

Campari  
HOUSE

COCKTAIL-  
REFILL  
STATION

MELAYHOR

SPACE



## LOUNGE MENU

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### SHARE PLATES

**Marinated Olives | 10**  
In rosemary & chilli olive oil

**Croquettes | 13**  
Of roasted chicken, leek & mozzarella

**Arancini | 14**  
Of porcini mushrooms, taleggio & truffle aioli

**Soup of the Day | MP**

**Steamed local Mussels | 18**  
With fregola & saffron broth

**Grilled Bruschetta | MP**

**Spiced Calamari | 20**  
**As a main | 30**  
With warm panzanella salad & citrus aioli

**Pork & Veal Meatballs | 17**  
tomato sugo, parmesan, garlic bread

**Crispy Pork Belly | 22**  
With confit fennel puree, balsamic glaze

*\*A 15% surcharge applies to public holidays*

*\*Sorry no split bills*

### PLATTERS

**Campari Board | 29**  
A tasting plate of entrees  
*Please ask our team for today's selection*

**Antipasto | 32**  
Pickled vegetables, cured meats, cheese, anchovies & house made bread

**Cheeseboard | 28**  
A selection of 3 imported & local cheeses served with quince paste & pane di casa

### SIDES & SALADS

**Baked Chat Potatoes | 10**  
With rosemary & parmesan

**Crinkle Cut Chips | 10**  
With chive aioli

**Mixed Leaves, Quinoa | 11**  
With beetroot & goats Cheese

**Roasted Winter Vegetables | 12**  
With almond & honey glaze

### SLIDERS & TACOS

**Wagyu Beef | 07**  
With gherkins, cheddar & bbq sauce

**Pulled Lamb | 07**  
With pumpkin, smoked mozzarella, rocket

**Chickpea & Mushrooms | 07**  
With tomato & vegan cheese

**Any 3 sliders | 21**  
Add Chips | 03

**Soft Shell Taco | 07**  
Crumbed prawn cutlet, avocado, jalapeno salsa

**Soft Shell Taco | 07**  
Spiced chicken, chipotle aioli, black bean salsa

Add Chips | 03

### PIZZE ROSSE

**3 Cheese Margherita | 20**  
With fresh basil

**San Daniele Prosciutto | 24**  
With fresh roma tomato, parmesan & rocket

**Pulled Lamb | 23**  
With eggplant, smoked mozzarella & olives

**Spiced Salami | 23**  
With caramelised onion & fior di latte

### PIZZE BIANCHE

**Grilled Chicken | 23**  
With potato, spinach & gorgonzola

**Funghi | 22**  
With mix mushrooms, lavato mozzarella & truffle oil

**Marinated Calamari | 24**  
With mussels, prawn, gremolata & rocket

**Pork & Fennel Sausage | 23**  
With nduja, zucchini & chilli

**Gluten Free Base | 04**

*Here is an example of what we do in  
the Campari House cocktail lounge.  
Speak with any one of us behind the  
bar & we can talk you through all of  
our expertly crafted concoctions.  
We can help you find the perfect  
something for you from our ever  
evolving list or let us dissect your  
palate & create something tailored to  
your personal taste!*

LOUNGE ROOM

© Campari HOUSE

## COCKTAILS



*Relish*

### **Nuts'n'Berries | 21**

Chambord, Frangelico, Amoretto,  
Milk & Cranberry



*Ignite*

### **Torched Caipirinha | 22**

Cachaça, Spiced Vanilla Liqueur,  
Passionfruit Pulp & Lime



*Savour*

### **Honey Badger | 19**

Jim Beam Rye, Drambuie, Almond  
Syrup, Chocolate & Orange Bitters



*Spice*

### **Archie's Elixir | 22**

Archie Rose Gin, Yellow Chartreuse,  
Grapefruit, Lemon, Burnt Rosemary,  
Honey & Pineapple Syrup



*Warm*

### **Chai Blazer | 22**

Earl Grey infused Hennessy VSOP  
Brandy, Fresh Chai Syrup, Angostura  
Bitters, Ginger & Fire



*Explore*

### **The European | 22**

Żubrówka Vodka, Ginger Liqueur,  
Limoncello & Butterscotch

## COCKTAILS



*Indulge*

### **Winter Is Coming | 19**

Tia Maria, Spiced Vanilla Liqueur,  
Plantation Dark Rum, Chocolate,  
Dark Ale



*Refresh*

### **Rations of Ramón | 19**

Espolon Tequila Blanco, Elderflower  
Liqueur, Lime & Cucumber



*Intrigue*

### **Peated Pear Sour | 22**

Laphroaig 10 Year Old, Pear Liqueur,  
Lemon, Cherry & Orange Bitters



*Cleanse*

### **Vodka Violetta Rossa | 17**

Ketel One Vodka, Basil Vermouth,  
Blueberry & Lemon



*Sip*

### **Australian Negroni | MP**

Australian Gin (ask your bartender)  
Adelaide Hills Bitter Orange (SA) &  
Maidenii Sweet Vermouth (VIC)



*Appreciate*

### **Barrel-Aged Rum Negroni | MP**

Plantation 3-Star, Campari, Sweet  
Vermouth. Aged for 5 weeks in a  
French Limousine Oak Plantation  
barrel

## **BOTTLE SERVICE**

*All bottles are served with, citrus,  
garnishes, mixers & ice*

### **Vodka**

Ciroc | 250

Grey Goose | 300

### **Gin**

Bombay | 220

Tanqueray | 220

### **Rum**

Ron Zacapa | 220

Plantation Original Dark | 220

Sailor Jerry | 300

### **Whisky & Bourbon**

Johnnie Walker Black | 250

Jameson | 220

Fireball | 200

Makers Mark 46 | 290

Johnnie Walker Gold | 300

### **Tequila**

Tromba | 220

Café Patron | 250

## **SPARKLING**

**110ml, Bottle**

**Chain of Ponds 'Diva' Brut | 10 | 60**

NV, NZ Adelaide Hills, SA

**Redbank Prosecco | 11 | 65**

2017, King Valley, VIC

**Gratien and Meyer A.O.C Blanc Brut | 14 | 75**

NV, Loire Valley, FRA

**Mumm Champagne | 20 | 105**

NV, Reims, FRA

**Pol Roger Brut | 145**

NV, Champagne, FRA

## **WHITE**

**150ml, 250ml, Bottle**

**Miritu Bay Sauvignon Blanc | 11 | 16 | 44**

2016, Malborough, NZ

**Shaw and Smith Sauvignon Blanc | 15 | 24 | 69**

2017, Adelaide Hills, SA

**Bunkers Honeycombs Chardonnay | 11 | 17.5 | 52**

2016, Margaret River, WA

**Merrick's 'Thompsons Lane' Chardonnay | 14 | 22 | 60**

2016, Mornington Peninsula, VIC

**Four Winds Riesling | 11 | 17.5 | 52**

2017, Canberra Districts, NSW

**Grosset 'Springvale' Riesling | 80**

2017, Clare Valley, SA

**Spy Valley Pinot Gris | 12 | 19 | 52**

2016, Malborough, NZ

**Pasqua Pinot Grigio IGT | 10 | 15 | 42**

2016, Verona, ITL

**Tiefenbrunner Pinot Grigio AOC | 60**

2016, Alto Adige, IT

## **ROSE**

**150ml, 250ml, Bottle**

**Chain of Ponds Rosé | 11 | 17.5 | 51**

2017, Adelaide Hills, SA

**AIX Rosé | 15 | 24 | 67**

2016, Povençe, FRA

## **RED**

**150ml, 250ml, Bottle**

**Delatite Pinot Noir | 12 | 19 | 55**

2016, Yarra Valley, VIC

**Quest Farm Grand Central Pinot Noir | 15 | 24 | 67**

2014, Central Otago, NZ

**Cape Barron Native Goose GSM | 58**

2016, McLaren Vale, SA

**Atze's Corner Shiraz | 12 | 19 | 54**

2016, Barossa Valley, SA

**Tellurian 'Pastiche' Shiraz | 14 | 23 | 65**

2015, Heathcote, VIC

**Zema Cabernet Sauvignon | 14 | 23 | 63**

2013, Coonawara, SA

**Forest Hill Estate Cabernet Sauvignon | 80**

2014, Great Southern, WA

**Pasqua Sangiovese | 10 | 15 | 44**

2016, Puglia, ITL

**Tokar Estate Tempranillo | 12 | 18 | 52**

2016, Yarra Valley, VIC

**Cavatina Riserva Chianti DOCG | 55**

2011, Tuscany, ITL

**Coppiere Montepulciano 11 | 16 | 46**

2015, Abruzzo, ITL



## **BOTTLED BEER & CIDER**

**Local Beer | 10**

**Little Creatures** IPA

**James Squire** Porter, Amber Ale

**Mountain Goat** Pale Ale, Steam Ale

**Gage Roads** Little Dove, Single Fin

**Fury & Son** IPA

**White Rabbit** White Ale

**Cavalier** Brown Ale

**Imported Beer | 10**

Asahi, Corona, Peroni

**Cider | 10**

Farmyard Apple Syder, Somersby Apple or Pear

**Light Beer | 09 | 08**

Heineken 3 Boags Light

## **TAP BEER & CIDER**

*Schooner or Pints*

**Furphy | 09.5 | 11**

**Heineken, Kirin, Panhead XPA,**

**Little Creatures Pale Ale, White Rabbit**

**Dark Ale or Coldstream Cider | 11 | 14**

## **NON-ALCHOLIC**

**Soft Drinks | 04.5**

Pepsi, Diet Pepsi, Squash, Lemonade,  
Tonic Water, Dry Ginger Ale

**Soda Water | 04**

**Premium Soft Drinks | 06**

Bundaberg Ginger Beer, Red Bull  
Original, Tropical or Grapefruit

**Juices | 04.5**

Apple, Orange, Pineapple, Cranberry