

Bar Taralli



Antipasti

Fave e Cicoria

broad bean puree, chicory, garlic and chili

\$25

Caciocavallo

pan seared cheese, spicy honey, lemon
wedge

\$26

Polpo Alla Luciana

chargrilled octopus, puttanesca salsa

\$28

Quaglia

deboned and pan fried quail, bbq corn,
barley risotto

\$30

Cotechino

pork sausage served with lentils and
fried capers

\$26

Beccafico

batter fried sardines, chardonnay whipped
ricotta, nduja mayo, sweet olive dust

\$26

Burratina

heirloom tomatoes, cucumber, finger limes,
blood orange and basil oil

\$28

Frittura

batter fried calamari, mayo, lemon wedge

\$27

Affettati

Italian and local salumi, focaccia frita

\$36

Primi

Tortelli di Zucca

pumpkin ricotta, butter sage, walnuts

\$35

Assassina

the mistake that become a legend

\$35

Orecchiette

pork and beef ragu, grana
padano cheese

\$37

Scialatielli

hand cut noodle pasta,
seafood, garlic and chili

\$39

Lasagna

besciamella, pork and
beef ragu, grana

\$38

Pappardelle

home-made egg pasta,
red wine duck ragu

\$37

Carbonara

guanciale, pecorino, egg yolk creamy
sauce, mezze maniche pasta

\$35

Secondi

Pesce del Giorno

market fish and pairing of the day
MP

Bistecca alla Brace

grilled 400g Rib Eye steak

\$79

Bombette Pugliesi

pork scotch stuffed with caciocavallo
and herbs, wrapped in pancetta

\$44

Capretto

aromatic slow cooked goat on the bone,
carrots, potatoes, peas and capra sarda cheese

\$46

Parmigiana di Melanzane

layered eggplant, tomato salsa, fior di
latte, provolone and basil

\$33

Contorni

Bieta

sauteed silverbeet, butter and grana

\$14

Patate

twice cooked potatoes, butter and rosemary

\$14

Rucola

wild roquette, fennel, lemon
dressing, shaved grana

\$16

Funghi Trifolati

lion's mane mushroom sauteed in
garlic and parsley

\$20

10% surcharge on Sunday, 15% Public
Holidays & 1.65% Card Payments



Wine



Wine

WINE BY THE GLASS

PROSECCO

RICCADONNA PROSECCO

\$15

"Dry and vibrant with white peach & apple"
Veneto

WHITES

2024 SEGNO LIBRANDI CIRO BIANCO

\$15

"Aromas of peach & citrus fruits, undertones of herbs & flowers"
Calabria

2023 B.I.O TERRE SICILIANE IGT

\$16

"Moderate structure, fresh acidity with a fruity aftertaste"
Sicily

PINOT GRIGIO DELLE VENEZIE DOC

\$15

"Pleasant taste of ripe citrus, refreshing acidity and a dry and delicate finish"
Verona

EDDYSTONE POINT RIESLING

\$15

"Juicy, vibrant and refreshing on the palate. Intense cut lime and juicy citrus fruits."
Tasmania





WINE BY THE GLASS

ROSÈ

2023 B.IO TERRE SICILIANE ROSÈ

\$16

"Medium bodied, notes of grapefruit & mild spices"

Sicily

RED

2023 MESSAPI PRIMITIVO IGP

\$15

"Full bodied, balanced with a long harmonious finish"

Puglia

2023 BELLVALLE QUERCUS VINEYARD PINOT NOIR DOC

\$18

"Light ruby, spicy nose, dry, low acidity, tannins almost completely non existent, savoury palate"

Gippsland

2022 TENUTA VALDIFALCO MORELLINO DI SCANSANO DOCG

\$16

"Well structured tannin profile with a long soft finish"

Toscana

DOMINIC VERSACE THE WIZARD HERITAGE SHIRAZ

\$20

"Well structured tannin profile with a long soft finish"

Adelaide



RICCADONNA PROSECCO

\$55

"Dry and vibrant with white peach & apple"
Veneto

NV MARSURET PROSECCO SUPERIORE VALDOBBIADENE DOCG EXTRA BRUT

\$65

"Dry & balanced with hints of sweet fruit"
Veneto

NV BERLUCCHI FRANCIACORTA '61 DOCG EXTRA BRUT

\$125

"Crisp, rich with fragrances of apple & pear"
Lombardia

ITALIANS WHITE

2024 SEGNO LIBRANDI CIRO BIANCO

\$60

*Aromas of peach & citrus fruits, undertones of
herbs & flowers"*
Calabria

2023 B.IO TERRE SICILIANE IGT

\$70

"Moderate structure, fresh acidity with a fruity aftertaste"
Sicily



Bottles

2023 TENUTA ULISSE PECORINO

"Ripe grapes with powerful aroma and irresistible allure"

Abruzzo

\$65

2022 ARNALDO CAPRAI GRECHETTO COLLI MARTANI DOC

"Full fresh taste with a long & pleasing sinish"

Umbria

\$90

2022 PLANETA ETNA BIANCO DOC CONTRADA TACCIONE

"Fruity profile with hints of white flowers & a citrus touch"

Sicily

\$115

2021 LOACKER ATEYON CHARDONNAY IGT

"Full bodied & intense with vibrant acidity"

Alto adige

\$120

GOLETO GRECO DI TUFO

"Full bodied & intense with vibrant acidity"

Alto adige

\$250

ITALIANS ROSÈ

2023 B.IO TERRE SICILIANE ROSÈ

"Medium bodied, notes of grapefruit & mild spices"

Sicily

\$60





Bottles

AUSTRALIAN WHITE

EDDYSTONE POINT RIESLING

\$60

"Juicy, vibrant and refreshing on the palate. Intense cut lime and juicy citrus fruits."

Tasmania

2023 PIERRO MARGARET RIVER LCT SEMILLON SAUVIGNON BLANC

\$85

"Bright & zesty with a long crisp finish"

Western Australia

2021 LEEWIN ESTATE ART SERIES MARGARET RIVER CHARDONNAY

\$210

"Flavours of honey & citrus, offering a long finish with finesse"

Western Australia



FRENCH WHITE

2023 DOMAIN ROGER ET DIDIER RAIMBAULT SANCERRE BLANC

\$120

"Delicate notes of pear & a crisp citrus finish"

Loire

2023 DOMAINE ROGER BELLAND BOURGOGNE COTE D'OR CHARDONNAY

\$180

"Floral aromatics, rich texture & vibrant energy"

Burgundy



2023 MESSAPI PRIMITIVO IGP

\$65

"Full bodied, balanced with a long harmonius finish"

Puglia

**2022 TENUTA VALDIFALCO MORELLINO DI
SCANSANO DOCG**

\$65

"Well structured tannin profile with a long soft finish"

Toscana

**2022 COLUTTA MERLOT FRIULI
COLLI ORIENTALI DOC**

\$75

"Earthy, dark fruits & dry"

Friuli

2020 PRODUTTORI DEL BARBARESCO DOCG

\$120

"Vibrant acidity, fine tannis with a long finish"

Piemonte

**2019 ARNALDO CAPRAI COLLEPIANO
SAGRANTINO DI MONTEFALCO**

\$210

"Vibrant & powerfull, silky tannis with a persistent finish"

Umbria

**2018 TENUTA CORTE PAVONE BRUNELLO
DI MONTALCINO DOCG**

\$215

"A fine sensation of fruit sweetness, a harmonius experience"

Toscana





Bottles

2018 ICARDI BAROLO FOSSATI DOCG

\$220

"Velvety tannis with good acidity & lenght"

Piemonte

2018 GUGLIELMUS DOCG

\$310

"A complex Aglianico with truffle, earth and spice notes"

Campania

2017 RIDOLFI BRUNELLO DI MONTALCINO MERCATALE RISERVA DOCG

\$350

"Elegantly rich & perfectly balanced"

Toscana

2015 ROCCHIE DEI MANZONI BAROLO DOCG

\$380

"Full bodied, velvety tannis & a hint of dried fruits"

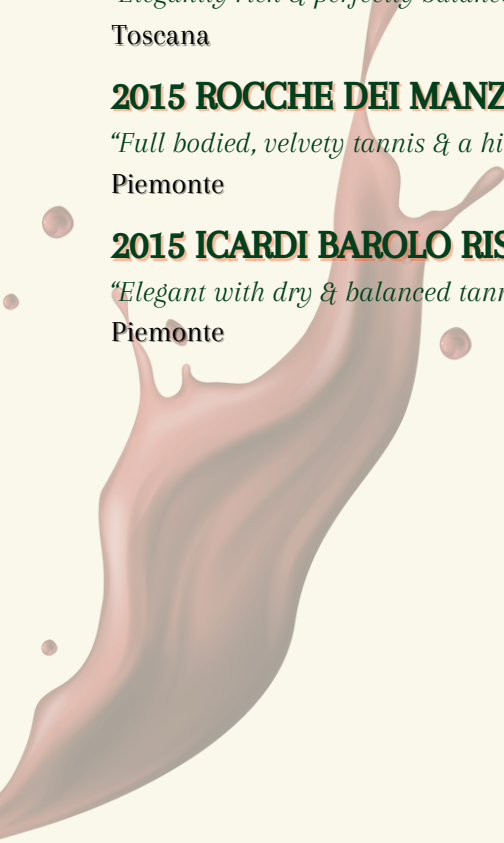
Piemonte

2015 ICARDI BAROLO RISERVA SERRA DOCG

\$410

"Elegant with dry & balanced tannis & good structure"

Piemonte





Bottles

FRENCH RED

**2020 DOMAINE ROGER ET DIDIER RAIMBAULT
SANCERRE ROUGE VIELLES VIGNES**

\$120

"Medium bodied & flavours pf sweet red fruits"

Loire Valley

**2020 DOMAINE ROGER BELLAND VOLNAY
SANTENOTS 1ER CRU**

\$230

"Delicate & silky texture with abundance of fruits & a refined finish"

Burgundy

**2020 DUFOULEUR FRERES GEVREY
CHAMBERTIN LES EVOCELLES**

\$260

"Fresh hints of vanilla & an intense finish"

Burgundy

AUSTRALIAN RED

**2019 PRAMIE SPECIAL RELEASE SHIRAZ
SCHILD ESTATE**

\$95

"Dark fruits with hint of vanilla"

Barossa Valley

**DOMINIC VERSACE THE WIZARD HERITAGE
SHIRAZ**

\$120

"Well structured tannin profile with a long soft finish"

Adelaide

**2020 PIERRO MARGARET RIVER RESERVE
CABERNET MERLOT**

\$180

"Smooth molten chocolate mouthfell with allspice lingering on finish"

Western Australia

Bar Taralli

DESSERT WINE DIGESTIF

**2019 NARKOOJEE
ESTATE VIOGNIER
LATE HARVEST 500 ML**

"Yellow box honey with a dry finish"

12/50

**AMARA BLOOD
ORANGE**
Sicily

\$12

**VILLA MASSA
LIMONCELLO**

Campania

\$12

**2019 FEUDI SAN
GREGORIO
PRIVILEGIO PASSITO
FIANO 375 ML**

"Silky & soft with a citrus fruit finish"

20/110

CYNAR
Lombardia

\$12

AMARO LUCANO
Basilicata

\$12

MONTENEGRO
Emilia Romagna

**2000 I SODI VIN
SANTO DEL CHIANTI
CLASSICO RISERVA
500 ML**

"Full bodied with a blend of sweetness & acidity"

25/130

BORSCHI SAN MARZANO
Puglia

\$12

**VECCHIO AMARO DEL
CAPO**
Calabria

\$12

WHISKY

BULLET FRONTIER **\$15**

LAPRHOAIG 10 YR **\$16**

THE MACALLAN 12 YR **\$19**

AVERNA
Sicily

\$12

STREGA
Campania

\$12

FERNET-BRANCA
Lombardia

\$12

**GRAPPA DI
AGLIANICO/FALAN
GHINA**
Campania

\$12

Bar Taralli

BEERS COCKTAILS

PERONI ROSSA

330 ML, LAGER BEER, ITALY

\$12

BIRRA VIOLA

355 ML, BLANCH BEER, ITALY

\$15

MESSINA

330 ML, LAGER BEER, ITALY

\$12

PERONI NASTRO

AZZURRO 0%

330 ML, NON ALCOHOLIC
BEER, ITALY

\$10

BELLINI

PEACH PUREE & PROSECCO

\$17

NEGRONI

CAMPARI, GIN & VERMOUTH

\$22

APEROL SPRITZ

APEROL, PROSECCO & SODA

\$19

LIMONCELLO

SPRITZ

LIMONCELLO, PROSECCO &
SODA

\$19

AMARETTO SOUR

AMARETTO, EGG WHITE,
LEMON JUICE & SIMPLE SYRUP

\$22

ESPRESSO

MARTINI

VENEZIANO COFFE, VODKA,
KAHLUA & SIMPLE SYRUP

\$22

GODMOTHER

AMARETTO, WHISKY,
LEMON & CHERRY

\$22

MONTENEGRO

SPRITZ

CAPPELLETTI, VODKA, CYNAR &
SWEET VERMOUTH

\$19

NUOVO-GRONI

MARO MONTENEGRO,
PROSECCO, SODA, SAGE &
ORANGE

\$22



Bar Taralli

SOFT DRINKS

MOCKTAILS

SPARKLING WATER \$10

COKE, COKE SUGAR
FREE \$6

LEMONADE \$6

TONIC \$6

SODA \$6

LEMON LIME BITTER \$6

SODA LIME BITTER \$6

ORANGE JUICE \$6

PEACH JUICE \$6

APPLE JUICE \$6

MATRIMONIO \$12
PEACH, PALERMO & SODA

PINA CO-NADA \$12
PINEAPPLE, COCONUT
WATER & COCONUT CREAM

