

TASTE AND SIP

TAKE A SEAT, RELAX AND ENJOY OUR UNIQUE, SHARING STYLE, WINE TASTING EXPERIENCE AT YOUR TABLE.
WINE TASTING - 5

WINE

	GLASS	BOTTLE
2023 VERANO SBS	7	22
2023 FIANO	8	28
2023 AMPHORA FIANO	9	35
2023 CHARDY	8	30
2023 ZEBBIE CHARDONNAY	10	42
2023 FIESTA LATE PICKED VERDELHO	7	22
2023 FLAMENCO ROSÉ	8	28
2023 SPANISH STEPS GSM	8	28
2022 VINO TINTO - SHIRAZ/MONASTRELL	7	23
2022 EL TORO TEMPRANILLO	8	28
2022 AMPHORA GARNACHA	10	40
2022 AMPHORA MONASTRELL	10	40
2022 AMPHORA TEMPRANILLO	10	40

LA MEZCLA - WHITE 15

VERMOUTH - WHITE OR RED 30

DIFFERENT DROPS

VERMOUTH SPRITZ 15

WHITE OR RED VERMOUTH, SPARKLING WINE,
SODA, ORANGE BITTERS

LOCAL BEERS AND CIDER AVAILABLE 8
SEE BOARD FOR CURRENT SELECTION

LOCAL SPARKLING WINE (BOTTLE ONLY) 28

NON-ALCOHOLIC

KIDS JUICE BOX 2.5

SPARKLING WATER 4.5/7

SODA - BLOOD ORANGE, GRAPEFRUIT, GINGER BEER 4.5

NON-ALCOHOLIC BEER 4.5

HOT DRINKS

CAPPUCCINO ESPRESSO 4

FLAT WHITE HOT CHOCOLATE

LATTE MOCHA

LONG BLACK CHAI LATTE

HERBAL EMPORIUM LOOSE LEAF TEA 4 (1)

ENGLISH BREAKFAST 5 (2)

EARL GREY

LEMON LIFT

ORGANIC PEPPERMINT

MILK OPTIONS - FULL CREAM, SKIM, ALMOND OR OAT

VIVA LĀ VINO

JOIN OUR WINE CLUB TODAY AND RECEIVE 20% OFF ALL TAKEAWAY
PURCHASES PLUS OTHER EXCLUSIVE PERKS! MEMBERS HAVE ACCESS TO
MUSEUM RELEASE WINES.

CURRENT RELEASES:

2015 El Toro Tempranillo/ 45

2016 Spanish Steps GSM/ 45

PLEASE NOTE: A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS

SNACK AND GRAZE

GRAZING PLATTERS ARE SUITED TO SHARE BETWEEN TWO PEOPLE. GLUTEN FREE AND VEGAN OPTIONS AVAILABLE ON REQUEST.

THE DUKKAH/ 10

Dukkah, EVOO, balsamic, marinated olives and warm bread

THE SNACK/ 24

Choose two cheeses, handmade chutney, pickles, fresh fruit, mixed olives, artisan crackers and lavosh.

THE MEZZE/ 32

Marinated goat's feta, falafel, baba ganoush, marinated olives, sun-dried tomatoes, pickled peppers, fig and walnut rolada, fresh seasonal fruit and veggies, lavosh and pita bread.

THE GRAZING/ 38

Spanish Manchego cheese, blue cheese, white anchovies, beef bresaola, dukkah, EVOO and balsamic, pepper relish, pickled peppers, seasonal fresh fruit, warm bread and lavosh.

THE LOCAL/ 42

Gruyere cheese, Halls "Suzette" cheese, pork salami, chicken pate, locally made rillettes, tomato chutney, mixed olives, pickles, fig and walnut rolada, seasonal fresh fruit, artisan crackers, warm bread and lavosh.

THE PASTIZZIS/ 16(4) 30(8)

Handmade small flaky Maltese pastries filled with delicious savoury fillings.

GF/Vegan - Add \$0.75 each

Additional Pastizzi - \$3.75 each

PLATTER ADD ONS / 3

Dill pickles	Tomato chutney
Spanish pickled peppers	Pepper relish
Olives (mixed or marinated)	Baba Ganoush
Dukkah/EVOO/Balsamic	GF Bread
Fig & Walnut Rolada	Artisan Crackers (GF available)

PLATTER ADD ONS / 5

Spanish Manchego	Salami
Blue	Pate
Gruyere	Beef Bresaola
Hall's "Suzette"	Anchovies
Marinated Goat Feta	Rillettes
	Falafel

SOMETHING SWEET

MAI TARDI HANDMADE ITALIAN GELATO

GELATO TUBS/ 6

GELATO STICKS/ 7

SEMI-FREDDO/ 10

SEE BOARD AT THE BAR FOR CURRENT
FLAVOURS

AFFOGOTO/ 7

GF ORANGE AND ALMOND CAKE/ 5

TAKE HOME PRICE LIST

2023 VERANO SBS	22
2023 FIANO	28
2023 AMPHORA FIANO	35
2023 CHARDY	30
2023 ZEBBIE CHARDONNAY	42
2023 FIESTA LATE PICKED VERDELHO	22
2023 FLAMENCO ROSÉ	28
2023 SPANISH STEPS GSM	28
2022 VINO TINTO	23
2022 EL TORO TEMPRANILLO	28
2022 AMPHORA GARNACHA	40
2021 AMPHORA MONASTRELL	40
2022 AMPHORA TEMPRANILLO	40
VERMOUTH - WHITE OR RED	30
LA MEZCLA - WHITE	15

6+ bottles = 10% discount / 12+ bottles = 15% discount
20% on all purchases for Viva La Vino members