

HAPPY HOUR / APERITIVO

WINE / VINO

BEER / BIRRA

SNACKS / SPUNTINI

5PM / 7PM

SUNDAY / THURSDAY

\$5 \$7

**DRINKS**

Beer / Pony / 4

Philter XPA

Prosecco / 5

Jamsheed + Tom Shobbrook + Carussin By The Glass / 7

Riesling / Poolside / Barbera

Wine Room Spritz / 7

Mezzo Americano / 7

Pastis Henri Bardouin / 7

Sunday's Junmai Sake / 7

**SNACKS**

Fig & Cheese / 5

Bruschetta, Mortadella & Tarragon / 5

Olive Fritti / 7

Prosciutto Grissini / 7

Mussels Escabeche / 7

Fried Green Tomatoes / 5

**APERITIVO GUEST CHEFS**

APRIL 9th Eggert & Whiteman, Good Luck Pinbone,

Sydney APRIL 24th O Tama Carey, Everywhere, Sydney

MAY 1st Ben Sears & Ned Brooks, Korexican Oracle, Sydney

MAY 8th Chef Mike Bennie & Brian Wines, Tasmania

MAY 15th Alex Herbert, Bird Cow Fish, Sydney

MAY 29th CJ Wells, Automata, Sydney

JUNE 4th Andrew Guard, Andrew Guard Wine, Sydney

& 'Irish' Mulholland, Momofuku Seiobo, Sydney

JUNE 11th Louis Tikaram, EP & LP, Los Angeles

JUNE 18th Paul Carmichael, Momofuku Seiobo, Sydney

JUNE 25th David Moyle, Franklin, Hobart

JULY 2nd Veronica Trevizo, Momofuku Seiobo, Sydney

JULY 5th Pasi Petanen & Giorgio De Maria, All the good  
places, Sydney & Beyond

JULY 10th Mitch Orr, ACME, Sydney

JULY 11th Peter Dredge, Dr Edge Tasmania

JULY 16th Superior Burger + DRNKs, Sydney

JULY 23rd Daniel Pepperell, Hubert, Sydney

1.5% surcharge applies to all card transactions

IL  
VINO

WINE ROOM  
+  
SALUMERIA

É

VINO

THE DOLPHIN  
HOTEL

## WINE

### GROWERS BY THE GLASS

#### **LES VINS CONTES - OLIVIER LEMASSON LOIRE VALLEY FRANCE**

2015 'Fermentation in Vitro' Chenin Blanc Chardonnay  
Menu Pineau 18

2015 'Le Puits' Sauvignon Blanc 12  
2015 'Bois Sans Soif' Chenin B Menu Pineau 15

#### **DOMAINE BOBINET SEBASTIEN AND EMELINE BOBINET LOIRE VALLEY FRANCE**

2015 'Les Gruches' Chenin Blanc 15

2015 'Hanami' Cabernet Franc 14  
2014 'Ruben' Cabernet Franc 15  
2013 'Amateus Bobi' Cabernet Franc 18

#### **DOMAINE BINNER AUDREY AND CHRISTIAN BINNER ALSACE FRANCE**

2014 'Le Salon des Bains' Riesling 15  
2014 'Cotes d'Amourschwih'r' Riesling 16

2011 'Cuvee Beatrice' Pinot Noir 18

#### **DOMAINE HUGHES BEGUET CAROLINE AND PATRICE HUGHES BEGUET JURA FRANCE**

2015 'Orange was the Color of her Dress' Savagnin 18

2015 Ploussard 14  
2015 'So True' Trousseau 17

#### **SHOBBROOK - TOM SHOBBROOK BAROSSA VALLEY SOUTH AUSTRALIA**

2016 'Sammion' Semillon 15  
2016 'Giallo' Muscat Semillon Riesling 17

2016 'Rose' Grenache 15

2016 'Cider' Pear Cider Mourvedre 11  
2015 'Sunday' Mourvedre Merlot 13  
2015 'Clarott' Merlot Shiraz 14

All our wines red, white and orange are served chilled.

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## FOOD

### **SNACKS**

Rock Oyster 4ea  
Scallop & Horseradish Cracker 6ea  
Marinated Tuna Bruschetta, Olive & Chives 8ea  
Crispy Pigs Head Sandwich 12ea

### **SALUMI CABINET**

Salami, Pickled Radish & Parmesan 18  
LP's Olive Mortadella with Olive Fritti 18  
Country Style Terrine, Cornichons, Preserve & Bread 18  
Red Wine Blackmore Wagyu Bresaola 8og 25  
Mixed Cabinet Plate 40

### **PLATES**

Buffalo Mozzarella Fritti, Anchovy & Verbena 16  
Hiramasa Kingfish, Pepper, Finger Lime 20  
Escabeche: Tomato, Peppers & Tarragon 22  
Pasta e Fagioli, Nduja & Wild Herbs 24  
Grilled Rib Eye, Rocket, Parmesan & Crispy Potato 28  
Raddichio, Fennel & Plum Salad 12

### **PIZZA**

SORBELLO 18  
Marinated Sorbello Family Tomatoes, Garlic,  
Basil & Mozzarella

### **SALUMI VICTOR 24**

Shaved Salame, Prosciutto, Pancetta, Tomato & Mozzarella

### **SALSACCIA 22**

Spicy Sausage, Artichoke, Tomato, Mozzarella & Sorrel

### **AFTERS**

Sweet Bits & Bobs 12  
Zokoko Chocolate Tiramisu 18  
Cheese & Crackers 18

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