

POCO
OSOD

SPARKLING WINE

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

WHITE WINE

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

RED WINE

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

ROSÉ

Turkey Flat Rosé Barossa Valley, Australia	14	59
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SPRITZ

POCO Spritz	19
Vodka, strawberry, lime, yuzu soda	
Aperol Spritz	19
Limoncello Spritz	19
Hugo Spritz	19
Peach Bellini	16

SIGNATURE COCKTAILS

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

CLASSIC COCKTAILS

Dirty Martini , Gin or Vodka	20
Espresso Martini	20
Margarita	20
Mojito	20
Negroni	20
Old Fashioned	20

BEERS

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

BOTTLED SOFT DRINKS & WATER

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

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

PLATES TO SHARE

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

DESSERT

Tiramisu , fresh berries, crumbled almond biscotti	14
Panna Cotta , berry compote, crumbed amaretti	14
Cheese , 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.*