



icaro



WHITES

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

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 Cuiador, 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

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

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COCKTAIL LIST

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

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

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