

INES

Wines By The Glass

Frizzante

24 Astoria Prosecco Extra Dry	<i>Veneto, ITA</i>	16
NV Moët Hennessy Champagne Brut	<i>Champagne, FRA</i>	25

Bianco

25 Astoria Alisia Pinot Grigio	<i>Veneto, ITA</i>	16
24 Alpha Box & Dice Tozzo Vermentino	<i>Riverland, SA</i>	15
25 Orbis Grenache Blanc	<i>Belwitt Springs, SA</i>	18
24 Bertani Le Quaiare Trebbiano di Lugana	<i>Veneto, ITA</i>	21
25 Scorpo Chardonnay	<i>Mornington Peninsula, VIC</i>	23

Rosé

24 Figuière Méditerranée Rosé	<i>Provence, FRA</i>	17
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Rosso

23 Airlie Bank Grenache, Gamay	<i>Yarra Valley, VIC</i>	17
24 Sandhill Estate Sangiovese	<i>Kyneton, VIC</i>	15
24 Viviani Valpolicella Classico	<i>Veneto, ITA</i>	18
22 Orefice Montepulciano	<i>Abruzzo, ITA</i>	21
24 Diego Conterno Nebbiolo	<i>Piemonte, ITA</i>	25

Dolce

NV Zerella La Gita Moscato	<i>McLaren Vale, SA</i>	15
NV Collefrisio Sotto Sopra Montepulciano	<i>Abruzzo, ITA</i>	14

Signature Cocktails

Olivia *Dry Gin, Blanco Vermouth, Caperberry Brine, Soda, Thyme*

a bright & savoury mediterranean sip, served tall and crisp 18

Lampone Highball *Select Aperitivo, Juicy Sweet Vermouth, Raspberry, Soda*

delicately fruity with a long, refreshing finish 20

Pesca Sour *Vodka, Vanilla, Peach, Montenegro, Silky Foam*

stone fruit & gentle vanilla, balanced by bright citrus and subtle herbal spice 25

Rossini Negroni *Four Pillars Gin, Ruby Grapefruit Aperitivo, Fino Sherry, Hopped Grapefruit Bitters*

rich & bittersweet. citrus, spice, & dry sherry 25

Ambra *Aged Rum, Apricot liqueur, Amaro Nonino, Salted Caramel*

golden stone fruit, caramelised and lightly spiced, stained-glass sugar garnish 25

Bianca Margarita *Blanco Tequila, Cocchi Americano, Passionfruit, Citrus, Chilli*

juicy tropical fruit & warm, lingering chilli 25

Piera *Wild Turkey Rye, Pear, Vermouth, Amaro*

dry, spirit-forward manhattan lifted by delicate pear 26

Nocciola Espresso *Chestnut Liqueur, Cognac, Roasted Coffee, Cacao*

silky & deeply decadent. coffee, dark chocolate & toasted chestnut 25

Classic Cocktails Available

Signature Martinis

Limon *winter citrus leaf-infused vodka, fino sherry, lemon bitters*

bright and aromatic, with fresh citrus lifted by a crisp, mineral finish 25

Olivetta *Four Pillars Olive Leaf Gin, rosemary-smoked olive brine and pepperoncini brine*

exceptionally savoury, silky & unapologetically dirty 26

Flora *Coral Gin, Rose Vermouth, Stonefruit Aperitivo, finished tableside w. rose water mist*

elegant florals and fruits, a fragrant pour 25

Non Alcoholic

Crodino Spritz *bittersweet and botanical, a traditional Italian aperitif spritz*

built to be enjoyed for what it is, not for what it isn't 16

Pear in the Air

juicy pear & zesty lime highball, balanced by a subtle caramel richness 18

Ginevra *four pillars bandwagon 0% gin, topped with premium tonic and a twist*

clean botanicals and vibrant citrus, a g&t experience without the alcohol 14

Plus & Minus Prosecco

bubbles carry the flavour, with no compromise on the celebration 13

CBCo Zero Alcohol

10

Wines By The Bottle

Frizzante

Veneto

crisp / citrus / refreshing

23 Astoria Prosecco Extra Dry	80
NV Col Vettoraz Valdobbiadene Extra Brut	108

Lombardia

elegant / brioche / citrus

NV Bellavista Franciacorta Brut	195
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France

classic / fine bubbles

NV Moët Hennessy Champagne Brut <i>Champagne, FRA</i>	125
NV Ruinart Blanc de Blanc <i>Reims, FRA</i>	325
13 Dom Pérignon Champagne Brut <i>Champagne, FRA</i>	690
NV Krug Grande Cuvée Champagne Brut <i>Champagne, FRA</i>	950

brioche / toasted / rich

NV Thienot Brut Blanc de Blanc <i>Reims, FRA</i>	248
NV Veuve Clicquot Yellow Label Champagne <i>Reims, FRA</i>	194
22 Domaine Rolet Savagnin Ouillé <i>Jura, FRA</i>	145

Rosé

dry / delicate fruit

24 Figuière Méditerranée Rosé <i>Provence, FRA</i>	85
23 Château D'Esclans 'Whispering Angel' Rosé <i>Provence, FRA</i>	105
23 Dolce & Gabbana Donnafugata Rosé <i>Sicily, ITA</i>	175

Dolce

fruit forward / gently sweet

NV 'La Gita' Moscato <i>McLaren Vale, SA</i>	72
NV Medici Ermete Lambrusco Dolce, <i>Reggiano, ITA</i>	68
21 Domaine Castera "Memoria" Demi Sec Manseng <i>Jura, FRA</i>	125

Bianco, Italy

Veneto

fresh / crisp / textural

25 Astoria Alisia Pinot Grigio	80
24 Bertani Le Quaiare Trebbiano di Lugana	105

Alto Adige

alpine / aromatic

24 St Michael Eppan Müller Thurgau	105
24 St Michael Eppan Fallwind Sauvignon Blanc	115

Friuli Venezia Giulia

aromatic / saline / textural

22 Livon Friulano Friuli	79
24 Villa Chiopris Ribolla Gialla	95
22 Livon Soluna di Malvasia	145

Piemonte

mineral / rounded / elegant

25 Giovanni Almondo Roero Arneis	95
23 Villa Sparina Gavi di Gavi	115
24 Ratti Brigata Langhe Chardonnay	130

Central Italy

complex / stone fruit / textured

22 Giorgio Meletti Bolgheri Vermentino, Viognier	101
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Southern Italy & Islands

citrus / mineral / generous

24 Fondo Grillo Parlante <i>Sicily, ITA</i>	82
23 Donnafugata Anthilia Catarratto Blend <i>Sicily, ITA</i>	105
23 Tenuta Scuotto Falaghina <i>Campania, ITA</i>	98
22 Ayunta Nerello Mascalese Bianco <i>Etna, ITA</i>	95

Bianco, International

France & Europe

classic expressions

22 Danjou-Banessy Supernova Muscat d'Alexandria	<i>Vin De France, FRA</i>	110
25 Domaine Mittnacht Frères Pinot Blanc, Auxerrois	<i>Alsace, FRA</i>	85
23 Emmerich Knoll 'Loibner' Grüner Veltliner	<i>Wachau, AUT</i>	130
23 Domaine Des Malandes Chablis	<i>Chablis, FRA</i>	144
24 Roger Champault & Fils Sancerre Blanc	<i>Loire Valley, FRA</i>	120
23 Batard Langelier Muscadet "Le Besson"	<i>Loire, FRA</i>	96
23 Agnès Paquet Les Hoz Chardonnay	<i>Burgundy, FRA</i>	102
23 Henri Naudin-Ferrand Beaune Blanc	<i>Burgundy, FRA</i>	135
22 Domaine Des Malandes Chablis Grand Cru	<i>Bourgogne, FRA</i>	325
22 Domaine Bitouzet-Prieur Meursault	<i>Bourgogne, FRA</i>	345

Victoria

cool climate / old world

25 Amrit Pinot Gris on skins	<i>Mornington Peninsula, VIC</i>	90
25 Scorpo Chardonnay	<i>Mornington Peninsula, VIC</i>	115

South Australia

bright / familiar

24 Alpha Box & Dice Tozzo Vermentino	<i>Riverland, SA</i>	75
25 Alpha Box & Dice X Picpoul	<i>McLaren Vale, SA</i>	78
25 Good Catholic Girl 'Teresa' Riesling	<i>Clare Valley, SA</i>	88
25 Orbis Grenache Blanc	<i>Belwitt Springs, SA</i>	85
22 Good Intentions Chardonnay	<i>Mount Gambier, SA</i>	102
22 Good Intentions Volcanic Lake Chardonnay	<i>Mount Gambier, SA</i>	136

Western Australia

coastal / concentrated / complex

21 Stella Bella Suckfizzle Sauvignon Blanc	<i>Margaret River, WA</i>	145
21 Suckfizzle by Stella Bella Chardonnay	<i>Margaret River, WA</i>	205

New Zealand

green / aromatic

23 Cloudy Bay Sauvignon Blanc	<i>Marlborough, NZ</i>	130
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Rosso, Italy

Veneto

dark cherry / savoury / warming

24 Astoria Caranto Pinot Noir	85
21 Viviani Negrar Valpolicella Classico	90
20 Viviani Valpolicella Classico Superiore Ripasso	125
19 Viviani Amarone della Valpolicella Classico	197

Alto Adige

alpine / elegant / red fruits

23 St Michael Eppan Pinot Nero	112
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Friuli Venezia Giulia

savoury / earthy / dark fruit

23 Villa Chiopris Refosco dal Peduncolo	90
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Piemonte

bright acidity / red fruits / structure

24 Diego Conterno Nebbiolo	125
23 Elio Perrone Barbera d'Asti	75
24 Ratti Battaglione Barbera d'Asti	120
20 Diego Conterno Barolo Monforte d'Alba	340

Central Italy

savoury / tannic / structured

17 Villa Trasqua 'Fanatico' Chianti Classico Riserva <i>Toscana, ITA</i>	145
22 Orefice Montepulciano DOC, <i>Abruzzo, ITA</i>	96

Southern Italy & Islands

ripe / spice / bold

21 Donnafugata Cerasuolo Nero d'Avola, Frappato <i>Sicily, ITA</i>	128
21 Fondo Nero d'Avola <i>Sicily, ITA</i>	85
21 Varvaglione Passione Primitivo <i>Puglia, ITA</i>	94
17 Donnafugata Nerello Mascalese Rosso <i>Etna, ITA</i>	160

Rosso, International

France & Europe

elegant / savoury / structured

21 Rois Mages 'Les Cailloux' Pinot Noir	<i>Bourgogne, FRA</i>	160
21 Finca Fella Cala Rey Tempranillo, Syrah	<i>La Mancha, ESP</i>	69
19 Château Gigognan Châteauneuf-du-Pape	<i>Southern Rhône, FRA</i>	195

Victoria

bright / cool climate / savoury

21 Onannon Pinot Noir	<i>Mornington Peninsula, VIC</i>	105
23 Airlie Bank Grenache, Gamay	<i>Yarra Valley, VIC</i>	82
24 Sandhill Estate Sangiovese	<i>Kyneton, VIC</i>	68
24 Rochford Estate Syrah	<i>Yarra Valley, VIC</i>	78

South Australia

generous fruit / spice / structure

21 Alpha Box Ancient Youth Gamay	<i>Adelaide Hills, SA</i>	74
22 Tscharke Estate A Thing of Beauty Grenache	<i>Barossa Valley, SA</i>	82
23 Majella Shiraz	<i>Coonawarra, SA</i>	89
21 The Dirtman Shiraz	<i>Barossa Valley, SA</i>	94
22 Charles Melton La Belle Mère GSM	<i>Barossa Valley, SA</i>	110
20 Eye of Ra Shiraz	<i>Barossa Valley, SA</i>	690

Western Australia

dark fruit / cassis / structured

24 Nocturn Single Vineyard Cabernet	<i>Margaret River, WA</i>	122
19 Stella Bella Luminosa Cabernet Sauvignon	<i>Margaret River, WA</i>	205

New Zealand

herbal / elegant fruits

21 Burn Cottage Vineyard Pinot Noir	<i>Otago, NZ</i>	185
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OYSTERS, NATURAL OR W/ CHAMPAGNE & CUCUMBER GRANITA (GF, DF) 7E

GRILLED HOUSE FOCACCIA W/ ROSEMARY SALT BUTTER (V, DFO) 14

CRUMBED & FRIED OLIVES STUFFED W/ PARMIGIANO (V) 18

ITALIAN SALAMI, CORNICHON, HOUSE GRISSINI (GFO, DF) 17

CREMÉ DELICE, FRUIT TOAST, HONEY & THYME (GFO, V) 18

POTATO PÂVE, PARMESAN & SAGE (GFO, VEG) 16

WINE-BRAISED BEEF & BECHAMELE CROQUETTES 2PCS 22

CHARRED ZUCCHINI, EXTRA VIRGIN OLIVE OIL, LEMON & TARRAGON (GFO, DF, VEGAN) 20

STRACIATELLA, PISTACHIO, HONEY, MINT, PANE FRITTO 24 (V, GFO)

GRILLED EYE FILLET SKEWER, SALSA VERDE (GF, DF) 17

CHARRED OCTOPUS, ROMESCO, LEMON (GF, DF) 26

GNOCCHI, MUSHROOM SAUCE, PECORINO (V) 28

LASAGNA SLICE, WARM BÉCHAMEL, PECORINO 25

HERB BUTTER FRIES (GF, DFO) 14

INES

PLEASE ADVISE STAFF OF ANY DIETARY REQUIREMENTS. WE USE AUSTRALIAN OYSTERS AND IMPORTED OCTOPUS.
A PUBLIC HOLIDAY SURCHARGE OF 15% APPLIES. NO CREDIT CARD SURCHARGES APPLY.

HAPPY HOURS 3PM - 6PM DAILY

MARGARITAS

CLASSIC, SPICY, TOMMYS 14

SPRITZ

APEROL, CAMPARI, LIMONCELLO, MONTENEGRO, HUGO, VENETIAN 14

BEERS

LAGER, PALE ALE 8

HOUSE WINES

ASK FOR TODAY'S SELECTION 10

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