



DRINKS

SIGNATURE COCKTAILS

BASKK IN THE SUN 23

vodka, lychee liqueur, passionfruit liqueur, Lime

ITALIA 22

pisco, italicus, amaro montenegro, lemon, vanilla

GONDOLA 22

watermelon infused tropical spiced rum, malibu, watermelon syrup, lime, lemonade

IL BLU 22

vodka, creme de violette, blu curaçao, pineapple juice, lemon

AMALFI 23

apple schnapps, vodka, gin, white rum, tequila, lemon, apple juice

VATICAN 20

frangelico, vodka, lime

MANDORLA 20

amaretto. vodka, lime, syrup



CLASSICO

ITALIAN CLASSICS

NEGRONI 22

gin, vermouth rosso, campari

SPRITZ 18

*prosecco and soda with your choice of;
aperol
elderflower
limoncello
campari*

BELLINI 18

*il follo prosecco, and your choice of
liqueur;
peach
lychee
raspberry*

COCKTAIL JUGS

GONDOLA 50

SANGRIA 45

*house red wine, triple sec, apple
schnapps, orange juice, apple juice, fresh
fruit*

MOJITO 45

*white rum, lime juice, sugar syrup, fresh
mint
classic mango passion
strawberry lychee*

JUG OF THE WEEK 45

ask your server for our weekly special

CLASSICS

OLD FASHIONED 21

bourbon, sugar, bitters

MARGARITA 20

tequila, triple sec, lime, sugar

DAIQUIRI 20

*white rum, lime, syrup
strawberry
lychee
mango passion*

MARTINI 21

*gin or vodka with vermouth
sweet or dry*

MANHATTAN 22

rye whisky, rosso vermouth, bitters

SOUR 22

*whisky
amaretto
with lemon, sugar, fee foam*

MOJITO 20

white rum, lime, sugar, mint, soda

COSMOPOLITAN 21

vodka, cointreau, cranberry, lime

BLACK RUSSIAN 19

vodka, kahlua, cola

MOCKTAILS

LYCHEE 12

lychees, pineapple juice, coconut cream, lychee syrup

MANGO PASSION 12

passionfruit pulp, pineapple juice, mango puree, passionfruit syrup, lemon juice

OF THE WEEK! 12

Try the bartenders' choice of concoction for the week as they play around with the weekly flavours!

WINES

SPARKLING

Il Follo, Prosecco DOC, Extra Dry, N.V., Treviso Hills, Italy 13 | 60

Pale emerald-edged yellow; hints of pear, apple, wild flowers and citrus fruits.

Palate of fresh grapes and soft fruits. Pair it with shellfish, vegetarian appetizers and charcuterie

De Bortoli, Emeri Pink Moscato, N.V., NSW, Australia 11 | 45

Pale translucent pink; fresh fruit aromas and hints of strawberry and musk; a persistent bead and fresh finish.

Perfect by itself or enjoy with fruits/ fruit based salads

De Bortoli, Prosecco Rosé, N.V., King Valley, Australia 13 | 60

Vibrant pale rose colour; Light and fragrant with notes of brioche, wild strawberry and pomegranate; Gentle creamy flavours, fine bubbles, Great on its own, or with a pink gin and soda

WHITES

3 Tales, Sauvignon Blanc, 2023, Marlborough, New Zealand 12 | 20 | 55

Bright lemon-yellow in colour, aromas of gooseberry and passionfruit with a mineral tone;

citrus, nectarine, honey flavours balanced with vibrant acidity. Pair it with fresh salads, and chicken dishes

Regional Reserve, Chardonnay, 2021, Yarra Valley, Australia 12 | 20 | 55

Pale green-edged; flint, citrus and floral notes on nose; palate is fresh and lively, with characters of lemon and lime balanced by a gently textured palate.

Pair it with fish, seafood and potato dishes

Ti Amo, Fiano, 2022, King Valley, Australia 13 | 22 | 60

Bright with green edges; sea spray, pear and citrus aromatics; textural, salty, nutty, cool flavours.

Pair it with seafood, vegetarian dishes, and creamy pastas

Colterenzio, Lumo Pinot Grigio, 2021, Delle Venezie DOC, Italy 13 | 22 | 60

Pale straw yellow; aroma of peach, honeydew melon; flavours of apple, mango and tangy acidity finish. Pair it with light salad, arancini or seafood pasta

Wizardry, Grenache Blanc, 2020, Heathcote, Australia 65

Bright yellow; expressive nose showing spiced pears, white flower, saltiness and mineral; persistent, textural and rich. Pair with rich white meats and high flavoured meals

ROSÉ

Rutherglen Estate, Grenache, 2023, Rutherglen, Australia 12 | 18 | 55

Light pink colour; aromas of strawberries and cream. The palate is full of soft red berry flavours, with a hint of spiciness from the Grenache; Pair it with shellfish pastas, green or fruit salads, tomato sauce

Terrazze della Luna, Pinot Grigio Rosato, 2021, Trentino, Italy 17 | 26 | 75

Coral pink, copper coloured; lifted nose with fresh lightly floral aromas, and hints of white peach. Gently rounded palate with ripe orchard fruit and a hint of redcurrants. Zesty citrus fruit on the finish.

Pair with salads, seafoods and white meat dishes

REDS

La Boheme, Pinot Noir, 2022, Yarra Valley, Australia

15 | 24 | 65

Medium bright red; lovely scented red and dark fruits; Gentle and supple flavours with violets, spice and texture. *Pair it with pork, mushroom sauce and garlic dominant dishes*

Regional Reserve, Shiraz, 2021, Heathcote, Australia

12 | 20 | 55

Deep red purple-edged; ripe, dark fruit aromas, chocolate and plum; dense, gentle tannins; full bodied dry red. *Pair it with game meats, beef cheek, strong hard cheeses*

Woodfired, Cabernet Sauvignon, 2020, Heathcote, Australia

15 | 24 | 65

Intense dark red purple-edged; ripe blackberry and blueberry characters, cedarwood and liquorice; soft, rich, mouth coating, balanced tannin. *Pair it with beef, lamb dishes, portobello mushrooms*

Rutherglen Estate, Sangiovese, 2021, Rutherglen, Australia

13 | 22 | 60

Vibrant red and brick red hues; aromas of cherries, red berries and spice with nuances of dark chocolate. *Try it with margherita pizza, Bolognese sauce, gnocchi and tomato sauce*

Fiorano, Fluente, Montepulciano, 2020, Marche IGT, Italy

19 | 28 | 85

Deep purple colour; medium to full bodied, notes of black fruits and cherries and undertones of liquorice. *Nicely paired with beef, red sauce pasta, chicken dishes*

Fattoria La Striscia, Bernardino, Chianti, 2020, Toscana DOCG, Italy

19 | 28 | 85

Light red colour; intense nose of plum, tobacco and pepper; vanilla and cherries on the palate; medium bodied, good tannins, persistent and balanced. *Pair with meat based dishes and pizzas*

🍷 Organic Wines

ASK OUR WAITSTAFF ABOUT OUR
SECRET WINES



NON-ALCOHOLIC DRINKS

Soft Drinks 5

Juices 5

Bundaberg Ginger Beer 5

Lemon, Lime and Bitters 6 -

Angostura | Habanero | Black Walnut | Plum

Italian Soft Drink 6

Chinotto | Aranciata Rossa | Aranciata | Limonata

Large Sparking Water 8

Large Still Water 7

Tea | Coffee 5

BEERS

ON TAP

Schooner | Pint

Great Northern Super Crisp 3.5%	9.0 12.0
Burleigh Big Head Lager 4.2%	11.0 13.5
Heads of Noosa 4.5%	11.5 14.0
Stone & Wood Pacific Ale 4.4%	11.5 13.0
Balter XPA 5%	11.5 14.0
Peroni 5.8%	12.0 15.0
Great Northern Ginger Beer 4.2%	13.0 16.0

STUBBIES

Peroni Leggera 3.5%	9
Peroni Libera 0%	8
Pure Blond, Ultra Low Carb 4.2%	9
Corona 4.5%	10
Somersby Apple Cider 4.5%	9
Hahn Super Dry (GF) 4.6%	9

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