



## MISE EN BOUCHE

<b>PAMBULA SYDNEY ROCK OYSTERS (GF)</b>	7 ea
<i>Finger Lime, Natural or Citrus Granita</i>	
<b>ANCHOVIES ARMATORI</b>	26
<i>Amalfi Coast, 8mo Aged, Whipped Ricotta Limone, Pickled Spanish Onion, Crostini</i>	
<b>DADINHOS (GF)</b>	16
<i>Cheese Fritters, Chilli Jam</i>	
<b>COQUILLES SAINT-JACQUES (3) (GF)</b>	45
<i>Canadian Seared Scallops, Tarragon Shallot Cream</i>	
<b>WAGYU CUBE Skewer (2 pc) (GF)</b>	38
<i>MS8, Chimichurri</i>	
<b>CHEESE SOUFFLÉ</b>	20
<i>Emmental, Fourme d' Ambert, Parmesan</i>	
<b>POMODORI DI SOL (GF)</b>	25
<i>Charred Truss Tomatoes, Stracciatella, Fresh Pesto, Basil</i>	
<b>NUVOLE DI BURRATA</b>	29
<i>Burrata-filled Ravioli, Parmesan Broth</i>	
<b>HASSELBACK POTATOES (GF)</b>	18
<i>Kipfler, Parmesan Cream</i>	
<b>CHORIZO AL VINO (GF)</b>	25
<i>Caramelised Spanish Chorizo, Merlot</i>	
<b>LOBSTER ESCARGOT</b>	29
<i>Spécialité Maison. W. Australian Lobster Morsels, Escargot-style, Garlic Butter</i>	
<b>LOLIGO</b>	29
<i>6 Spice Calamari, Fresh Lime, Cilantro, Cayenne</i>	
<b>SALADE D'ÉTÉ (GF, VG)</b>	19
<i>Avocado, Baby Gem, Cucumber, Pomegranate, Dijon Vinaigrette, Aged Balsamic</i>	
<b>SWEET POTATO FRITES</b>	13
<i>Za'atar, Aioli</i>	
<b>BRICKFIELD'S SOURDOUGH</b>	12
<i>Fresh Baked, Pepe Saya Beurre</i>	

## FROID

<b>TARTARE</b>	29
<i>Eye Fillet, Capers, Spanish Onion, Pickle, French Dijon, Parmesan Wafer</i>	
<b>SNAPPER CARPACCIO (GF)</b>	34
<i>Local Snapper, Finger Lime, Mascarpone, Poached Tomato Cerises</i>	
<b>LOBSTER BRIOCHE</b>	26
<i>Lobster, Tarragon Mayo, Local Brioche, Bottarga</i>	
<b>NIÇOISE RUBIS (GF)</b>	28
<i>Seared Ruby Red Tuna, Désirée Potato, Green Bean, Free-Range Egg, Tarragon Anchovy Drizzle, Tomato Cerises</i>	

## LIGHT THE FIRE

<b>PORK ADOBO (GF)</b>	28
<i>Braised Pork Shoulder, Soy, Aromatics, Celeraic, Apple Cider Vinegar</i>	
<b>POLPO DEL FUEGO</b>	39
<i>Chargrilled Octopus, Désirée Potato, Smoky Romesco</i>	
<b>KING GEORGE WHITING</b>	29
<i>Pan-fried, Gremolata Crumb, Anchovy Drizzle</i>	
<b>SHORT RIB (GF)</b>	39
<i>Tasmanian Cape Grim Black Angus, Slow-roasted Beef Short Rib, Demi-Glace</i>	
<b>AUSTRALIAN WAGYU SIRLOIN MS8 (GF)</b>	149
<i>500 gm Rangers Valley Glen Innes, Chimichurri</i>	

## LES DESSERTS

<b>TARTE TATIN</b>	21
<i>Pink Lady, Housemade Vanille Gelato</i>	
<b>CHOCOLAT DUBAI</b>	16
<i>Housemade 70% Dark Choc, Pistachio Crema, Kunafa</i>	
<b>PISTACHE BLANCHE</b>	22
<i>Pistachio Cake, White Chocolate Pistachio Crema, Vanille Gelato</i>	
<b>APÉRITIF CHEESE BOARD</b>	38/ 58
<i>Curated Selection of Premium Cheese. Plate of 3 or 5</i>	

Prices include GST.. Sunday surcharge 10%.

Public holiday surcharge 15% Credit Card Fees apply.

Our kitchen contains shellfish, soy, gluten, honey, nuts, eggs, dairy.



APÉRITIF & CO.

EURO BAR



AUSTRALIA'S  
WINE LIST  
OF THE YEAR  
AWARDS



- 1. Cocktails*
- 2. Aperitifs & Non-Alcoholic Selection*
- 3. Premium Coravin Wines (120ml)  
& Wine by the Glass (150ml)*
- 4. Aged-Barrel & Absinthe Fountains*
- 5. Wine By The Bottle*
- 6. Spiritueux, Dessert Wines & Digestifs*



*Wine list curated by  
Kasia Sobiesiak*

# LES COCKTAILS





## LES COCKTAILS CLASSIQUES

<b>HANKY PANKY</b>	<b>25</b>	<b>BOULEVARDIER</b>	<b>24</b>
Gin, Sweet Vermouth, Fernet Branca. Our Sommelier's Favourite!		Rye Whisky, Campari, Sweet Vermouth.	
<b>JASMINE</b>	<b>23</b>	<b>CAIPIRINHA</b>	<b>23</b>
Gin, Campari, Cointreau, lemon juice.		Cachaca, fresh lime.	
<b>LAST WORD</b>	<b>25</b>	<b>CHAMBORD MARTINI</b>	<b>24</b>
Gin, Green Chartreuse, Maraschino Liqueur, lime juice.		Vodka, Chambord Liqueur, pineapple juice.	
<b>OLD FASHIONED</b>	<b>24</b>	<b>CHARLIE CHAPLIN</b>	<b>24</b>
Rum Rye Whisky, bitter.		Sloe Gin., Apricot Brandy, lime juice.	
<b>PALOMA</b>	<b>24</b>	<b>CLOVER CLUB</b>	<b>21</b>
Tequila, grapefruit juice, lime juice.		Gin, lemon juice, raspberry syrup, egg white.	
<b>PAPER PLANE</b>	<b>24</b>	<b>YOUR CHOICE OF SOUR</b>	<b>24</b>
Bourbon, Aperol, Averna Amaro.		Bourbon or Amaretto or Pisco. lemon juice, egg white.	
<b>PENICILLIN</b>	<b>25</b>	<b>ESPRESSO SOUR</b>	<b>22</b>
Bourbon, Single Malt, honey, ginger syrup, lemon juice.		Coffee Liqueur, Punt & Mes, Espresso, orgeat syrup, lime juice.	



## LES COCKTAILS SIGNATURE

- L'APÉRITIF COSMO** 22  
Vodka Hartshon Distillery,  
Cointreau, grapefruit juice,  
homemade rosemary syrup.
- APPLE PIE SPRITZ** 22  
Apéritif Favourite!  
Pommeau de Normandie.  
Homemade spice-infused vodka,  
vanilla syrup, lemon juice.  
French Sparkling.
- EL DIABLITO** 24  
Tequila Espolon, spicy bitter,  
lime juice, Massenez Crème  
de Cassis, ginger Ale.
- ELYSIAN BLUE** 22  
Gin DNA Distillery, homemade  
cinnamon syrup, Curacao,  
apple juice, lemon juice, egg white.
- POP STAR MARTINI** 25  
Stolichnaya Vodka Vanilla,  
Massenez Popcorn Liqueur,  
Passionfruit Liqueur, lemon juice,  
egg white. French Sparkling.
- NUTTY OLD FASHIONED** 22  
Skrewball Peanut Butter  
Whiskey, walnut bitter,  
demerara syrup.
- SANGRIA BRANCO** 23  
Portuguese white wine,  
Gin DNA Distillery, peach puree,  
vanilla syrup, lime/lemon juice.
- THE VIOLET CLOUD** 24  
Gin Ink, Massenez Violet  
liqueur, touch of red wine,  
lemon juice, egg white
- ULTIMA PALABRA** 25  
Mezcal Alban, Yellow Chartreuse,  
Maraschino Liqueur,  
pineapple juice, lime juice .
- VERY SEXY MARTINI** 23  
Vodka Ketel One Citrus,  
fresh raspberries, mint, lime juice.  
French Rosé Sparkling.
- WHITE FLOWER NEGRONI** 25  
Gin DNA Distillery, Salers,  
Saint Germain Liqueur.



*APERITIFS &  
NON-ALCOHOLIC SELECTION*





## CELEBRATING NO ALCOHOL

### **YUZU MOCK** 16

Homemade cinnamon syrup, yuzu puree, pineapple juice, lime juice.  
Fever Tree tonic water.

### **APARETTI SOUR** 18

Lyre's Amaretti, Lyre's Italian Spritz, lemon juice.

### **SAMMY PIQUANT MARGARITA** 18

Oaxacan Spirit, lime juice.  
Alcohol-free orange bitter.

### **SUNNY ARVO NEGRONI** 15

### **SUNNY ARVO BLOOD ORANGE & HIBISCUS** 15

## NON-ALCOHOLIC WINES

**ALTINA** Finger Lime Sauvignon Blanc 16

**ALTINA** Sparkling Rosé 16

**ALTINA** Kakadu Plum Rosé 16

**LYRE'S** Sparkling Brut 14

**HEAPS NORMAL BEER** 11

Marrickville, Australia

*Triquans à la Soirée*



### The apéritif or "Apéro Time"

is the time before dinner when you enjoy a drink, something to nibble on.  
Aperitif is a ritual that marks the separation between work and relaxation.  
It is synonymous with well-being, leisure.

<b>BIRLOU SPRITZ</b>	21	<b>APÉRITIF LE POIRIER</b>	13
Apple & Chestnut		Pear Liquor	
<b>BYRRH SPRITZ</b>	21	<b>APÉRITIF LE TRUFFIER</b>	13
Mistelle & Quinine		Truffle Liquor	
<b>CHAMBORD SPRITZ</b>	21	<b>APÉRITIF LE FIGUIRE</b>	13
Raspberry & Spices		Fig Liquor	
<b>SAINT-GERMAIN SPRITZ</b>	21	<b>FLOC DE GARSCOGNE</b>	13
Elderflower		Mistelle, Vin de Liqueur made of Armagnac.	
<b>LILLET SPRITZ</b>	20	<b>PACHARAN</b>	17
<b>LILLET ROSE SPRITZ</b>	20	Sloe-flavoured liquor drunk in the North of Spain, the Basque Country.	
Aromatised Wine		<b>PINEAU DES CHARENTES</b>	14
<b>KIR or ROYALE</b>	18 / 20	Brandy that's almost Cognac!	
French Sparkling Wine OR white wine, blackcurrant liquor or wild strawberry or raspberry or peach.		<b>MANZANILLA</b>	14
<b>ANISETTA MELETTI</b>	16	<b>RINQUINQUIN</b>	13
<b>PASTIS GRAND CRU</b>	16	Peach Liquor	
Henri Bardouin		<b>STREGA LIQUOR</b>	13
<b>OYZO ZEUS</b>	16	70 herbs & spices, saffron, mint, juniper.	
<b>SAISON SELECTION</b>		<b>FRENCH CIDERS, NORMANDY</b>	
<b>Rhubarb Vermouth</b>	15	<b>APPLE CIDER DRY</b>	55
<b>Red Vermouth</b>	15	Fournier 750ml	
<b>Walnut Vermouth</b>	15	<b>PEAR CIDER</b>	65
<b>AMARO &amp; TONIC</b> Can 250ml	14	Fournier 750ml	
Our Barman's Favourite!			

*Trinquons à la Soirée*



*PREMIUM CORAVIN WINES (120 ML)*  
*&*  
*WINE BY THE GLASS (150 ML)*



## PREMIUM WINE BY THE GLASS

## BLANC

**Domaine Dezat Organic  
Sancerre A.O.C 2023** 36

Sauvignon Blanc.  
Loire-Valley, France  
Expressive, aromas of citrus,  
White flowers, exotic fruits.

**Domaine Vincent Tremblay  
Chablis A.O.C 2023** 34

Chardonnay. Burgundy, France  
Crisp autumn fruits, stony minerality,  
hint of citrus. Generous palate.

**PIVNICA CAJKOV  
Princess 2023** 36

Feteasca Regala. Nitrianska, Slovakia  
Natural Orange wine.  
It has fun, light fizz, vivid acidity,  
ending on a richer note of Grandma's  
apricot tart, freshly taken out of the oven.

**Cambria Katherine's  
Vineyard 2023** 32

Chardonnay. California, USA  
Oak Influences. White peach, lemon zest,  
pear, Granny Smith apple, citrus blossoms.

**Luis Pérez El Muelle Vino  
de Pasto de Pueblo 2023** 34

Palomino. Andalucia, Spain  
Aromas of dried pineapple, apple, light  
caramel. Light honey, cedar flavours.

## ROUGE

**Fuck the Patriarchy 2024** 30

Pinot Noir. Geelong, Australia  
Our favourite Pinot of the list!  
Equality, Feminism AND a great drop.  
Only 400 bottles available.

**Lichtenberger González 2019** 47

Blaufränkisch. Leithaberg, Austria  
Robust, potent, delightful cherry notes,  
hint of salt on the palate.

**Castello di Querceto 2022** 32

Chianti Classico, Sangiovese.  
Tuscany, Italy  
Nose of remarkable finesse-raspberry,  
fresh pepper leaf, juniper.

**Saint Damien Gigondas  
Vieilles Vignes 2023** 41

Grenache Mourvedre.  
Rhône Valley, France  
Roasted herb, spice box nuances,  
ripe tannins. Great finish.

**Comando G 'La Bruja' 2022** 35

Garnacha. Sierra de Gredos, Spain  
Pink peppercorn, pomegranate, pink florals  
framed w/ savoury iodine, tar, dried herbs,  
lavender, salty brine-like quality.

**'AU VERRE'***Trinquons à la Soirée*



## PÉTILLANT

**Paul Louis** 19

### **Blanc de Blancs NV Brut**

Chenin Blanc. Loire Valley, France  
Citrus pear aromas, baked characters  
followed by subtle quince note.

**Marion Vineyard Pet** 22

### **Pet Nat Mut Lunacy**

Muscat, Müller Thurgau Gris,  
Gewürztraminer. Tasmania  
Pink, fizzy wine. The grapes are  
harvested on a full moon, creating  
the connection between moon & vine.

**Jean-Paul Deville** 34

### **Carte Noire Grand Cru Brut**

Chardonnay, Meunier, Pinot Noir.  
Champagne, France  
Stewed yellow fruits, floral, fresh notes  
elderflower, ripe orange.

**Baumard Crémant** 28

### **Carte Corail NV Brut Rose**

Pinot Noir. Loire Valley, France  
Full of peachy fresh fruit, honeycomb,  
some red fruits sprinkled, mint.

## ROSÉ

**Le Grand Cros** 25

### **"Esprit de Provence"**

Grenache, Provence, France  
An intense fruity, complex nose.  
Mango, white peach, little red berries,  
some flora notes, white flowers.

**Giovanni Armani Giorgio** 18

Nebbiolo, Sangiovese, Aglianico.

South Australia

Succulent, dry rosé of tart, rosehip tea,  
cranberry characters. Total charm!

**'AU VERRE'**  
*Trinquans à la Soirée*

*Prices inclusive of GST. Sundays incur 10% surcharge.  
Public holidays incur 15% surcharge. Credit card fees apply.  
Apéritif & Co. practises responsible service of alcohol.*



## BLANC

- Wine by KT "Pazza" 22**  
Riesling. Clare Valley, Australia  
A dry style, savoury qualities. No sulphur, acid, enzyme, fining or filtration used.  
Vegan friendly.
- Chateau Huradin Graves 21**  
Sauvignon Blanc, Semillon.  
Bordeaux, France  
Dry w/ a creamy texture, crisp acidity.
- Domaine de la Grenaudière 20**  
Muscadet. Sèvre & Maine Sur Lie,  
Loire Valley, France  
Green apple, lime zest.  
The mouth is clean, crisp, refreshing.
- Olivers Taranga Small Batch 19**  
Fiano. McLaren, Australia  
Winemaker Corrina Wright—known informally as the "Queen of Fiano."  
Youthful energy & textural elegance
- Papagiannakos Old Vines 21**  
Savatiano. Attica, Greece  
Bright gold, clear in colour, delicate bouquet, aroma of citrus.
- Sentio 26**  
Aligoté. King Valley, Australia  
Echos of Chardonnay, ripe fruit characteristics. Palate of fresh citrus, acidic finish.
- Sardus Pater Terre Fenicie 25**  
Vermentino. Sardegna, Italy  
Aromas of peaches, honey, citrus, orange blossom on the note. White nectarine, minerality on the palate.
- Sereole Bertani 27**  
Soave. Veneto, Italy  
Floral bouquet, elderflower, pear. Developing apricot, pineapple, melon notes.
- Quinto de Chocopalha 18**  
Arinto, Verdhello. Lisboa, Portugal  
Intense, bright color, citric, floral notes.
- Cave de Turckheim 26**  
Pinot Gris. Alsace, France  
Semi-Dry. Expect red apples, stone fruits, citrus.

**'AU VERRE'**  
*Trinquons à la Soirée*



## ROUGE

- Petit Pérou Tu M'Tiens Au Jus** 24  
Gamay. Beaujolais, France  
Fresh fruit, rich indulgent aroma.  
The vintage is inspired by the relationship between father Hugo & son Laurent.
- Cutio J. Navascues** 17  
"Momentos para siempre"  
Garnacha. Cariñena, Spain  
Ripe fruit, dried herbs, faded flowers.  
Good acidity.
- Chateau les Paruades** 21  
Cabernet Franc, Merlot, Cabernet Sauvignon. Bordeaux, France  
On the palate, Ripe black & red fruits followed by a hint of menthol, spice.
- Gaia** 22  
Agiorgitiko. Nemea, Greece  
Rich, structured, deep ruby colour.  
Characterised by ripe fruity notes.  
Balanced oak flavours.
- Laura Catena Paulucci** 24  
Malbec. Mendoza, Argentina  
Dark plum fruit, lavender,  
black tea aromas. Some cocoa.
- Vallado DOC** 26  
Touriga Nacional, Touriga Franca, Tinta Roriz. Douro, Portugal.  
Crimson highlights, an intense, mature red fruit nose, hints of violets & "esteva" (local Portuguese herb w/ sweet, warm balsamic aromas).
- Reschke Wines Vitulus** 22  
Cabernet Sauvignon.  
Coonawarra, Australia  
Aromas of red currant, spicy plum.  
Flavours of blackberry on the palate.
- Clyde Park** 28  
Shiraz. Geelong, Australia  
Complex, balanced well-structured.  
Stalky, redcurrant, red plum,  
black cherries.
- Terre Stregate** 19  
Aglianico. Idillio Campana, Italy  
Pronounced aromas, taste of red,  
black cherry. Hints of camphor, minerals,  
liquorice, violet. Lively tannic structure.

**'AU VERRE'**

*Trinquans à la Soirée*



*AGED-BARREL  
& ABSINTHE FOUNTAINS*





## *NOTRE SÉLECTION VIEILLIE EN FÛT*

*Barrel Aged Selection - 5 Weeks Aged*

### **AGED GRAND QUINQUINA**

Byrrh, Cognac, Peach liquor, Pastis

### **AGED NEGRONI**

Gin, Campari, Sweet Vermouth

### **AGED MARTINEZ**

Gin, Sweet Vermouth, Orange Curacao, and Bitter

**26**

## *BEERS*

<b>MORETTI ON TAP 400ML</b>	<b>15</b>
<b>ASAHI 3.5%</b>	<b>11</b>
<b>BECKS</b>	<b>11</b>
<b>LITTLE CREATURES Pale Ale</b>	<b>13</b>

*Triquons à la Soirée*



## LES FONTAINES D'ABSINTHE

*Transport yourself to Belle Époque Paris.*

*Our authentic absinthe fountain slowly drips ice water over a sugar cube perched on a slotted spoon, transforming emerald-green ABSINTHE into a mesmerising, cloudy elixir.*

*A truly unique & captivating drinking experience.*

*Once the drink of artists & poets like Hemingway & Picasso, absinthe was shrouded in myth.*

*The ABSINTHE fountain is central to its traditional preparation, a slow & deliberate ritual as captivating as the spirit itself.*

<b>LE MERCIER ABSINTHE 72% 30ML</b>	<b>29</b>
<b>ABSINTHE BOURGEOIS 55% 30 ML</b>	<b>22</b>
<b>ABSINTHE PONTARLIER COUSIN JEUNE 65% 30 ML</b>	<b>33</b>
<b>GRANDE ABSENTE 69% 30 ML</b>	<b>25</b>

*Triquons à la Soirée*





# WINE BY THE BOTTLE





## *PÉTILLANT*

### **PAUL LOUIS Blanc de Blancs Brut NV**

Chenin Blanc. Loire Valley, France 90

### **ALPINO Prosecco NV**

Glera. King Valley Victoria, Australia 70

### **MARION VINEYARD Pet Nat Mut Lunacy 2023**

Gewurztraminer, Muller Thurgau-Gris and Muscat. Tasmania 105

### **ZILZIE Selection23 2024**

Moscato. Murray Daling Victoria, Australia 55

### **JEAN PAUL DEVILLE Carte Noire Grand Cru Brut NV**

Chardonnay, Meunier, Pinot Noir. Champagne, France 170

### **SASSAFRAS Rosé Ancestral Sparkling 2022**

Sagrantino. Hilltops, Australia 115

### **GOSSET Grand Rosé Brut NV**

Chardonnay, Pinot Noir, Bouzy, Ambonnay. Champagne, France 395

### **BAUMARD Carte Corail, Crément Brut Rosé NV**

Pinot Noir. Loire Valley, France 140



## ROSÉ

### GRAND CROS ROSÉ "ESPRIT" 2023

Grenache Blend. Provence, France 115

### GIOVANNI ARMANI GIORGIO ROSATO 2024

Nebbiolo, Sangiovese, Aglianico. Adelaide, Australia 85

### ROSÉ VULCÂNICO 2024

Saborinho, Agronómica, Aragonez, Touriga Nacional. Azores, Portugal 160

### CHATEAU ROMASSAN DOMAINE OTT 2023

Cinsault, Grenache, Mourvedre. Bandol, France 210

## BLANC

### MOUNT HORROCKS WATERVALE 2025

Riesling. Clare Valley, Australia 130

### TENUTA MACCAN 2024

Pinot Grigio. Friuli-Venezia Giulia, Italy 85

### DOMAINE DE LA GRENAUDIERE 2023

Muscadet Sèvre & Maine Sur Lie. Loire. Valley, France 90

### TRIMBACH 2022

Pinot blanc. Alsace, France 140

### DOMAINE GUY ALLION ORGANIC 2024

Sauvignon Blanc. Touraine, France 70

### DOMAINE FIRMIN DEZAT SANCERRE A.O.C Organic 2023

Sauvignon Blanc. Loire-Valley, France 175

### WINE BY KT "Pazza" 2021

Riesling. Clare Valley, Australia 100

*Triangoune à la Soirée*

**EN BOUTEILLE**



## BLANC

<b>PAPAGIANNAKOS OLD VINES 2023</b> Savatiano. Attica, Greece	100
<b>VINCENT TREMBLAY CHABLIS A.O.C 2023</b> Chardonnay. Burgundy, France	165
<b>CHATEAU HURADIN GRAVES BLANC 2022</b> Sauvignon Blanc, Semillon. Bordeaux, France	100
<b>OLIVERS TARANGA SMALL BATCH 2025</b> Fiano. McLaren, Australia	85
<b>SARDUS PATER TERRE FENICIE 2024</b> Vermentino. Sardegna, Italy	115
<b>QUINTO DE CHOCPALHA BRANCO 2024</b> Arinto, Verdhelo. Lisboa, Portugal	85
<b>SENTIO 2024</b> Aligoté. King Valley, Australia	120
<b>ENTROPY 2024</b> Savagnin. Victoria, Australia	165
<b>PIVNICA CAJKOV PRINCESS 2023</b> Feteasca Regala. <u>Nitrianska</u> , Slovakia	175
<b>CAMBRIA KATHERINE'S VINEYARD 2023</b> Chardonnay. California, U.S.A	160
<b>CANOBOLAS 2022</b> Chardonnay. Orange, Australia	180
<b>ALHEIT VINEYARDS HEREAFTER HERE 2023</b> Chenin Blanc. Swartland, South Africa	190



## BLANC

### GIANT STEPS 2023

Chardonnay. Yarra Valley, Australia 120

### SERGE DAGUENEAU & FILLES SKIN CONTACT 2024

Pouilly Fume. Loire Valley, France 190

### DONNAFUGATA ANTHILIA 2024

Catarratto. Sicily, Italy 120

### KTIMA ROXANI MATSA 2024

Malagousia. P.G.I. Pallini, Greece 160

### KUMEU RIVER VILLAGE 2024

Chardonnay. Kumeu, New-Zealand 85

### SEREOLE BERTANI 2023

Soave. Veneto, Italy 120

### BOTT PINCE ELŐHEGY 2022

Furmint. Tokaj, Hungary 180

### BODEGAS LUIS PÉREZ 'EL MUELLE DEL OLASO' 2023

Palomino. Jerez, Spain 170

### CAVE DE TURCKEIM 2024

Pinot Gris. Alsace, France 125

### DOMAINE RIJCKAERT MACON-VILLAGE 2022

Chardonnay. Burgundy, France 190

### KABAJ LUISA SKIN CONTACT 2013

Ribolla, Sauvignonasse, Pinot Blanc, Sauvignon Blanc.  
Malvasia, Slovenia 185



## *ROUGE*

### **PETIT PÉROU TU M'TIENS AU JUS 2023**

Gamay. Beaujolais, France 100

### **AMÉLIE GUILLOT ARBOIS POULSARD VIEILLES VIGNES 2022**

Pinot Noir. Jura, France 185

### **VINO DI ANNA PALMENTO 2024**

Nerello Mascalese & Cappuccio/Grenache,  
Indigenous white grapes. Mt Etna, Italy 165

### **DOMAINE LAURA LARDY, MOULIN-A-VENT "LE MONT" 2020**

Gamay. Beaujolais, France 170

### **BY FARR FARRSIDE 2023**

Pinot Noir. Geelong, Australia 245

### **FUCK THE PATRIARCHY "EMPIRE OF DIRT" 2024**

Pinot Noir. Geelong, Australia 145

### **LA FERME DE SATO SUR LES NUAGES 2023**

Pinot Noir. Central Otago, New-Zealand 195

### **DOMAINE COLOTTE EVOCELLE GEVREY CHAMBERTAIN 2022**

Pinot Noir. Burgundy, France 385

### **CUTIO J. NAVASCUES "MOMENTOS PARA SIEMPRE" 2021**

Garnacha. Cariñena, Spain 80



## *ROUGE*

### **VANGUARDIST BLEWITT 2023**

Grenache, Syrah. McLaren Vale, Australia 120

### **WEINGUT ESTERHAZY 2019**

Blaufränkisch. Leithaberg, Austria 170

### **FRATELLI ALESSANDRIA PRINSOT 2022**

Nebbiolo. Langhe, Italy 180

### **GAIA 2023**

Agiorgtiko. Nemea, Greece 110

### **RELAIS DE LA DOMINIQUE St EMILION 2016**

Merlot, Cabernet Sauvignon. Bordeaux, France 195

### **VALLADO VINHO TINTO D.O.P 2022**

Touriga Franca, Touriga Nacional, Tinta Roriz.. Douro, Portugal 120

### **LA BRUJA 2022**

Garnacha. Sierra de Gredos, Spain 165

### **ARTUKE PASO LAS MANAS 2022**

Tempranillo. Rioja, Spain 195

### **CHIANTI CLASSICO CASTELLO DI QUERCETO D.O.C.G 2022**

Sangiovese. Tuscany, Italy 155



## *ROUGE*

### **MARCHESA MARIA BELLA VALPOLICELLA RIPASSO 2021**

Corvina, Corvinone, Rondinella. Veneto, Italy 175

### **MARCHESI "LINEA TRADIZIONE" BAROLO 2020**

Nebbiolo. Piedmont, Italy 245

### **SAINT DAMIEN GIGONDAS VIEILLES VIGNES 2023**

Grenache, Mourvedre. Rhone Valley, France 165

### **LAURA CATENA LA POSTA PAULUCCI 2023**

Malbec. Mendoza, Argentina 110

### **CHATEAU LES PARUADES 2020**

Cabernet Franc, Merlot, Cabernet Sauvignon. Bordeaux, France 105

### **SAINT-JOSEPH DOMAINE YVES CUILLERON 2022**

#### **"LES PIERRES SÈCHES"**

Syrah. Rhône, France 195

### **TERRE STREGATE 2021**

Aglianico, Idillio. Campania, Italy 85

### **DONNAFUGATA DOLCE & GABBANA COLLECTION 2019**

#### **TANCREDI TERRE SICILIANE IGT ROSSO**

Cabernet Sauvignon, Nero d'Avola, Tannat. Sicily, Italy 285



## *ROUGE*

### **CLYDE PARK 2020**

Shiraz. Geelong, Australia 130

### **AMELIA PARK 2023**

Shiraz. Frankland River, Western Australia 100

### **CHATEAU VANNIERES BANDOL 2020**

Mourvedre. Provence, France 175

### **STONEGARDEN 2021**

Cabernet Sauvignon. Barossa Valley, Australia 165

### **RESCHKE VITULUS 2015**

Cabernet Sauvignon. Coonawarra, Australia 100

### **DOMAINE FOND DU VENT CUVÉE TRADITION**

#### **CHATEAUNEUF-DU -PAPE 2022**

Grenache. Rhône Valley, France 245

### **CHATEAU LABEGORCE MARGAUX 2017**

Merlot. Bordeaux, France 310

### **CHATEAU BRANAIRE DUCRU ST. JULIEN 2015**

Cabernet Sauvignon. Bordeaux, France 490



*SPIRITUEUX, DESSERT WINES  
& DIGESTIFS*





## SPIRITUEUX

### *Vodka*

BELVEDERE	12
CÎROC	12
HARSTHONE DISTILLERY	11
STOLINCHAYA ELITE	12

### *Gin*

DNA DISTILLERY	12
GENEROUS 44%	17
HENDRICKS	13
POOR TOMS	12
SEVEN SEASONS ANT	14
INK GIN	13
BOUDIER SLOE	12

### *Rum*

ST JAMES DARK RUM	14
HABITATION ST ETIENNE	22
COMPAGNIE DES INDES	16
HAVANA CLUB 7 YRS	13
RUM J.M	18

### *Cachaca*

GERMANA SOUL	13
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### *Tequila*

CLASE AZUL	50
1800 CRISTALINO ANEJO	14
ESPOLON	12
PATRON XO	22

### *Whisky*

LAPHROAIG 10 YO	18
LAGAVULIN 8 YO	18
ARCHIE ROSE Single Malt	18
TOKINOKA	25
GLENFIDDICH 18 YO	29
CHIVAS 18 YO	13
MAKER'S MARK	12
BULLEIT RYE	12
MICHEL COUVREUR	23

### *"The Unique"*

YAMAZATURA	17
GREEN LABEL 15 YO	18

### *Mezcal*

CASAMIGOS	13
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### *Pisco*

WAQAR	13
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## DESSERTS

<b>TARTE TATIN</b>	<b>21</b>
<i>Pink Lady, Housemade Vanille Gelato</i>	
<b>CHOCOLAT DUBAI</b>	<b>16</b>
<i>Housemade 70% Dark Choc, Pistachio Crema, Kunafa</i>	
<b>PISTACHE BLANCHE</b>	<b>19</b>
<i>Pistachio Cake, White Chocolate Pistachio Crema, Vanille Gelato</i>	
<b>APÉRITIF CHEESE BOARD</b>	<b>38 / 58</b>
<i>Platter of 3 OR 5 of Premium Cheese</i>	

## VIN LIQUOREUX

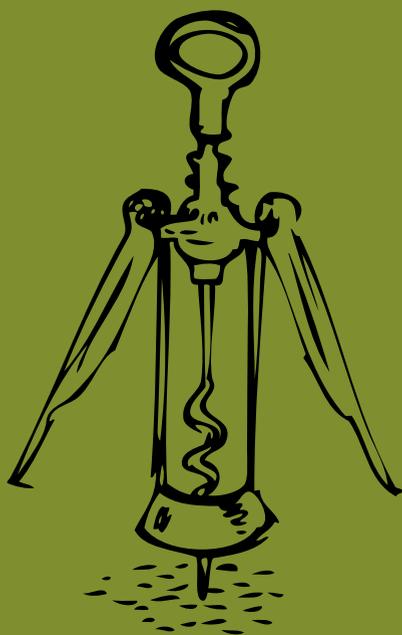
	GL	BTL		BTL
<b>BEAUMES DE VENISE</b>	<b>18</b>	<b>105</b>	<b>PASSITO</b>	<b>275</b>
Domaine de la Pigeade 2023 France 375ml			Donnafugata Ben Rye, 2022 Italy 375ml	
<b>CHATEAU CAUSSADE</b>	<b>25</b>	<b>145</b>	<b>RIESLING</b>	<b>225</b>
Saint Croix du Mont 2021 France 375ml			Brauneberger Auslese, 2023 Germany 375ml	
<b>SAUTERNES</b>	<b>26</b>	<b>210</b>	<b>PORT</b>	<b>13</b>
Domaine Roumieu 2016 France 750 ml			Graham's Six Grapes Reserve Portugal 750 ml	
<b>MOSCATO D'ASTI</b>	<b>19</b>	<b>150</b>	<b>PEDRO XIMENES</b>	<b>13</b>
La Cacciatora 2022 Italy 750 ml			El Maestro Sierre Pedro Spain 750 ml	
			<b>FINO</b>	<b>13</b>
			El Maestro Sierre Pedro Spain 750 ml	

*Trianguons à la Soirée*



## *DIGESTIFS*

<b>AMARO AVERNA</b>	<b>13</b>	<b>EAU DE VIE DE MIRABELLE</b>	<b>25</b>
<b>AMARO MONTENEGRO</b>	<b>13</b>	“La Salamandre”	
<b>AMARO AMANTE 1530</b>	<b>13</b>		
<b>AMARO DELLA CASA</b>	<b>13</b>	<b>BAS-ARMAGNAC 15 ANS</b>	<b>27</b>
		“Domaine Tarriquet”	
<b>AMARETTO GIFFARD</b>	<b>13</b>	<b>FINE ARMAGNAC</b>	<b>15</b>
<b>BAILEY</b>	<b>11</b>	“Delord”	
<b>BENEDICTINE</b>	<b>13</b>		
<b>CYNAR</b>	<b>11</b>	<b>COGNAC FRANCOIS VOYER</b>	<b>32</b>
<b>FERNET BRANCA</b>	<b>13</b>	<b>XO</b>	
<b>FRANGELICO</b>	<b>12</b>	<b>COGNAC VAUDON FINE BOIS</b>	<b>16</b>
<b>GALLIANO SAMBUCA</b>	<b>12</b>	<b>VS</b>	
BLACK OR WHITE			
<b>GRAPPA</b>	<b>13</b>	<b>A. DE FUSSIGNY ORANGE</b>	<b>15</b>
<b>GRAND MARNIER</b>	<b>13</b>	Cognac & Orange Liqueur	
<b>ITALICUS</b>	<b>13</b>		
<b>JAGERMEISTER</b>	<b>12</b>	<b>CALVADOS ROGER GROULT</b>	<b>18</b>
<b>GET 27</b>	<b>15</b>	Pays d'Auge 3 years	
<b>GET 31</b>	<b>15</b>	<b>CALVADOS CHRISTIAN DROUIN</b>	<b>15</b>
<b>SALERS</b>	<b>12</b>		
<b>SAPIN</b>	<b>13</b>		
<b>CHARTREUSE YELLOW</b>	<b>16</b>		
<b>CHARTREUSE GREEN</b>	<b>19</b>		
<b>CHARTREUSE</b>	<b>39</b>		
“9ème centenaire”			
<b>POIRE WILLIAMS</b>	<b>19</b>		



*Trinquons à la Soirée*

*Prices inclusive of GST. Sundays incur 10% surcharge. Public holidays incur 15% surcharge. Credit card fees apply.*

*Apéritif & Co. practises responsible service of alcohol.*

*Our kitchen contains eggs, shellfish, gluten, honey, nuts, dairy, sulphites & other allergens.*

*Please be mindful if you have allergies.*



APÉRITIF & CO.

EURO BAR