



POCO  
OSCO

## SPARKLING WINE

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<b>Dal Zotto Prosecco</b> King Valley, Australia	13	52
<b>Casa Gheller 'Millesimato' Prosecco</b> Veneto, Italy	16	65
<b>Mumm 'Brut Prestige' Sparkling</b> Marlborough, New Zealand	18	75

## WHITE WINE

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<b>Mount Riley Sauvignon Blanc</b> Marlborough, New Zealand	15	60
<b>Terre dei Buth Pinot Grigio</b> Delle Venezie, Italy	16	67
<b>Voyager Estate 'Coastal' Chardonnay</b> Margaret River, Australia	16	67
<b>Sons of Eden 'Freyja' Riesling</b> Barossa, Australia	16	67
<b>Canoso 'Fonte' Soave Classico</b> Veneto, Italy	17	77

## RED WINE

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<b>Perlage Sangiovese</b> Marche, Italy	14	59
<b>Dominique Portet 'Fontaine' Cabernet Sauvignon</b> Yarra Valley, Australia	15	65
<b>Torbreck Woodcutter's Shiraz</b> Barossa, Australia	16	67
<b>Oakridge 'Yarra Valley' Pinot Noir</b> Yarra Valley, Australia	17	74
<b>Caruso &amp; Minini 'Nebacco' Nero d'Avola</b> Sicily, Italy	17	77

## ROSÉ

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<b>Turkey Flat Rosé</b> Barossa Valley, Australia	14	59
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## SPRITZ

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<b>POCO Spritz</b>	19
Vodka, strawberry, lime, yuzu soda	
<b>Aperol Spritz</b>	19
<b>Limoncello Spritz</b>	19
<b>Hugo Spritz</b>	19
<b>Peach Bellini</b>	16

## SIGNATURE COCKTAILS

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<b>Negroni Sbagliato</b>	22
Vermouth, Campari, Prosecco, fresh orange	
<b>Amalfi Kiss</b>	22
Gin, Limoncello, elderflower, lemon	
<b>Sicilian Sunset</b>	22
Vodka, Aperol, orange, honey	
<b>Italian 75</b>	22
Gin, Prosecco, lemon	
<b>Boulevardier</b>	22
Bourbon, Campari, Vermouth	
<b>Tiramisu Espresso Martini</b>	22
Vodka, rum, espresso, mascarpone, cacao	

## CLASSIC COCKTAILS

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<b>Dirty Martini</b> , Gin or Vodka	20
<b>Espresso Martini</b>	20
<b>Margarita</b>	20
<b>Mojito</b>	20
<b>Negroni</b>	20
<b>Old Fashioned</b>	20

## BEERS

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Peroni Zero	8
Peroni	11
Hahn Super Dry	9
4 Pines Pacific Ale	10
Corona	11

## BOTTLED SOFT DRINKS & WATER

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Coke Classic	6
Coke Zero Sugar	6
Sprite	6
Cascade Ginger Beer	6
Cascade Tonic Water	6
Moda Still Water	6
Moda Sparking Water	6

## MOCKTAILS

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<b>Peach Sunrise</b>	15
Peach, lemon, grenadine, soda water	
<b>Strawberry Spritz</b>	15
Strawberry, lime, yuzu, soda, honey	
<b>Ginger Citrus</b>	15
Ginger beer, lemon, honey	

# PLATES TO SHARE

<b>Marinated Mixed Olives</b>	8
<b>Sonoma Focaccia</b> , olive oil, sea salt	12
<b>Truffle Fries</b>	14
<b>Mortadella</b>	16
<b>Prosciutto Crudo</b>	18
<b>Salami</b>	18
<b>Chicken Liver Pâté</b> , cornichons, chutney, chives, toast	18
<b>Burrata</b> , basil oil, semi dried tomato, crispbread	22
<b>Mushroom Arancini</b> , crumbed risotto balls, truffle mayonnaise	22
<b>Artisan Salumi Board</b> , chef's selection of two cured meats, semi-dried tomato, olives, grissini	29
<b>Octopus (A)</b> , tomato, olive oil, lemon	26
<b>Love Local Signature Burger</b> , 100% Australian Angus beef, Australian cheese, soft milk bun, cos lettuce, tomato, signature house sauce, served with fries	28
<b>Steak Tagliata</b> , sirloin, rocket, parmesan, balsamic vinegar, olive oil	34
<b>DESSERT</b>	
<b>Tiramisu</b> , fresh berries, crumbled almond biscotti	14
<b>Panna Cotta</b> , berry compote, crumbed amaretti	14
<b>Cheese</b> , trio of cheeses, water crackers, dried fruit	30

\*Seafood Origin: (A) Australian, (I) Imported, (M) Mixed

*Our menu may contain allergens, as food is prepared in a commercial kitchen that handles nuts, shellfish, and gluten.*

*Whilst all reasonable efforts are taken to accommodate guest dietary needs,*

*we cannot guarantee that our food will be allergen-free.*

*1.5% fee applies to credit card transactions.*