

ECHOCI

COCKTAILS

Eccoci Negroni	23	Amaretto Sour	24
Cynar, sweet vermouth and gin		Amaretto, bourbon, lemon and sugar	
Martini	25	Espresso Martini	24
Gin and dry vermouth		Coffee liqueur, espresso and vodka	

SPRITZ

Limoncello	20	Campari	19
Limoncello, vodka, prosecco and soda		Campari, prosecco and soda	
Aperol	19	Hugo	21
Aperol, prosecco and soda		Elderflower liqueur, prosecco and soda	

BEER

Birra Moretti Lager	13	Pullicenhell Pale Ale	15
Stone & Wood Pacific Ale	14	Corona Extra	12
Coopers Original Pale Ale	13	Peroni Nastro Azzurro	13

ECCOCI

NON ALCOHOLIC

Peroni Nastro Azzurro 0.0%	10	Four Pillars Bandwagon Rare Dry 0% Gin	11
Crodino Non Alcoholic Spritz	14	Cortese Rosso Spritz	14

SOFT DRINKS

Lemon Lime Bitters	6	Cortese Limonata	8
Coca Cola (Classic/Zero)	6	Cortese Aranciata Bionda	8
Lemonade	6	Cortese Cedrata	8
Ginger Ale	6	Cortese Lemon Iced Tea	8
Cortese Aranciata Rossa	8	Cortese Peach Iced Tea	8
Cortese Chinotto	8		

TEAS (POT)

English Breakfast	7.5	Chamomile	7.5
Earl Grey	7.5	Chai	7.5
Peppermint	7.5	Lemongrass & Ginger	7.5

RUM

Havana Club Añejo 3 Años	13	Plantation O.F.T.D. Overproof	22
Bacardí 8 Años	13	El Dorado 12 Year Old	19
Appleton Estate Signature	13	El Dorado 15 Year Old	22
Flor de Caña 7 Year Old Gran Reserva	14	Ron Zacapa Centenario Sistema Solera 23	23

SPARKLING BY THE GLASS

Col Vetroz Extra Dry Prosecco 2023 Veneto, Italy	18	DAOSA Natural Réserve NV Adelaide Hills, SA	20
Pol Roger Champagne NV Champagne, France	27		

WHITE BY THE GLASS

Riesling Freak No.4 2025 Clare Valley, SA	18	Ecco Vino Fiano 2026 Barossa Valley, SA	11
Shaw + Smith Sauvignon Blanc 2026 Adelaide Hills, SA	19	Heggies Vineyard Estate Chardonnay 2024 Eden Valley, SA	19
Corte Giara Pinot Grigio 2024 Veneto, Italy	17		

ROSÉ BY THE GLASS

Ecco Vino Rosé 2025 Barossa Valley, SA	11	Chateau d'Esclans 'Whispering Angel' Rosé 2024 Provence, France	20
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RED BY THE GLASS

Ashton Hills Pinot Noir 2025 Piccadilly Valley, SA	22	Hugh Hamilton Shiraz Saperavi 2022 McLaren Vale, SA	19
Rocche Costamagna Langhe Nebbiolo 2023 Piedmont, Italy	16	Ecco Vino Shiraz 2025 Barossa Valley, SA	11
Collefriso Montepulciano 2022 Abruzzo, Italy	18	Yalumba Signature 2023 Barossa Valley, SA	28

SPARKLING

Moët & Chandon Rosé Champagne NV Champagne, France	165	Col Vetroz Millesemato Prosecco 2023 Veneto, Italy	105
Pol Roger Champagne NV Champagne, France	160	DAOSA Natural Réserve NV Adelaide Hills, SA	118
Louis Roederer Champagne NV Champagne, France	175		

AUSTRALIA

WHITE		RED	
Riesling Freak No.4 2025 Clare Valley, SA	86	Giant Steps Pinot Noir 2024 Yarra Valley, VIC	83
Tapanappa Riesling 2024 Eden Valley, SA	88	Ashton Hills Pinot Noir 2025 Piccadilly Valley, SA	108
Atlas '172' Riesling 2022 Watervale, SA	72	Whisson Lakes Pinot Noir 2023 Adelaide Hills, SA	115
Mr.Brightside Picpoul 2024 Fleurier Peninsula, SA	65	Tolpuddle Pinot Noir 2024 Coal River Valley, TAS	214
Other Wine Co Pinot Gris 2025 Adelaide Hills, SA	76	Ashton Hills Gamay 2024 Adelaide Hills, SA	108
La Prova Pinot Grigio 2024 Adelaide Hills, SA	71	Bethany Blue Quarry Grenache 2022 Barossa Valley, SA	121
Shaw + Smith Sauvignon Blanc 2026 Adelaide Hills, SA	92	Serafino Grenache 2024 McLaren Vale, SA	73
Cirillo Semillon 1850 Ancestor Vine 2020 Barossa Valley, SA	100	La Prova Sangiovese 2023 Adelaide Hills, SA	70
Ecco Vino Fiano 2026 Barossa Valley, SA	49	Other Wine Co Sangiovese 2024 Barossa Valley, SA	78
MMAD Chenin Blanc 2024 McLaren Vale, SA	107	First Drop 'Minchia' Montepulciano 2019 Barossa Valley, SA	79
Lake Breeze Pecorino 2024 Langhorne Creek, SA	62	S.C. Pannell Montepulciano 2025 McLaren Vale, SA	88
Heggies Vineyard Estate Chardonnay 2024 Eden Valley, SA	89	Zarella 'La Gita' Nero D'Avola 2023 McLaren Vale, SA	82
Giant Steps Chardonnay 2024 Yarra Valley, VIC	94	Samuels Gorge Shiraz 2023 McLaren Vale, SA	103
Tolpuddle Chardonnay 2024 Coal River Valley, TAS	214	Hugh Hamilton Shiraz Saperavi 2022 McLaren Vale, SA	93
Shaw + Smith M3 Chardonnay 2024 Adelaide Hills, SA	126	Ecco Vino Shiraz 2025 Barossa Valley, SA	49
ROSÉ		Yalumba Signature 2023 Barossa Valley, SA	142
Ecco Vino Rosé 2025 Barossa Valley, SA	49	Mount Horrocks Cabernet Sauvignon 2023 Clare Valley, SA	134
		Balnaves Cabernet Sauvignon 2015 Coonawarra, SA	127



VODKA

Grey Goose Vodka	16	Absolut Vodka	14
Belvedere Vodka	15	Stolichnaya Premium Vodka	13

TEQUILA

Olmecca Altos Plata Tequila	14	Patrón Silver Tequila	16
Olmecca Altos Reposado Tequila	15	Del Maguey Vida Mezcal	20
Fortaleza Añejo Tequila	20	Madre Mezcal Ensemble	21
La Gritona Reposado Tequila	19		

BRANDY/COGNAC

Metaxa 7 Star Brandy	14	Ragnaud Sabourin VS N°4 Cognac	23
Hennessy VSOP Cognac	22	Ragnaud Sabourin VSOP N°10 Cognac	28
Martell VS Cognac	15	Ragnaud Sabourin XO N°25 Cognac	32
Rémy Martin XO Cognac	34		

GIN			
Tanqueray London Dry	13	Four Pillars Bloody Shiraz	17
Hendrick's	16	Kangaroo Island Mulberry	19
Hayman's Sloe	12	Ounce Signature	15
Four Pillars Olive Leaf	17	36 Short Barrel Aged Gin	17
Never Never Triple Juniper	14	Never Never Beeswax & Olive	21
Seven Seasons Green Ant	21	Ambleside Old Tom	15
Applewood Distillery	12	23rd Street Violet	13
Malfy Gin Limone	14	36 Short Blood Orange	16
Pot & Still Fig Gin	15	78 Degrees	12

WHISKY			
Maker's Mark Bourbon	13	Talisker Skye Single Malt Scotch	19
Glenfiddich 12 Year Old Single Malt Scotch	18	Lark Symphony No.1 Australian Whisky	26
Suntory Toki Japanese Whisky	14	The Balvenie DoubleWood 12 Year Old	23
Laphroaig 10 Year Old Single Malt Scotch	21	Jameson Irish Whiskey	13
The Macallan 12 Year Old Scotch	28	Chivas Regal 13 Year Old	16
The Gospel Solera Rye	16	Woodford Reserve Bourbon	14
Wild Turkey 101 Bourbon	16	Ballantine's Finest Scotch Whisky	12
Starward Nova Single Malt Whisky	19	The Yamazaki 12 Year Old Single Malt	36
Redbreast 12 Year Old Irish Whiskey	28	Hakushu Distiller's Reserve Single Malt	33
Dalwhinnie 15 Year Old Highland Scotch	21		

ITALY

WHITE		Castello di Querceto Chianti Classico 2022 Tuscany, Italy	110
Tornatore Etna Bianco 2024 Sicily, Italy	91	Tenute Lunelli Montefalco Rosso 2020 Umbria, Italy	91
Tenuta di Fessina “Erse” Etna Bianco 2024 Sicily, Italy	177	Colsanto Rosso di Montefalco 2019 Umbria, Italy	104
Collefrisio Trebbiano 2023 Abruzzo, Italy	66	Umani Ronchi Montepulciano 2024 Abruzzo, Italy	73
Sa Raja Vermentino 2024 Sardinia, Italy	112	Collefrisio Montepulciano 2022 Abruzzo, Italy	88
Santadi Vermentino 2024 Sardinia, Italy	93	Tenuta di Biserno Insoglio del Cinghiale IGT 2023 Tuscany, Italy	172
Tenuta Scoutto Falanghina 2023 Campania, Italy	92	Luigi Giordano Langhe Nebbiolo 2023 Piedmonte, Italy	152
Bera Moscato D’Asti 2024 Piedmont, Italy	88	Trediberri Langhe Nebbiolo 2024 Piedmonte, Italy	95
Savardo Pinot Grigio 2024 Veneto, Italy	84	Rocche Costamagna Langhe Nebbiolo 2023 Piedmonte, Italy	79
Corte Giarà Pinot Grigio 2024 Veneto, Italy	82	Luigi Giordano Barbaresco “Cavanna” 2022 Piedmonte, Italy	266
Inama Soave Classico 2023 Veneto, Italy	96	Prunotto Barbera D’Alba 2024 Piedmonte, Italy	120
Cantine Prà “Otto” Soave Classico 2024 Veneto, Italy	111	Marchesi di Barolo, Barolo 2020 Piedmonte, Italy	245
Contesa Pecorino 2023 Abruzzo, Italy	85	Rocche Costamagna Barolo “Dell’Annunziata” 2021 Piedmonte, Italy	351
A Mano Fiano 2022 Puglia, Italy	84	Chionetti Barolo Parussi 2021 Piedmonte, Italy	261
Castello di Neive Arneis 2022 Piedmonte, Italy	116	Sordo Barolo Classico 2021 Piedmonte, Italy	202
ROSÉ		Tenuta San Guido “Guidalberto” 2023 Bolgheri, Tuscany, Italy	232
Giorgio Meletti Rosato 2024 Tuscany, Italy	156	Pian Delle Vigne Rosso di Montalcino 2023 Tuscany, Italy	130
RED		Tenute Silvio Nardi Brunello di Montalcino 2018 Tuscany, Italy	341
Sordo Verduno Pelaverga 2023 Piedmonte, Italy	88	Altesino Brunello di Montalcino 2020 Tuscany, Italy	392

FRANCE

WHITE

Domaine Jean Dauvissat Chablis 2023 Burgundy, France	152
William Fèvre Petit Chablis 2023 Burgundy, France	142
Domaine Chanson Aligoté 2022 Burgundy, France	120
Marcel Deiss Riesling 2022 Alsace, France	128

ROSÉ

Domaine de Terrebrune Bandol Rosé 2020 Provence, France	137
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RED

Chateau d'Esclans 'Whispering Angel' Rosé 2024 Provence, France	99
Chateau Villa Bel-Air Rouge 2022 Bordeaux, France	123
Domaine Chanson Mercurey Rouge 2022 Burgundy, France	205

SHERRY/FORTIFIED

Valdespino Pedro Ximenez El Candado	15
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GRAPPA

Tignanello Grappa	28	Poli Grappa Moscato	28
Questa È Vera Grappa	30		



AMARO / APERITIFS

Aperol	13	Vecchio Amaro del Capo	14
Campari	14	Maurin Quina Aperitif	14
Amaro Montenegro	13	Cynar	14
Fernet-Branca	15	Strega Liqueur	17
Branca Menta	15	Amaro Lucano	14
Averna Amaro	12	Braulio Amaro	14
Amaro Nonino Quintessentia	20	Ramazzotti Amaro Okar Bitter	14
Suze Aperitif	14	Zucca Rabarbaro Amaro	14
Select Aperitivo	12	Dubonnet Aperitif	13
Ragazzi e Succo Amaro	14	Lillet Blanc	14
Ragazzi e Succo Aperitivo	14	Rucolino	14
Citrangle Mandarino Amaro	14		
Amaro Campatti	14		

LIQUEURES

Cointreau	14	Luxardo Maraschino Liqueur	14
Mr Black Cold Brew Coffee Liqueur	14	Unico Mando Liqueur	14
St-Germain Elderflower Liqueur	14	36 Short Limoncello	14
Grand Marnier Cordon Rouge	17	Galliano White Sambuca	14
Chambord Black Raspberry Liqueur	14	Galliano Black Sambuca	14
Licor 43	14	Italicus Rosolio di Bergamotto	14
Frangelico Hazelnut Liqueur	14	Pernod Absinthe	20
Chartreuse Green	23	Pimm's No.1 Cup	13
Chartreuse Yellow	21	Dom Bénédictine Liqueur	14

PHONE: (08) 7100 9402

10% SURCHARGE ON SUNDAYS & 15% ON PUBLIC HOLIDAYS
ECCOCI.COM.AU

BRUNCH (9.30AM TILL 11:30AM)

Avocado Sbronzò (A) Smashed avocado, 2 poached eggs, thick sourdough, with a choice of mushrooms, bacon, tomatoes or smoked salmon. *	28	Granola della Casa House toasted granola, maple, fresh & dried fruits.	22
Bruschetta Al Pomodoro Con Mozzarella Di Bufala Toasted house made foccacia topped with tomato, basil, olive oil & garlic served with Buffola Mozzarella.	22	Omelette Al Salmone (A) Salmon, dill and ricotta omelette. *	28
Buongiorno Panino Bacon, fried egg, provolone cheese, rocket, aioli in a brioche bun. *	26	Pan Brioche alla Francese Brioche French toast, banana, Maple syrup, ricotta, berry compote & hazelnut crumb.	27
Colazione Abbondante Scrambled eggs, Italian pork sausage, bacon, portobello mushroom, roasted tomato, spinach. *	37	Pane Tostato Sourdough toast served with butter and your choice of Nutella, Jam, Vegemite or Honey.	11
Croissant Al Cotto Cheese & ham toasted croissant. *	13	Tostino ai Funghi Mushroom & cheese toastie .	18
Crumpets Homemade crumpets with butter and your choice of Nutella, Jam, Vegemite or Honey.	13	Uova in Sugo Alla Napolitana Eggs cooked in a Napoli sugo, fresh basil, grated parmigiano & toasted sourdough. *	28
Crumpets Benedetto (A) Home-made crumpets, poached eggs, hollandaise with shaved ham or smoked salmon.	30	Uova Strapazzate alla Carbonara Scrambled eggs, guanciale, pecorino cheese, toasted sourdough. *	29
Italian Continental Plate Toasted Garlic & rosemary focaccia with grated parmigiano with salami, fresh tomato, basilico, Pecorino Sardo, Italian pickled mild chillies & black olive paté.	22	Uova Tuo Gusto Eggs (2) your way, toasted sourdough. *	16
Frittelle di Zucchine Zucchini & goat cheese fritters with avocado, rocket, pepitas, lemon dressing.	28	Cannoli Alla Ricotta Chocolate lined Cannoli filled to order with sweet ricotta, choc chip and pistachio.	8

AGGIUNTE/EXTRAS

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

*DENOTES GLUTEN FREE OPTION / (A) AUSTRALIAN / (I) IMPORTED / (M) MIXED

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

COFFEE

Espresso	3.8	Mocha	6
	2 (at the bar)		
Doppio	5	Iced latte	6.5
Macchiato	4.3	Matcha Latte	6.5
Piccolo	4.8	Chai Latte	6
Caffè Latte	5.6	Hot Chocolate	6
Cappuccino	5.6	Alternative Milk	+1
Flat White	5.6	Extra shot/Decaf	+1
Long Black	5.6		

TEA (POT)

English Breakfast	7.5	Chamomile	7.5
Earl Grey	7.5	Chai	7.5
Peppermint	7.5	Lemongrass & Ginger	7.5

JUICE & SMOOTHIES

Cold Press Revitalise Juice	12.9	Vitality	15
Orange, Carrot, Apple & Ginger		Mango, strawberries, Raspberries, Goji berries	
Cold Pressed Green Juice	12.9	Acai Activate	15
Apple, Spinach, Celery & Mint		Acai, Blueberries, Banana, Dates	
Cold Pressed Apple Juice	10.9		
Freshly Squeezed Orange Juice	10.9		

COCKTAILS

Mimosa	20	Bellini	20
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PANE FATTO IN CASA

House made focaccia (3pcs)	3.5	House made Garlic & Rosemary Focaccia (3pcs) drizzled with sea salt, oil, topped with grated parmigiano.	11
Taralli and grissini	6.5		

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. *	26	Salumi Misti Prosciutto, salami, mortadella, black olives, pecorino sardo & taralli. *	28
- Add an extra burratina \$7		Wagyu Bresaola & Ricotta Thinly sliced cured wagyu, buffalo ricotta & rocket. *	25
Mortadella & Stracciatella (<i>Stracciatella by Vincenzo La Montagna, Latteria Fresca, Barossa Valley</i>) Mortadella, pistachio nuts & stracciatella (made with grass fed jersey milk). *	26	Green Sicilian olives in thyme oil. *	9
Prosciutto San Daniele Prosciutto (100g) & grissini. *	27	Olivi Secchi - Dried black olives. *	9
		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)	49

ANTIPASTI (DESIGNED FOR SHARING)

Carpaccio di Manzo Beef eye fillet crudo, truffle paste, mushrooms, rocket & parmigiano. *	27	Vitello Tonnato [Ⓡ] Chilled poached veal sliced thinly with tuna and caper mayonnaise sauce, served with pickled capsicum, gherkins and cocktail pickled onions. *	26
Carpaccio di Salmone [Ⓐ] Salmon crudo, lemon, pink peppercorns & thyme. *	26	Baccalà Mantecato con Polenta [Ⓐ] Grilled polenta topped with chilled whipped creamed cod puree (3pcs). *	26
Parmigiana di Melanzane Baked layered eggplant with tomato sugo, basil & parmigiano. *	27	- Add an extra piece \$8	
Polpo alla Griglia [Ⓐ] Grilled octopus with fennel, chilli, garlic & artichoke puree. *	26		

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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.	38	Pappardelle Ragù d'Anatra Slow braised duck ragù. *	39
Spaghetti allo Scoglio A SA King Spencer Gulf prawns, mussels, vongole & calamari in white wine, EVOO, garlic, chilli & parsley. *	45	Taglierini al Granchio A Fresh crab with garlic, chilli, tomato sugo, cream. *	45
Mezze Maniche alla Gricia Guanciale, pecorino Romano & black pepper. *	39	Cassarecce Pesto con Fagioli Cassarecce pasta tossed in a basil, EVO olive oil, and pine nut pesto with green beans. * (Vegan on request)	37

SECONDI

Abbacchio alla Romana Slow-roasted lamb on the bone with potatoes, herbs, anchovy sauce. *	42	Calamari Fritti A Fried calamari, aioli, served with a rocket salad. *	39
Braciola alla Napoletana Rolled Angus beef stuffed with parsley, garlic, pecorino, slow braised in tomato sugo, served on polenta & peas. *	39	Saltimbocca di Pollo Chicken scallopine, sage & prosciutto with broccolini. *	38
Crespelle alla Fiorentina Spinach, ricotta & pecorino filled crepe, baked in tomato & béchamel.	38		

CONTORNI

Insalata Radicchio, cos, shaved fennel, orange & olives. *	15	Peperonata con Patate Fried capsicum & potato chips. *	15
Patatine Fritte Shoestring fries. *	14	Spinaci Sautéed spinach with garlic & lemon. *	15

DOLCI + FORMAGGI

Crostoli (6 pieces)	10	Tiramisù Pavesini, mascarpone cream & marsala.	16.5
Formaggi del Giorno Cheese of the day (2), candied pears, crostini & focaccia. *	24	Torta Caprese Flourless chocolate cake served warm with chocolate custard. *	16
Sgroppino Lemon gelato, prosecco & limoncello whisked at the table. (min 4 people) *	69	Gelato con Nocella Vanilla gelato doused in walnut liquor.	15

