

Cielo Rooftop

Signature Cocktails

Lamington Martini	Wildflower Lamington Vodka, Chambord & Pineapple Juice
Watermelon Sugar	Midori Melon, Steinbrok Elderflower Liqueur, Citrus & Sugar Syrup
Cielo Breeze	Arktika Vodka, Steinbrok Elderflower Liqueur, Apple Juice, Monin Agave Syrup, Citrus & Raspberry
No Way José	Malibu, Disarrano Amaretto, Monin Coconut Syrup & Citrus
Sex on the Roof	CopperPot Rum, Apricot Liqueur, Monin Mango Syrup, Citrus & Apple Juice
Watermelon Sour	Arktika Vodka, Citrus, Monin Watermelon Syrup & Egg Whites
Amalfi Sour	BeGin Gin, Toshi Lemoncello, Citrus & Egg Whites
Cielo Mojito	CopperPot Rum, Citrus, Sugar Syrup, Soda Water & Mint
Lavender Haze	23rd St Violet Gin, Steinbrok Elderflower Liqueur, Citrus, Muddled Rosemary, Sugar Syrup & Egg Whites
Portofino	Arktika Vodka, Cinzano Extra Dry, Watermelon Juice, Citrus & Agave

Spritz

Aperol Spritz	Aperol, Prosecco & Soda Water
Campari Spritz	Campari, Prosecco & Soda Water
Limoncello Spritz	Toshi Lemoncello, Prosecco & Soda Water
Hugo Spritz	Steinbrok Elderflower, Prosecco & Soda Water
Wildflower Why	Wildflower Pink Gin, Cinzano Blanco, Sugar Syrup, Prosecco & Soda Water

Mocktails

Aperol Spritz (0%)	Lyres' Italian Spritz, Prosecco 0% & Soda Water
Hugo Spritz (0%)	Lyres London Pink Gin, Monin Elderflower Syrup, Prosecco 0% & Soda Water
Campari Spritz (0%)	Lyres Italian Orange, Prosecco 0% & Soda Water
Limoncello Spritz (0%)	Lyres London Pink Gin, Monin Limoncello Syrup, Prosecco 0% & Soda Water
Fruit Fantasy (0%)	Lyres' Non-Alcoholic Orange Sec, Apple Juice, Cranberry Juice, Pineapple Juice, Orange Juice & Citrus
Molla Margarita (0%)	Lyre's Agave Blanco, Monin Agave Syrup, Watermelon Juice & Citrus
Amaretti Sour (0%)	Lyre's Amaretti, Sugar Syrup, Citrus & Egg Whites
Espresso Martini (0%)	Lyre's Coffee Original, First Press Coffee, & Sugar Syrup

1.5% surcharge on all card payments
15% discretionary service charge on public holidays

DRINK

Sparkling

Madfish Prosecco
Western Australia

**Edmund Thery
Blanc de Blancs**
Burgundy, France

Moët & Chandon
Champagne, France

Veuve Clicquot Yellow
Reims, France

Dom Perignon Vintage 2010
Champagne, France

White

Pinnochio Pinot Grigio
King Valley, VIC

Momo Sauvignon Blanc
Marlborough, NZ

Moore's Creek Chardonnay
South East Australia

Pinnochio Moscato
King Valley, Vic

Rosé

Mr Brightside Rosé
McLaren Vale, SA

22 Degree Halo Rosé
Provence, France

Red

Fratelli Nistri Chianti DOCG
Tuscany, Italy

Coriole Sangiovese
McLaren Vale, SA

Mt Trio Pinot Noir
Porongurup, WA

Old Bean Truck Shiraz
McLaren Vale/Currency Creek, SA

Beers

On Tap

La Costa Lager (4.2%)

Newtown Pale Ale (4.8%)

Better Beer (4.2%)

Estrella (4.6%)

Young Henry's Cloudy Cider (4.6%)

Young Henry's Ginger Beer (4%)

Packaged

Corona (4.5%)

Peroni Nastro Azzurro (5%)

Peroni Nastro Azzurro 0.0% (0%)

SNACK

To Share

Warm Marinated Olives (gf, vg) \$14

mixed olives with rosemary and garlic
add focaccia with EVOO & balsamic +\$4

Trio of Dips (gfo +\$5, v) \$18

chef's choice of 3 dips served with focaccia & gnocco fritto

Cheese Board (gfo +\$5, v) \$32

chef's selection of 2 Italian cheeses served with olives,
focaccia, gnocco fritto & grilled Italian vegetables

Charcuterie Board (gfo +\$5) \$32

chef's selection of 2 cured Italian meats served with olives,
focaccia, gnocco fritto & grilled Italian vegetables

Mixed Board (gfo +\$5) \$45

chef's selection of 2 Italian meats & 2 cheeses served with
olives, focaccia, gnocco fritto, grilled Italian vegetables,
bocconcini mozzarella, quince paste, mixed nuts & grissini

gf - gluten friendly | gfo - gluten friendly option
v - vegetarian | vo - vegetarian option | vg - vegan | vgo - vegan option

Fries

Fries (gf, vg) \$13 reg
served with aioli & rosemary salt \$18 large

Cheese & Bacon Fries (gf) \$22
served with BBQ sauce

Patatine Dolci (gf, vg) \$16
sweet potato fries served with chipotle mayo

Polenta Fries (gf, v) \$16
with grated parmigiano & creamy basil pesto dip

Sliders (2)

Porchetta \$22
pork belly, mescolin, scamorza & truffle mayo

Peri Peri \$19
chicken peri peri, lettuce, cheddar & spicy mayo

BBQ Lamb \$19
pulled lamb in a BBQ sauce with coleslaw & red onions

Parmigiana (v) \$17
eggplant, buffalo mozzarella, napoletana sauce & ricotta

EAT

Pizza (gfo +\$5, buffalo mozzarella +\$5)

Margherita (v) napoli sauce, fior di latte & fresh basil	\$20
Diavola napoli sauce, fior di latte, hot salami, olives & chili oil	\$26
Carnivora napoli sauce, fior di latte, smoked ham, pancetta & hot salami	\$28
Salsiccia & Patate fior di latte, pork & fennel sausage, roast potato & chili flakes	\$26
Tartufo (v) fior di latte, truffle paste, mushrooms & fresh parsley	\$28
Vegana (vg) vegan mozzarella, friarielli, pumpkin & caramelised onion	\$22

Salad

Zucchini Carpaccio (gf, v) marinated zucchini with EVOO, lemon juice, mint, parsley, thyme, roasted pine nuts, parmigiano & balsamic glaze	\$18
Quinoa Avocado Salad (gf, vg) quinoa, avocado, cherry tomato, cucumber, red onion & mint with lemon juice, dijon mustard, red wine vinegar & garlic	\$22
Caesar Salad Lettuce, croutons, boiled egg, grated parmigiano & bacon	\$19

Burgers (all served with fries)

Cielo Classic beef patty on a milk bun with lettuce, tomato, finely chopped onions, cheddar cheese, pickles & aioli	\$20
Pulled Lamb pulled lamb on a milk bun with spinach, red onions, lettuce & bbq sauce	\$23
Sunshine Burger beef patty on a milk bun with bacon, cheddar, onions, grilled pineapple, lettuce & chipotle mayo	\$21
Vegan Luxury (vg) Impossible Burger on a potato bun with coleslaw, beetroot, red onions & vegan mayo	\$22

Dessert

Cannoli Siciliani (v) cannoli filled with ricotta, served with dark chocolate flakes & crushed pistachios	\$13
Tiramisu (v) mascarpone and savoiardi in coffee, served with strawberries	\$12
Nutella Calzone (v) dough filled with Nutella & banana, served with strawberries	\$14

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