

Spring 2015

Graffiti is art shared to the public, as is our food philosophy, "to share"



Antipasto

SMALL PLATES

Tomato bruschetta	12
Focaccia/ extra virgin olive oil	6.5
Fried polenta chips/ curry salt, aioli (v) (gf)	10
Spiced chicken wings/ gorgonzola sauce (gf)	12
Pumpkin arancini/ basil pesto (v)	14
Duck liver pate / cumquat marmalade, crostini	14
Salami misti / selection of meats, pickled vegetables	18
Marinated zucchini / goats cheese (v) (gf)	12
Olives & feta / crostini (v)	14
Zucchini flowers / Stuffed w tiger prawns, garlic, chives (v)	17
Fried squid / lime mayonnaise (gf)	15
Sardines / crusty bread & lemon pesto	15
Asparagus / prosciutto, crumbed pecorino	12

Pasta

Linguine boscaiola / prosciutto, mushrooms, white wine & garlic	24
Bolognese / Traditional pork & veal, shaved parmesan	20
Cannelloni/ pumpkin & mustard fruit, sage, brown butter (v)	23
Potato gnocchi / scallops	27
Squid ink fettuccini / baby calamari, chilli, garlic & chives	25

Pizza

GLUTEN FREE \$4

ANCHOVY/CHILLI/ARTICHOKE/CHEESE \$2

Margherita / buffalo mozzarella, tomato & basil (v)	21
Pumpkin & chorizo	21
Prawn / roast capsicum & basil pesto	24
Pancetta / brie & olive tepanade	22
Smoked chicken / caramalised onion, rocket	22
Supreme	22

Secondi

(PROTEINS)

Veal / caper berries, green beans, tuna mayonaise (gf)	27
Rustic sausages / lamb & rosemary puy lentils, salsa verde	26
Smoked chicken / walnut, apple, rocket & lemon oil (gf)	25
Beef / roasted vine ripened tomatoes, green leaf salad	25
Market fish / broad beans, pink eye potatoes & leeks (gf)	28

Sides

Buffalo mozzarella salad	16
Roasted root vegetables/ honey glazed	10
Steamed greens/toasted almonds (gf)	8
Rocket/ radicchio, pear & parmesan (gf)	8

Our Favourites

For tables over 4, ask your waiter about the sharing menu: choose 2 antipasto, 2 secondi, 2 pasta/pizza, 1 side & cheeseboard.....50pp

Lounge Menu

5PM - LATE



Aperitifs

Bitter Campari A classic mix of Campari and pink grapefruit finished with a flamed orange zest.....12

Pimms and Lemonade A modern twist using Pimms with Elderflower and fresh lemon juice.....12

Aperol Spritz The Italian take on a mimosa with the addition of Aperol.....12

Negroni A golden classic combining gin, Campari and sweet vermouth.....12

Americano A simplified classic Negroni, served tall with soda.....12

Tuaca Sangria for 1 Tuaca, brandy, red wine, orange juice and lemonade.....12

Martini Royal A wine based cocktail with a pallet cleansing finish.....9

Cocktails

Anguria Blitz Tequila, fresh watermelon and a hint of lemon, served in a double rocks, marachino cherry garnish18

Coconut Espresso Martini Freshly brewed coffee, Ciroc coconut vodka, Kahlua and a dash of simple syrup.....18

G&G A twist on a vibrant classic (Bramble) Gin, chambord, lemon juice w a hint of ginger18

Pink Grapefruit Margarita Served straight up or on the rocks, the margarita is one of the most popular cocktails of all time. We give it a Graffiti twist with the addition of pink grapefruit18

Piccante Pirata Freshly juiced apples, spiced rum, lemon juice, cinnamon syrup & mint, served in highball,18

Alcoholic Coffee

Italian Classico w/ Amaretto Liqueur.....9

Roman w/ Galliano Sambuca.....9

Irish w/ Jameson Whisky.....9

Mexican w/ Kahlua.....9

Coffee & Tea

Espresso coffee All styles.....4

Tea Chamomile | Earl Grey | Peppermint | English Breakfast.....4

Sparkling

Duchess. NV. NSW.....	8.7/36
Calabria Prosecco NV. Italy.....	10/48
Luigi Cavalli Lambrusco White or red (lightly carbonated).....	29

Champagne

Mumm Champagne. 1/2 bottle. France.....	85
Mumm Champagne. France.....	24/140
Mumm Rosé Champagne. France.....	160

Vino Bianco

(WHITE WINE)

ITALIAN

Bolla Pinot Grigio, 2013.....	8.2/38
Melini Orvietto Classico, 2013.....	7.8/32
Bolla Riesling, 2012.....	7.8/32
Bolla Chardonnay, 2013.....	8.9/39
Gioioso Moscato, Veneto.....	9/40
Poggiotondo Bianco 'Trebiano Style', 2013.....	44
Poggiotondo Vermentino, Tuscany, 2012.....	50
Villa Sandi Pinot Grigio, Veneto, 2013.....	53

SAUVIGNON BLANC

Waterhorse, Marlborough, NZ, 2014.....	9.5/43
Joel Gott, Nappa Valley, California, 2012.....	53
Astrolabe 'Awatare', Marlborough, NZ, 2014.....	75

CHARDONNAY

Cookootherama, Murimbidgee, NSW, 2012.....	45
Geoff Merrill 'Reserve', McLaren Vale, SA, 2012.....	68

RIESLING

The Ringmaster, Koonowla-Claire Valley, SA, 2014.....	43
---	----

VARIETALS

Chapel Hill Verdelho, McLaren Vale, SA, 2014.....	9.2/46
Calabria Pinot Bianco, Riverina, NSW, 2014.....	38
Tulloch Semillon, Hunter Valley, NSW, 2013.....	44

Rose

Poggiotondo Rosato IGT, Italy, 2012.....	9.8/44
Hesketh, Adelaide, SA, 2013.....	42

Wine Selection



Vino Rosso

(RED WINE)

ITALIAN

Bolla Merlot, 2013.....	7.8/34
Bolla Cabernet Sauvignon, 2013.....	8/35
Bolla Pinot Noir, 2013.....	8/35
Vino Nobile Di Montepulciano, 2011.....	9.5/45
Fiasco Chianti, Sangiovese, 2013.....	9.8/45
Tornicola Primitivo, Salento, 2013.....	10.5/45
Tornicola Negroamaro, Salento, 2013.....	10.5/45
La Selvanella Riserva, Chianti Classico 2010.....	12.5/58
Pico Maccario Barbera, Asti, 2013.....	54
Tenuta Rapitala Nero d'Avola, 2011.....	38
Melini Brunello, Montalcino, 2008.....	80
Bolla Amarone (Shiraz), Valpolicella, 2009.....	85

PINOT NOIR

Bouchard Pinot Noir, Burgundy France, 2013.....	52
---	----

MERLOT

Maxwell 'Little Demon' Cabernet Merlot, McLaren Vale, 2013.....	48
--	----

SHIRAZ

Puppeteer, SA, 2014.....	38
Paxton Estate AAA, McLaren Vale, 2013.....	54
Geoff Merrill 'Jacko's Blend', McLaren Vale, 2010.....	54

VARIETALS

Radio Boka Tempranillo, Valencia, Spain, 2013.....	38
Rioja Vega, Rioja, Spain, 2012.....	39
Ventus Malbec, Mendoza, Argentina, 2013.....	45
Paxton Tempranillo, McLaren Vale, SA, 2014.....	52

OWNER'S CELLAR LIST

Penfolds Grange Hermitage, Adelaide, 1975.....	1200
Alternus Grenache, McLaren Vale, SA, 2014.....	53
Geoff Merrill Shiraz Grenache Mourvèdre, McLaren Vale, SA, 2010.....	62