



BEL CIBO

— contemporary italian dining —

WINE

SPARKLING

	Members		Guest	
	B	G	B	G
Emily Redbank <i>King Valley, VIC</i>	24	6.2	26	6.7
Twin Islands NV Pinot Noir Chardonnay <i>Marlborough, NZ</i>	33		35	
Canti Prosecco DOC <i>Veneto, Italy</i>	28	6.7	30	7.2
Corte Giara Prosecco DOC <i>Veneto, Italy</i>	37		39	
G.H.Mumm Cordon Rouge <i>Epernay, France</i>	70		75	

ROSÉ

	B	G	B	G
Antinori Santa Cristina Rosato <i>Tuscany, Italy</i>	27	7	29	7.5
Pierre D'Amour Rose <i>Riverina, NSW</i>	30		32	

WINE

	<i>Members</i>		<i>Guest</i>	
	B	G	B	G
Amberley Kiss & Tell Moscato <i>Australia</i>	28	6.5	30	7
Pallister Estate Riesling NZ <i>Martinborough, NZ</i>	35		37	
Tatachilla Pinot Grigio <i>McLaren Vale, SA</i>	24	6	26	6.5
Little Black Stone Pinot Gris <i>Gisbourne, NZ</i>	33	8	35	8.5
Hope Estate Semillon <i>Hunter Valley, NSW</i>	34	7	36	7.5
Hay Shed Semillon Sauvignon Blanc <i>Margaret River, WA</i>	34		36	
Little Berry Sauvignon Blanc Aust <i>Adelaide Hills, SA</i>	31		33	
OKIWI Bay Sauvignon Blanc NZ <i>Marlborough, NZ</i>	27	6.5	29	7
West Cape Howe 'Cape to Cape' Chardonnay <i>Mt Barker, WA</i>	26	6.5	28	7
Bramito Della Sala Chardonnay <i>Tuscany, Italy</i>	48		50	

ITALIAN WHITE WINE

	B	G	B	G
	Villa Bianca Toscana <i>Tuscany, Italy</i>	29	7	31
Santi Pinot Grigio <i>Italy</i>	31	7	33	7.5
Cantine Pra Soave Classico Otto <i>Veneto, Italy</i>	40		42	

WINE

RED WINE	Members		Guest	
	B	G	B	G
Winemakers Choice Pinot Noir <i>SA</i>	30	7	32	7.5
St Huberts The Stag Pinot Noir <i>Yarra Valley, VIC</i>	34		36	
Wolf Blass Private Release Merlot <i>SA</i>	30	7	32	7.5
Koonowla Estate Cabernet Sauvignon <i>Clare Valley, SA</i>	33	7.5	35	8
Yalamba 'Wild Ferment' Shiraz <i>Barossa Valley, SA</i>	30		32	
Langmeil Long Mile Shiraz <i>Barossa Valley, SA</i>	34	7.5	36	8
Angove Grenache Shiraz Mourvedre <i>McLaren Vale, SA</i>	29		31	
The Stag Tempranillo Shiraz <i>Yarra Valley, VIC</i>	30		32	

RED ITALIAN WINE

RED ITALIAN WINE	Members		Guest	
	B	G	B	G
Cantina Viticoltini Reserva Chianti <i>Italy</i>	32	7.5	34	8
Prunotto Dolcetto D'Alba <i>Piedmont, Italy</i>	34	8	36	8.5
Agricola Allegrini Valpolicella DOC <i>Veneto, Italy</i>	40		42	
Prunotto Occhetti Nebbiolo D'Alba <i>Piedmont, Italy</i>	59		61	

WINE

DESSERT WINE	Members		Guest	
	B	G	B	G
Mistletoe Petite Muscat <i>Hunter Valley, NSW</i>	22	6	24	6.5

CELLAR MASTER SELECTION

SPARKLING

Jansz Tasmania NV Sparkling <i>Piper's Brook, TAS</i>	49
Piper Heidsieck NV Brut <i>Reims, France</i>	80
Moët & Chandon Brut Imperial <i>Epernay, France</i>	85
Bollinger Special Cuvée <i>Champagne, France</i>	100

RED WINE

Penfold's St Henri Shiraz <i>South Australia</i>	125
Penfolds RWT Shiraz 2012 <i>Barossa Valley, SA</i>	210
Penfolds Grange Vintage 2005 <i>South Australia</i>	600
Penfolds Grange Vintage 2010 <i>South Australia</i>	830
Penfolds Grange Vintage 2011 <i>South Australia</i>	930
Penfolds Grange Vintage 2012 <i>South Australia</i>	830

TAP BEER

	<i>Members</i>	<i>Guest</i>
Great Northern Mid Strength	5.1	5.6
Victoria Bitter	5.2	5.7
Carlton Draught Tank Beer	5.8	6.6
Peroni Nastro	6.4	6.9

PACKAGE BEER

Carlton Premium Dry	5.6	6.1
Pure Blonde	6.2	6.7
Peroni Leggera	6.4	6.9
Birra Moretti	6.6	7.1
Peroni Nastro Azzurro	6.8	7.3
Stella Artois	6.8	7.3
Crown Lager	7.1	7.6
Corona Extra	7.3	7.9
Heineken Lager	7.3	7.9
James Squire 150 Lashes	7.8	8.3
Little Creatures Pale Ale	8.3	8.8

SOFT DRINKS AND JUICES

	Members	Guest
Postmix Glass <i>Coke, Diet Coke, Coke Zero, Sprite, Lift & Raspberry Fanta</i>	3.2	3.7
Bottled Juice - Tomato, Pineapple	4.1	4.6
Santa Vittoria Sparkling Mineral Water 500mL	4.1	4.6
Mt Franklin Lightly Sparkling Water 330mL	4.6	5.1
Bottled Soft Drink <i>Coke, Coke Zero & Diet Coke</i>	5	5.5
Bottled Juice - Keri Orange or Apple	5.1	5.6

GIN

	<i>Members</i>	<i>Guest</i>
Bombay Sapphire	5.8	6.3
Hendricks Gin	8	8.5

RUM

Malibu	4.1	4.6
Bacardi	4.7	5.2
Havana Club Anos 3 yo	4.7	5.2
Havana Club Anos 7 yo	5.9	6.4

TEQUILA

Jose Cuervo Tequila Reposada	5	5.5
Sauza Hornitos Reposado	6	6.5
Patron Silver Tequila	10	10.5

VODKA

Smirnoff	4.8	5.3
Belvedere Pure	6.7	7.2
Grey Goose	7.9	8.4
Ultimat Vodka	9	9.5

WORLD WHISKY

	<i>Members</i>	<i>Guest</i>
Johnnie Walker Red	4.7	5.2
Jameson Irish Whiskey	5.6	6.1
Chivas Regal 12yo	6.1	6.6
Dimple 15yo	6.2	6.7
Glenlivet Founders Reserve	6.6	7.1
Johnnie Walker Black	6.8	7.3
Johnnie Walker Double Black	6.9	7.4
Chivas 18yo	9	9.5
Chivas Royal Salute	17.1	17.6
Johnnie Walker Blue	24	24.5

AMERICAN WHISKEY

Jack Daniels	5.7	6.2
Maker's Mark	5.7	6.2
Jim Beam Small Batch	5.8	6.3
Jim Beam Double Oak	6.4	6.9
Jack Daniels 'Gentleman Jack'	6.7	7.2
Maker's Mark 46	9	9.5
Baker's	9.6	10.6
Booker's	11.6	12.6

LIQUEURS

	<i>Members</i>	<i>Guest</i>
Bailey's Irish Cream	4.6	5.1
Tia Maria	4.6	5.1
Frangelico	4.7	5.2
Kahlua	4.7	5.2
Midori	4.9	5.4
Drambuie	5.8	6.3
DOM Benedictine	6.2	6.7
Cointreau	6.6	7.1

FORTIFIED WINES

Galway Pipe	5.9	6.6
Penfold's Grandfather	9	10

BRANDY, COGNAC AND APERITIF

Chateau Tanunda Brandy	3.7	4.2
Campari	3.9	4.4
Akropolis Ouzo	4	4.5
Toschi Nocello	6.8	7.3
Courvoisier VSOP Cognac	7.5	8
Fernet Branca	7.8	8.3
Hennessy VSOP Cognac	8.8	9.3

COCKTAILS

	Members	Guest
Cucumber Collins <i>Fresh cucumber and lime served with Hendricks Gin and topped with soda</i>	11.5	12.5
Dark and Stormy <i>The Kraken Dark Spiced Rum, Bundaberg Ginger Beer and fresh lime</i>	11.5	12.5
Cosmopolitan <i>Belvedere Vodka and Cointreau shaken with cranberry and lime juice, served with a twist of orange peel</i>	13	14.5
Long Island Ice Tea <i>Sauza Tequila, Bacardi, Cointreau and Larios Gin with a squeeze of lemon and a dash of Coca-Cola</i>	13	14.5
Mile High <i>Fresh lime and sugar with equal parts Paraiso Lychee Liqueur and Midori</i>	13	14.5
Passionate Kiss <i>Passionfruit and Raspberries shaken with Chambord, topped with sparkling wine.</i>	13	14.5
Watermelon Mojito <i>Fresh watermelon, mint, lemon juice and Bacardi Rum</i>	13	14.5
Old Fashioned <i>Maker's Mark, DOM Benedictine and dry ginger ale served with fresh lime</i>	14.5	16
Tequila Cobbler <i>Lemon, sugar and soda with Patron Silver Tequila and Peach Liqueur</i>	14.5	16



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