

## THE ART OF APERITIVI...

*Italian antipasto plates designed to snack on and accompany your glass of vino, Negroni or cleansing beer. Salute!*

### ANTIPASTI

- Olive di Franco \$5
- Calamari & tequila \$15
- Brioche arancini \$14
- Sausage & balsamic \$13
- Cauliflower & truffle pecorino \$14
- Pane fritto & salami \$12
- Crispy prosciutto & smokey scamorza cheese \$14
- Ricotta & pear \$15
- Panino con bistecca \$16
- Polenta chips & Gorgonzola \$13
- Potato fries & rosemary salt \$10

### PIATTO DI JOE

The house antipasto plate embodies the Chef's favoured selection of meats, cheese and accompaniments. Imported San Daniele Prosciutto (the celebrated best of breed from Friuli), Salame Cacciatore (a classic thin pork salami), Mortadella, Montasio cheese & pickled vegetables. Served with fresh focaccia. \$25

### PIZZAS FOR ONE...

- Margherita Bufala \$14
- Diavola \$15
- Salsiccia \$15

### PIZZAS TO SHARE...

- Margherita Bufala \$22
- Diavola \$25
- Salsiccia \$25

### DOLCI

- Biscotti \$8
- Italian hot chocolate with vanilla gelato \$12

A 1.5% surcharge applies to all credit card payments  
A 15% surcharge applies on public holidays



# CLASSICO ITALIANO COCKTAILS

**Aperol Spritz** \$16 | **Spritz Jug** \$50 (Serves 4)

Aperol, Dal Zotto Prosecco & soda

**Negroni** \$18

Bulldog gin, Cinzano Rosso, Campari

**Americano** \$18

Campari, Cinzano Rosso, soda

**Bellini** \$14

Peach puree & Dal Zotto Prosecco

**Cin Cin** \$14

Cinzano Bianco, mint, cucumber, ginger ale

**Sgroppino** \$18

Skyy vodka, Lemoncello, lemon sorbet & Dal Zotto Prosecco

**Espresso Martini** \$18

Espresso coffee, Skyy vodka & Espresso liqueur

Our bartenders know the classics - just ask for your favourite!



# JOE'S MIX

## **Negroni Fizz** \$18

A Negroni sour primed for sipping with a citrus lift of orange & lemon

## **Amalfi Dream** \$18

Created by renowned bartender, Salvatore Calabrese, this cocktail combines vodka, mint, limoncello & vanilla to produce the perfect cooler

## **Foglia Di Amaro** \$18

A mix of flavours for a result you would never expect!  
Driven by Michters Bourbon, this old fashioned style cocktail features Amaro Meletti and an ever so subtle hint of Absinthe

## **Spicy Paloma** \$18

An Italian twist on a Mexican classic. Served with a spicy kick...  
Chilli-infused Aperol, tequila & grapefruit

## **Bourbon Smash** \$18

At its heart the smash is bliss. Raspberry preserve,  
fresh citrus, bourbon & a splash of soda

## **Sunset Sour** \$18

Fresh like an Amalfi Coast sunset.  
78° Sunset Gin, Rose vermouth, lemon & egg white

## **Ruby Rose** \$18

Punchy, refreshing wake up!  
Distillers strength Archie Rose gin, St German Elderflower, lemon & rhubarb

## **Smoked Old Fashioned** \$18

A smoked version of the classic made with Woodford Reserve Bourbon





# JOE'S NEGRONIS

## **Sloe Negroni \$22**

Elephant Sloe Gin, Elephant Gin, Aperol and Cocchi Rosa  
British safari made by European experts,  
an exciting Negroni with hints of forest berries.

## **Spice Market Negroni \$20**

Four Pillars Christmas Gin, Dolin Rouge and cacao-infused Campari  
Smells like Negroni and tastes like Morocco.

## **Jamaican Negroni \$20**

Matusalem Rum, apricot-infused Campari & Antica del Professore Vermouth.  
Caribbean vibes.

## **Native Negroni \$22**

Applewood Gin, Applewood Okar Amaro and Maidenii Sweet Vermouth  
Who doesn't love a good Negroni? Try it with an uniquely Australian twist.

## **Barrel Aged Negroni \$24**

Ask our friendly staff for the current style of Joe's small batch Negroni.





# G&TS

*With over 20 gins available... possibilities are endless*

## **NATIVE**

### **WITH TASMANIAN PEPPER TONIC**

**Pink Cove** \$16

Hobart No.4, pink pepper & lemon myrtle

**Artisan Door** \$16

Settlers, strawberry gum & crisp apple

**The Meadow** \$16

Dasher & Fisher, orange peel & rosemary

## **ABROAD**

**Joos "Giant G&T"** \$20

Gin Lane 1751, bittersweet rhubarb, strawberries, lime & mint

**Trunk** \$16

Elephant gin, cinnamon & crisp apple

**Ruby Coast** \$16

Malfy Rosa, ruby grapefruit & rosemary

**True Harvest** \$16

Haymans Sloe gin, blackberry & lemon peel

**Gin Spritz** \$16

Strawberry Poor Toms gin, Rose Lillet, prosecco & strawberry

**Gin Jugs / 60**

Your favourite G&T, but in a jug!

**Joe's tonic is Capi (Aus)**

**+\$2 For Fevertree (UK)**





# VINO

## JOE'S LOCAL WINERY OF THE MONTH RAVENSWORTH, MURRUMBATEMAN, NSW CBR REGION

We are so passionate about our local wines in Canberra and love sharing our favourites with you. This month we'd like to introduce you to Ravensworth Wines. Here is a bit about their wine making philosophy...

*Our grape farm, or vineyard, is run under a policy of "Just leave it alone, things will work out", much like our wine making philosophy, or lack thereof. More forestry than farming we encourage a great biodiversity of life in and on the earth. We don't use chemicals, heavy farm equipment or cow horns full of rotted cow dung (Sorry BD folks, love your work but just don't get this). We coax our earth to life with our own biochar, opening the soil with a yeoman's plow and harrowing the crops rather than mowing. Basically getting the land back to what it was like before white people came and fucked it up. A broad range of cover crops are in use like clovers and maku for nitrogen, chicory for silica and aeration, its basically a large vegetable patch if you like. Sure it's wild and won't be used anytime soon in a glossy magazine, but it looks right to all of us living in it. So all these wines are made from fruit grown our way, we think it the most sustainable way we can go about it. - Byron Martin*

### **2018 Riesling "Ancestral" (Pet Nat) G \$18 B \$79**

A petillant naturel riesling with no preservatives & brimful of flavour. Lightly sparkling & pleasingly cloudy. Once open it'll keep changing so enjoy the moment.

### **2018 Pinot Gris G \$16 B \$69**

Spicy, pink grapefruit, a hint of cranberry and strawberry even. More texture from the skin contact yet still delicate and reserved.

### **2018 Riesling G \$16 B \$69**

Citrus, meyer lemon, grapefruit with hints of anise spice, flowers and green apple crunch.

### **2018 Sangiovese G \$16 B \$69**

A beautiful medium bodied wine that carries fragrant dark cherry, floral and spice aromas with a fine textural palate.

### **2018 Tinto G \$16 B \$69**

A Spanish inspired blend of Grenache (Granacha tinto), Tempranillo (Tempranillo) and Graciano. A juicy little number that hopefully evokes the blue Mediterranean, paella and bullfighting.

### **2018 Nebbiolo G \$19 B \$89**

Distinctly floral, layered with red fruit and a slight gamey twist. Quite rich palate with a long, fine tannic finish.



### **FRIZZANTE / CHAMPAGNE**

**2008 Dal Zotto Pucino Prosecco (King Valley, VIC)** Gls \$12 Btl \$49

The same grape as prosecco, with an Australian twist.

**NV Bandini Prosecco (Treviso, IT)** Gls \$13.50 Btl \$56

Delicate & fruity with hints of peach and green apple.

**2016 Moscato d'Asti DOCG 375ml (Piedmont, IT)** Btl \$45

Sweet but light bodied, with flavours of peach, lychee and a hint of nectarine.

**NV Bollinger Special Cuvee (Champagne)** Gls \$30 Btl \$145

Ah well, it's the real thing from France...

### **BIANCO**

**2017 Gregoris Pinot Grigio (Veneto, IT)** Gls \$12 Btl \$49

Pear and apple characteristics with a hint of dried honey and nuttiness.

It's Italy's answer to Sauvignon Blanc, a cracker and good value too.

**2016 Eden Road "The Long Road" Chardonnay (CBR Region)** Gls \$13.50 Btl \$56

Fruit driven chardonnay with a smooth balanced finish.

Made by the chardonnay gurus. Faultless.

**2017 Helm Classic Dry Riesling (CBR Region)** Gls \$15 Btl \$69

A renowned Canberra master consistently producing beautifully perfumed styles

**2017 Sam Miranda Arneis (King Valley, VIC)** Gls \$12 Btl \$48

Lime and pear fruit flavours with a sherbert like natural acidity for

a perfectly balanced crisp wine.

**2016 Coffele Soave Classico Ca'Visco (Veneto, IT)** Gls \$16 Btl \$69

Fine, ripe stone fruit and white flower notes with refreshing citris acidity aligned with a stony mineral quality.

**2018 Mada Pinot Gris (CBR Region)** G \$16 Btl \$69

This is a must try for drinkers looking to explore the full scope of the Pinot Gris grape. This is Pinot Gris in full flight.

**Create your own wine flight** 3 x 100mls \$30

Mix & Match any 3 wines available by the glass



## **ROSATO**

**2018 Collector Rosé (CBR Region)** Gls \$13 Btl \$54

Copper in colour, with a dominant flavour of raspberries and strawberries

**2017 Rameau D'or Rosé (Provence, FR)** Gls \$14 Btl \$58

Driven by soft berry fruit flavours with a sherbet like natural acidity for a perfectly balanced crisp wine

**2018 Mada Nebbiolo Rosé (CBR Region)** Gls \$13 Btl \$54

Savoury yet smashable Rosé from one of Canberra's bright sparks. Another home run from Hamish!

## **ROSSO**

**2016 Fiore Chianti (Tuscany, IT)** Gls \$12 Btl \$49

A lovely easy drinking Chianti from San Gimignano & Siena. Pleasant cherry, cloves & sage on the nose

**2015 Mount Majura Pinot Noir (CBR Region)** Gls \$15 Btl \$63

Complex, cool climate pinot, with lovely elegant spice and bright berry fruit flavours

**2016 Sam Miranda Dolcetto (King Valley, Vic)** Gls \$13.50 Btl \$56

A DRY style of Dolcetto that reflects its heritage, displaying classic juicy fruit with mild acidity and soft ripe tannins.

**2016 Giuseppe Campagnola Valpolicella Ripasso (Veneto, IT)** Gls \$16 Btl \$69

Elegant Italian wine with dark cherry notes and hints of vanilla & spices.

**2015 Collector "Rose Red City" Sangiovese (CBR Region)** Gls \$16 Btl \$69

Canberra's emphatic answer to Chianti

**2017 Nick O'Leary Shiraz (CBR Region)** Gls \$15 Btl \$62

The young gun of shiraz and riesling, superb drinking

**Create your own wine flight** 3 x 100mls \$30

Mix & Match any 3 wines available by the glass





## ON TAP

Peroni (IT) \$8.50

Frothy (WA) \$8.5

Wild Yak Pacific Ale (WA) \$8.50

4 Pines Kolsch (German Style Golden Ale) (NSW) \$8

## BOTTLED BEER

Peroni (IT) \$8

Peroni Leggera (IT) \$8

Great Northern (QLD) \$8

Stone & Wood Pacific Ale (NSW) \$9

Capital Brewing XPA Summit (CBR) \$9

Capital Brewing IPA Rock Hopper (CBR) \$9

Capital Brewing Evil Eye Red IPA \$9

Bentspoke Crankshaft IPA (CBR) \$9

Pact Beer Co Mt Tennant Pale Ale (CBR) \$9

4 Pines Stout (Dry Irish Stout) (NSW) \$9

Cascade Light (TAS) \$6.50

Bonamy's Apple Cider (VIC) \$8

