

*The*  
drinks

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Peter Eva

## soft drinks

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San Pellegrino Sparkling Water 750ML | 8

Water Still 600ml | 5

Coca Cola, Coca Cola No sugar, Fanta, Sprite | CAN 6 | BOTTLE 1.25L 9

San Pellegrino Limonata, Chinotto | 8

Apple, Orange, Pineapple Juice | 8

Ginger Beer | 7

## mocktail (non alcoholic drinks)

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LEMON LIME & BITTER | 8 *Angostura, lemonade, lemon juice, ice, lemon slice*

KISS ON THE LIPS | 13 *Fresh fruits juices, sprite, strawberry-sauce, ice*

MOJO MOJO (Virgin Mojito) | 13 *Mint leaves, lime, granulated brown sugar, club soda, ice*

PINK MOJO MOJO | 15 *Dragon fruit, mint leaves, lime, granulated brown sugar, club soda, ice*

VIRGIN COLADA | 13 *Coconut cream, pineapple juice, ice*

SICILY | 13 *Grapefruit juice, lime juice, Sprite*

GREAT NORTHERN ZERO BEER | 7 *0.0% non alcohol beer*

## beers

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Corona, Peroni | 10

Flamin Galah Brewing & Co XPA | 12

Jervis Bay Brewing & Co - PALE ALE / PILSNER | 12

## after dinner

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Grappa Reserve Barolo | 16

Amaro del Capo | 10

Amaro Montenegro | 10

Limoncello | 10

Sambuca | 10

Frangelico | 10

Baileys on ice | 13

Jack Daniels on the rocks | 13

## premium

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Hendric's Gin | 16

Maker's Mark Bourbon | 16

Havana Club Rum | 17

Glenfiddich Scotch Whisky | 17

Herradura Tequila | 19

# cocktails classic

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- APEROL SPRITZ | 18    *Aperol, Prosecco, Soda, orange slice, ice*
- LIMONCELLO SPRITZ | 18    *Lemon juice, Glamti', Limoncello , Soda water*
- HUGO SPRITZ | 18    *Mint leaves, Elderflower syrup, Prosecco, Soda Water*
- MIMOSA | 16    *Orange Juice, Prosecco*
- NEGRONI SBAGLIATO | 20    *Campari, Sweet red Vermouth, Prosecco*
- NEGRONI | 20    *Campari, Red Vermouth, Gin, orange slices, ice*
- AMARETTO SOUR | 18    *Amaretto Disaronno, Sweet & Sour Mix, Angostura*
- PINK MOJITO | 22    *Dragon fruit, mint leaves, lime, granulated brown sugar, White Rum*
- MOJITO | 20    *Mint leaves, lime, granulated brown sugar, White Rum*
- MARGARITA | 20    *Tequila, lime juice, Cointreau with pinch of salt, ice*
- SPICY MARGARITA | 21    *Tequila, lime juice, Cointreau with pinch of salt, ice, chilli flakes*
- STRAWBERRY CAIPIROSKA | 20    *Vodka, ice, strawberry, lime, sprite*
- PINA COLADA | 20    *Pineapple juice, White Rum, coconut cream, ice*
- MOSCOW MULE | 20    *Vodka, ginger beer, splash of lemon juice*
- TEQUILA SUNRISE | 18    *Tequila, orange juice, grenadine*
- MANGO or STRAWBERRY DAIQUIRI | 20    *White Rum, mango or strawberry, sugar syrup, lime juice*
- DIRTY MARTINI DRY | 20    *Gin, Dry Martini Vermouth, green olive garnish, olive brine*
- MARTINI DRY | 20    *Gin, dry Martini Vermouth, green olive garnish*
- ESPRESSO MARTINI | 20    *Vodka ,espresso coffee, Kahlua, coffee beans*
- LONG ISLAND | 22    *Gin, Vodka, White Rum, Cointreau, coke , lemon slices*

# mixers

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- SCREWDRIVER | 15    *Vodka, orange juice*
- VODKA/GIN- SODA / TONIC | 15    *Vodka or Gin, soda water, lemon slice, ice*
- SCOTCH / WHISKY / BOURBON & COKE | 15    *Jack Daniel / Bourbon / Scotch and coke on ice*

# signature cocktail

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- TIRAMISU COCKTAIL | 23    *Coffee, Frangelico, kahlua, Baileys*
- CHERRY SMASH | 22    *Cherries, Sugar Syrup, Angostura, Whiskey*
- O' SOLE MIO | 23    *Passion Fruit, basil leaves, Gin, Lime Juice*
- FAIRY LOVE | 23    *Raspberry Liqueur, Gin, Sweet & Sour Mix*
- WATERMELON SOUR | 23    *Watermelon Juice, Vodka, Sweet & Sour Mix*
- PEACH SMOKY | 21    *Tequila, Peach liqueur, Lime Juice, Sugar Syrup*

# white wine

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PINOT GRIGIO 2023 Cesari delle Venezie DOC, Veneto - ITA | G 13 | B 52

*Fresh bouquet, Dry and well balanced with a good length. Food pairing: Seafood: The minerality and fruity flavors of lime, pear, and peach in Pinot Grigio make it an excellent match for seafood.*

★ SAUVIGNON BLANC 2023 Marlborough - NZ - Peter Eva's Signature | G 13 | B 52

*Crisp white with vibrant citrus, tropical fruit, and fresh herb notes. Pairs well with seafood, goat cheese, and light pasta dishes.*

CHARDONNAY 2023 Lama di Pietra Puglia-ITA | G 15 | B 65

*Bouquet: Complex, fresh, and fruity, with hints of exotic fruits, banana, and pineapple. Palate: Intense with pleasant acidity, elegant, and persistent. Food Pairing: Excellent with fish and seafood*

# red wine

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PINOT NERO 2023 Cembra DOC, Trentino - ITA | G 16 | B 68

*A delicate aroma evoking forest fruits and cherry. Food pairing: soft meat, vegetarian dishes, pizza, or appetizers.*

MONTEPULCIANO D'ABRUZZO 2021 Masciarelli DOC Abruzzo - ITA | G 14 | B 58

*Deep ruby red. red fruit, cherry, currant, violet with tobacco hints. earthy, intense, and big. Food pairing: meat, pizza, bolognese, gnocchi, pasta.*

CHIANTI CLASSICO 2021 Terre Natuzzi DOCG, Toscana - ITA | G 15 | B 62

*Deep ruby red colour, dry and fresh with scents of wild berry fruits violets and a nice spice finish Food pairing : veal, lasagna, spaghetti with meatballs, pizza, red meat, bruschetta.*

NERO D'AVOLA 2022 Cantine Cellaro "Lumà" DOC, Sicilia - ITA | G 14 | B 58

*Rich and generous wine, deep red in colour and character. Food pairing best with lasagna, meatballs, pizza, red meat.*

SHIRAZ 2022 McLaren Vale, South Australia - AU | G 13 | B 52

*Dark crimson purple and treads a fine line between being both elegant and bold. Great length, balance and persistence in flavor. Food pairing: pizza w/sausages, lasagna, meatballs, meat, chicken.*

SANGIOVESE 2021 Lungarotti Torgiano Rubesco, Umbria - ITA | G 14 | B 58

*A young, vibrant wine with a brilliant violet-red color, featuring green spices, pepper, cinnamon, and marasca cherry notes. Pairs well with red sauce pasta, marinara, meatballs, sausages, and lasagna*

BARBERA d'ALBA 2022 Batasiolo Piemonte - ITA | G 16 | B 78

*A Red wine from Piemonte, Northern Italy, Italy. This wine has 153 mentions of red fruit notes (cherry, red fruit, strawberry) Food pairing: prosciutto, chicken, pizza, Bolognese, arrabbiata, lasagna.*

★ CABERNET SAUVIGNON 2023 Barossa Valley AUS - Peter Eva Signature | G 13 | B 52

*A bold red with notes of blackcurrant, plum, and oak. Pairs well with grilled meats, slow-cooked lamb, and aged cheeses.*

## rose wine

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ROSE D'ABRUZZO 2022 Gianni Masciarelli , Abruzzo - ITA | G 12 | B 48

*Variety of Montepulciano d'Abruzzo, cherry pink with bright reflections, quite intense fruit and floral flavor. Food pairing: prosciutto, olives, parmesan cheese, arrabbiata. prawns. entree.*

## sparkling wine

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PROSECCO Superiore Val d'Oca Extra Dry DOCG, Veneto - ITA | G 15 | B 62

*Light straw color with an elegant floral bouquet, dry harmony, and a refreshing finish; pairs with Caprese salad, seafood pasta, and desserts.*

MOSCATO Batasiolo d'Asti DOCG, Piemonte - ITA | G 12 | B 48

*Straw-yellow colour, clear and brilliant. Very intense and clean aromas of rose peach, white fruit, apricot, figs and orange flowers, Food pairing: dessert .*

PROSECCO ROSE' BRUT MILLESIMATO, Tenuta Sant'Anna - ITA | G 14 | B 60

*A delicate, refreshing sparkling wine with fine bubbles, aromas of red berries, and floral notes. Crisp and elegant, perfect for aperitifs, seafood, and light desserts.*

GLAMTI' SORRENTO sparkling white - ITA | G 16 | B 64

*A refreshing blend of Italian sparkling wine with fine tea and zesty Sorrento lemon juice flavour, with delicate bubbles and a crisp, citrusy finish. Perfect as a light and elegant aperitif.*

## premium wine

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PRIMITIVO 2019 Apollonio Manduria, Puglia - ITA | G 15 | B 60

*Structured and complex, with aromas of dried cherry, leather and spice. A noble red with a long, persistent finish.*

NEBBIOLO 2023 Bastiolo Nebbiolo Langhe, Piemonte - ITA | G 19 | B 75

*Elegant and gently tannic red with aromas of cherry, rose and earthy notes. Classic match for meat-based dishes.*

FALANGHINA 2023 Frattasi DOP, Napoli - ITA | G 14 | B 58

*Yellow colour with honey reflection. Long perfumes of pear blossoms with a long lasting finish Food Pairing: Seafood, prawns, clams, mussels.*

BAROLO 2020 Nebbiolo La Morra, Piemonte - ITA | B 125

*Structured and complex, with aromas of ripe fruit, flowers, and spices. A noble red with a long, persistent finish.*

AMARONE DELLA VALPOLICELLA 2019 Cesari Valpolicella, Veneto - ITA | B 132

*Full-bodied and velvety, with aromas of dried fruits, cocoa and sweet spices. A powerful red to savour slowly.*

BRUNELLO DI MONTALCINO 2019 Tenute del Cerro, Piemonte - ITA | B 149

*Full-bodied, dry red wine with intense aromas and flavours. Expect notes of red and black fruits, spice, and a subtle earthiness.*