Braci

COCKTAILS

SPRITZ

White Lotus	Aperol, Prosecco, Mandarin, Fizz	21
Oi Yuze!	Raspberry, Rosé, Yuzu, Fizz	21

SIGNATURES

7/10 Split	Vodka, Honeydew, Toasted Rice, Bubbles	22
Diss-a-Pear	Gin, Corella Pear, Vermouth, Lemon	24
El Capo	Tequila, Mezcal, Blue Curacao, Lime	24
J.Cole-Ada	Pandan Rum, Pineapple, Coconut, Lime	25

TINS

Lager	Yulli's Seabss Mediterranian, Alexandria NSW	14
Pale Ale	Chuck & Son's Two World, St Peters NSW	16
IPA	Yulli's Amanda Mandarin, Alexandria NSW	18
Cider	Hills Cloudy Apple, Adelaide Hills SA	15

NON-ALC

Beer	Heaps Normal XPA (<0.5%), Sydney NSW	14
Spritz	Lyre's Prosecco, Faux Aperol, Orange	15
Kombucha	House Seasonal: Strawberry, Basil, Fizz	16

SOFTS

House Made: Lemonade / Ginger Beer / Pink Grapefruit 9 Chinotto 8 Coke 7 OJ 7

WINE

FIZZ

		GLS	CRF	BTL
White	Asolo Superiore Prosecco Brut, Veneto IT	18	-	67
Pink	Ribusieri Sofialvento Rosé Brut, Tuscany IT	17	-	63

WHITE

Pinot Gris	2023 Braci, Cardinia Ranges VIC	12	24	43
Sauvignon Blanc	2024 Carlei, Wrattonbully SA	17	34	63
Vermentino	2025 Mercer, Hunter Valley NSW	16	32	59
Chardonnay	2024 Luna Luce 'Prestige', Sicily IT	18	36	67

ROSÉ

Merlot	2024 l'Herre La Galope, South West FRA	14	28	51

RED

Pinot Noir	2019 Carlei, Cardinia Ranges VIC	18	36	67
Montepulciano	2024 Via Pola, Riverina NSW	17	34	63
Syrah	2017 G2 Petit Rouge, Yarra Valley VIC	14	28	50
Primitivo	2021 Le Vigne di Sammarco, Puglia IT	16	32	59

Groups of 13 or more guests are required to dine on our set menu, with a 10% service charge.

A 10% surcharge applies to all Sunday dining.