



LUNCH & APERETIFS
& DESSERTS



— LUNCH PLATES —

POLPETTE AL SUGO \$29

Pork + Veal Meatballs, Tuscan Garlic + Rosemary Potatoes,
Pistachio Pesto Green Beans, Goddess Cos Salad

BBQ CHICKEN SKEWER \$28

Ancient Grain, Kale + Almond Salad,
Chargrilled Peppers with Roast Tomato Skordalia, Roast Pumpkin Wedge

CAMPARI GLAZED HAM \$29

Tuscan Garlic + Rosemary Potatoes, Panzanella Salad,
Chargrilled Broccolini + Pistachio Skordalia

CURED APEROL SALMON \$31

1/2 Avocado, Pistachio Pesto Green Beans, Goddess Cos Salad

PROSCIUTTO DI PARMA \$31

Baked 'That's Amore' Ricotta, Pickled Vegetables,
Pistachio Pesto Green Beans

BAKED MUSHROOM \$26 (V)

With Pangrattato + Parmigiano, Ancient Grain, Kale + Almond Salad,
Roast Pumpkin Wedge, Goddess Cos Salad

ROAST EGGPLANT \$26 (VG)

With Cashew Cheese, Panzanella Salad,
Chargrilled Broccolini, Roast Pumpkin Wedge

- EXTRAS -

Chicken Skewer \$9.5ea
Campari Glazed Ham \$9.5ea
Aperol Cured Salmon \$9.5ea

1/2 Acocado \$7ea
Salads \$7ea
Vegetables \$7ea

— HOUSE FOCACCIA —

Two Slices, undressed \$4

Two Slices dressed with Tomato, Olive + Rosemary \$8

— PASTA —

BAKED SPICY RIGATONI VODKA (V) \$32

Tomato, Onion, Calabrian Chili

BABY RICOTTA + SALAMI CANNELLONI \$32

Veal + Pork Polpette, Sugo, Parmigiano Fondue, Basil

— PIZZA —

ROMAN STYLE PIZZA SQUARES

SALAMI \$17.5

Salami, Pork Sausage, Smoked Provola, Tomato,
Bacon Jam, Parmigiano

CURED SALMON \$19.5

Beetroot, Stracciatella, Fior di Latte, Dill

FUNGHI (V) \$14.5

Mushroom Puree, Sauteed Mushrooms,
Parmigiano Fondue, Parmesan Crisp

THREE TOMATO (V) \$14.5

San Marzano, Datterino, Piennolo, Stracciatella, Basil Oil

+ Prosciutto \$5

+ Truffle Salami \$5



— THE AFTERNOON TEA —

3PM - 4PM

TRADITIONAL SCONES \$9.5

Two freshly baked scones served traditionally with homemade strawberry jam and clotted cream

Parlour Tea \$6

CALMER SUTRA TEAS

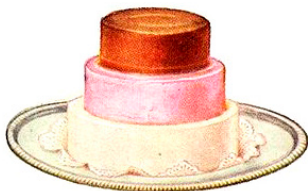
- Evermore English Breakfast
- Lady Melba Earl Grey
 - Leafy Green
- Grassroots Lemongrass + Ginger
 - Peppermintle

LUPICIA TEAS:

- Rose Royal
- Muscat
- Cinnamon
- Honey Bush
- Caramel + Rum
- Grapefruit Green
- Apple + Berry

Allpress Espresso Coffee \$4.9

- | | | |
|--------------|--------------|--------------|
| - Cafe Latte | - Cappuccino | - Long Black |
| - Flat White | - Espresso | - Macchiato |
| | - Magic | |



— THE AFTERNOON TEA —

3PM - 4PM

THE CHAMPAGNE TEA FOR TWO \$55

Five Freshly baked scones served traditionally with homemade strawberry jam, clotted cream with your choice of tea or Allpress espresso and a glass of French Champagne:

G.H. Mumm Cordon Rouge Brut
Champagne, France

Champagne Cocktail +\$8ea
*G.H. Mumm Cordon Rouge, Cognac,
Aromatic Bitters, Orange Peel*

— PEPE'S COCKTAILS —

PEPE'S AMARETTO SOUR	20
Amaretto, Rum, Lemon, Whites	
THE WHITE LOTUS	21
Gin, Peach, Elderflower, Lemon, Prickly Pear	
SICILIAN MARTINI	21
Gin, Vermouth, Anchovy Olives	
OH PEAR!	22
Spiced Rum, Pear, Apple, Falernum, Bitters	
PISTACHIO PAPI	20
Pistachio, Creme De Menthe, Creme De Cacao, Cream	
EMERALD PARADISIO	20
Vodka, Honeydew, Pavan, Kiwi, Lime	
BLOOD ORANGE MARGARITA	20
Tequila, Blood Orange, Orange, Lime	
SUMMER KISSES	20
Strawberry Aperitif, White Chocolate, Cranberry, Lemon, Whites	
ETNA MODE	22
Thyme Gin, Elderflower, Smokey Oak Bitters, Lemon	
SGROPPINO	20
Limoncello, Vodka, Lemon, Gelato, Prosecco	

— CLASSICS —

MARGARITA	20
Tequila, Cointreau, Lime	
NEGRONI	20
Gin, Campari, Sweet Vermouth	
ESPRESSO MARTINI	20
Vodka, Kahlua, Espresso	
COSMOPOLITAN	20
Vodka, Cointreau, Cranberry, Orange	
OLD FASHIONED	22
Bourbon, Aromatic Bitters, Orange, Sugar	

— SPRITZ —

APEROL - Aperol, Prosecco, Soda, Orange	17
CAMPARI - Campari, Prosecco, Soda, Orange	18
HUGO - Elderflower Liqueur, Prosecco, Soda, Mint	18
LIMONCELLO - Limoncello, Prosecco, Soda, Lemon	18

— BOTTLED BEER —

Peroni Rosso IT	12
Ichnusa Lager IT	12
Balter 'Captain Sensible' VIC	10
Birra Messina IT	12
Better Beer Zero Carb NSW	12

— WINE BY THE GLASS —

SPARKLING

NV	Salatin Prosecco Extra Dry Glera, Treviso IT	11 / 62
NV	Howard Park Jete Premier Brut Sparkling Chardonnay, Yarra Valley VIC	15 / 75
2021	Medici Ermete Pet Nat Lambrusco di Sorbara, Emilia Romagna IT	14 / 70

WHITE

2023	Franland Estate Riesling, Great Southern WA	16 / 74
2023	Vino Volta Fiano, Swan District WA	15 / 69
2022	Jerzu Vermentino de Sardegna, Sardegna IT	15 / 69
2023	Serafino Sharktooth Chardonnay, McLaren Vale, SA	16 / 74
2024	Pepe's Pinot Grigio, Multi-Regional VIC	11 / 50

— WINE BY THE GLASS —

ROSÉ

2023	Gueissard Le Petit G, Mediterranee, FR	12 / 50
------	---	---------

RED

2023	Trapeze Pinot Noir, Yarra Valley VIC	16 / 74
2023	Camporsino Chianti Sangiovese Tuscany, IT	14 / 65
2019	Balnaves The Blend Cabernet Sauvignon Merlot Cabernet Franc, Coonawarra SA	12 / 55
2021	Crabtree Shiraz, Clare Valley SA	14 / 65
2022	Pepe's Sangiovese, Multi-Regional VIC	11 / 50