENZA'S RAVIOLI {v}	home-made roast pumpkin & ricotta ravioli, burnt sage butter, amaretti	25 / 31
LINGUINE DI MARE {df}	king prawns, scallops, mussels, cherry tomato, fresh chilli, garlic, vino bianco <i>w/ olive oil or napoli sugo</i>	36
RISOTTO LINO {gf}	veal backstrap, mushroom, baby spinach, sun-dried tomato, truffle oil, shaved ricotta salata vegan version \$26	30
RISOTTO NICOLA {gf}	king prawns, tomato sugo, baby peas, burrata mozzarella, herbs	32

SECONDI / MAINS

PESCE DEL GIORNO {gf}	seared barramundi, fregola {pasta pearls}, green beans, cherry tomato, 'salmoriglio' sauce	32
POLLO MOSTARDA {gf}	chicken breast, mushroom, seeded mustard, cream, garlic mash, roast veg	35
POLLO GAMBERI {gf}	chicken breast, king prawns, garlic, chilli, brandy 'macchiato' sugo, garlic mash & roast veg	39
SALTIMBOCCA ROMANA {gf}	veal backstrap, prosciutto, sage, vino bianco, chat potato, green beans, seasonal veg	39

CONTORNI / SIDES

CAPRESE DI BURRATA {v gf}	burrata, vine tomatoes, basil, evo oil, balsamic & fig glaze; add prosciutto & italian bread \$5	19
FAGIOLINI {v df gf}	sauteed green beans, garlic, toasted almonds, sweet vermouth	15
RUCOLA {v df gf}	rocket salad, shaved parmesan, toasted walnuts, pear, balsamic & fig glaze	10 / 17
PATATINE {v df gf}	straight cut chips, gorgonzola maionese or ketchup	8 / 13

LUNCH EXPRESSO COMBO \$22 {includes a glass of house wine, soft drink, juice or coffee}

SPAGHETTI AGLIO OLIO {vgn}	cherry tomato, chilli, garlic, parsley, lemon olive oil
PENNE DIAVOLA {v}	double chilli, onion, garlic, tomato & cream sauce, parmesan
MUSHROOM MARSALA {v}	rigatoni pasta, mushroom, garlic, shallots, marsala wine, cream, parmesan
MARGHERITA PIZZA {v}	tomato sugo + bocconcini + basil + olive oil
STELLA PIZZA {vgn}	olive oil base + potato + rosemary + sea salt
PEPPERONI PIZZA	tomato sugo + mozzarella + salami
INSALATA DI POLLO {gf df}	white wine chicken & rocket salad, lemon, garlic, baby capers, red onion, sun-dried tomato

* make it a larger pasta portion add \$5 | additional ingredients min \$5ea | combo available for lunch only | combo per person only

PIZZA

vegan cheese \$2 / extra proteins, anchovies +\$3 / cheeses, veg +\$2 / gluten free base {12"} +\$4

PIZZA ROSSA {11" tomato base}

MARGHERITA {v}	bocconcini + oregano + fresh basil + olive oil	19
NAPOLETANA	bocconcini + anchovies + black olives + oregano	19
PUTTANESCA	bocconcini + pepperoni + baby capers + anchovies + olives + chilli	21
QUEEN MARGHERITA {v}	bocconcini + cherry tomato + basil pesto + sun-dried tomato + shaved parmesan + basil	22
PIZZA 4 LUCA	mozzarella + pancetta + caramelised onions + olives + rosemary	22
QUATTRO STAGIONI	mozzarella + smoked leg ham + mushrooms + artichokes + olives	22
PICCANTE	mozzarella + hot veneto salami + red onion + roasted capsicum + chilli	22
LA POSADA	mozzarella + pepperoni + pancetta + red onion + cherry tomato + anchovies	23
TOSCANA {v}	mozzarella + mushroom + garlic + eggplant + capsicum + artichokes + zucchini	23
PROSCIUTTO	bocconcini + cherry tomato + prosciutto + rocket + parmesan	23
TARTUFO	mozzarella + truffled salami + mushroom + red onion + olives	24
BRISCOLA	mozzarella + hot veneto salami + gorgonzola + caramelised onions + chilli + rocket	25
THE ITALIAN JOB	mozzarella + italian sausage + smoked leg ham + pepperoni + pancetta	25
SUPREMO	mozzarella + smoked leg ham + pepperoni + mushroom + red onion + capsicum + olives	25

PIZZA BIANCA {11" olive oil base}

FUNGHI {v}	bocconcini + mushrooms + parsley + truffle oil	20
SIENNA {vegan}	potato + caramelised onion + rocket + balsamic & fig glaze	21
GIANNI {v}	bocconcini + mushroom + caramelised onion + gorgonzola + parmesan + chilli + rocket	23
GRAN SASSO	bocconcini + italian sausage + grilled eggplant + mushroom + truffle oil	23

BAMBINI / KIDS \$16 {kids 12 & under choose a pizza or pasta below + ice cream}

PIZZA 🍕	PASTA 🍝	DESSERT 🍰	
margherita w/ mozzarella	mac & cheese	vanilla ice cream w/ topping	{included}
pepperoni w/ mozzarella + salami	penne w/ tomato sugo & parmesan	swap for a scoop of gelato	add \$3
hawaiian w/ mozzarella + ham + pineapple	penne w/ butter & parmesan		
meatlover w/ mozzarella + ham + salami	spaghetti carbonara	EXTRA 🍟	
ham w/ mozzarella + ham	spaghetti bolognese & parmesan	small chips w/ sauce	add \$4

DOLCI / DESSERT

GELATO {gf} / SORBET {df}	belgian chocolate, caramelised fig, salted hazelnut, zabaglione, lemon {sorbet df}	duo 11 / trio 14
PANNACOTTA {gf}	vanilla bean, berry compote, chocolate soil	14
TIRAMISU	savoiardi, zabaglione, mascarpone, espresso, marsala	15
CROSTATA AL LIMONE	lemon tart s/w passionfruit reduction, lime mascarpone	15
FERRERO ROCHER CALZONE	nutella, mascarpone, toasted hazelnuts, rice crisps, vanilla ice cream	serves two 22
AFFOGATO	zabaglione gelato 'drowned' in espresso	10
AFFOGATO LIQUORE	as above w/ frangelico, nocello, amaretto, or local caramel vodka	16
AFFOGATO LIMONCELLO {df}	lemon sorbet, limoncello {no coffee}	12
GALLIANO HOT SHOT	vanilla galliano, espresso, whipped cream	12
VINO DA DESSERT	dessert wine, corazza verduzzo , veneto italy <i>'verduzzo' is a sweet, yet light bodied white wine, somewhere between a sticky wine & white wine</i>	8 / 39
DIGESTIVI / LIQUORE	ask for our menu of italian digestives, grappa, liqueurs, brandy, whisky, port & dessert wine	

TOO HARD TO CHOOSE?

CHEF'S "ASSAGGINI" TASTING MENU - \$70 {includes dessert | min 4ppl}