

SANDRINO

CAFE • RISTORANTE • FORNO

WINES & SPARKLING

Eleni Prosecco, Victoria	11	48
Kraemer Blanc De Blancs, FRA		55
821 South Sauvignon Blanc, NZ	12	55
Small World SSB, WA	11	48
22 Deg Halo White Blend, Riverland	11	48
Range Life Pinot Grigio, Victoria	12	55
Rosenthal Garten Chardonnay, Great Southern	12	55
Eleni Rose, Victoria	11	48
Borgo Alla Terra Chianti, DOCG, Italy	13	60
22 Deg Halo Red Blend, Riverland		48
Miles From Nowhere Shiraz, WA	12	55
Eleni Pinot Noir, Victoria	11	48
Rosenthal Garten Cab Sav, Great Southern	12	55
Tatelbaum Montepulciano, DOc Italy		65

BEER ON TAP

Pirate Life Italian Lager 5.2%	12
Running With Thieves Pilsner 5%	12
Cheeky Monkey Hazy Pale Ale 4%	12

PACKAGED BEER & CIDER

Travla 3.5%	9
Coopers Original Pale Ale 4.5%	10
Balter Hazy 6%	12
Running With Thieves XPA 4.6%	10
Peroni 5% 500ml	14
Bertie Cider 4.6%	10
Better Beer Zero	9

COCKTAILS

Espresso Martini	18
Aperol Spritz	
Frozen Strawberry Daiquiri	
Whiskey Sour	
Cosmopolitan	
Margarita	
Negroni	
Limoncello Spritz	

SOFT DRINKS

Softdrinks	6
Pepsi	
Pepsi Max	
Lemonade	
Solo	
Sunkist	
Ginger Ale	
Soda	
Tonic	
Chinotto	
Limonatta	

MILKSHAKES

Chocolate	8
Strawberry	
Vanilla	

JUICES

Orange	7
Apple	
Pineapple	
Cranberry	

MOCKTAILS

Passionfruit	10
Lychee	
Peach	
Strawberry	

SPIRITS

House Spirits	12
Top Shelves	16

A Full Selections Of Spirits & Liqueurs Are Available

Sparkling Water	6
Still Water	6
Tap	

15% surcharge will apply on Public Holidays
Strictly No Split Billing BYO (wine only) \$8

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PIZZAS

All pizzas are made by hand using traditional techniques, cooked in our authentic woodfired oven.

CLASSIC

Margherita - mozzarella, basil	\$20
Hawaiian - mozzarella, ham, pineapple	\$24
Frutti Di Mare - squid, prawns, mussels	\$28
Carnivora - mozzarella, pepperoni, capocollo, ham, prosciutto	\$28
Vegana - zucchini, spinach, cherry tomato, capsicum, onion, olives	\$24
Pollo - mozzarella, chicken, cherry tomato, spinach, aioli, avocado	\$26

all classic pizzas are prepared with traditional tomato base

GOURMET

Zucca - pumpkin cream, mozzarella, caramelised onion, pancetta, rocket	\$28
Formaggi - mozzarella, gorgonzola, fontina, pecorino romano	\$26
Carciofata - artichoke cream, mozzarella, prosciutto, artichoke, pangrattato	\$28
Burrata - tomato sauce, mozzarella, prosciutto, burrata, fresh basil	\$28
Genovese - mozzarella, basil pesto, cherry tomato, goats cheese	\$26
Salame - tomato sauce, mozzarella, fennel & garlic salami, olives, chilli flakes	\$26
Speck - mozzarella, speck, parmesan, rocket	\$26

(v) vegetarian (vg) vegan (vgo) vegan option available

(gf) gluten free (gfo) gluten free option available

GF Pizza Base additional \$2

Please inform staff of any allergies

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