OMBRA

SALUMI

Selection Of Cured Meat & Focaccia 45

Gran Sapori San Daniele Prosciutto, Aged 24 Months 28

FORMAGGIO

Local & Imported Cheese

1 Cheese 18

Selection 45

CICCHETTI

Focaccia, Olive Oil 6ea

Oyster, Red Wine Vinegar 7ea

Mt Zero Olives, Rosemary, Garlic 12

Funghi Trifolata, Mushrooms, Ricotta, Crostino 24

Scallop, Almond & Herb Crust 12ea

Calamari Fritti, Diavolicchio Chilli, Basil Aioli 26

Eggplant Fritte, Saffron 22

PIATTI

Polpette al Sugo, Meatballs, Tomato, Scamorza 20

Gnocchetti Tirolese, Salumi, Parmigiano 30

Rigatoni alla Vodka, Buffalo Mozzarella 34

Squid Ink Spaghetti, King Prawn, Yellow Cherry Tomato 30

Mixed Leaf Salad, White Balsamic 14

DOLCI

Tiramisu Gelato 'Sundae', Chocolate and Coffee Sauce 16

Ricotta Panna Cotta, Strawberries 16

Pistachio Gelato, Candied Pistachios, Olive Oil, Sea Salt 16

Venetian Carrot Cake, Limoncello, Marscapone 16

PIZZA

Rossa

Margherita, Tomato, Fior di Latte, Pecorino, Basil 24

Capricciosa, Mushroom, Olive, Artichoke, Prosciutto Cotto 25

Puttanesca, Olives, Anchovy, Capers, Mozzarella di Bufala 28

Diavola, Hot Salami, Olive, Rosemary, Chilli 28

King Prawn, Zucchini, Tomato, Garlic, Rocket 30

Bianca

Pork sausage, Fior di Latte, Cavolo Nero 27

Patate e Pancetta, Taleggio, Rosemary 26

Funghi, Mushroom, Goat Cheese, Fior di Latte 28

COCKTAILS, BEERS & SOFTS

COCKTAILS

Pesca Bianca: Peach, Fino, Suze, Prosecco 20

Sunday Spritz - Bianco Vermouth, Anise, Mint, Soda 19

Mid-Morning Americano - Campari, Coffee, Sweet Vermouth, Soda 18

Ombra Martini - Four Pillars Olive Leaf Gin, Dry Vermouth, Rocks 24

SOFTS

House Yuzu Lemonade 12

Le Baladin Cola 9

Cortese Aranciata Rossa 10

Cortese Chinotto 10

BEER & CIDER

On Tap: Moretti Lager 11

Bottled:

Wanderer Pale Ale 13

Morena 'Non Filtrata' Lager 13

Ichnusa Sardinian Lager 14

Prickly Moses Light 11

Heaps Normal Nonalc IPA 10

Del Bosco Apple Cider 12

FREE-FLOWING WEEKENDS

$68PP

SHARED-STYLE MENU WITH FREE-FLOWING DRINKS

Includes:

Antipasti: Focaccia with Olive Oil | Giardiniera | Mortadella, Green Olive & Pistachio | Stracciatella, Currant Agro Dolce

Your choice of a pizza: Margherita, King Prawn or Pork Sausage

Rigatoni alla Vodka, Buffalo Mozzarella

Add-ons: Mixed Leaf Salad, White Balsamic 12 / Patate Fritte, Rosemary Salt 12

and any item from our à la carte menu

Venetian Carrot Cake, Limoncello, Mascarpone

+ 1.5h of free-flowing drinks from a selection of red and white wine, Prosecco, beer, and spritzes.

We endeavour to accommodate dietaries, however we cannot guarantee that any products served will be free of allergens.

WINE

OMBRA

SPARKLING	Glass	Carafe	Bottle
NV Balestri Valda Volkanus Brut Garganega, Soave Veneto			95
NV Terre di Buth Prosecco, Veneto	19		90
NV Paltineri ‘Radice’ Lambrusco, Emilia-Romagna			98
NV Lini 910 Lambrusco, Emilia-Romagna			90
2021 Mitchell Harris Brut, Pyrenees Victoria			99

ORANGE, ROSÉ	Glass	Carafe	Bottle
2024 Giovino Cataratto (orange), Sicily	20	66	90
2024 Chalmers Aglianico (rosé), Heathcote Victoria	17	57	80
2023 Le Salette Molinara (rosé), Veneto			97
2018 Podere Pradarolo ‘Velius’ (rosé), Emilia-Romagna			95
2023 Villa Gemma Masciarelli (chilled red) Cerasuolo Abruzzo, Veneto			99

VENETIAN WHITES	Glass	Carafe	Bottle
2022 Corte Menini 'Mandolare' Garganega, Soave	21	70	96
2022 Filippi Castelcerino Garganega, Scaligeri Soave			99
2023 Suavia Massifitti Trabbiano di Soave, Soave			99
2023 Giol Pinot Grigio, Treviso			93
2019 Maculan Pino e Toi Friulano blend, Breganze			80
2019 Enotria Tellus Renovatio Pinot Bianco, Marca Trevigiana	19	63	85
2023 Anselmi 'San Vincenzo' Sauvignon Blanc/Garganega blend, Verona			99
2018 Tessari ‘Bine Longhe’ Garganega, Soave			98

VENETIAN REDS	Glass	Carafe	Bottle
2024 Cesari Due Torre Pinot Nero, Venezie			67
2023 Speri La Roverina, Corvina blend, Valpolicella	17	56	80
2023 La Dama Corvina blend, Valpolicella			98
2023 Corte Giara Corvina blend, Bardolino			66
2023 Rezzadore Tai Rosso, Lonigo Colli Berici			94
2022 Cantine di Ora Valpolicella Ripasso, Corvina Blend, Valpolicella			99
2022 Enotria Tellus Ombretta Merlot, Marca Trevigiana			95
2023 Anselmi Cabernet Sauvignon, Verona			99

OTHER ITALIAN AND AUSTRALIAN WHITES	Glass	Carafe	Bottle
2024 Artis Single Vineyard Riesling, Clare Valley South Australia			99
2023 Mordrelle Sauvignon Blanc, Adelaide Hills South Australia	19	63	85
2023 Masso Antico Fiano, Salento Puglia			78
2023 Vigneti Massa Piccolo Timorasso, Derthona Piedmont			99
2023 Varvaglione ’12 E Mezzo’ Malvasia del Salento, Puglia			80
2019 Podere La Berta Albana, Emilia-Romagna			95
2025 Patch 'Nebbiolo Bianco' Arneis, Nagambie Lakes Victoria			88
2023 Corte del Golfo Coda di Volpe, Campania			79
2015 Vittorini Riserva Bianco Pecorino/Sangiovese, Marche			98
2022 Tenuta Bastonaca Grillo, Sicily			95
2022 GUM 'Blend of Fields' Viognier, Gippsland Victoria			99
2022 Tutti Giorni (1 Litre) Trebbiano/Malvasia, Tuscany			95
2023 by Willmee Fiano, Heathcote Victoria	19	63	85
2022 Montevetrano Core Greco/Fiano, Umbria			95
2025 Sentio Aligote, King Valley Victoria			99
2023 Indigo Chardonnay, Beechworth Victoria	23	76	98

OTHER ITALIAN AND AUSTRALIAN REDS	Glass	Carafe	Bottle
2025 Fleet Pinot Noir	20	66	92
2023 Cembra Pinot Nero, Trentino-Alto Adige			93
2020 Tenute Olbios Muristellu Amur Barbera Sardo, Sardinia			99
2023 Le Piane Colline Novaresi Nebbiolo, Alto Piemonte	23	76	99
2021 Matunei 'Gusan' Grignolino, Monferrato Piedmont			95
2024 La Braccesca 'Sabazio' Sangiovese, Montepulciano Tuscany			89
2024 Beluah Violetta ‘Stesso’ Sangiovese/Sagrantino, Umbria	19	63	89
2016 Milana ‘0911’ Cesanese, Lazio			99
2023 Cantine Cellaro 'Micina' Nerello Mascalese, Sicily			89
2024 Cirillo 'The Vincent' Grenache, Barossa Valley South Australia			72
2023 Colle Corviano Montepulciano d'Abruzzo, Abruzzo			86
2024 Cantina Diomede Lama di Pietra Nero di Troia, Puglia			89
2023 Even Keel Shiraz, Heathcote Victoria			97
2024 Head Old Vine Shiraz, Barossa Valley South Australia	23	76	99
2019 Apollonio 'Mani del Sud' Primitivo di Manduria, Puglia			99
2021 Raidis Estate Cabernet Sauvignon, Coonawarra South Australia			65

A 10% surcharge applies on Sundays and a 15% surcharge on public holidays. Please note that a variable surcharge will be applied to all credit card transactions.