Ído

# Drinks

## Beer

### Packaged

| | |
|---|---|
| Asahi | 12 |
| Corona | 12 |
| Great Northern 0% | 9 |
| Gage Road Yeah Bouy Pale Ale 0% | 9 |
| Somersby Apple Cider | 13 |
| Hard Rated Lemon | 15 |

### On tap

| | |
|---|---|
| Great Northern Super Crisp | 12 |
| Gage Road Single Fin | 13 |
| Balter XPA | 14 |
| Balter Captain Sensible | 13 |
| Pirate Life South Coast | 14 |
| 4 Pines Japanese | 14 |
| Peroni | 14 |
| Carlton Dry | 12 |
| Matso's Ginger Beer | 16 |
| Matso's Vodka Pash Pine | 16 |

## Wine

### Sparkling & Champagne

| | |
|---|---|
| Cantina Montelliana Asolo Prosecco<br>Veneto, ITA | 12 / 55 |
| Dunes & Greene 200ml<br>South Eastern, Aus | 14 |
| Da luca Prosecco<br>Veneto, ITA | 60 |
| Perrier Jouet Grand Brut<br>Épernay, FRA | 170 |
| Veuve Clicquot Brut<br>Reims, FRA | 150 |
| Idee Fixe Blanc de Blancs<br>Margaret River, WA | 110 |

### Rosé

| | |
|---|---|
| Sandalford 1840<br>Swan Valley, WA | 14 / 70 |
| Triennes IGP<br>Provence, FRA | 80 |
| Santa Cristina Giardino<br>Tuscany, ITA | 75 |

## Whites

Sandalford Estate Reserve Sauvignon Blanc Semillon
Margaret River, WA — 14 / 70

Shaw & Smith Sauvignon Blanc
Adelaide Hills, SA — 15 / 70

Sandalford Estate Reserve Chardonnay
Margaret River, WA — 15 / 70

Langmeil High Road Chardonnay
Eden Valley, SA — 80

Henschke Peggy's Hill Riesling
Eden Valley, SA — 75

Pizzini Villa Fresco Pinot Grigio
King Valley, VIC — 60

Corte Giara Pinot Grigio
Veneto, ITA — 15 / 75

Cantine Pra Otto Soave Classico DOC
Veneto, ITA — 95

Stray Society Fiano-Verdejo
Margaret River, WA — 65

Sa Raja Superiore Kintari Vermentino DOCG — 95

## Reds

Pipers Brook Pinot Noir
Pipers Brook, TAS — 80

Dalrymple Pinot Noir
Coal River, TAS — 110

Stray Society Pinot Noir
Pemberton, WA — 17 / 80

St Hallett Blockhead Shiraz
Barossa Valley, SA — 85

Sandalford Estate Reserve Shiraz
Margaret River, WA — 15 / 70

Prendiville Reserve Shiraz
Margaret River, WA — 195

Poggio Anima Chianti Classico
Tuscany, ITA — 15 / 70

Chaos Valley Tempranillo
Margaret River, WA — 65

Sandalford Estate Reserve Cabernet Sauvignon
Margaret River, WA — 14 / 70

Rock Bare Click '99 Cabernet Sauvignon
McLaren Vale, SA — 65

Peppoli Chianti Classico
Tuscany, ITA — 105

Fontanafredda Ebbio Langhe Nebbiolo DOC
Piedmont, ITA — 120

Giovanni Rosso Barolo Serralunga d'Alba del Comune — 295

# Cocktails

**Hugo** 23
Prosecco, St Germain, soda, lime, mint

**Aperol Spritz** 19
Prosecco, Aperol, soda, orange

**Limoncello Spritz** 23
Prosecco, Limoncello, soda, lemon

**Negroni Sbagliato** 20
Campari, vermouth rosso, prosecco

**Negroni** 22
Angelfish gin, Campari, Cinzano rosso

**Mojito** 20
Bacardi, soda, mint, lime, sugar

**Tommy's Margarita** 22
Casamigos reposado, agave nectar, lime

**Margarita (Spicy on request)** 22
Casamigos blanco, Cointreau, lime

**Lemon Drop** 20
Angelfish vodka, Cointreau, lemon

**Pina Colada** 21
Bacardi, Malibu, pineapple juice, coconut cream

**Voltaggio Fishbowl** 33
Angelfish Gin, lychee liqueur, apple juice, lemon

**Paradiso Fishbowl** 32
Angelfish vodka, passionfruit liqueur, falernum, cranberry juice

**Spiaggia Fishbowl** 31
Bacardi, strawberry liqueur, mango liqueur, pineaple juice, soda

# Spirits

### Brandy & Cognac

| | |
|---|---|
| St-Rémy VSOP Brandy | 12 |
| Hennessy VS Cognac | 14 |

### Whiskey & Bourbon

| | |
|---|---|
| Jameson Whiskey | 12 |
| Johnnie Walker Black Whiskey | 12 |
| Canadian Club Whiskey | 12 |
| Gentleman Jack Whiskey | 14 |
| Jack Daniel's No. 7 Whiskey | 12 |
| Maker's Mark Bourbon | 13 |
| Woodford Reserve | 14 |

### Vodka, Gin & Rum

| | |
|---|---|
| Ketel One Vodka | 13 |
| Angelfish Vodka | 12 |
| Beefeater Gin | 12 |
| Angelfish Gin | 12 |
| Malfy Con Arancia Gin | 13 |
| Kraken Spiced Rum | 14 |
| Havana Club 7 Years | 14 |
| Mt Gay Eclipse Rum | 12 |
| Bacardi Carta Blanca Rum | 12 |
| Diplomático Reserva Rum | 15 |

### Tequila & Mezcal

| | |
|---|---|
| Casamigos Blanco Tequila | 14 |
| Casamigos Reposado Tequila | 15 |
| 1800 Anejo Tequila | 16 |
| Amores Mezcal | 15 |

### Aperitifs & Liqueurs

| | |
|---|---|
| Aperol | 12 |
| Campari | 12 |
| Fernet Branca | 14 |
| Montenegro Amaro | 12 |
| Luigi Francoli Moscato Grappa | 12 |
| Luigi Francoli Barrique Grappa | 13 |
| Santa Marta Limoncello | 13 |
| Cointreau | 13 |
| Chambord | 12 |
| Frangelico | 12 |
| Galliano Black Sambuca | 13 |
| Disaronno Amaretto | 12 |
| Kahlua | 12 |
| Malibu | 12 |
| Midori | 12 |
| Pimm's No. 1 | 11 |
| Baileys | 12 |

# Antipasti e cicchetti

**Olive** 9
house marinated blend GF/VG

**Ciabatta** 14
La Pala bakery, South Australian virgin olive oil DF/VG

**Stecco di polenta** 16
three cheese crispy polenta, Parmesan, arrabbiata sauce V

**Arancini Bolognese** 16

**Bruschetta** 17
tomato, South Australian virgin olive oil, basil 3pc V

**Crudo** 24
local snapper crudo, citrus, capers, pickled Humpty Doo mango, chilli, extra virgin olive oil GF/DF/A

**Gamberi** 22
chilled local prawns, pepperoncino mayonnaise, lemon GF/DF/A

**Prosciutto e melone** 22
Tesori San Daniel 18 months, rockmelon GF/DF

**Formaggio di capra** 23
goats curd, gremolata, raspberry balsamic, sea salt crackers V

**Burrata** 29
mozzarella filled with creamy stracciatella cheese, Humpty Doo figs, walnut crumble, vincotto, crostini GFO/VO

**Calamari Fritti** 28
crispy calamari tossed in semolina, lemon, parsley, Calabrian chilli salt, herb aioli

V - Vegetarian / VO – Vegetarian option / VG – Vegan
DF - Dairy free / GF - Gluten free / GFO - gluten free option
DFO - dairy free option / VGO– vegan option
Seafood Origin A-Australian / I-Imported / M-Mixed

Food prepared in our kitchen may contain or come into contact with major allergens including milk, eggs, nuts, tree nuts, wheat, fish, shellfish and soy. Please inform your server of any allergies or dietaries before ordering. Not all ingredients are listed.

# Insalate

**Insalata al Lido** 34
cos, chilled local prawns tossed, avocado, egg, pepperoncino mayonnaise, nduja crumbs GFO/A

**Insalata Caprese** 29
tomatoes, buffalo mozzarella, South Australian olive oil, basil V/GF

# Pasta

**Taglierini al granchio** 42
Shark Bay crab, tomato, basil, chilli garlic & cream, olive oil A

**Rigatoni alla Norma** 25
slow roasted tomato ragu, roasted eggplant, ricotta salata V

**Pappardelle** 29
pasta, classic pork & fennel sausage ragu, Parmesan

# Secondi

**Acqua Pazza** 39
Humpty Doo barramundi, tomato garlic white wine & parsley ragu, crusty bread GFO/A

**Manzo** 48
Coorong Black sirloin steak, salsa verde, provolone polenta

**Cotoletta di pollo** 32
breaded chicken breast, cucumber, apple, herb salad, citrus vinaigrette, parmesan

# Contorni

**Patatine** 14
potato fries, rosemary salt, aioli V/GF

**Insalata mista** 14
rocket, cos, avocado, tomato, walnuts, citrus dressing GF/VG

# Dolci

**Tiramisu** 16
espresso, sponge fingers, mascarpone cream V

**Affogato** 14
vanilla gelato, espresso V
+ Frangelico 8

**Meringa** 16
pavlova, berries, native rosella & cream V/GF

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