

# Bar Infinita

At Bar Infinita, we take pride in crafting exceptional dishes with sustainably sourced, high-quality Australian ingredients. Our chefs collaborate with top New South Wales producers - CopperTree Farms, Molino Carrieri for our flours and semolina - while Blue Mountains ironbark fuels our ovens. By working closely with local farmers and fishermen, we ensure every dish reflects the best of Australia's produce.

## SNACKS

|                                                                                                      |       |
|------------------------------------------------------------------------------------------------------|-------|
| Wood Fired Pizza Bianca + chilli honey oil + pecorino (v, dfo, nf)                                   | 15    |
| <b>to enjoy with bread:</b>                                                                          |       |
| Levoni Riserva Culatta (premium aged prosciutto de parma rump cut + marinated artichoke (df, gf, nf) | 19    |
| Borgo Salumi Truffled Mortadella + guindilla peppers (df, gf, nf)                                    | 14    |
| Burrata + pappa al pomodoro + aleppo pepper + basil oil (v)                                          | 26    |
| Mushroom Arancini + taleggio + truffle aioli (v)                                                     | 7 ea  |
| Wagyu Croquette + black garlic aioli                                                                 | 11 ea |
| Grilled Scallops + mango & fermented chill sauce + lemon verbena mayo (dfo, gf)                      | 11 ea |

## SMALL PLATES

|                                                                                                            |    |
|------------------------------------------------------------------------------------------------------------|----|
| Wagyu Tartare + parmesan biscuit + tuna mayo + egg yolk gel + pine nuts + capers                           | 30 |
| Fremantle Octopus + shishito pepper + purple potato foam + octopus chips (gf, nf)                          | 35 |
| Eggplant alla 'Parmigiana' + baked eggplant + mozzarella cream + cherry tomato puree + pangrattato + basil | 24 |

## LARGE PLATES

|                                                                                                                                             |    |
|---------------------------------------------------------------------------------------------------------------------------------------------|----|
| Squid Ink Tagliolini + blue swimmer crab + tomato textures + lemon myrtle                                                                   | 45 |
| Saffron Risotto + beef cheek + smoked bone marrow butter + chestnut + oregano                                                               | 36 |
| Spaghetti + south australia vongole + lemon butter + bottarga + warrigal greens (v)                                                         | 39 |
| Tortelli + porcini & ricotta filling + parsley bechamelle + mushroom consomme + crispy leeks                                                | 35 |
| Vegan pasta available upon request                                                                                                          |    |
| Game Farm Duck Breast + honey & lavender glaze + duck leg spring roll + dutch carrots + macadamia & shallots crumb + anise myrtle jus (gfo) | 48 |
| Fisherman's Weekly Catch                                                                                                                    | MP |
| 200gr CopperTree Farm Grass Fed Striploin MB3+ cooked on woodfire                                                                           | 48 |
| 300g Icon Wagyu Rump Cap MB8-9+ cooked on woodfire                                                                                          | 69 |
| Our steaks are served with sweet potato & burnt butter puree + kimchi brussels sprouts + rosemary jus (gf, nf)                              |    |

## SIDES

|                                                                   |    |
|-------------------------------------------------------------------|----|
| Fries + rosemary salt + truffle sauce                             | 15 |
| Grilled Broccolini + ricotta salata + fried capers + mint         | 15 |
| Rocket Salad + balsamic dressing + shaved parmesan + candy walnut | 13 |

(v) vegetarian (vg) vegan (gf) gluten free (df) dairy free (nf) nut free (o) dietary option available  
10% surcharge applies on Sundays. 15% surcharge applies on public holidays. 1.4% credit card surcharge applies on all transactions.  
Our menu contains allergens and is prepared in a kitchen that handles nuts, eggs, shellfish, gluten. Whilst all reasonable efforts are taken to accommodate guests dietary needs, we cannot guarantee that our food will be allergen free.

# Bar Infinita

## MARIA'S SHARED MENU 89PP

Wood Fired Pizza Bianca + chilli oil + pecorino (v,df,of,nf)

Mushroom Arancini + taleggio + truffle aioli (v)

Levoni Riserva Culatta + marinated artichoke (df,gf,nf)

Borgo Salumi Truffled Mortadella + guindilla peppers (df,gf,nf)

Burrata + pappa al pomodoro + aleppo pepper + basil oil (v)

### SHARED PASTAS

Squid Ink Tagliolini + blue swimmer crab + tomato textures  
+ lemon myrtle

Saffron Risotto + beef cheek + smoked bone marrow butter +  
chustnut + oregano

### SHARED SECONDI

Game Farm Duck Breast + honey & lavender glaze + duck leg spring  
roll + dutch carrots + macadamia & shallots crumb  
+ anise myrtle jus (gfo)

200gr CopperTree Farm Grass Fed Striploin MB3+ cooked on woodfire  
served with sweet potato & burnt butter puree + kimchi brussels  
sprouts + rosemary jus (gf,nf)

Rocket Salad + balsamic dressing + shaved parmesan + candy walnut

### SHARED DOLCE

Pistachio Tiramisu + pistachio & mascarpone cream + strawberry jam  
+ savoiardi + candied pistachio

(available for min. group of 4 | required for groups of 8+)

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# Bar Infinita



*My Nonno (second from the left) and his four brothers. When they arrived from Italy, Nonna told them to 'pose with a kangaroo' so they would appear more Australian.*

## BENVENUTA

Welcome to Bar Infinita, your local Italian spot for al fresco aperitivo, homemade cooking and delicious woodfired dishes to share.

We have been inspired by the recipes and rituals passed down from my Nonna and Nonno, who emigrated to Australia after World War II from Salina Island, just north of Sicily. We hope you enjoy our curated list of Amalfi-style cocktails, Italian wines and traditional liqueurs.

*Saluti!*

# COCKTAILS

Our drinks selection is a love letter between two lands, a dance of time-honoured Sicilian craft and the wild beauty of Australia. It carries the soul of the old country, where passion and tradition are woven into every sip, yet breathes with the youthful exuberance of this boundless land, where native botanicals and sun-kissed ingredients inspire a fresh chapter in Italian cocktail artistry.

## *Garibaldi & Friends*

Giuseppe Garibaldi, credited for the invention of the classic aperitivo in 1871, symbolising the unification of Northern and Southern Italy, we have adapted this for your modern exploration of the Aperitivo and fresh juice.

|                                  | 30ml | 45ml |
|----------------------------------|------|------|
| #1 CAMPARI & FRESH ORANGE.....   | 10   | 13   |
| #2 APEROL & PINK GRAPEFRUIT..... | 10   | 13   |
| #3 RHUBI & MANDARIN.....         | 10   | 13   |

## *Aperitivo*

### WILD ROSE BELLINI 17

A sun-kissed take on the Bellini, Rosella flowers infused Unico Rosa Vermouth, Watermelon, Four Pillars Gin, charged with Australian Sparkling

### INFINITA SPRITZ 18.5

This Spritz plays like a meeting of old friends, a complex balance of tart strawberry & green tea shrub, Tanica native Native Plum Aperitivo sweet spritz

### PEACH MIA SPRITZ 18.5

This white peach spritz will take you to the shores of Isola Bella, loaded with Cocchi Americano, a touch of Suze and White Peach, with a hint of vanilla, charged with Soda and Prosecco

# COCKTAILS

## *Cocktails della Casa*

### **RED EARTH MARGARITA 20**

A zesty ode to the land, tangling blood orange, charged with Patron Tequila, Aperol, a touch of sugar to your taste, contrasted with wattleseed and cinnamon rim, Amore per la Margarita

### **IL BACIO DI MANDARINO SOUR 20**

In time for the rise of citrus season, our Mandarin, Ginger sour, leading with Four Pillars Dry Gin, Gelerton Wax, Gingerbread, puckered up and served on the rocks

### **NOTTE NERA ESPRESSO MARTINI 20**

The modern day classic, starring Vanilla Infused Vodka, loaded with Nocello, a touch of black walnut and a shot of espresso

## *La Famiglia Negroni*

### **NEGRONI INFINITA 20**

The iconic cocktail features the renowned Australian Four Pillars Negroni, Campari, and Davison plum vermouth

### **NEGRONI ROSA SBAGLIATO 20**

A regional take on the Italian classic, Poor Toms Strawberry Gin, Pomelle Pink Grapefruit aperitif, and Unico Roselle Infused Rose Vermouth

### **NEGRONI ROSITA 20**

A Mexican twist on the Italian number, Starring Tequila Patron, Vanilla Infused Campari and Oscar Sweet Vermouth

## *Signature Classics*

### **AMARETTO SOUR 24**

In celebration of Disaronno's 500th birthday - a splash on Bourbon, lemon, a touch of sugar, egg whites and a lashing of Amaretto

### **PAPER PLANE 24**

The modern day classic - invented by our own Sam Ross of Attaboy New York - equal parts, Bourbon, Amaro Nonino, Aperol, Lemon...simple and delicious

### **OLD FASHIONED 24**

The timeless classic cocktail - we lead with Woodford Reserve, a touch of orange bitters and a little sugar to taste, served on ice

*All spirits are available from the bar - just ask our team for your favourite pour*

# NON-ALC

## *Mocktails \$14*

### ITALIAN BLOOD

lyres italian orange,  
blood orange soda,  
citrus, agave

### RASPBERRY MOJITO

raspberries, lime,  
mint, apple,  
lemonade

### NO-GORONI

berry reduction,  
grapefruit, orange,  
angostura, supasawa

## *Softs*

### MODA SPARKLING (700ML) 5

#### SODAS

sprite, coke, coke zero, ginger ale 5.5  
tonic water, soda water 4.5  
capi blood orange 6  
ginger beer 6

#### JUICES

apple, orange, cranberry, pineapple, mandarian,  
blood orange, watermelon, ruby red grapefruit 6.5

### LEMON, LIME & BITTERS 6.5

# BEER & CIDER

## *Bottled*

|                                                                |           |
|----------------------------------------------------------------|-----------|
| <b>PERONI</b> ROME, ITALY.....                                 | <b>12</b> |
| <b>BIRRA MORETTI</b> ITALY .....                               | <b>11</b> |
| <b>MENABREA LARGER</b> PIEDMONT, ITALY .....                   | <b>11</b> |
| <b>STONE &amp; WOOD PACIFIC ALE</b> BYRON BAY, AUSTRALIA ..... | <b>12</b> |
| <b>CASCADE PREMIUM LIGHT</b> TASMANIA, AUSTRALIA .....         | <b>10</b> |

## *Non-Alcoholic*

|                                                    |           |
|----------------------------------------------------|-----------|
| <b>HEAPS NORMAL QUIET XPA</b> NSW, AUSTRALIA ..... | <b>10</b> |
| <b>HEINEKEN ZERO</b> NETHERLANDS.....              | <b>10</b> |

## *Cider*

|                                                                          |           |
|--------------------------------------------------------------------------|-----------|
| <b>NAPOLEONE &amp; CO LOUIS ROSE CIDER</b> YARRA VALLEY, AUSTRALIA ..... | <b>10</b> |
|--------------------------------------------------------------------------|-----------|

# WELCOME TO BAR INFINITA!

*"Infinita" means infinity—without limits!*

Our wine list embodies this spirit, taking you on a journey through Italy's rich and diverse winemaking traditions. We explore both well-known and lesser-known grape varieties, offering a selection sourced from boutique importers who work with small, family-owned producers.

Let us guide you on an exciting voyage of discovery  
— who knows, your new favorite grape variety might  
just be a sip away!



# BY THE GLASS

## *Bubbles*

65ml 125ml

|                                                                                                                                                      |           |           |
|------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|-----------|
| <b>NV ASTORIA "TIEMO" PROSECCO TREVISO</b> VENETO .....                                                                                              | <b>7</b>  | <b>13</b> |
| Fresh, light, fun and fruity wine made from Glera grapes.                                                                                            |           |           |
| <b>NV ELISABETTA ABRAMI FRANCIACORTA BRUT</b> LOMBARDIA .....                                                                                        | <b>15</b> | <b>29</b> |
| The real Italian Champagne, made using the same method as the French.<br>This Chardonnay and Pinot Noir blend is creamy, elegant and full of flavor. |           |           |

## *White*

75ml 150ml

|                                                                                                                                              |           |           |
|----------------------------------------------------------------------------------------------------------------------------------------------|-----------|-----------|
| <b>2022 BIOLOGICA STELLINO 'LUNATICO' CATARRATTO</b> SICILIA .....                                                                           | <b>12</b> | <b>23</b> |
| Light and crispy white perfect as an aperitivo. Think Riesling and its great acidity.                                                        |           |           |
| <b>2023 TERRE DELL'ETRURIA VERMENTINO</b> TOSCANA .....                                                                                      | <b>8</b>  | <b>15</b> |
| Crunchy and fruity, this is your new favourite if you like Sauvignon Blanc.                                                                  |           |           |
| <b>2022 ALLA COSTIERA 'BIANCO' GARGANEGA BLEND</b> VENETO .....                                                                              | <b>10</b> | <b>20</b> |
| This blend of many native varieties is dry and round. Think of a more structured Pinot Grigio.                                               |           |           |
| <b>2023 REMEDIO 'BIANCO' MALVASIA BLEND</b> EMILIA ROMAGNA .....                                                                             | <b>12</b> | <b>24</b> |
| This juice is an explosion of flavors. Strong aromatics on the nose balanced by the freshness on the palate.                                 |           |           |
| <b>2023 TENUTA IL NESPOLO 'SAH' CHARDONNAY</b> PIEMONTE.....                                                                                 | <b>10</b> | <b>19</b> |
| A fantastic expression of this variety, sure to delight every palate.<br>Even if you're not a Chardonnay lover, this one might surprise you. |           |           |
| <b>2018 AZIONE VINI TREBBIANO</b> ABRUZZO.....                                                                                               | <b>16</b> | <b>32</b> |
| Rich, bold, and full of flavor, this wine combines the structure of a red with the elegance of a white.                                      |           |           |

# BY THE GLASS

## Orange

Orange wines are made from white grapes that undergo skin contact during maceration, allowing the juice to extract color and texture from the grape skins: hence the name "orange."

(It's not from the town of Orange or the fruit!)

This is one of the oldest winemaking techniques, producing wines with complex flavors and a distinctive tannin structure, almost like drinking Earl Grey tea. Rich, textured, and full of character, orange wines offer a unique and exciting tasting experience.

|                                                                                                                                     | 75ml      | 150ml     |
|-------------------------------------------------------------------------------------------------------------------------------------|-----------|-----------|
| <b>2022 ROCCO DI CARPENETO 'REIS' CORTESE</b> PIEMONTE .....                                                                        | <b>12</b> | <b>23</b> |
| A perfect introduction to orange wines. Cortese, a delicate variety, truly shines with skin contact, revealing its best expression. |           |           |
| <b>2022 NASCIRI VINU I CASA BIANCO</b> CALABRIA .....                                                                               | <b>11</b> | <b>21</b> |
| Made from the Greco variety, this wine is lively and full of surprises. Expect the unexpected in every sip!                         |           |           |
| <b>2022 FATTORIA CALCABRINA 'LACRIMA' GRECHETTO</b> UMBRIA .....                                                                    | <b>13</b> | <b>25</b> |
| From an untouched and raw land, this wine is a true showcase of orange wine at its finest: bold, expressive and full of character.  |           |           |

## Rose

|                                                                                                                                                                     | 75ml      | 150ml     |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|-----------|
| <b>2023 VARVAGLIONE SUSUMANIELLO DEL SALENTO</b> PUGLIA .....                                                                                                       | <b>9</b>  | <b>18</b> |
| Think of a Provence Rose: light in colour, crispy on the palate and simply smashable!                                                                               |           |           |
| <b>2022 CORVAGIALLA 'ROSATO' SANGIOVESE BLEND</b> LAZIO .....                                                                                                       | <b>12</b> | <b>23</b> |
| This style is the only rose ever known in Italy. Grapes are left on skin for longer so that the colour gets deeper. They are dry and flavorsome, perfect with food. |           |           |

# BY THE GLASS

## Red

65ml 125ml

|                                                                                                                                                                          |           |           |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|-----------|
| <b>2022 FORA WINES 'BAGARRE' TAI ROSSO</b> VENETO .....                                                                                                                  | <b>12</b> | <b>23</b> |
| This rare variety, related to Grenache, offers a surprising Pinot Noir-like Character. It presents elegant spices, soft tannins and delicate red fruit notes.            |           |           |
| <b>2023 BENOTTI ROSAVICA "NEBIULINA' LANGHE NEBBIOLO</b> PIEMONTE ..                                                                                                     | <b>10</b> | <b>20</b> |
| A lighter expression of Nebbiolo, traditionally crafted this way in Roero, featuring lifted aromas and delicate, refined notes.                                          |           |           |
| <b>2022 CASALE SANGIOVESE</b> TOSCANA .....                                                                                                                              | <b>11</b> | <b>21</b> |
| The perfect lunch wine! This Sangiovese features a soft tannin structure and vibrant acidity, making it a versatile match for any dish.                                  |           |           |
| <b>2017 THERESA ECCHER 'ER' ETNA ROSSO</b> SICILIA .....                                                                                                                 | <b>19</b> | <b>38</b> |
| Grown at over 800m on volcanic soils, this wine is a true expression of its land. With the elegance of Burgundy and the structure of Piemonte, it's well worth a try.    |           |           |
| <b>2022 SARDUS PATER 'FORAS' CANNONAU</b> SARDEGNA .....                                                                                                                 | <b>9</b>  | <b>18</b> |
| Cannonau, Sardinia's take on Grenache, is fruity and elegant, with layers of dry spice and a firm tannin structure. It is serious, yet approachable.                     |           |           |
| <b>2022 COLLEFRISIO MONTEPULCIANO D'ABRUZZO</b> ABRUZZO .....                                                                                                            | <b>8</b>  | <b>15</b> |
| This is your bold, fruit-forward wine: rich and full-bodied but without the heavy tannins. Think of it as a medium-bodied Shiraz, and you're all set!                    |           |           |
| <b>2021 TENUTA SCUOTTO AGLIANICO</b> CAMPANIA .....                                                                                                                      | <b>10</b> | <b>19</b> |
| The flagship grape of this region, Aglianico is bold and structured, offering a perfect balance of fruit, tannins, acidity, and oak. It is a big boy with velvet gloves. |           |           |
| <b>2018 L'ARCO "PARIO' CORVINA BLEND</b> VENETO.....                                                                                                                     | <b>20</b> | <b>40</b> |
| This Amarone style wine is a true "meditation" wine. Rich and complex, it is perfect for savoring at the end of a meal with cheese, as tradition suggests.               |           |           |

## Sweets

|                                                                                                                                                               |             |           |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|-----------|
| <b>2023 ELIO PERRONE 'SOURGAL' MOSCATO D'ASTI</b> PIEMONTE .....                                                                                              | <b>90ML</b> | <b>15</b> |
| Low in alcohol and gently fizzy, this refreshing sweet yet balanced wine is the perfect way to end a meal.                                                    |             |           |
| <b>NV PODERE SAN BIAGIO 'VINO COTTO'</b> ABRUZZO .....                                                                                                        | <b>75ML</b> | <b>26</b> |
| The tradition of boiling, fermenting the must, and aging it dates back to the Picena civilization. This is a true gem, soft like a cuddle, that you must try. |             |           |

# BY THE BOTTLE

## *Bubbles*

|      |                                           |                 |     |
|------|-------------------------------------------|-----------------|-----|
| NV   | ASTORIA 'TIEMO PROSECCO TREVISO' GLERA    | VENETO .....    | 68  |
| 2017 | CASCINA CHICCO 'EXTRA BRUT ROSE' NEBBIOLO | PIEMONTE .....  | 139 |
| NV   | ELISABETTA ABRAMI 'FRANCIACORTA BRUT'     |                 |     |
|      | CHARDONNAY, PINOT NOIR                    | LOMBARDIA ..... | 174 |

## *White*

|      |                                               |                      |     |
|------|-----------------------------------------------|----------------------|-----|
| 2022 | BIOLOGICA STELLINO 'LUNATICO' CATARRATTO      | SICILIA .....        | 111 |
| 2023 | TERRE DELL'ETRURIA VERMENTINO                 | TOSCANA .....        | 67  |
| 2022 | LIVON PINOT GRIGIO                            | FRIULI .....         | 85  |
| 2022 | ALLA COSTIERA 'BIANCO' GARGANEGA BLEND        | VENETO .....         | 92  |
| 2023 | REMEDIO 'BIANCO' MALVASIA BLEND               | EMILIA ROMAGNA ..... | 109 |
| 2023 | PODERE SAN BIAGIO 'SALTARELLA' PECORINO BLEND | ABRUZZO .....        | 102 |
| 2023 | GAROFOLI VERDICCHIO CASTELLI DI JESI          | MARCHE .....         | 77  |
| 2021 | VIGNA FLOR SAUVIGNON BLANC                    | VENETO .....         | 117 |
| 2020 | CANTINA GIARDINO 'FX' FIANO                   | CAMPANIA .....       | 125 |
| 2020 | VILLA CHIOPRIS RIBOLLA GIALLA                 | FRIULI .....         | 72  |
| 2023 | TENUTA IL NESPOLO 'SAH' CHARDONNAY            | PIEMONTE .....       | 89  |
| 2018 | AZIONE VINI TREBBIANO                         | ABRUZZO .....        | 155 |

# BY THE BOTTLE

## *Orange*

|      |                                         |                |     |
|------|-----------------------------------------|----------------|-----|
| 2022 | ROCCO DI CARPENETO 'REIS' CORTESE       | PIEMONTE ..... | 107 |
| 2022 | NASCIRI 'VINU I CASA' GRECO BIANCO      | CALABRIA ..... | 95  |
| 2022 | FATTORIA CALCABRINA 'LACRIMA' GRECHETTO | UMBRIA .....   | 118 |

## *Rose*

|      |                                       |             |     |
|------|---------------------------------------|-------------|-----|
| 2023 | VARVAGLIONE SUSUMANIELLO              | PUGLIA..... | 84  |
| 2022 | CORVAGIALLA 'ROSATO' SANGIOVESE BLEND | LAZIO.....  | 105 |

## *Red*

|      |                                                            |                 |     |
|------|------------------------------------------------------------|-----------------|-----|
| 2022 | FORA WINES 'BAGARRE' TAI ROSSO                             | VENETO .....    | 109 |
| 2022 | ST. MICHEL-EPPAN 'BLAUBURGUNDER' PINOT NOIR                | ALTO ADIGE..... | 122 |
| 2023 | BENOTTI ROSAVICA "NEBIULINA' NEBBIOLO LANGHE               | PIEMONTE .....  | 94  |
| 2022 | CASE VECCHIE 'SPOSTATO VIOLA' MERLOT (1L)                  | LOMBARDIA ..... | 111 |
| 2021 | AGRICOLA MONTENIGO VALPOLICELLA                            | VENETO .....    | 135 |
| 2023 | PRANDI 'INEVITABILE' DOLCETTO                              | PIEMONTE.....   | 128 |
| 2022 | CASALE SANGIOVESE                                          | TOSCANA.....    | 96  |
| 2017 | THERESA ECCHER 'ER' ETNA ROSSO'<br>NERELLO MASCALESE BLEND | SICILIA .....   | 184 |
| 2023 | SINDI MANDIQUI 'GRIGNOLEO' GRIGNOLINO                      | PIEMONTE .....  | 99  |

# BY THE BOTTLE

|      |                                            |                         |     |
|------|--------------------------------------------|-------------------------|-----|
| 2021 | CASTELLO DI QUERCETO "WHITE LABEL"         |                         |     |
|      | CHIANTI CLASSICO TOSCANA .....             |                         | 118 |
| 2022 | LE CANIETTE "ROSSO BELLO PICENO"           |                         |     |
|      | SANGIOVESE BLEND MARCHE .....              |                         | 75  |
| 2021 | SPADAFORA 'ETICHETTA ROSSA' SYRAH          | SICILIA.....            | 79  |
| 2019 | CASCINA PUGNANE 'BUSSIA' BAROLO            | PIEMONTE .....          | 235 |
| 2022 | SARDUS PATER 'FORAS' CANNONAU              | GRENACHE SARDEGNA ..... | 83  |
| 2022 | COLLEFRISIO MONTEPULCIANO                  | ABRUZZO .....           | 68  |
| 2018 | VALLI UNITE 'MARMOTE' CROATINA             | PIEMONTE .....          | 95  |
| 2021 | PETRA 'HEBO' CABERNET SAUVIGNON BLEND      | TOSCANA.....            | 105 |
| 2021 | TENUTA SCUOTTO AGLIANICO                   | CAMPANIA .....          | 87  |
| 2018 | TENUTA CROCE DI MEZZO BRUNELLO             |                         |     |
|      | DI MONTALCINO SANGIOVESE                   | TOSCANA .....           | 259 |
| 2019 | VARVAGLIONE 'PAPALE' PRIMITIVO DI MANDURIA | PUGLIA .....            | 155 |
| 2018 | L'ARCO "PARIO" CORVINA BLEND               | VENETO.....             | 191 |
| 2019 | FATTORIA CALCABRINA 'FOGLIO 11'            |                         |     |
|      | SAGRANTINO DI MONTEFALCO                   | UMBRIA.....             | 188 |

## Sweet

375ml

|      |                                               |                     |     |
|------|-----------------------------------------------|---------------------|-----|
| 2023 | ELIO PERRONE 'SOURGAL' MOSCATO D'ASTI         | PIEMONTE .....      | 79  |
| NV   | PODERE SAN BIAGIO 'VINO COTTO'                | 375ML ABRUZZO ..... | 104 |
| 2017 | AGRICOLA MONTENIGO RECIOTO DELLA VALPOLICELLA | VENETO .....        | 185 |

# DIGESTIVO

## A SICILYN AFTER-DINNER RITUAL

My Nonno and Nonna loved sipping their favourite Italian liqueurs (amaretti, limoncello and nocello) over ice.

We invite you to try a post-dinner 'digestivo', served on the rocks with a wedge of orange or lemon.

|                                                              |      |
|--------------------------------------------------------------|------|
|                                                              | 30ml |
| <b>HOUSEMADE LIMONCELLO</b> .....                            | 13   |
| <b>GRAPPA FRANCOLI MOSCATO</b> PIEDEMONTE, ITALY .....       | 15   |
| <b>REGAL ROUGE BOLD RED VERMOUTH</b> NSW, AUSTRALIA.....     | 10   |
| <b>REGAL ROUGE DARLING DRY VERMOUTH</b> NSW, AUSTRALIA ..... | 10   |
| <b>LUXARDO AMARETTO</b> VENETO, ITALY.....                   | 12   |
| <b>FRANGELICO</b> PIEDEMONTE, ITALY .....                    | 11   |
| <b>NOCELLO</b> MODENA, ITALY .....                           | 12   |
| <b>COINTREAU</b> ANGERS, FRANCE .....                        | 12   |
| <b>DRAMBUIE</b> LOWLANDS, SCOTLAND.....                      | 12   |
| <b>MR BLACK</b> NSW, AUSTRALIA .....                         | 11   |
| <b>BROOKIES MAC</b> BYRON BAY, AUSTRALIA.....                | 12   |
| <b>BAILEYS</b> DUBLIN, IRELAND.....                          | 11   |

*Bar Infinita*

Make sure to follow us @barinfinita for specials and other news

# Bar Infinita

## PASTA LUNCH SPECIAL MENU

3 COURSE | 45PP

Includes glass of house wine

Wood Fired Pizza Bianca + *chilli oil* + *pecorino* (shared) (v, dfo, nf)

Choice of:

Saffron Risotto + *beef cheek* + *smoked bone marrow butter* + *chestnut* + *oregano*

Spagetti + south australia vongole + *lemon butter* + *bottarga* + *warrigal greens* (v)

Tortelli + *porcini* & *ricotta* filling + *parsley bechamelle* + *mushroom consomme* + *crisp leek*

### DOLCE

Pistachio Tiramisu + *pistachio* & *mascarpone cream* + *strawberry jam* + *savoardi* + *candied pistachio* (shared)

## STEAK LUNCH SPECIAL MENU

3 COURSE | 55PP

Includes glass of house wine

Wood Fired Pizza Bianca + *chilli oil* + *pecorino* (shared) (v, dfo, nf)

### WOODFIRED STEAK

200gr CopperTree Farm Grass Fed Striploin MB3+

Our steaks are served with *sweet potato burnt butter puree* + *kimchi*  
*brussel sprouts* + *rosemary jus* (gf, nf)

### DOLCE

Pistachio Tiramisu + *pistachio* & *mascarpone cream* + *strawberry jam* + *savoardi* + *candied pistachio* (shared)

(v) vegetarian (vg) vegan (gf) gluten free (df) dairy free (o) dietary option available

10% surcharge applies on Sundays. 15% surcharge applies on public holidays.

1.4% credit card surcharge applies on all transactions.

Our menu contains allergens and is prepared in a kitchen that handles nuts, eggs, shellfish, gluten. Whilst all reasonable efforts are taken to accommodate guests dietary needs, we cannot guarantee that our food will be allergen free.