

Cielo Rooftop

Signature Cocktails

Lamington Martini	Wildflower Lamington Vodka, Chambord & Pineapple Juice	\$22
Watermelon Sugar	Midori Melon, Steinbrok Elderflower Liqueur, Citrus & Sugar Syrup	\$22
Cielo Breeze	Arktika Vodka, Steinbrok Elderflower Liqueur, Apple Juice, Monin Agave Syrup, Citrus & Raspberry	\$23
No Way José	Malibu, Disarrano Amaretto, Monin Coconut Syrup & Citrus	\$23
Sex on the Roof	CopperPot Rum, Apricot Liqueur, Monin Mango Syrup, Citrus & Apple Juice	\$23
Watermelon Sour	Arktika Vodka, Citrus, Monin Watermelon Syrup & Egg Whites	\$23
Amalfi Sour	BeGin Gin, Toshi Lemoncello, Citrus & Egg Whites	\$24
Cielo Mojito	CopperPot Rum, Citrus, Sugar Syrup, Soda Water & Mint	\$24
Lavender Haze	23rd St Violet Gin, Steinbrok Elderflower Liqueur, Citrus, Muddled Rosemary, Sugar Syrup & Egg Whites	\$24
Portofino	Arktika Vodka, Cinzano Extra Dry, Watermelon Juice, Citrus & Agave	\$25

Spritz

Aperol Spritz	Aperol, Prosecco & Soda Water	\$18
Campari Spritz	Campari, Prosecco & Soda Water	\$20
Limoncello Spritz	Toshi Lemoncello, Prosecco & Soda Water	\$20
Hugo Spritz	Steinbrok Elderflower, Prosecco & Soda Water	\$20
Wildflower Why	Wildflower Pink Gin, Cinzano Blanco, Sugar Syrup, Prosecco & Soda Water	\$24

Mocktails

Aperol Spritz (0%)	Lyres's Italian Spritz, Prosecco 0% & Soda Water	\$16
Hugo Spritz (0%)	Lyres London Pink Gin, Monin Elderflower Syrup, Prosecco 0% & Soda Water	\$16
Campari Spritz (0%)	Lyres Italian Orange, Prosecco 0% & Soda Water	\$16
Limoncello Spritz (0%)	Lyres London Pink Gin, Monin Limoncello Syrup, Prosecco 0% & Soda Water	\$16
Fruit Fantasy (0%)	Lyres's Non-Alcoholic Orange Sec, Apple Juice, Cranberry Juice, Pineapple Juice, Orange Juice & Citrus	\$16
Molla Margarita (0%)	Lyre's Agave Blanco, Monin Agave Syrup, Watermelon Juice & Citrus	\$18
Amaretti Sour (0%)	Lyre's Amaretti, Sugar Syrup, Citrus & Egg Whites	\$18
Espresso Martini (0%)	Lyre's Coffee Original, First Press Coffee, & Sugar Syrup	\$18

1.5% surcharge on all card payments
15% discretionary service charge on public holidays

DRINK

Sparkling

Madfish Prosecco

Western Australia

\$15

Edmund Thery

Blanc de Blancs

Burgundy, France

\$19

Moët & Chandon

Champagne, France

\$150

Veuve Clicquot Yellow

Riems, France

\$170

Dom Perignon Vintage 2010

Champagne, France

\$499

White

Moore's Creek Chardonnay

South East Australia

\$14

\$20

\$58

Pinnocchio Moscato

King Valley, Vic

\$15

\$21

\$62

Pinnocchio Pinot Grigio

King Valley, VIC

\$16

\$22

\$66

Momo Sauvignon Blanc

Marlborough, NZ

\$16

\$22

\$66

Rosé

Mr Brightside Rosé

McLaren Vale, SA

\$16

\$22

\$66

22 Degree Halo Rosé

Provence, France

\$17

\$23

\$70



Red

Old Bean Truck Shiraz

McLaren Vale/Currency Creek, SA

\$14

\$20

\$58

Fratelli Nistri Chianti DOCG

Tuscany, Italy

\$15

\$21

\$62

Mt Trio Pinot Noir

Porongurup, WA

\$16

\$23

\$66

Coriole Sangiovese

McLaren Vale, SA

\$17

\$22

\$70

Beers

On Tap



La Costa Lager (4.2%)

\$10

\$14

Newtown Pale Ale (4.8%)

\$12

\$16

Better Beer (4.2%)

\$12

\$16

Estrella (4.6%)

\$14

\$18

Young Henry's Cloudy Cider (4.6%)

\$13

\$17

Young Henry's Ginger Beer (4%)

\$14

\$18

Packaged

Corona (4.5%)

\$12

Peroni Nastro Azzurro (5%)

\$12

Peroni Nastro Azzurro 0.0% (0%)

\$10

SNACK

To Share

Warm Marinated Olives (gf, vg) \$14
mixed olives with rosemary and garlic
add focaccia with EVOO & balsamic +\$4

Trio of Dips (gfo +\$5, v) \$18
chef's choice of 3 dips served with focaccia & gnocco fritto

Cheese Board (gfo +\$5, v) \$32
chef's selection of 2 Italian cheeses served with olives,
focaccia, gnocco fritto & grilled Italian vegetables

Charcuterie Board (gfo +\$5) \$32
chef's selection of 2 cured Italian meats served with olives,
focaccia, gnocco fritto & grilled Italian vegetables

Mixed Board (gfo +\$5) \$45
chef's selection of 2 Italian meats & 2 cheeses served with
olives, focaccia, gnocco fritto, grilled Italian vegetables,
bocconcini mozzarella, quince paste, mixed nuts & grissini

gf - gluten friendly | gfo - gluten friendly option
v - vegetarian | vo - vegetarian option | vg - vegan | vgo - vegan option

Fries

Fries (gf, vg) \$13 reg
served with aioli & rosemary salt \$18 large

Cheese & Bacon Fries (gf) \$22
served with BBQ sauce

Patatine Dolci (gf, vg) \$16
sweet potato fries served with chipotle mayo

Polenta Fries (gf, v) \$16
with grated parmigiano & creamy basil pesto dip

Sliders (2)

Peri Peri \$19
chicken peri peri, lettuce, cheddar & spicy mayo

BBQ Lamb \$19
pulled lamb in a BBQ sauce with coleslaw & red onions

Porchetta \$22
pork belly, mesclun, scamorza & truffle mayo

Parmigiana (v) \$17
eggplant, buffalo mozzarella, napoletana sauce & ricotta

EAT

Pizza (gfo +\$5, buffalo mozzarella +\$5)

Margherita (v)	\$20
napoli sauce, fior di latte & fresh basil	
Diavola	\$26
napoli sauce, fior di latte, hot salami, olives & chili oil	
Carnivora	\$28
napoli sauce, fior di latte, smoked ham, pancetta & hot salami	
Salsiccia & Patate	\$26
fior di latte, pork & fennel sausage, roast potato & chili flakes	
Tartufo (v)	\$28
fior di latte, truffle paste, mushrooms & fresh parsley	
Vegana (vg)	\$22
vegan mozzarella, friarielli, pumpkin & caramelised onion	

Salad

add chicken +\$5 add steak +\$5 add bacon +\$5

Zucchini Carpaccio (gf, v)	\$18
marinated zucchini with EVOO, lemon juice, mint, parsley, thyme, roasted pine nuts, parmigiano & balsamic glaze	
Quinoa Avocado Salad (gf, vg)	\$22
quinoa, avocado, cherry tomato, cucumber, red onion & mint with lemon juice, dijon mustard, red wine vinegar & garlic	
Caesar Salad	\$19
lettuce, croutons, boiled egg, grated parmigiano & bacon	

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Burgers (all served with fries)

Cielo Classic	\$20
beef patty on a milk bun with lettuce, tomato, finely chopped onions, cheddar cheese, pickles & aioli	
Sunshine Burger	\$21
beef patty on a milk bun with bacon, cheddar, onions, grilled pineapple, lettuce & chipotle mayo	
Pulled Lamb	\$23
pulled lamb on a milk bun with spinach, red onions, lettuce & bbq sauce	
Vegan Luxury (vg)	\$22
Impossible Burger on a potato bun with coleslaw, beetroot, red onions & vegan mayo	

Dessert

Tiramisu (v)	\$12
mascarpone and savoiardi in coffee, served with strawberries	
Cannoli Siciliani (v)	\$13
cannoli filled with ricotta, served with dark chocolate flakes & crushed pistachios	
Nutella Calzone (v)	\$14
dough filled with Nutella & banana, served with strawberries	