

## SHARE PLATES

### **Marinated Olives | 10**

In rosemary & chilli olive oil

### **Croquettes | 13**

Of roasted chicken, leek & mozzarella

### **Arancini | 14**

Of porcini mushrooms, taleggio & black truffle aioli

### **Grilled Bruschetta | MP**

### **Pork & Veal Meatballs | 17**

With tomato sugo, parmesan & garlic bread

### **Spiced Calamari | 20**

### **As a main | 30**

With panzanella salad, citrus aioli

### **Steamed Local Bay Mussels | 18**

With fregola, saffron broth

### **Soup of the Day | MP**

### **Marinated Chicken Skewers | 16**

Cabbage slaw & green chilli chutney

### **Campari Board | 29**

A selection of entrees to share, ask your waiter

### **Antipasto | 32**

Cured meats, cheese, pickled vegetables, anchovies & 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

### **Roasted Winter Vegetables | 11**

With almond & honey glaze

### **Mix Leaves, Quinoa Salad | 16**

With beetroot & goats cheese

## **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**

**Funghi | 22**

With mix mushrooms, lavato mozzarella & truffle oil

**Grilled Chicken | 23**

With potato, spinach & gorgonzola

**Marinated Calamari | 24**

With mussels, prawns, gremolata & rocket

**Pork & Fennel Sausage | 23**

With nduja, zucchini & chilli

## **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 & jalapenos salsa

**Soft Shell Taco | 07**

Spiced chicken, chipotle aioli & black bean salsa

**Add Chips | 03**

## SPARKLING

*110ml, Bottle*

**Chain of Ponds 'Diva' Brut**, NV, Adelaide Hills, SA | 10 | 60

**Redbank Prosecco**, 2017, King Valley, VIC | 11 | 65

**Gratien and Meyer A.O.C Blanc Brut**, NV, Loire Valley, FRA  
14 | 75

**Mumm Champagne**, NV, Reims, FRA | 20 | 105

## ROSE

*150ml, 250ml, Bottle*

**Chain of Ponds Rosé**, 2017, Adelaide Hills, SA 11 | 17.5 | 51

**AIX Rose**, 2016, Provence, FRA 15 | 23.5 | 67

## WHITE

*150ml, 250ml, Bottle*

**Miritu Bay Sauvignon Blanc**, 2016, Marlborough, NZ | 11 | 16 | 46

**Bunkers Honeycomb Chardonnay**, 2017, Margaret River, WA  
11 | 17.5 | 52

**Four Winds Riesling**, 2017, Canberra Districts, NSW | 13 | 19 | 54

**Spy Valley Pinot Gris**, 2016, Marlborough, NZ | 12 | 19 | 51

**Pasqua Pinot Grigio IGT**, 2016, Verona, ITL | 10 | 15 | 42

## RED

*150ml, 250ml, Bottle*

**Delatite Pinot Noir**, 2016, Yarra Valley, VIC | 12 | 19 | 55

**Atze's Corner Shiraz**, 2016, Barossa Valley, SA | 12 | 19 | 54

**Tellurian 'Pastiche' Shiraz**, 2015, Heathcote, VIC | 14 | 23 | 65

**Zema Estate Cabernet Sauvignon**, 2013, Coonwara, SA | 14 | 23 | 63

**Pasqua Sangiovese IGT**, 2016, Puglia, ITL | 10 | 15 | 44

**Tokar Estate Tempranillo**, 2016, Yarra Valley, VIC | 12 | 18 | 52

*Rooftop*  
@Campari  
HOUSE

*Campari*  
HOUSE

# COCKTAILS

## **Charli's Chaplin | 20**

Sipsmith sloe gin, apricot brandy, lemon and apricot jam.  
Because it's breakfast time somewhere.

## **Choc Chilli Espresso Martini | 20**

A sophisticated little devil that awakens  
the party within- featuring Patron, rum & a chilli kick.

## **She's my Cherry Rye | 22 (€)**

Jim Beam rye, cherry & lime sour.  
Tastes so good, it makes a grown man cry.

## **The Bonnie Prince | 19**

Drambuie and Grand Marnier stirred down with  
Australian honey.  
Fit for princes and princesses alike.

## **Pornstar Martini | 21 (€)**

Shock your friends & tantalise your taste buds!  
A naughty blend of vanilla vodka and passionfruit.

## **Notorious F.I.G | 17**

House infused fig vodka, blackcurrant liqueur and lemon juice.  
It's dry, sweet, spicy & tart. It's Notorious.

## **Rhubarb Collins | 18**

Bombay Sapphire, rhubarb and lemon come together in this twist on a  
classic.

## **Welcome to the Jungle | 20**

Pineapple rum meets Campari in this tiki twist. Add pineapple and lime  
juice, we've got nothing but fun and games,

## **Makers of Fashion | 21**

A Makers Mark old fashioned, refashioned!  
Adding Cointreau and strawberry syrup makes it so much more stylish.