

## SIGNATURE COCKTAILS

ALL CLASSIC COCKTAILS ARE AVAILABLE, THINK MOJITO, MARGARITA OR MARTINIS  
PLEASE ASK YOUR FRIENDLY STAFF MEMBER FOR YOUR FAVOURITE

### TABOO TIKI

Vanilla Vodka+Aperol+Pineapple+Passionfruit+Tahitian Lime

21.9

### TRANQUILLITY

Orange infused Gin+Elderflower+Bush Lemon+Honey

20.9

### LIMON MERINGUE

Limoncello+Butterscotch+Vanilla Vodka+Bush Lemon+Meringue

22.9

### WATERLIMBO

Gin+Malibu+Chambord+Tahitian Lime juice+Watermelon+Lychee

21.9

### TROUBLE IN PARADISE

Roku Gin+Elderflower Liqueur+Spanish Licor 43+Pineapple+Apple+Bush Lemon

22.9

### LYCHEE TINI

Lychee Liqueur+Vodka+Pineapple+Lychee+Tahitian Lime

19.9

### MAPLE OLD FASHION

Makers Mark+Maple Syrup+Orange Bitters+Cherry smoke

23.9

### BASIL BY THE SEA

Roku Japanese Gin+Elderflower+Wild Bush Lemon+Basil Syrup+Apple+Cucumber

22.9

### TROPICAL MARTINI

Passoa+Vanilla Vodka+Passionfruit+Pineapple+Tahitian Lime+Prosecco

22.9

### LUNICO NEGRONI

Gin+Sweet Vermouth+Campari+Aged in American oak

21.9



## **L'Unico; (loo nee co) 'the only one'**

L'Unico Trattoria was established on the 22nd of September 1994 & is situated in one of the most beautiful locations in the entire world.

Namely the stunning & sundrenched Marlin Coast in Trinity Beach on the northern beaches of Cairns.

Right on the doorstep of the glistening azure waters of the Coral Sea. It is our aim at L'Unico Trattoria, with the help of wonderful local produce, to create delicious yet simple Italian cuisine.

The secret to good Italian food is in its simplicity!!! More than just your usual pasta & pizza pit stop, we also have a varied menu showcasing our wonderful local North Queensland seafood & meats coupled with a vibrant & fun drinks menu.

Our wine list includes wines from all over Australia, New Zealand & Italy with local & interstate craft beers. Delicious cocktails creatively mixed & infused & designed by our hard-working mixologists.

Our delicious tasting menu created by our talented Head Chef and the whole kitchen team can also be found within this menu.

We also offer what we believe to be the best hot & cold seafood platter available in North Queensland featuring fresh local seafood direct from the reef.

Our coffee is a multi-award-winning strong organic espresso blend roasted locally by Ransom Coffee Roasters in Cairns.

Our kitchen is open 7 days a week, Breakfast from 7am to 11am

Lunch 12pm until 3.30pm and Dinner from 5.30pm till late

In between services we have our Café L'Unico menu & Bar bites just the thing to tide you over.

Our venue is available for Weddings, Work or Private Parties, Pagan Rituals, Wakes, Divorce Celebrations and many other Joyous Events.

For bookings, function requests, complaints, praise or insults please phone **07 40578855**

**[www.lunico.com.au](http://www.lunico.com.au) + [info@lunico.com.au](mailto:info@lunico.com.au)**

Please note that a 15% surcharge applies on public holidays

**BUON APPETITO**

**COCKTAIL JUGS + ONE LITRE + FOR SHARING**

**All 45**

**APEROL SPRITZ**

Aperol + Prosecco + Orange + Club Soda

**JUNGLE JUICE ~ Changes weekly**

Ask your waiter for this weeks flavour

**SANGRIA**

Red **or** White Wine + Triple Sec + Citrus Fruits + Lemonade + Peach Liquor

**GINGER MULE**

Bacardi rum + Ginger Beer + Fresh Mint + Tahitian Lime

**BLUE LAGOON**

Vodka + Gin + Blue Curacao + Pineapple Juice + Club Soda

**LUNICO MOCKTAILS**

**Gls 15 | Jug 35 1ltr**

**LYCHEE FIZZ**

Lychee + Pineapple Juice + Tahitian Lime + Lemonade

**PASHILICIOUS**

Passionfruit + Apple Juice + Tahitian Lime + Lychee Syrup + Soda

**SEA DRIFT**

Watermelon + Mint + Tahitian Lime + Ginger Beer

**SUMMERS DAY**

Mango + Passionfruit + Pineapple + Tahitian Lime + Mint

## FRIZZANTE + SPARKLING WINE

150ml | 750ml

<b>Sparkling</b> ~ Rothbury Estate Australia Cashew Melon Butterscotch Honeyed Fruit Oak Nectarine	<b>10.5   39</b>
<b>Sparkling</b> ~ Seppelts "The Entertainer" Barossa SA Pale Straw Grassy Hues Fine Bead Crisp	<b>14   49</b>
<b>Prosecco</b> ~ Maschio Prosecco Italy White Peach Orange Blossoms Almonds	<b>13   55</b>
<b>Moscato</b> ~ Castello Del Poggio Asti Italy Turkish Delight Sherbet Apricot Lemon Sorbet Crisp Fresh	<b>13   55</b>
<b>Champagne</b> ~ Veuve Clicquot Reims France Yellow Straw Green Apple Brioche Cereals Fresh Nuts	<b>155</b>

## VINI BIANCHI + WHITE WINE

<b>Chardonnay</b> ~ Morgans Bay Australia Lemon Pear Apple Vanilla Creamy Butterscotch	<b>10.5   38</b>
<b>Chardonnay</b> ~ The Stagg Yarra Valley Lemon Barley Curd Stone Fruit Oak Fresh Cut Pear	<b>12.5   53</b>
<b>Sauvignon Blanc</b> ~ Morgans Bay Australia Lemon Citrus Fruit Honey Buttery	<b>10.5   38</b>
<b>Sauvignon Blanc</b> ~ Squealing Pig Marlborough NZ Green Pineapple Passionfruit Tangy Citrus	<b>13.5   56</b>
<b>Sauvignon Blanc</b> ~ Shaw & Smith Adelaide Hills Passionfruit Nashi Pear Lime Tropical Fruit	<b>80</b>
<b>Semillon Sauvignon Blanc</b> ~ Hidden Cave Margaret River Acacia Blossom Elegant Floral Notes Green Apples Pear	<b>13.5   56</b>
<b>Pinot Grigio</b> ~ Vignetti Del Sol Venezia DOC Italy Yellow Straw Elegant Floral Notes Green Apple Delicate Aroma	<b>13   52</b>
<b>Pinot Grigio</b> ~ Cape Schank Mornington Crisp Zesty Nashi Pear Candied Citrus	<b>13   55</b>
<b>Soave</b> ~ Vignetti Del Sol Venezia DOC Italy Yellow Straw Wild Flowers White Peaches Dry Supple Rounded	<b>13   52</b>
<b>Riesling</b> ~ Leo Buring Dry Clare Valley SA Vibrant Palate Light Fruit Citrus Dynamic Aroma	<b>13   50</b>

## VINI ROSSI e ROSATO + RED WINE & ROSE

150ml | 750ml

<b>Rose</b> ~ Squealing Pig Central Otago New Zealand Strawberry Watermelon Mandarin	<b>13.5   56</b>
<b>Rose</b> ~ Antinori Santa Christina Rosato Tuscany Italy Blackberries Cherries Mint Bell Pepper	<b>60</b>
<b>Cabernet Merlot</b> ~ Morgans Bay Multi regional SA Cassis Chocolate Soft Round	<b>10.5   38</b>
<b>Cabernet Shiraz</b> ~ Rothbury Estate Riverland SA Plums Chocolate Blackcurrant French Oak	<b>12.5   40</b>
<b>Shiraz</b> ~ Little Berry McLaren Vale SA Blackberry Spice Oak Chocolate Red & Black Fruits	<b>13   48</b>
<b>Shiraz</b> ~ Pepperjack Barossa SA Red Fruits Dark Chocolate Rich Mocha Spices Cedar Oak	<b>14   65</b>
<b>Cabernet Sauvignon</b> ~ 19 Crimes Multi regional Red Currant Red Berry Fruit Vanilla Oak Fine Tanin	<b>12.5   45</b>
<b>Montepulciano</b> ~ Pemo D'abruzzo Italy Ruby Red Ripe Berry Fruit Velvety Tannins Long Finish	<b>65</b>
<b>Sangiovese</b> ~ Borgo SanLeo Tuscany Italy Rich Spicy Intense Aroma's Ripe Red Fruit Soft Finish	<b>13.5   55</b>
<b>Merlot Nero D'avola</b> ~ Surya Sicily Italy Woodland Fruits Shrubs & Spices Well Structured Soft	<b>13.5   55</b>
<b>Valpolicella</b> ~ Zonin Ripaso Superiore Veneto Italy Dark Chocolate Espresso beans Dark Ripe Cherries	<b>84</b>
<b>Pinot Noir</b> ~ Fickle Mistress Marlborough NZ Dark Crimson Dark Cherry Plum Sweet Spices	<b>14   65</b>

## VINO DA DESSERT + DESSERT WINE

<b>Vino Dal Dessert</b> ~ De Bortoli Deens Vat 5 BOTRYTUS SEMILLON Rich Opulent Citrus Marmalade Apricots Wild Honey	<b>14   46</b>
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## MILKSHAKES + ICED BEVERAGES

<b>Shakes</b> ~ Chocolate   Strawberry   Caramel   Vanilla or Banana	<b>9.5</b>
<b>Iced Latte</b> ~ Chocolate or Long Black or Latte	<b>7.9</b>
<b>Fancy Iced w cream &amp; Ice cream</b> ~ Mocha or Chocolate or Chai latte	<b>9.9</b>
<b>Affogato</b> ~ Double Espresso + Ice Cream	<b>14.9</b>
<b>L'unico Iced Frappe'ccino</b> ~ Espresso + Milk + Syrup + Ice Cream	<b>11.9</b>

## TROPICAL SMOOTHIES

<b>Cookie Monster</b> ~ Peanut Butter + Cookie + Chocolate + ice cream + Milk	<b>12.9</b>
<b>Pash Me</b> ~ Mango + Passionfruit + Mango Sorbet + Apple Juice + Lemon	<b>12.9</b>
<b>Bananacabanna</b> ~ Banana + Milk + Cinnamon + Ice cream + Honey	<b>12.9</b>
<b>Berry-Delicious</b> ~ Mixed Berries + Honey + Milk	<b>12.9</b>

## FRESHLY SQUEEZED SUPER JUICES

only available until 4pm

<b>Pink lady</b> ~ Apple + Strawberry + Watermelon	<b>12.9</b>
<b>Vitamin Sea</b> ~ Carrot + Ginger + Apple	<b>12.9</b>
<b>Mint To Be</b> ~ Pear + Celery + Mint	<b>12.9</b>
<b>Fresh Orange</b> Or <b>Fresh Watermelon</b>	<b>10.9</b>

## COLD DRINKS

<b>Juices</b> ~ Cranberry   Tomato   Pineapple   Apple or Orange	<b>5.5</b>
<b>Soft Drinks</b> ~ Coke   Coke Zero   Lemonade   Sunkist   Soda   Tonic Dry Ginger Ale   Lemon Lime & Bitters or Lemon Squash	<b>5.5</b>
<b>Ginger Beer</b> ~ Bundaberg	<b>7.5</b>
<b>Sparkling Mineral Water</b> ~ San Pellegrino	<b>11</b>

## BIRRA + BEER

### LOCAL TAP BEERS 425ml

<b>Mcallister Latitude 17</b> ~ Tropical Blonde ~ Cairns	<b>10</b>
<b>Mcallister Freefall</b> ~ XPA ~ Cairns	<b>10</b>

### THE TOP SIX AUSTRALIAN CRAFT BEERS

<b>#1 Mountain Culture Status Quo</b> ~ Hazy Pale Ale ~ NSW	<b>14</b>
<b>#2 Stone &amp; Wood</b> ~ Pacific Ale ~ Byron Bay ~ NSW	<b>13.5</b>
<b>#3 Balter XPA</b> ~ Extra Pale Ale ~ Currumbin ~ QLD	<b>12.5</b>
<b>#4 Gage Roads Single Fin</b> ~ Summer Ale ~ WA	<b>12</b>
<b>#5 Young Henrys Newtowner</b> ~ Australian Pale Ale ~ Newtown ~ NSW	<b>12.5</b>
<b>#6 Kaiju Krush</b> ~ Tropical Pale Ale ~ Dandenong ~ VIC	<b>12.5</b>

### INTERNATIONAL

<b>Corona Extra</b> ~ Mexico	<b>9.8</b>
<b>Peroni Nastro Azzuro</b> ~ Lager ~ Italy	<b>9.8</b>
<b>Birra Moretti</b> ~ Lager ~ Italy	<b>11.5</b>
<b>Peroni Red</b> ~ Lager ~ Italy	<b>11</b>
<b>Peroni Libera</b> ~ 0% Italy	<b>9.5</b>

### AUSTRALIAN FULL STRENGTH

<b>Great Northern Original</b> ~ Lager ~ QLD	<b>8.9</b>
<b>James Boags Premium</b> ~ Lager ~ TAS	<b>9</b>
<b>Pure Blonde</b> ~ Low carbohydrates ~ VIC	<b>8.9</b>
<b>James Squire 150 lashes</b> ~ Pale Ale ~ NSW	<b>10</b>

### AUSTRALIAN MID STRENGTH BEER

<b>XXXX Gold</b> ~ Lager ~ 3.5% low carbohydrates ~ QLD	<b>8.5</b>
<b>Cascade Premium Light</b> ~ Lager 2.4% ~ TAS	<b>8.9</b>
<b>Great Northern Super Crisp</b> ~ Lager 3.5% ~ QLD	<b>8.9</b>
<b>Peroni Leggera</b> ~ Lager 3.5% ~ Italy	<b>8.9</b>

### CIDER + ALCOHOLIC GINGER BEER

<b>CI-Fi Cold Pressed Apple Cider</b> ~ Barossa SA	<b>11.5</b>
<b>Somersby Pear cider</b> ~ Denmark	<b>12</b>
<b>Rekordelig Strawberry + Lime</b> ~ Sweden	<b>13.5</b>
<b>Brookvale Union Ginger Beer</b> ~ NSW	<b>13.5</b>

## BAMBINI + KIDS + VERTICALLY CHALLENGED

### PASTA

**Gluten free penne pasta available + 3**

<b>KIDS SPAGHETTI BOLOGNAISE</b> ~ House made with a meat sauce	<b>15.5</b>
<b>SPAGHETTI NAPOLITANA V</b> ~ Cherry tomato, herbs, olives & Napoli sauce	<b>15.5</b>
<b>KIDS SPAGHETTI e BUTTER V</b> ~ Spaghetti in butter sauce	<b>15.5</b>
<b>KIDS LASAGNE CARNE</b> ~ House made with a meat sauce & parmesan	<b>15.5</b>
<b>KIDS LASAGNE VERDURE V</b> ~ House made with a vegie sauce & parmesan	<b>15.5</b>

### SECONDI + MAINS

<b>KIDS PESCE FRITTO</b> ~ Barramundi fillet battered or grilled with chips	<b>15.5</b>
<b>CALAMARI GF</b> ~ Gulf of Carpentaria, lightly fried served with chips	<b>15.5</b>

**All kids' meals served with chips. Mash and green beans sub available  
ease ask for waiter \*Excluding pasta & pizza dishes**

### TRADITIONAL WOODFIRED PIZZA BAMBINI SIZED

**Gluten free bases available + 3 or Vegan Cheese + 3**

<b>AGLIO V</b> ~ Garlic pizza = garlic butter + parmesan + seasoning	<b>15.9</b>
<b>JUST CHEESE</b> ~ Buffalo mozzarella only	<b>15.9</b>
<b>MARGHERITA V</b> ~ Buffalo mozzarella + basil	<b>15.9</b>
<b>TROPICALE</b> ~ Ham + mozzarella + tropical pineapple	<b>15.9</b>
<b>PEPPERONI</b> ~ Pepperoni + mozzarella	<b>15.9</b>
<b>CARNE</b> ~ Pepperoni + bacon + ham + mozzarella + Spanish onion	<b>15.9</b>

### SPIDERS + MILKSHAKES

<b>ICE CREAM SPIDER</b> ~ Ice cream + lemonade + raspberry or lime	<b>9.9</b>
<b>MILKSHAKES</b> ~ Chocolate + strawberry + caramel + banana + vanilla	<b>9.5</b>

**KIDS SIZED MILKSHAKES, SOFT DRINKS & JUICES AVAILABLE UPON REQUEST**

### DOLCI + DESSERT

<b>KIDS CHOCOLATE MUDCAKE</b> ~ With vanilla ice cream	<b>8.9</b>
<b>KIDS GELATO</b> ~ See service staff for today's flavours per scoop	<b>4.5</b>
<b>KIDS ICE CREAM &amp; TOPPING</b> ~ Vanilla with your favourite topping	<b>6.9</b>



## PANE + BREAD

Available gluten free +1.5

<b>WOOD-FIRED GARLIC CIABATTA V</b> 2 pcs	4.9
<b>WOOD-FIRED BRUSCHETTA V</b> 2 pcs ~ Tomato + red onion + garlic & basil	15.9
<b>FORMAGGI V</b> ~ Hot dip of 4 cheeses + wood-fired ciabatta bread	22.9
<b>AGLIO V</b> 12"~ Garlic pizza + garlic butter + parmesan	15.9

## PRIMI + ENTREE

<b>CALAMARI GF</b> ~ Pesto + peperonata	22.9   33.9
<b>CARPACCIO GF</b> ~ Raw eye fillet + parmesan + capers + red onion	24.9
<b>PARMIGIANA di MELANZANE V</b> ~ Eggplant + mozzarella + Napoli	22.9   33.9
<b>CAPELANTE GF</b> ~ Seared scallops + carrot puree + truffle + chilli oil	28.9   42.9
<b>ANTIPASTO MISTO</b> ~ Cured meats + cheeses + pickles + ciabatta	29.9   42.9

## SECONDI + MAINS

<b>PESCE del GIORNO</b> ~ The best fish fillets we can source ~ see daily specials	MP
<b>PESCE FRITTO</b> ~ Ocean fresh Barramundi fillets battered with fries	29.9
<b>PANCETTA di MAIALE GF</b> ~ Pork belly with apple & rocket salad, pea puree	41.9
<b>VITELLO al MARSALA</b> ~ Veal scaloppine, prosciutto, provolone, potato	42.9
<b>BISTECCA GF</b> ~ Eye fillet with truffle infused mash, baby spinach, crispy prosciutto & red wine jus. <b>Try adding a ½ bbq Morton bay bug or King prawns w garlic butter</b>	48.9   13
<b>CREMA di GAMBERI GF</b> ~ Tiger prawns w garlic sauce & arborio rice	42.9
<b>SUPREMA di POLLO</b> ~ Farm fresh chicken fillet made with fresh seasonal produce	42.9
<b>MISTO di MARE GF</b> ~ BBQ prawns, mussels, bugs, calamari, fish, garlic	55.9
<b>PIATTO di PESCE Caldo e FREDDO GF</b> ~ Our famous grilled seafood platter for <b>two</b> includes Morton Bay bugs, scallops, tiger prawns, reef fish, mussels, oysters & calamari. All served with condiments & side salad	199

## INSALATE + SALADS

<b>CAESAR</b> ~ Bacon, baby cos, croutons, anchovy, and parmesan	22.9
<b>MEDITERRANEO GF + V</b> ~ Olives, feta, dried tomato, cucumber, red onion, salad leaves	22.9
<b>RUCOLA GF + V</b> ~ Rocket parmesan, walnuts, pear, balsamic dressing	21.9
<b>CAPRESE</b> ~ Roma tomato, buffalo mozzarella, basil, olive oil, anchovy, grilled ciabatta	22.9
<b>Why not add chicken, calamari or prawns to your salad</b>	10.9   13

## CONTORNI + SIDES

<b>Bowl of fries</b>	11.9
<b>Leaf Salad</b>	13.9
<b>Green beans, garlic &amp; Napoli</b>	15.9
<b>Wedges</b>	12.9
<b>Sweet potato fries</b>	12.9
<b>Spinach &amp; mushrooms</b>	15.9

## PASTA

**Gluten free penne pasta available + 3**

<b>CANNELLONI V</b> ~ Pasta tubes filled with spinach & ricotta	<b>23.9   33.9</b>
<b>LASAGNE CARNE</b> ~ House made with a meat sauce & parmesan	<b>29.9</b>
<b>LASAGNE VERDURE V</b> ~ House made with a vegetable sauce & parmesan	<b>29.9</b>
<b>SPAGHETTI NAPOLITANA V</b> ~ Cherry tomato, herbs, olives & Napoli sauce	<b>21.9   28.9</b>
<b>SPAGHETTI al PESTO V</b> ~ Spaghetti with house made pesto & cream sauce	<b>22.9   29.9</b>
<b>GNOCCHI QUATTRO V</b> ~ House made dumplings with a four-cheese sauce	<b>25.9   34.9</b>
<b>PENNE POLLO</b> ~ Chicken, pesto, sun-dried tomatoes & cream sauce	<b>24.9   32.9</b>
<b>PENNE PUTTANESCA</b> ~ With capers, anchovy, olives, chilli & tomato	<b>24.9   32.9</b>
<b>CAPELLI d' ANGELO</b> ~ Angel hair pasta, bugs, chilli, white wine & parmesan	<b>34.9   43.9</b>
<b>SPAGHETTI MARINARA</b> ~ Prawn, mussels, calamari, fish & Napoli sauce	<b>34.9   43.9</b>
<b>SPAGHETTI GAMBERI</b> ~ With prawns, chilli, garlic & extra virgin olive oil	<b>33.9   42.9</b>
<b>FETTUCCINE CARBONARA</b> ~ With bacon, onion, egg & a hint of cream	<b>24.9   33.9</b>
<b>FETTUCCINE AMATRICIANA</b> ~ With onion, bacon, chilli & tomato	<b>24.9   33.9</b>
<b>RISOTTO PORCHETTA GF</b> ~ Arborio rice, pork belly, bacon, apple & crackle	<b>25.9   34.9</b>
<b>RISOTTO VERDURE GF + V</b> ~ Arborio rice with seasonal vegetables	<b>25.9   34.9</b>
<b>RISOTTO FUNGHI GF + V</b> ~ Arborio rice, mushrooms, truffle oil & parmesan	<b>25.9   34.9</b>
<b>RAVIOLI di VITELLO V</b> ~ Veal in a creamy mushroom & truffle sauce	<b>25.9   34.9</b>

## TRADITIONAL WOODFIRED ITALIAN PIZZA HAND STRETCHED 12"

**Gluten free bases available + 3 or Vegan Cheese + 3**

<b>GARLIC -AGLIO V</b> ~ Garlic pizza = garlic butter + parmesan + seasoning	<b>15.9</b>
<b>MARGHERITA V</b> ~ Buffalo mozzarella + basil	<b>21.9</b>
<b>PEPPERONI</b> ~ Pepperoni + mozzarella	<b>23.9</b>
<b>TROPICALE</b> ~ Ham + mozzarella + tropical pineapple	<b>25.9</b>
<b>CARNE</b> ~ Pepperoni + bacon + ham + mozzarella + Spanish onion	<b>26.9</b>
<b>VERDURE V</b> ~ Wood-fired pumpkin + mushrooms + olives + mozzarella + pesto	<b>26.9</b>
<b>AGNELLO</b> ~ Lamb + caramelised onion + sweet potato + fetta + spinach + mozza	<b>28.9</b>
<b>POLLO</b> ~ Chicken + spinach + onion + sundried tomato + mozzarella + aioli	<b>27.9</b>
<b>PROSCIUTTO</b> ~ Prosciutto crudo + Rocket + mozzarella + parmesan	<b>29.9</b>
<b>MARTE</b> ~ Anchovy + capers + olives + chilli + mozzarella + pepperoni	<b>26.9</b>
<b>CAPRICCIOSA</b> ~ Ham + mushrooms + anchovy + mozzarella + olives	<b>26.9</b>
<b>GAMBERI</b> ~ Prawns + fresh tomato + garlic + shallots + mozzarella	<b>29.9</b>
<b>SOPRESSA</b> ~ Aged pork salami + gorgonzola cheese + mozzarella + onion jam	<b>29.9</b>
<b>SUPREMO</b> ~ Ham + mushrooms + pepperoni + olives + onion + pineapple + mozza	<b>29.9</b>

## CELLAR PREMIUM LIST

### FRIZZANTE + CHAMPAGNE + PROSECCO

<b>Veuve Clicquot</b> ~ Reims France, NV Brut	<b>155</b>
<b>Serafino ~ Orenji Project</b> , McLaren Vale ADL, Pinot Grigio Blend 'Natural'	<b>98</b>
<b>Georg Jensen</b> ~ White Hills TAS, NV Prosecco	<b>115</b>

### VINI BIANCHI + WHITE WINE

2020 <b>Dog Point</b> ~ Marlborough NZ Sauvignon Blanc	<b>105</b>
2022 <b>Petaluma</b> ~ Piccadilly Valley SA, Chardonnay	<b>130</b>

### VINI ROSSI e ROSATO + RED WINE

2020 <b>Yering Station</b> ~ Yarra Valley, VIC, "Yarra" Pinot Noir	<b>95</b>
2021 <b>Parker Estate</b> ~ Coonawarra SA, 'Terra Rosso ' Merlot	<b>110</b>
2011 <b>Leewin Estate</b> ~ Margaret River SA, Cab Sauvignon "Art Series"	<b>165</b>
2021 <b>St Hallett</b> ~ Barossa SA, 'Blackwell Shiraz'	<b>135</b>
2021 <b>Yangarra Estate</b> ~ McLaren Vale SA, 'Thorpe & Smart' Shiraz	<b>130</b>