



icaro



## WHITES

<b>Prosecco '25</b>	Wine by Sam “The Victorian” Strathbogie, VIC	<b>\$40 bottle / \$9 glass</b>
<b>Prosecco '24</b>	Vigna Sancol, Veneto, Italy	<b>\$42 bottle</b>
<b>Sparkling Brut NV</b>	Saint Leonards, Rutherglen, VIC	<b>\$48 bottle</b>
<b>Champagne NV</b>	Laurent-Perrier, Champagne, France	<b>\$150 bottle</b>
<b>Reisling '24</b>	Riversdale Estate Wines “Gemini”, Coal River Valley, TAS	<b>\$46 bottle / \$11 glass</b>
<b>Reisling '24</b>	All Saints, Rutherglen, VIC	<b>\$48 bottle</b>
<b>Fiano '24</b>	Longhop, Adelaide Hills, SA	<b>\$38 bottle / \$9 glass</b>
<b>Pinot Gris '24</b>	Clyde Park, Bannockburn, Geelong	<b>\$62 bottle</b>
<b>Sauvignon Blanc '24</b>	Lawsons Dry Hills, Marlborough, NZ	<b>\$38 bottle / \$9 glass</b>
<b>Sauvignon Blanc '23</b>	Karrawatta, Adelaide Hills, SA	<b>\$44 bottle</b>
<b>Chardonnay '24</b>	Wine by Sam “Stardust & Muscles”, Yarra Valley, VIC	<b>\$52 bottle</b>

10% surcharge applies on weekends, 20% on public holidays – this is to cover increases in staff wages and allows us to continue to open, we appreciate your understanding.

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## ROSE

Rose '25	Howard Vinyard, Adelaide Hills, SA	\$39 bottle / \$9 glass
Rose '23	Mt Coghill "Sir Reginald" Ballarat, VIC	\$58 bottle
Rose'25	Medhurst, Yarra Valley VIC	\$60 bottle

## REDS

Grenache '24	Karrawatta "Light & Bright", McLaren Vale, SA	\$48 bottle
Pinot Noir '24	Mazzini, Geelong, VIC	\$64 bottle / \$15 glass
Pinot Noir '24	Port Phillip Estate, Red Hill, VIC	\$70 bottle
Pinot Noir '19	Winstead "Lot 16", Derwent Valley, TAS	\$80 bottle
Tempranillo '23	Tokar Estate, Yarra Valley, VIC	\$50 bottle
Tempranillo Rioja '20	El Cuidador, Spain	\$52 bottle
Shiraz '23	D'Sas "Redcote" Heathcote, VIC	\$55 bottle / \$12 glass
Shiraz '21	Greenlock Creek "Caseys Block", Barossa Valley, SA	\$65 bottle

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## BEERS

<b>Asahi Super Dry</b>	Japanese Rice Lager	<b>\$9</b>
<b>Balter Cerveza</b>	Mexican Style Lager	<b>\$8.5</b>
<b>Mountain Goat</b>	Organic Steam Ale	<b>\$9.5</b>
<b>Stone &amp; Wood</b>	Pacific Ale	<b>\$11</b>
<b>Little Creatures</b>	White Rabbit Dark Ale	<b>\$10</b>

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## COCKTAIL LIST

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<b>Paloma</b>	Espolon Tequila, Lime, Pink Grapefruit Soda, Rosemary	<b>\$24</b>
<b>Margarita</b>	Espolon Blanco, Cointreau, Lime	<b>\$24</b>
<b>Negroni</b>	Foundations Gin, Campari, Sweet Vermouth	<b>\$24</b>
<b>Espresso Martini</b>	Foundations Vodka, Kahlua, ST Ali "Feels Good" Espresso,	<b>\$24</b>
<b>Old Fashioned</b>	Elijah Craig Small Batch Bourbon, Demerara Syrup, Angostura Bitters, Orange	<b>\$24</b>
<b>French Martini</b>	Vodka, Chambord, Pineapple Juice	<b>\$24</b>
<b>The Last Word</b>	Foundations Gin, Green Chartreuse, Luxardo Marchino, Lime	<b>\$26</b>
<b>La Sirena</b>	Lime, Bacardi, Cointreau, Pineapple, Passionfruit	<b>\$24</b>
<b>Amaretto Sour</b>	Amaretto, Egg White, Lemon, Bitters	<b>\$24</b>
<b>El Duque</b>	Fresh Strawberry, Bourbon, Lemon Juice, Earl Grey Syrup	<b>\$24</b>

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FOOD

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<b>Warm Bread &amp; Butter</b> (vo)	Beetroot & Walnut Sourdough, Burnt Sea Salt Butter.	\$10
<b>Totopos</b> (v, gf, nf, df)	Blue Corn Totopos, Guacamole, Salsa	\$16.5
<b>Mojo Chicken Ribs</b> (gf, df, nf)	Chicken Ribs, Mexican Mojo Spice, Chimichurri Aioli, Herbs	\$20
<b>Corn Ribs</b> (v, gf, df, nf)	Corn Ribs, Chai Spice, Charred Lime, Herbs, Chipotle Aioli	\$18
<b>Thin Fries</b> (v, gf, df, nf)	Fries, Mexican Spice, Chipotle Aioli	\$12
<b>Chicken Tacos</b> (2) (gf, df, nf)	Achiote Chicken, Pineapple Salsa, Fresh Cabbage & Coriander	\$18
<b>Mushroom Tacos</b> (2) (gf, df, v, nf)	Mushroom Asado, Aji Amarillo Mayonnaise, Salsa, Toasted Pepitas	\$18
<b>Fish Taco</b> (2) (gf, df, nf)	Flathead, Roma Salad, Pickled Onion, Avocado, Coriander	\$18
<b>Grilled Halloumi &amp;</b> <b>Honey Salad</b> (gf, df)	Pan Fried Honeyed Halloumi, Buckwheat Tabouleh, Lemon Vinegarette, Tahini, Cashew, Chimichurri, Passionfruit	\$25
<b>Agrodolce Pumpkin &amp;</b> <b>Zucchini Stracciatella</b> (gf)	Zucchini, Stracciatella, Agrodolce Sauce, Roasted Pumpkin, Fried Sage, Dill, Pinenuts	\$28
<b>Churros</b> (nf)	House Made Churros, Cinnamon Sugar, Dulce De Leche Sauce	\$17.5

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