



ANTIPASTI

'Fancy Potato Cake' + Cured Huon Salmon + Trout Roe + Salt & Vinegar (df, nf)	9ea
Buttermilk Crumpet + Blue Swimmer Crab + Mascarpone + Oscietra Caviar (nf)	17ea
Yellowfin Tuna 'Cannolo' + Perilla Leaf + Fermented Agretti + Horse Radish (nf, df, gf)	12ea
Sfogliatine Aragosta + Consorcio Anchovies + Egg Yolk Sauce (nf)	11ea
Tajima Wagyu Bresaola Gilda + Sicilian Olive + Pickled Guindilla Pepper (gf, df, nf)	11ea
Battered Pumpkin Flowers + Baby Artichoke + Roasted Tomato + Stracciatella + Purslane (5pc) (v, nf)	19
Monk Fish 'Popcorn' + Colatura Aioli + Bottarga (nf, df, gf)	17
Freshly Shucked Sydney Rock Oysters (nf, df, gf)	
- Natural + Sea Samphire & Lemon Salsa	7.5 ea
- Bloody Mary Salsa	8.5 ea
- Oscietra Caviar	20 ea
Dry Aged Huon Salmon Crudo + Cucumber + Persimmon + Fermented Chilli + Bronze Fennel (nf, gf)	35
Yellowfin Tuna Crudo + Beetroot + Cherry Vinegar + Pickled Queen Garnet Plum + Pistachio Nuts (df, gf)	36
Coral Trout Crudo + Bloody Mary Salsa + Seaweed & Caper Cracker + Lemon (nf, df, gf)	39
Simply Crudo Selection + Pugliese EVO + Lemon (gf, nf, df)	39
Grilled Red Pepper Carpaccio + Almond Crema + Toasted Almonds + Pecorino + Basil (v, gf)	32
Burrata + Sour Cherries + Nduja (nf, gf)	34
Moreton Bay Bug Mornay + Scamorza + Shellfish Oil + Lemon (nf)	39
Grilled Skull Island Tiger Prawns + Bottarga + Scallop Nduja Butter + Lemon (2pc) (gf, nf)	35
Grilled SA Calamari + Squid Ink Sauce + Lemon (df, gf, nf)	36
WA Octopus + Black Olive + Roast Tomato + Celery Leaf (gf, df, nf)	38
Grilled No.1 WA Scampi + Herb Oil + Chilli + Lemon (gf, df, nf)	28 ea

PASTA

Agnolotti + Eggplant Parmigiana + Parmesan + Semi-Dried Tomato Salsa + Pinenuts (v)	42
Aquerello Risotto + Hokkaido Scallop Crudo + Jerusalem Artichoke Puree + Prosciutto (gf, nf)	48
WA Red Claw Yabby Lasagna + Grilled Yabby + Bisque (nf)	45
Orecchiette + QLD Banana Prawn Meat + Cime di Rapa + Chilli + Pangrattato (nf, df)	45
Squid Ink Tortellini + Crab Meat + Cherry Tomato & Lemon Caper Sauce (nf)	45
½ Rock Lobster + Cavatelli + Pistacchio Pesto + Roast Tomato + Basil + Pecorino (nf)	78
Buckwheat Fettucine + Wild Boar Ragu + Stracciatella (nf)	43

SECONDI

Fish of the Day + Pugliese EVO + Salsa Verde + Lemon	52
Eco Marine QLD Giant Groper + Fish 'Crackling' + Puttanesca Dressing + Black Olive + Jus (gf, nf, df)	55
½ NZ John Dory + Seaweed Butter + Crispy Capers + Lemon (gf, nf)	58
Dry Aged Swordfish Steak + Caponata + Figs Leaf Oil + Pinenuts + Jus (gf, df)	55
Dry Aged Bluefin Tuna Steak + Sage Butter Sauce + Prosciutto (gf, nf)	58
Oberon Pine Mushroom Flan + Puff Pastry + Pickled Mushrooms + Tarragon + Pizzzo Leaf (v, nf)	45
Butterflied Spatchcock Chicken + Oberon Pine Mushrooms + Jus (gf, nf, df)	52
350gr Berkshire Pork Cutlet + Pickled Zoe's Apples + Marjoram + Jus (nf, gf, df)	49
250gr Shiro Kin Wagyu MBS9+ Sirloin + EVO + Lemon + Jus (nf, df)	95
500gr Slow Cooked Tajima Wagyu MBS 6+ Inside Skirt Steak + Portobello Mushroom Ketchup + Jus (nf, gf, df)	78
1kg Tajima Wagyu MBS4+ Rib Eye Cutlet + Lemon + Jus (nf, gf, df)	195

CONTORNI

Seasonal Ramarro Farm Leaf Salad + Radish + Honey & Strawberry Vinaigrette (v, df, nf, gf)	15
Green Tomato + Cucumber + Stracciatella + Mint + Red Vein Sorrel (v, nf, gf)	15
Persimmon + Monterosa Tomatoes + Basil (v, nf, df, gf)	15
Charred Fioretto + Boquerones + Ricotta Salata + Pinenuts (v, gf)	15
Sautéed Cime di Rapa + Pangrattato (v, nf, df)	15
Baby Kipfler Potatoes + Preserved Lemon (v, nf, gf, df)	15
Shoestring Chips + Sala's Tomato Ketchup (v, nf, gf, df)	15



DOLCE

London Pippin Apple Crostata + Vanilla Pastry Cream +
Cinnamon + Fior di Latte Gelato (nf) 23

Buffalo Ricotta Cheesecake + Pistachio 22

Cacao Barry 'Inaya' Chocolate Souffle Tart + Fior di Latte Gelato
Red Ground's Fresh Black Truffle (nf) 25

Sala's Macadamia + Honey + Thyme + Puffed Quinoa + Gelato (gf) 25

Selection of Gelato & Sorbet (nf)	One Scoop	7
	Two Scoops	12

Baci di Dama + Pasta di Meliga
Fine Hand Made Italian Biscotti 12

Piccolo Rhum Baba 8

Petit Fours by Chocolate Artisan (4pc) (gf) 14

Selection of Cheese One 15 / Two 25 / Three 34 / Four 42

- Testun al Barolo
- Asiago
- Provolone
- Gorgonzola

LIQUID DESSERT

Chocolate Negroni 24

Tiramisu Martini 27

VINI DOLCI

Borgo Maragliano, Moscato 16

Castello di Querceto, Vin Santo 22

De Bortoli, 'Noble One' 18

De Bortoli, 'Black Noble' 19

CAFFE' | TEA 6.5

AMARI

Amaro Averna 11

Amaro Montenegro 10

Braulio 9

Cynar 9

Amaro del Capo 12

Zucca Rabarbaro 12

Argiolas Mirto Benalunga 14

Fernet Branca 14

OUR PACKAGES

Signature Set Menu

Arrival Canapés \$25	Two Course Menu \$120	Three Course Menu \$135
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Groups of over 20 adults: Client to pre-select two options from each course for an alternate serve..

Groups of 13-20 adults: Guests to order from the menu listed below on the day.

Complementary iniziare

As per Italian tradition, SALA homemade bread serving with whipped maple butter and Pugliese extra virgin olive oil.

Antipasti ~ selection of

Dry Aged Huon Salmon Crudo + Cucumber + Persimmon + Fermented Chilli + Bronze Fennel (nf, gf)
Grilled Red Pepper Carpaccio + Almond Crema + Crispy Chickpeas + Toasted Almonds + Pecorino + Basil (v, gf)
Burrata + Sour Cherries + Nduja (nf, gf)
Grilled Skull Island Tiger Prawns + Scallop Nduja Butter + Bottarga + Lemon (2pcs) (gf,nf)
WA Baby Octopus + Black Olive + Roast Tomato + Celery Leaf (gf, df, nf)

Secondi ~ selection of

Oberon Pine Mushroom Flan + Puff Pastry + Pickled Mushrooms + Tarragon + Pizzo Leaf (v, nf)
Orecchiette + QLD Banana Prawn Meat + Cime Di Rapa + Chilli + Pangrattato (df, nf)
Eco Marine QLD Giant Groper + Fish 'Crackling' + Puttanesca Dressing + Black Olive + Jus (gf, df, nf)
Dry Aged Bluefin Tuna Steak + Sage Butter Sauce + Prosciutto (gf, df)
350gm Berkshire Pork Cutlet + Pickled Zoe's Apples + Marjoram + Jus (gf, nf, df)
220g Slow Cooked Tajima Wagyu MBS6+ Inside Skirt Steak + Portobello Mushroom Ketchup + Jus (gf, nf, df)

Secondi served with

Seasonal Ramarro Farm Leaves + Radish + Honey & Strawberry Vinegar (v, df, nf, gf)
Wild & Farmed Mushrooms trifolati (nf, gf, df)
Baby Kipler Potatoes + Preserved Lemon (nf, gf, df)

Dolce ~ selection of

London Pippin Apple Crostata + Vanilla Pastry Cream + Cinnamon + Fior di Latte Gelato (nf)
Buffalo Ricotta Cheese Cake + Pistachio (v)
Cacao Barry 'Inaya' Chocolate Tart + Fior di Latte Gelato + Red Ground's Fresh Black Truffle (nf)

nut free (NF), gluten free (GF), dairy free (DF), vegetarian (V), (vegan)

"All menu items are subject to change according to seasonality and availability"

OUR PACKAGES

Shared Menu

Arrival Canapés \$25	Two Course Menu \$110	Three Course Menu \$125
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Complementary iniziare

As per Italian tradition, SALA homemade bread serving with whipped maple butter and Pugliese extra virgin olive oil.

Antipasti

Grilled Red Pepper Carpaccio + Almond Crema + Cripsy Chickpeas Toasted Almonds + Pecorino + Basil (v, gf)
Dry Aged Huon Salmon Crudo + Cucumber + Persimmon + Fermented Chilli + Bronze Fennel (nf, gf)
Prosciutto di San Danielle + Straciatella + Marinated Cherries (nf,gf)
Grilled Moreton Bay Bug + Fermented Chilli Butter + Lemon (nf,gf)

Secondi

Ricotta Ravioli + Truffle Butter Sauce + Parmesan (V,nf)
Grilled Swordfish + Puttanesca (nf,gf)
Butterflied Spatchcock Chicken + Baby Artichokes + Salmoriglio + Jus (nf,gf,df)
Slow Cooked Tajima Wagyu MBS6+ Inside Skirt Steak + Portobello Mushroom Ketchup + Jus (gf, nf, df)

Secondi served with

Ramarro Farm Organic Leaves + Radish + Bronze Fennel + Honey Vinegar
Baby Kipfler Potatoes + Preserved Lemon (nf, gf, df)

Dolce – Alternate Drop

Italian Mess + Meringue + Disaronno Chantilly + Figs + Raspberry (nf,gf)
Cacao Barry 'Inaya' Chocolate Tart + Fior di Latte Gelato + Red Ground's Fresh Black Truffle (nf)

nut free (NF), gluten free (GF), dairy free (DF), vegetarian (V), (vegan)

"All menu items are subject to change according to seasonality and availability"



BAR MENU

Freshly Shucked Sydney Rock Oysters (nf, df, gf)

- Natural + Sea Samphire & Lemon Salsa 7.5ea

- Bloody Mary Salsa 8.5ea

- Oscietra Caviar 20 ea

'Fancy Potato Cake' + Cured Huon Salmon + Trout Roe + Salt & Vinegar (df, nf) 9ea

Buttermilk Crumpet + Blue Swimmer Crab + Mascarpone + Oscietra Caviar (nf) 17ea

Sfogliatine Aragosta + Consorcio Anchovies + Egg Yolk Sauce (nf) 11ea

Yellowfin Tuna 'Cannolo' + Perilla Leaf + Fermented Agretti + Horse Radish (nf, df, gf) 12ea

Tajima Wagyu Bresaola Gilda + Sicilian Olive + Pickled Guindilla Pepper (gf, df, nf) 11ea

Battered Pumpkin Flowers + Baby Artichoke + Roasted Tomato + Stracciatella + Purslane (5pc) (v, nf) 16

Monk Fish 'Popcorn' + Colatura Aioli + Bottarga (nf, df, gf) 16

Shoestring Chips + Sala's Tomato Ketchup (df, nf, gf) 14

BIRRE

Peroni, Draught	Lager	Italy	13
Messina	Lager	Italy	12
Ichnusa	Lager	Italy	12
Peroni Leggera	Mid Strength	Italy	10
Peroni Zero	Non Alcohol	Italy	10
Sydney Brewery	Lager	NSW	12
Sydney Brewery	Pale Ale	NSW	12
Sydney Cider 'Flying Fish Edition'	Cider	NSW	12

APERITIVO

Select	9
Campari	9

NON-ALCOHOLIC

SPRITZ	15
Lyres Italian Spritz, Lyres Sparkling, Orange	
COSNOPOLITAN	15
Four Pillars Bandwagon Dry, Cranberry juice, Lime	
AMARETTO SOUR	15
Lyres Amaretti, Lemon, Foam	

SPRITZ COLLECTION

APERITIVO SPRITZ	18
White Wine, Italian Aromatic Herb Aperitif, Orange Zest, Soda	
VENEZIANO SPRITZ	20
Select Aperitif, Prosecco, Soda	
LIMONCELLO SPRITZ	22
Limoncello, Prosecco, Fresh Lemon, Soda	
HUGO SPRITZ	22
Fiorente, Prosecco, Orange, Soda	

NEGRONIS

CLASSICO	22
Sala Gin, Cinzano 1757 Rosso Vermouth, Campari	
MONTENEGRONI	22
Montenegro, Sala Gin, Rosso Antico Vermouth	
BIANCO	24
Four Pillars Rare Dry Gin, Italicus, Cinzano 1757 Extra Dry	

SALA COLLECTION

SICILIAN HIGHBALL	22
Amaro Averna, Flor de Cana 4yo Rum, Ginger Beer	
KIWI MARGARITA	26
Batanga Reposado Tequila, Homemade Kiwi Pure, Fresh Lime, Sea Salt	
CHERRY SOUR	24
Cherry infused Johnnie Walker Black Scotch, Amaro Montenegro, Fresh Lemon	
SPICED APPLETONI	25
Granny Smith Infused Sala Gin, Cinnamon Cordial, Cinzano 1757 Extra Dry	

WINE BY THE GLASS

SPARKLING

NV	Taittinger, Cuvee Prestige	Reims, FR	32
NV	Santa Margherita, Prosecco Valdobbiadine	Veneto, IT	16

BIANCHI

2024	Santa Margherita, Pinot Grigio	Veneto, IT	17
2022	Argiolas, 'Costamolino' Vermentino	Sardinia, IT	22
2024	Robert Oatley, Sauvignon Blanc	Margaret River, WA	16
2023	Clivi, "Bestieute" Chardonnay	Friuli, IT	19

ROSATI

2022	San Marzano 'Tramari' Rosé di Primitivo	Puglia, IT	16
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ROSSI

2020	Piccini, 'Antica Cinta Oro' Chianti Riserva	Tuscany, IT	16
2022	Collefrisio, Montepulciano D'Abruzzo	Abruzzo, IT	17
2023	Oakridge, Pinot Noir	Yarra Valley, VIC	18
2018	Robert Oatley 'Finisterre', Shiraz	McLaren Vale, SA	22

VERMOUTH

Cinzano 1757 Extra Dry	Italy	11
Del Professore Bianco	Italy	11
Carpano's Antica Formula	Italy	12
Cinzano 1757 Rosso	Italy	10
Rosso Antico	Italy	11

AMARI

Amaro Averna	Italy	11
Amaro del Capo	Italy	12
Rucolino	Italia	14
Argiolas Mirto Benalonga	Italia	14
Amaro Montenegro	Italy	10
Cynar	Italy	9
Fernet Branca	Italy	14
Amaro Nonino	Italy	16
Zucca Rabarbaro	Italy	12
Braulio	Italy	9

GRAPPA

Questa e' vera Grappa, Traminer	Italy	19
Francoli, Moscato	Italy	14
Nonino Riserva	Italy	16

EAU DE VIE

Hennessy VS	Cognac	14
Delord Bas-Armagnac Vsop 5 Year	Armagnac	18
Christian Drouin Selection Le Calvados	Calvados	15

GIN

Sala made by Noble Craft	Australia	12
Four Pillar Rare Dry	Australia	15
Martin Miller	England	15
Tanqueray N10	England	14
Hendricks	Scotland	19

VODKA

Vodka O	Australia	14
Sala made by Noble Craft	Australia	12
Belvedere Smogory Forest	Poland	16
Grey Goose	France	16

TEQUILA & MEZCAL

Batanga Blanco	Amatitán	14
Batanga Reposado	Amatitán	15
Clase Azul	Jalisco	45
Don Julio Blanco	Jalisco	18
Don Julio Reposado	Jalisco	20

WHISKY/WHISKEY

Jameson Black Barrel	Ireland	15
Jack Daniels Bonded	Tennessee	15
Four Roses	Bourbon	12
Woodford Reserve	Bourbon	20
Johnnie Walker Black label	Blended Scotch	12
Chivas Regal 18	Blended Scotch	22
Macallan Double Cask 12	Single Malt	21
Laphroaig Quarter Cask	Single Malt Scotch	24
Aberlour 12	Single Malt Scotch	19
Yellow Rose Rye Whiskey	American Rye Whiskey	18

RUM

Flor de Cana 4 Year Old	Nicaragua	12
Flor de Cana 7 Year Old	Nicaragua	14
Zacapa 23	Guatemala	22
Zacapa XO	Guatemala	55
Kraken Black Spiced	Trinidad	12

LIQUEUR/DIGESTIVE

Italicus Rosolio	Italia	12
Frangelico	Italia	9
Amaretto Disaronno	Italia	10
Limoncello	Italia	9
Molinari Sambuca	Italia	10
Cointreau	France	12
Chambord	France	10
Fiorente Elderflower	Italia	11
Tia Maria	Jamaica	10

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- 10 Gin, Vodka, Tequila, Mezcal, Whisky & Rum

APERITIVO

Select	Italia	9
Campari	Italia	9

VERMOUTH

Cinzano 1757 Extra Dry	Italia	11
Del Professore Bianco	Italia	11
Carpano's Antica Formula	Italia	12
Cinzano 1757 Rosso	Italia	10
Rosso Antico	Italia	9

BIRRE

ITALIA		
Peroni, Draft	Lager	13
Messina	Lager	12
Ichnusa	Lager	12
Peroni Leggera	Mid Strength	10
Peroni Zero	Non Alcohol	10
AUSTRALIA		
Sydney Brewery	Lager, NSW	12
Sydney Brewery	Pale Ale , NSW	12
Sydney Brewery	Cider, NSW	13

NON-ALCOHOLIC

SPRITZ		15
Lyres Italian Spritz, Lyres sparkling		
COSNOPOLITAN		15
Four Pillars Bandwagon Dry, Cranberry juice, Lime		
AMARETTO SOUR		15
Lyres Amaretti, Lemon, Foam		

SPRITZ COLLECTION

APERITIVO SPRITZ	18
White Wine, Italian Aromatic Herb Aperitif, Orange Zest, Soda	
VENETIAN SPRITZ	20
Select Aperitif, Prosecco, Orange, Soda	
LIMONCELLO SPRITZ	22
Limoncello, Prosecco, Fresh Lemon, Soda	
HUGO SPRITZ	22
Fiorente, Prosecco, Orange, Mint, Soda	

NEGRONI COLLECTION

CLASSICO	22
Sala Gin, Cinzano 1757 Rosso, Campari	
MONTENEGRONI	22
Montenegro, Sala Gin, Rosso Antico Vermouth	
BIANCO	24
Four Pillars Rare Dry Gin, Italicus, Cinzano 1757 Extra Dry	

SALA COLLECTION

SICILIAN HIGHBALL	22
Amaro Averna, Flor de Cana 4yo Rum, Ginger Beer	
KIWI MARGARITA	26
Batanga Reposado Tequila, Homemade Kiwi Pure, Fresh Lime, Sea Salt	
CHERRY SOUR	24
Cherry infused Johnnie Walker Black, Amaro Montenegro, Fresh Lemon	
SPICED APPLETONI	25
Granny Smith Infused Sala Gin, Cinnamon Cordial, Cinzano 1757 Extra Dry	

WINE BY THE GLASS

BOLLICINE

			Glass
NV	Taittinger, Cuvee Prestige	Reims, FR	32
NV	Santa Margherita, Prosecco Valdobbiadine Superiore	Veneto, IT	16

BIANCHI

			Glass	Half Bottle
2024	Santa Margherita, Pinot Grigio	Veneto, IT	17	44
2022	Argiolas, 'Costamolino' Vermentino	Sardinia, IT	22	60
2024	Robert Oatley, Sauvignon Blanc	Margaret River, WA	16	37
2023	Clivi, "Bestieute" Chardonnay	Friuli, IT	19	47

PREMIUM

2018	Bellavista, 'Uccellanda' Curtefranca Bianco Chardonnay	Lombardia, IT	41	119
2022	Benito Ferrara, 'Vigna Cicogna' Greco di Tufo	Campania, IT	35	98
2023	Graci, Etna Bianco Carricante	Sicily, IT	26	74

ROSATI

2021	San Marzano 'Tramari', Rosato	Puglia, IT	16	37
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ROSSI

2020	Piccini, Antica Cinta Oro Chianti Riserva	Tuscany, IT	16	37
2022	Collefriso, Montepulciano D'Abruzzo	Abruzzo, IT	17	39
2023	Oakridge, Pinot Noir	Yarra Valley VIC	18	42
2018	Robert Oatley, 'Finisterre' Shiraz	McLaren vale, SA	22	51

PREMIUM

2020	Fantini 'Edizione Cinque Autoctoni No.21' Montepulciano Blend	Abruzzo, IT	34	94
2020	Roberto Sarotto, Barolo	Piedmont, IT	32	89
2017	La Rasina, Brunello di Montalcino	Tuscany, IT	45	135

CHAMPAGNE

NV	Taittinger, Cuvee Prestige	Reims, FR	195
NV	Pieper Heidsieck, Cuvée Brut	Reims, FR	185
NV	Veuve Clicquot, Yellow Label Brut	Reims, FR	220
NV	G.H. Mumm, Cordon Rouge Brut	Reims, FR	205
NV	Billecart-Salmon, Blanc de Blancs	Mareuil-sur-Aÿ, FR	290
NV	Ruinart, Blanc de Blancs	Reims, FR	330
2016	Louis Roederer, Blanc de Blancs	Côte des Blancs, FR	390
MV	Krug, Grand Cuvée Brut	Epernay, FR	750
NV	Ruinart, Rosé	Reims, FR	295
NV	Pieper-Heidsieck, 'Sauvage', Brut Rosé	Reims, FR	255

SPARKLING WINE

NV	Santa Margherita, Prosecco Superiore Brut	Veneto, IT	85
NV	Bellavista, 'Alma' Franciacorta Grand Cuvee Brut	Franciacorta, IT	195
2021	Ross Hill, Pinnacle Series Blanc de Blancs	Orange, NSW	95
NV	Clover Hill, Sparkling Rosé	TAS	95

WHITE WINE

FRESH AND CRISP

2024	Cherubino, Riesling	Great Southern, WA	105
2023	Josef Chromy, Riesling	Tasmania	80
2023	Ross Hill, Pinnacle Series Pinot Gris	Orange, NSW	85
2023	St Michael-Eppan, 'Schulthausen' Pinot Bianco	Alto Adige, IT	125
2023	Kettmeir, Pinot Grigio	Alto Adige, IT	115
2024	Santa Margherita, Pinot Grigio	Veneto, IT	85
2023	Vicentini Agostino, 'Terre Lunghe' Soave	Veneto, IT	90
2023	Mauro Molino, Roero Arneis	Piedmont, IT	120
2022	Cautiero, 'Fois' Falanghina	Campania, IT	85
2022	Argiolas, 'Costamolino' Vermentino	Sardinia, IT	110
2023	Donnafugata 'Anthilia' Catarratto Blend	Sicily, IT	95
2024	Robert Oatley, Sauvignon Blanc	Margaret River, WA	75
2022	Domaine Laroche, 'L'Essence des Climats' 1er Cru Chablis	Burgundy, FR	195

AROMATIC & TEXTURAL

2023	St Michael-Eppan, 'Fallwind' Riesling	Alto Adige, IT	120
2022	Livon, Friulano Collio	Friuli, IT	115
2023	Villa Sparina, Gavi di Gavi	Piedmont, IT	130
2023	Fabulas, 'Fecerunt' Pecorino	Abruzzo, IT	85
2022	Antonio Caggiano, 'Fiagre' Fiano Blend	Campania, IT	110
2021	Feudo Luparello, Grillo/Viognier blend	Sicily, IT	90
2023	Graci, Etna Bianco Carricante	Sicily, IT	145
2023	Alan McCorkindale, Sauvignon Blanc	Marlborough, NZ	80
2023	Pedestal, Semillon /Sauvignon Blanc	Margaret River, WA	75
2023	Ross Hill, Pinnacle Series Chardonnay	Orange, NSW	95
2021	Eredi di Cobelli Aldo, 'Linzer' Chardonnay	Trentino, IT	125
2023	Alain Geoffroy, Petit Chablis	Burgundy, FR	105

RICH & FULL

2021	Gradis'ciutta, Ribolla Gialla	Friuli, IT	95
2022	Inama, 'Foscarino' Soave Classico	Veneto, IT	155
2021	Ferdinando Principiano, Langhe Timorasso	Piedmont, IT	140
2021	Cusumano, 'Alta Mora' Etna Bianco Carricante	Sicily, IT	145
2023	Clivi, "Bestieute" Chardonnay	Friuli, IT	95
2018	Bellavista, 'Uccellanda' Curtefranca Bianco Chardonnay	Lombardia, IT	235
2023	Cherubino, 'Caves Road' Chardonnay	Margaret River, WA	145
2022	Robert Oatley, 'Finisterre' Chardonnay	Margaret River, WA	105
2021	Dee Vine Estate, 'D-Reserve' Chardonnay	Adelaide Hills, SA	75

ROSE

2022	Antica Tenuta Pietramore, Cerasuolo di Montepulciano	Abruzzo, IT	95
2021	San Marzano 'Tramari' Rosé di Primitivo	Puglia, IT	75
2023	Giraldi, 'Ravelet' Rosé	St Tropez Provence, FR	85
2024	Gemtree, 'Luna De Fresa' Rosé	McLaren Vale, SA	75

RED WINE

LIGHT & PLAYFUL

2022	I Clivi, Schioppettino	Friuli, IT	110
2023	Bertani, 'Valpantena' Valpolicella	Piedmont, IT	90
2022	Cantina Oriolo, Dolcetto D'alba	Piedmont, IT	95
2023	COS, Frappato	Sicilia, IT	140
2020	Torre Mora, 'Scalunera' Etna Rosso	Sicily, IT	110
2022	Pietro Caciorgna, 'Ciauria' Nerello Mascalese	Sicily, IT	125
2023	Ross Hill, Pinnacle Series Pinot Noir	Orange, NSW	95
2022	Josef Chromy, Pinot Noir	Relbia, TAS	115
2023	Oakridge, Pinot Noir	Yarra Valley, VIC	80

STRUCTURED & MEDIUM

2023	Nanny Goat Vineyard, Pinot Noir	Central Otago, NZ	110
2020	Andrea Scovero, 'Ciapin' Barbera d'Asti	Piedmont, IT	135
2022	Roberto Sarotto, Nebbiolo	Piedmont, IT	95
2020	Piccini, 'Antica Cinta Oro' Chianti Riserva	Tuscany, IT	75
2022	Collefrisio, Montepulciano D'Abruzzo	Abruzzo, IT	85
2017	Vigneti del Salento, 'Zolla' Primitivo	Puglia, IT	115
2021	San Marzano, 'F' Negroamaro	Puglia, IT	145
2022	Argiolas, 'Innovazione Cardanera' Carignano del Sulcis	Sardinia, IT	105
2022	Hentley farm, 'The Stray' GS	Barossa Valley, SA	95

RIPE, BIGGER & FULL

2020	Roberto Sarotto, Barolo	Piedmont, IT	165
2017	La Rasina, Brunello di Montalcino	Tuscany, IT	260
2021	Macchion Dei Lupi Bolgheri Rosso, 'Psyche' Cabernet Blend	Tuscany, IT	140
2022	Fiore, 'Poggio Scalette' Chianti Classico Sangiovese	Tuscany, IT	130
2019	Praesidium, Montepulciano D'Abruzzo Riserva	Abruzzo, IT	165
2020	Fantini, 'Cinque Autoctoni No.22' Montepulciano Blend	Abruzzo, IT	185
2019	Dee Vine Estate, 'D-Reserve' Cabernet Sauvignon	Adelaide Hills, SA	75
2021	Cherubino, Shiraz	Frankland River, WA	155
2021	Tait Vineyard, 'Basket press' Shiraz	Barossa Valley, SA	125

SWEET WINE

2023	Borgo Maragliano, 'La Caliera' Moscato D'Asti	Piedmont, IT	75
2020	Braida, Brachetto D'Acqui 375ml	Piedmont, IT	65
2019	Castello di Querceto, Vin Santo del Chianti Classico 500ml	Tuscany, IT	140
2020	De Bortoli, 'Noble One' Botrytis Semillon 375ml	Riverina, NSW	100

FORTIFIED WINE

NV	De Bortoli, 'Black Noble' 10 Years Old Semillon Blend 500ml	Riverina, NSW	115
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AMARI

Amaro Averna	Italia	11
Amaro Montenegro	Italia	10
Amaro del Capo	Italia	12
Cynar	Italia	9
Fernet Branca	Italia	14
Amaro Nonino	Italia	16
Braulio	Italia	9
Rucolino	Italia	14
Zucca Rabarbaro	Italia	12
Argiolas Mirto Benalunga	Italia	14

LIQUEUR

Frangelico	Italia	9
Amaretto Disaronno	Italia	10
Limoncello	Italia	9
Molinari Sambuca	Italia	10
Fiorente Elderflower	Italia	11
Cointreau	France	12
Chambord	France	10
Tia Maria	Jamaica	10

GRAPPA

Questa e' Vera Grappa, 'Traminer'	Veneto, IT	19
Francoli, Moscato	Piedmont, IT	14
Nonino, Riserva	Friuli, IT	16

EAU DE VIE

Hennessy VS	Cognac	14
Martell XO	Cognac	45
Delord Bas-Armagnac Vsop 5 Year	Armagnac	18
Christian Drouin Selection Le Calvados	Calvados	15

GIN

Sala made by Noble Craft	Australia	12
Four Pillar Rare Dry	Australia	15
Martin Miller	England	15
Tanqueray N10	England	14
Hendricks	Scotland	14

VODKA

Vodka O	Australia	14
Sala Made by Noble Craft	Australia	12
Belvedere Smogory Forest	Poland	16
Grey Goose	France	16

TEQUILA & MEZCAL

Botanga Blanco	Amatitán	14
Botanga Reposado	Amatitán	15
Clase Azul	Jalisco	45
Don Julio Blanco	Jalisco	18
Don Julio Reposado	Jalisco	20

WHISKY

Jameson Black Barrel	Ireland	15
Jack Daniels Bonded	Tennessee	15
Four Roses	Bourbon	12
Woodford Reserve	Bourbon	18
Johnnie Walker Black label	Blended Scotch	12
Chivas Regal 18	Blended Scotch	22
Macallan Double Cask 12	Single Malt	21
Laphroaig Quarter Cask	Single Malt Scotch	24
Aberlour 12	Single Malt Scotch	19
Yellow Rose Rye Whiskey	American Rye Whiskey	18

RUM

Flor de Cana 4-Year-Old	Nicaragua	12
Flor de Cana 7-Year-Old	Nicaragua	14
Zacapa 23	Guatemala	22
Zacapa XO	Guatemala	55
Kraken Black Spiced	Trinidad	12



Boat Catering

Canapés

Spring Pea Tartlet + Almond Crema + Mustard Cress (v, df, nf)

Oysters + White Balsamic Dressing + Sea Asparagus (v, df, nf)

Swordfish Skewer + Smoked Bone Marrow + Salsa Verde

Entrée

Tuna + Carta Musica + Broad Beans + Anchovy Mayonnaise + Bottarga + White Linaria

Mid - Course

Squid Ink Tortellini + Crab Meat + Roast Tomato + Lemon & Caper Sauce (nf)

Main Course

Murray Cod + Salmoriglio + Ice Plant (nf, gf)

Beef Short Rib + Cauliflower Purée + Porcini Mushrooms

Alternatively served with Roast Potatoes & Sala Leaf Salad

Dessert

Fresh Cheesecake + Strawberry + Seirass Cheese + Blueberry + Frolla Crumble

Sala's Petit Fours served with Coffee