

Esther Courtyard

SNACKS

Te Kouma oysters, beetroot mignonette	
Marinated olives	7ea
Duck fat fries	10
Lamb souvlaki, garlic toum, lemon	16
Chorizo manchego croquettes	8ea
Ortiz anchovies on toast	8ea
Prosciutto san Danielle (50g), pickles	8ea
Coppa di Parma (50g), pickles	16
Flat bread, hummus, dukkah, crispy chickpea, chilli oil	19
	22

PIZZETTA

Confit garlic, rosemary, ricotta, honey, pine nuts	26
Margherita, tomato, mozzarella, basil	26
Pancetta, pecorino, spinach, black pepper	28
Asparagus, ricotta, mint, pistachio	26
Nduja, taleggio, fennel pollen, gremolata <i>Chef's Pick</i>	30

GELATO & SORBET

Cherry sorbet, pistachio	14
Lemon sorbet	14
Pistachio Gelato	14

COCKTAILS

CAPRI Gin, Pink Peppercorn, Tomato, Mint	17
VENICE Aperol, Strawberry, Basil, Capsicum	18
MILAN Campari, Rosa, Ruby Red Grapefruit	18
DUBROVNIK Vodka, Lavender, , Blueberry, Lemon	19
IBIZA Albarino, Bergamont, Grapefruit, Gold	20
ST. TROPEZ Gin, Lillet Rosé, Rhubarb, Lemon <i>Pink Negroni</i>	22

WINE

Languedoc, FRA Picpoul de Pinet	14
Veneto, ITA 'Extra Dry' Prosecco	15
Friuli, ITA Pinot Grigio	15
Chablis, FRA Chardonnay	25
Provence, FRA Rosé	15
Beaujolais, FRA Gamay Noir <i>Chilled</i>	16

APÉRITIF

Campari Spritz	15
Limoncello Soda	10
White Port Tonic	13
Cynar Mediterranean Tonic	11
Amaro Montenegro Ginger Ale	12

