

ECCOCI

COCKTAILS

Eccoci Negroni Cynar, sweet vermouth and gin	22	Amaretto Sour Amaretto, bourbon, lemon and sugar	23
Martini Gin and dry vermouth	24	Espresso Martini Coffee liqueur, espresso and vodka	23

SPRITZ

Limoncello Limoncello, vodka, prosecco and soda	19	Campari Campari, prosecco and soda	18
Aperol Aperol, prosecco and soda	18	Hugo Elderflower liqueur, prosecco and soda	20

BEER

Birra Moretti Lager	12	Pullicenhell Pale Ale	14
Stone & Wood Pacific Ale	13	Corona Extra	11
Coopers Original Pale Ale	12	Peroni Nastro Azzurro	12

ECCOCI

NON ALCOHOLIC

Peroni Nastro Azzurro 0.0%	9	Four Pillars Bandwagon Rare Dry 0% Gin	10
Crodino Non Alcoholic Spritz	15	Cortese Rosso Spritz	11

SOFT DRINKS

Lemon Lime Bitters	5	Cortese Limonata	7
Coca Cola (Classic/Zero)	5	Cortese Aranciata Bionda	7
Lemonade	5	Cortese Cedrata	7
Ginger Ale	5	Cortese Lemon Iced Tea	7
Cortese Aranciata Rossa	7	Cortese Peach Iced Tea	7
Cortese Chinotto	7		

TEAS

English Breakfast	7	Chamomile	7
Earl Grey	7	Chai	7
Peppermint	7	Lemongrass & Ginger	7

RUM

Havana Club Añejo 3 Años	12	Plantation O.F.T.D. Overproof	21
Bacardí 8 Años	11	El Dorado 12 Year Old	18
Appleton Estate Signature	11	El Dorado 15 Year Old	21
Flor de Caña 7 Year Old Gran Reserva	13	Ron Zacapa Centenario Sistema Solera 23	22

SPARKLING BY THE GLASS

Col Vetoraz Extra Dry Prosecco 2023 Veneto, Italy	17	DAOSA Natural Réserve NV Adelaide Hills, SA	19
Pol Roger Champagne NV Champagne, France	26		

WHITE BY THE GLASS

Riesling Freak No.4 2025 Clare Valley, SA	17	Ecco Vino Fiano 2025 Barossa Valley, SA	10
Shaw + Smith Sauvignon Blanc 2025 Adelaide Hills, SA	18	Heggies Vineyard Estate Chardonnay 2024 Eden Valley, SA	18
Corte Giara Pinot Grigio 2024 Veneto, Italy	16		

ROSÉ BY THE GLASS

Ecco Vino Rosé 2025 Barossa Valley, SA	10	Chateau d'Esclans 'Whispering Angel' Rosé 2024 Provence, France	19
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RED BY THE GLASS

Ashton Hills Pinot Noir 2025 Piccadilly Valley, SA	21	Hugh Hamilton Shiraz Saperavi 2022 McLaren Vale, SA	18
Rocche Costamagna Langhe Nebbiolo 2023 Piedmont, Italy	15	Ecco Vino Shiraz 2025 Barossa Valley, SA	10
Collefriso Montepulciano 2022 Abruzzo, Italy	17	Yalumba Signature 2023 Barossa Valley, SA	27

SPARKLING

Moët & Chandon Rosé Champagne NV Champagne, France	155	Col Vetoraz Millesemato Prosecco 2023 Veneto, Italy	94
Pol Roger Champagne NV Champagne, France	154	DAOSA Natural Réserve NV Adelaide Hills, SA	116
Louis Roederer Champagne NV Champagne, France	165		

AUSTRALIA

WHITE

Riesling Freak No.4
2025 Clare Valley, SA

Tapanappa Riesling
2024 Eden Valley, SA

Atlas '172' Riesling
2022 Watervale, SA

Mr.Brightside Picpoul
2024 Fleurier Peninsula, SA

Other Wine Co Pinot Gris
2025 Barossa Valley, SA

La Prova Pinot Grigio
2024 Adelaide Hills, SA

Shaw + Smith Sauvignon Blanc
2025 Adelaide Hills, SA

Cirillo Semillon 1850 Ancestor Vine
2020 Barossa Valley, SA

Ecco Vino Fiano
2025 Barossa Valley, SA

MMAD Chenin Blanc
2024 McLaren Vale, SA

Lake Breeze Pecorino
2024 Langhorne Creek, SA

Heggies Vineyard Estate Chardonnay
2024 Eden Valley, SA

Giant Steps Chardonnay
2024 Yarra Valley, VIC

Tolpuddle Chardonnay
2024 Coal River Valley, TAS

Shaw + Smith M3 Chardonnay
2024 Adelaide Hills, SA

ROSÉ

Ecco Vino Rosé
2025 Barossa Valley, SA

RED

81 **Giant Steps Pinot Noir**
2024 Yarra Valley, VIC 78

83 **Ashton Hills Pinot Noir**
2025 Piccadilly Valley, SA 103

68 **Whisson Lakes Pinot Noir**
2023 Adelaide Hills, SA 108

61 **Tolpuddle Pinot Noir**
2024 Coal River Valley, TAS 199

71 **Ashton Hills Gamay**
2024 Adelaide Hills, SA 103

67 **Bethany Blue Quarry Grenache**
2022 Barossa Valley, SA 121

86 **Serafino Grenache**
2024 McLaren Vale, SA 68

94 **La Prova Sangiovese**
2023 Adelaide Hills, SA 66

44 **Other Wine Co Sangiovese**
2024 Barossa Valley, SA 73

102 **First Drop 'Minchia' Montepulciano**
2019 Barossa Valley, SA 74

58 **S.C. Pannell Montepulciano**
2025 McLaren Vale, SA 83

84 **Zarella 'La Gita' Nero D'Avola**
2023 McLaren Vale, SA 77

88 **Samuels Gorge Shiraz**
2023 McLaren Vale, SA 97

199 **Hugh Hamilton Shiraz Saperavi**
2022 McLaren Vale, SA 88

118 **Ecco Vino Shiraz**
2025 Barossa Valley, SA 44

44 **Yalumba Signature**
2023 Barossa Valley, SA 133

Balnaves Cabernet Sauvignon
2015 Coonawarra, SA 119



VODKA

Grey Goose Vodka	15	Absolut Vodka	13
Belvedere Vodka	14	Stolichnaya Premium Vodka	12

TEQUILA

Olmecca Altos Plata Tequila	13	Patrón Silver Tequila	15
Olmecca Altos Reposado Tequila	14	Del Maguey Vida Mezcal	19
Fortaleza Añejo Tequila	19	Madre Mezcal Ensemble	20
La Gritona Reposado Tequila	18		

BRANDY/COGNAC

Metaxa 7 Star Brandy	13	Ragnaud Sabourin VS N°4 Cognac	21
Hennessy VSOP Cognac	20	Ragnaud Sabourin VSOP N°10 Cognac	26
Martell VS Cognac	13	Ragnaud Sabourin XO N°25 Cognac	30
Rémy Martin XO Cognac	32		

GIN			
Tanqueray London Dry	12	Four Pillars Bloody Shiraz	16
Tanqueray No. Ten	19	Kangaroo Island Mulberry	18
Hendrick's	15	Ounce Signature	14
Hayman's Sloe	11	36 Short Barrel Aged Gin	16
Four Pillars Olive Leaf	16	Never Never Beeswax & Olive	19
Never Never Triple Juniper	13	Ambleside Old Tom	14
Seven Seasons Green Ant	19	23rd Street Violet	12
Applewood Distillery	11	36 Short Blood Orange	15
Malfy Gin Limone	13	78 Degrees	11
Pot & Still Fig Gin	14		

WHISKY			
Maker's Mark Bourbon	12	Talisker Skye Single Malt Scotch	18
Glenfiddich 12 Year Old Single Malt Scotch	17	Lark Symphony No.1 Australian Whisky	24
Suntory Toki Japanese Whisky	13	The Balvenie DoubleWood 12 Year Old	22
Laphroaig 10 Year Old Single Malt Scotch	20	Jameson Irish Whiskey	11
The Macallan 12 Year Old Scotch	26	Chivas Regal 13 Year Old	15
The Gospel Solera Rye	15	Woodford Reserve Bourbon	13
Wild Turkey 101 Bourbon	15	Ballantine's Finest Scotch Whisky	11
Starward Nova Single Malt Whisky	18	The Yamazaki 12 Year Old Single Malt	34
Redbreast 12 Year Old Irish Whiskey	27	Hakushu Distiller's Reserve Single Malt	31
Dalwhinnie 15 Year Old Highland Scotch	20		

ITALY

WHITE			
Tornatore Etna Bianco 2024 Sicily, Italy	85	Castello di Querceto Chianti Classico 2022 Tuscany, Italy	103
Tenuta di Fessina "Erse" Etna Bianco 2024 Sicily, Italy	166	Tenute Lunelli Montefalco Rosso 2020 Umbria, Italy	85
Collefrisio Trebbiano 2023 Abruzzo, Italy	62	Colsanto Rosso di Montefalco 2019 Umbria, Italy	98
Sa Raja Vermentino 2024 Sardinia, Italy	105	Umani Ronchi Montepulciano 2024 Abruzzo, Italy	68
Santadi Vermentino 2024 Sardinia, Italy	87	Collefrisio Montepulciano 2022 Abruzzo, Italy	83
Tenuta Scoutto Falanghina 2023 Campania, Italy	88	Tenuta di Biserno Insoglio del Cinghiale IGT 2023 Tuscany, Italy	161
Bera Moscato D'Asti 2024 Piedmont, Italy	83	Luigi Giordano Langhe Nebbiolo 2023 Piedmont, Italy	142
Savardo Pinot Grigio 2024 Veneto, Italy	79	Trediberri Langhe Nebbiolo 2024 Piedmont, Italy	89
Corte Giarra Pinot Grigio 2024 Veneto, Italy	77	Rocche Costamagna Langhe Nebbiolo 2023 Piedmonte, Italy	74
Inama Soave Classico 2023 Veneto, Italy	90	Luigi Giordano Barbaresco "Cavanna" 2022 Piedmont, Italy	249
Cantine Prà "Otto" Soave Classico 2024 Veneto, Italy	104	Prunotto Barbera D'Alba 2024 Piedmont, Italy	112
Contesa Pecorino 2023 Abruzzo, Italy	78	Marchesi di Barolo, Barolo 2020 Piedmont, Italy	229
A Mano Fiano 2022 Puglia, Italy	79	Rocche Costamagna Barolo "Dell'Annunziata" 2021 Piedmonte, Italy	278
Castello di Neive Arneis 2022 Piedmont, Italy	109	Chionetti Barolo Parussi 2021 Piedmonte, Italy	244
ROSE		Sordo Barolo Classico 2021 Piedmont, Italy	188
Giorgio Meletti Rosato 2024 Tuscany, Italy	156	Tenuta San Guido "Guidalberto" 2023 Bolgheri, Tuscany, Italy	217
RED		Pian Delle Vigne Rosso di Montalcino 2023 Tuscany, Italy	121
Sordo Verduno Pelaverga 2023 Piedmont, Italy	83	Tenute Silvio Nardi Brunello di Montalcino 2018 Tuscany, Italy	319

PHONE: (08) 7100 9402

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FRANCE

WHITE

Domaine Jean Dauvissat Chablis 142
2023 Burgundy, France

William Fèvre Petit Chablis 132
2023 Burgundy, France

Domaine Chanson Aligoté 112
2022 Burgundy, France

Marcel Deiss Riesling 119
2022 Alsace, France

ROSÉ

Domaine de Terrebrune Bandol Rosé 128
2020 Provence, France

RED

Chateau d'Esclans 'Whispering Angel' Rosé 92
2024 Provence, France

Chateau Villa Bel-Air Rouge 115
2022 Bordeaux, France

Domaine Chanson Mercurey Rouge 191
2022 Burgundy, France

Valdespino Pedro Ximenez El Candado 14
Spain, Penedès

GRAPPA

Tignanello Grappa 26

Poli Grappa Moscato 23

Questa È Vera Grappa 29

AMARO / APERITIFS

Aperol		Vecchio Amaro del Capo	12
Campari		Maurin Quina Aperitif	
Amaro Montenegro	1	Cynar	
Fernet-Branca	14	Strega Liqueur	16
Branca Menta	13	Amaro Lucano	11
Averna Amaro	11	Braulio Amaro	9
Amaro Nonino Quintessentia	18	Ramazzotti Amaro Okar Bitter	11
Suze Aperitif	11	Zucca Rabarbaro Amaro	13
Select Aperitivo	7	Dubonnet Aperitif	12
Ragazzi e Succo Amaro	11	Lillet Blanc	11
Ragazzi e Succo Aperitivo	11	Rucolino	12
Citrange Mandarino Amaro	12		
Amaro Campatti	11		

LIQUEURES

Cointreau	12	Luxardo Maraschino Liqueur	14
Mr Black Cold Brew Coffee Liqueur	12	Unico Mando Liqueur	9
St-Germain Elderflower Liqueur	12	36 Short Limoncello	12
Grand Marnier Cordon Rouge	16	Galliano White Sambuca	11
Chambord Black Raspberry Liqueur	11	Galliano Black Sambuca	11
Licor 43	11	Italicus Rosolio di Bergamotto	14
Frangelico Hazelnut Liqueur	10	Pernod Absinthe	18
Chartreuse Green	22	Pimm's No.1 Cup	9
Chartreuse Yellow	20	Dom Bénédictine Liqueur	13

BRUNCH (9.30AM TILL 11:30AM)

Avocado Sbronzò Smashed avocado, 2 poached eggs, thick sourdough, with a choice of mushrooms, bacon, tomatoes or smoked salmon. *	26	Granola della Casa House toasted granola, maple, fresh & dried fruits.	20
Bruschetta Al Pomodoro Con Mozzarella Di Bufala Toasted house made focaccia topped with tomato, basil, olive oil & garlic served with Buffola Mozzarella.	20	Omelette Al Salmone Salmon, dill and ricotta omelette. *	26
Buongiorno Panino Bacon, fried egg, provolone cheese, rocket, aioli in a brioche bun. *	24	Pan Brioche alla Francese Brioche French toast, banana, Maple syrup, ricotta, berry compote & hazelnut crumb.	25
Colazione Abbondante Scrambled eggs, Italian pork sausage, bacon, portobello mushroom, roasted tomato, spinach. *	35	Pane Tostato Sourdough toast served with butter and your choice of Nutella, Jam, Vegemite or Honey.	10
Croissant Al Cotto Cheese & ham toasted croissant. *	12	Panettone Tostato Panettone (Italian fruit toast) toasted served with butter.	13
Crumpets Homemade crumpets with butter and your choice of Nutella, Jam, Vegemite or Honey.	12	Tostino ai Funghi Mushroom & cheese toastie .	17
Crumpets Benedetto Home-made crumpets, poached eggs, hollandaise with shaved ham or smoked salmon.	28	Uova in Sugo Alla Napolitana Eggs cooked in a Napoli sugo, fresh basil, grated parmigiano & toasted sourdough. *	25
Italian Continental Plate Toasted Garlic & rosemary focaccia with grated parmigiano with salami, fresh tomato, basilico, Pecorino Sardo, Italian pickled mild chillies & black olive pat�.	20	Uova Strapazzate alla Carbonara Scrambled eggs, guanciale, pecorino cheese, toasted sourdough. *	27
Frittelle di Zucchine Zucchini & goat cheese fritters with avocado, rocket, pepitas, lemon dressing.	25	Uova Tuo Gusto Eggs (2) your way, toasted sourdough. *	15
		Cannoli Alla Ricotta Chocolate lined Cannoli filled to order with sweet ricotta, choc chip and pistachio.	7.5

AGGIUNTE/EXTRAS

Bacon (2)	7	Roasted tomatoes	7
Home-made crumpets (2)	9	Saut�ed spinach	7
Italian sausage	7	Smashed avocado	7
Portobello mushroom	7	Toasted sourdough	7

*DENOTES GLUTEN FREE OPTION

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CREDIT CARD SURCHARGES APPLY - VISA, MASTERCARD 1.5% / AMEX 2.5%
NO SEPARATE ACCOUNTS

COFFEE

Espresso	3.5	Mocha	5.5
	2 (at the bar)	Iced latte	6
Doppio	4.5	Matcha Latte	6
Macchiato	4	Chai Latte	5.5
Piccolo	4.5	Hot Chocolate	5.5
Caffè Latte	5.2	Alternative Milk	+1
Cappuccino	5.2	Extra shot/Decaf	+1
Flat White	5.2		
Long Black	5.2		

TEA (POT)

English Breakfast	7	Chamomile	7
Earl Grey	7	Chai	7
Peppermint	7	Lemongrass & Ginger	7

JUICE & SMOOTHIES

Cold Press Revitalise Juice	12	Vitality	14
Orange, Carrot, Apple & Ginger		Mango, strawberries, Raspberries, Goji berries	
Cold Pressed Green Juice	12	Acai Activate	14
Apple, Spinach, Celery & Mint		Acai, Blueberries, Banana, Dates	
Cold Pressed Apple Juice	10		
Freshly Squeezed Orange Juice	10		

COCKTAILS

Mimosa	19	Bellini	19
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PANE FATTO IN CASA

House made focaccia (3pcs)	3	House made Garlic & Rosemary Focaccia (3pcs) drizzled with sea salt, oil, topped with grated parmigiano.	10
Taralli and grissini	6		

SALUMI, SOTT'OLIO E FORMAGGI

Burratina & Eggplant <i>(Burratina by Vincenzo La Montagna, Latteria Fresca, Barossa Valley)</i> Mini buffalo burrata (made with grass fed jersey milk) (3pcs), roasted eggplant puree. * - Add an extra burratina \$7	24	Salumi Misti Prosciutto, salami, mortadella, black olives, pecorino sardo & taralli. *	26
Mortadella & Stracciatella <i>(Stracciatella by Vincenzo La Montagna, Latteria Fresca, Barossa Valley)</i> Mortadella, pistachio nuts & stracciatella (made with grass fed jersey milk). *	23	Wagyu Bresaola & Ricotta Thinly sliced cured wagyu, buffalo ricotta & rocket. *	23
Prosciutto San Daniele Prosciutto (100g) & grissini. *	25	Green Sicilian olives in thyme oil. *	8
		Olivi Secchi - Dried black olives. *	8
		Anchovies in oil (served with crostini). *	10
		Culatello The rarest and leanest prosciutto, using the muscle of a pigs rear thigh, cured in a pigs bladder, aged for 24 months (100g)	45

ANTIPASTI (DESIGNED FOR SHARING)

Carpaccio di Manzo Beef eye fillet crudo, truffle paste, mushrooms, rocket & parmigiano. *	26	Vitello Tonnato Chilled poached veal sliced thinly with tuna and caper mayonnaise sauce, served with pickled capsicum, gherkins and cocktail pickled onions. *	24
Carpaccio di Salmone Salmon crudo, lemon, pink peppercorns & thyme. *	26	Baccalà Mantecato con Polenta Grilled polenta topped with chilled whipped creamed cod puree (3pcs). * - Add an extra piece \$8	23
Parmigiana di Melanzane Baked layered eggplant with tomato sugo, basil & parmigiano. *	25		
Polpo alla Griglia Grilled octopus with fennel, chilli, garlic & artichoke puree. *	23		

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PASTA DI ECCOCI (HAND MADE BY SALVATORE PEPE)

Lasagna Bianca (White Lasagne) Lasagna layered with pork & veal ragù, artichoke, parmigiano, béchamel.	36	Pappardelle Ragù d'Anatra Slow braised duck ragù. *	38
Spaghetti allo Scoglio SA King Spencer Gulf prawns, mussels, vongole & calamari in white wine, EVOO, garlic, chilli & parsley. *	42	Taglierini al Granchio Fresh crab with garlic, chilli, tomato sugo, cream. *	42
Mezze Maniche alla Gricia Guanciale, pecorino Romano & black pepper. *	36	Cassarecce Pesto con Fagioli Cassarecce pasta tossed in a basil, EVO olive oil, and pine nut pesto with green beans. * (Vegan on request)	36

SECONDI

Abbacchio alla Romana Slow-roasted lamb on the bone with potatoes, herbs, anchovy sauce. *	39	Calamari Fritti Fried calamari, aioli, served with a rocket salad. *	38
Braciola alla Napoletana Rolled Angus beef stuffed with parsley, garlic, pecorino, slow braised in tomato sugo, served on polenta & peas. *	38	Saltimbocca di Pollo Chicken scallopine, sage & prosciutto with broccolini. *	38
Crespelle alla Fiorentina Spinach, ricotta & pecorino filled crepe, baked in tomato & béchamel.	36		

CONTORNI

Insalata Radicchio, cos, shaved fennel, orange & olives. *	14	Peperonata con Patate Fried capsicum & potato chips. *	14
Patatine Fritte Shoestring fries. *	13	Spinaci Sautéed spinach with garlic & lemon. *	14

DOLCI + FORMAGGI

Crostoli (6 pieces)	9	Tiramisù Pavesini, mascarpone cream & marsala.	16.5
Formaggi del Giorno Cheese of the day (2), candied pears, crostini & focaccia. *	22	Torta Caprese Flourless chocolate cake served warm with chocolate custard. *	15
Sgroppino Lemon gelato, prosecco & limoncello whisked at the table. (min 4 people) *	65	Gelato con Nocella Vanilla gelato doused in walnut liquor.	15

