

BAR MENU

∞ CICHETTI ∞

Small dishes to share

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| HOUSE ROASTED NUTS | \$5 |
| MARINATED OLIVES | \$8 |
| OYSTERS | \$3.5ea |
| SPRING BAY SCALLOPS, almond crust, gratin | \$6.5ea |
| OCTOPUS SALAD, extra virgin olive oil, lemon | \$10 |
| MUSSELS CAPONATA SICILIANA, pine nuts | \$10 |
| ROASTED CAPSICUM, burrata, olives | \$8 |
| BACCALÁ CROQUETTES borlotti beans | \$10 |
| SARDINES in scapece | \$10 |
| “BIANCHETTI” whitebait, chickpea fritter | \$10 |
| PANZEROTTI fontina and jamon | \$8 |
| VITELLO TONNATO | \$10 |
| ANCHOVIE CROSTINI | \$8 |
| ZUCCHINI and buffalo mozzarella | \$10 |
| PROSCIUTTO DI PARMA | \$24 |
| SALUMI cured meats | \$24 |

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| SOUP OF THE DAY | \$14 |
| BRUSCHETTA, tomato, mozzarella | \$15 |
| CROQUE MONSIEUR, ham, cheese | \$12 |
| CROQUE MADAM, ham, cheese, egg | \$15 |
| CURED SALMON, rocket, lemon emulsion | \$16 |
| DUCK LIVER PARFAIT, cornichons | \$18 |
| PORK AND VEAL TERRINE, pistachio, onion relish | \$18 |
| FETTUCCINE CARBONARA | \$16 |
| SPAGHETTI BOLOGNESE | \$16 |
| LASAGNA | \$16 |
| GNOCCHI, tomato and basil | \$16 |
| CONFIT DUCK LEG, with lentils | \$22 |
| COTOLETTA MILANESE, tomato and rocket | \$22 |
| SPEZZATINO DI MANZO, with mash | \$22 |
| FISH'N CHIPS | \$22 |
| CHIPS | \$8 |
| SALAD | \$8 |
| CHEESE, a selection | \$20 |
| VANILLA ICE CREAM | \$6 |
| TIRAMISU, mascarpone, pavesini, coffee, liqueurs | \$16 |
| BRÛLÉE Grand Marnier, almond biscotti | \$16 |
| SEMIFREDDO, calvados, cinnamon, apple gateau | \$16 |

MIRKA.
at Tolarno Hotel

☞ BEER ☞

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| Trumer pills on tap | Austria | 7 |
| Peroni Nastro Azzuro | Italy | 8.5 |
| Peroni 'leggera' | Italy | 7.5 |
| Peroni Grand Riserva | Italy | 12.5 |
| Ambar 1900 Pale Ale | Spain | 8 |
| Lefte Blonde | Belgium | 12.5 |
| Heineken Larger | Holland | 8.5 |
| Guinness Stout | Ireland | 8 |
| Corona | Mexico | 8 |
| Asahi | Japan | 8 |
| Cascade Premium | Australia | 8 |
| Cascade Light | Australia | 6 |
| James Boags Premium | Australia | 8 |
| Crown Larger | Australia | 8 |
| Little Creatures Pale Ale | Australia | 8 |
| Coopers Green | Australia | 8 |
| Mountain Goat Steam Ale | Australia | 8 |

☞ COCKTAILS ☞

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| MIRKA MORA.....The perfect aperitif. Cointreau, Aperol and fresh lime shaken and served over ice, topped with soda | 14 |
| NEGRONI.....Campari, Tanqueray gin and sweet vermouth served neat with ice on the side | 15 |
| BERRY BELLINI..... Creme de Myrtilles, and Chambord topped with Prosecco | 15 |
| KINDA COSMO...Whiskey, cointreau fresh lime and cranberry juice. | 15 |
| GINGER LIME & BRANDY..St Agnes Brandy fresh lime and cracked ice topped with ginger beer | 15 |

☞Classic Martini's ☞

Your choice of vodka or gin stirred with ice and a hint of dry vermouth, strained into a chilled glass and served with olives or a lemon twist.

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| Vodka.....Stolichnaya, Absolute..... | 15 |
| Belvedere, Chopin, Grey Goose... | 20 |
| GIN.....Tanqueray ,Bombay Sapphire..... | 15 |
| Martin Millers, Tanqueray 10..... | 20 |

ESPRESSO MARTINI.....Vodka, Kahlua and a short black shaken with ice and strained 15

CRÈME BRULEE MARTINI.....Vodka, Butterscotch Liqueur and a hint of vanilla shaken with ice and strained 15

CHOCOLATE CAPPUCCINO..... A blend of Crème de Cacao, Baileys Irish Cream, Tia Maria and a dash of milk 15

SANGRIA FOR 2.....\$25

Our Grossi Sangiovese mixed with fresh citrus fruits, Vodka, Bacardi, Cointreau, a dash of apple juice and lemonade.

☞And on a Classic Note ☞

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| THE ORIGINAL BELLINI... Peach juice and liqueur topped with Prosecco | 15 |
| AMERICANO.....Campari and sweet vermouth, topped with soda | 15 |
| WHISKY SOUR.... Canadian Club, superfine sugar and lemon juice | 15 |
| MARGARITA....Tequila, Cointreau and fresh lime juice strained into a chilled salt rimmed glass | 15 |
| SIDECAR...St Agnes Brandy, Cointreau, fresh lemon juice. | 15 |