

BEERS ON TAP

Swan Draft WA
Heineken

BOTTLED BEER & CIDER

Heineken – 5%
Little Creatures, Pale Ale – 5.2%
Hahn Super Dry – 4.6%
James Squire 150 Lashes, Pale Ale – 4.2%
5 Seeds, Crisp Apple Cider – 5%
Matsos Ginger Beer – 3.5%
Hahn Super Dry – 3.5%
Heineken – 0%

HOUSE SPIRITS

Sminorff Vodka, Gordon’s Gin, Bundaberg Rum, Jim Beam Bourbon,
Johnnie Walker Scotch, El Jimador Resposado

LOCAL SPIRITS

From Western Australia and Australia

PREMIUM SPIRITS

Ask our friendly staff about current selection

COCKTAILS

Kir Royal – Sparkling Wine, Liquor
French Kir Royal – Sparkling Wine with Chambord or Elderflower
Mimosa – Sparkling Wine, Orange Juice
Aperol Spritz – Sparkling Wine, Aperol, Soda Water
Limoncello Spritz – Sparkling Wine, Limoncello, Soda Water
Espresso Martini – Vodka, Coffee Beans, Kalhua, Espresso Coffee
French Martini – Vodka, Pineapple Juice, Chambord
Spicy Margarita – Tequila, Triple Sec, Lime Juice, Spices
Negroni – Gin, Vermouth, Campari
Micropolitan – Our Mercure Cocktail Signature

SOFT DRINK

Coca Cola, Coke no Sugar, Fanta, Sprite / 375 ml
San Pellegrino: Limonata, Aranciata, Chinotto / 330mL
Soda Water, Ginger Beer, Ginger Ale, LLB /330 ml
Iced Tea Peach or Lemon
Just Water / 500 ml
Mount Ossa Still Water / 750 ml
San Pellegrino / 500 ml
San Pellegrino / 750 ml

JUICE

Orange, Apple, Pineapple

SCH PINT

9.5 11
11 13

11
11
11
12
11
12
10
9

9

From 11

From 12

13
14
13
16
16
19
19
21
21
21

5
5.5
6
6.5
5
9
6
9

6



BECCARIA

BAR+RESTAURANT

AFTERNOON MENU

FROM 3:30PM - 8:30PM

Fries, Tomato Sauce, Aioli V , VGO, DF	12
Garlic Bread, Parmesan V	12
Bread & Olives V , GFO	14
Zucchini Bruschetta V Sourdough, blistered tomato, zucchini, fior de latte, balsamic	18
House Made Arancini V Crushed cooked tomato, mushroom, basil, truffle, parmesan	18
Salt & Pepper Squid DF Spicy pepper crumb, lemon, chili mayo	20
Cheese Platter V , GFO 2 cheese, quince paste, dried nuts, fruits, lavosh	25

PIZZA

Margherita Heirloom tomato, fior de latte, basil	22
Picante Chicken, capsicum, jalapeño, olives, chipotle mayo	28
Diavola Spicy pepper crumb, lemon, chili mayo	28
Gambero Prawns, chili, onion, tomato	30

GF / GFO GLUTEN FREE / GLUTEN FREE OPTION
DF / DFO DAIRY FREE / DAIRY FREE OPTION
V / VO VEGETARIAN / VEGETARIAN OPTION
VG / VGO VEGAN / VEGAN OPTION

Beccaria Bar & Restaurant can cater to alternative dietaries including free of gluten, dairy and vegan. Please note these items are prepared in the same kitchen as food containing wheat, dairy, egg and nuts. Please speak to our team members on the menu items that can be amended and served upon your requirements, agreeance and understanding.

Gluten Free Option Available

DRINKS MENU

WHITE WINE

	GLS /150ml	BTL
Bancroft Bridge – Sauvignon Semillon Blanc <i>Riverina AU</i>	9.0	38
Bancroft Bridge – Sauvignon Blanc <i>Riverina AU</i>	9.0	38
De Bortoli Vivo – Moscato <i>Riverina AU</i>	9.0	38
Alkoomi ‘Grazing Collection’ – Chardonnay <i>Frankland River WA</i>	10.5	46
MOJO Pinot Grigio <i>Fleurieu Peninsula SA</i>	11	49
Snake + Herring ‘Sabotage’ – Riesling <i>Great Southern WA</i>	–	59
Neudorf ‘Tiritiri’ – Chardonnay <i>Hawkes Bay NZ</i>	–	74
St Hugo – Chardonnay <i>Eden Valley SA</i>	–	78

ROSE WINE

Alkoomi ‘Grazing Collection’ Rose <i>Frankland River WA</i>	10.5	46
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RED WINE

Bancroft Bridge – Shiraz Cabernet <i>Riverina AU</i>	9.0	38
Bancroft Bridge – Cabernet Merlot <i>Riverina AU</i>	9.0	38
De Bortoli Vivo – Cabernet Sauvignon <i>VIC</i>	9.0	38
Alkoomi ‘Grazing Collection’ – Shiraz <i>Frankland River WA</i>	10.5	46
La Boca ‘Las Calles’ – Malbec <i>Mendoza ARG</i>	12	53
Two Hands ‘Angels Share’ Shiraz <i>McLaren Vale SA</i>	–	72
Te Mata Estate Vineyard – Pinot Noir <i>Hawkes Bay NZ</i>	–	85

SPARKLING WINE & CHAMPAGNE

	GLS /150ml	BTL
Bancroft Bridge Brut	9.0	38
MOJO Prosecco <i>SA</i>	10	46
Perrier – Jouet Grand Brut <i>Champagne FR</i>	–	120

HAPPY HOUR

4pm to 6pm
Tuesday to Saturday