

P E R S O N E

— *by Gambero* —

"Anni e bicchieri di vino non si contano mai"
(Age and glasses of wine should never be counted)

- Italian Proverb

PERSONE

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BAR MENU

OLIVE MARINATE, GRISSINI

marinated australian olives, grissini (DF) (V) \$12.5

NATURAL PACIFIC OYSTERS

limoncello granita (DF) (GF) \$5 ea

ARANCINI

pork sausage, fennel, truffle pecorino \$21.5

POLPETTE

beef, pork and fennel meatballs with Napoli sauce, parmesan, basil, chargrilled bread \$19.5

FRIED SQUID

fennel salad, aioli (DF) \$21.5

HAND CUT CHIPS

aioli (V) (GF) (DF) \$9.5

V: Vegetarian | GF: Gluten Free (Option) | DF: Dairy Free

PERSONE.COM.AU |  [@PERSONERESTAURANT](https://www.instagram.com/PERSONERESTAURANT)

Our produce is delivered fresh and is subject to availability and change. Please be aware that our products either contain or are produced in kitchens which contain and/or use allergens. For allergen free options, please speak with your waitperson. 15% surcharge applies on public holidays.

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PIZZE

CAMPANIA

tomato, buffalo mozzarella, basil (V) \$19.5

PARMA

tomato, mozzarella, prosciutto crudo, rocket, parmesan \$26.5

SARDEGNA

hot salami, peppers, goat's cheese \$27.5

UMBRIA

asparagus, pumpkin, pancetta, mozzarella \$27.5

BARI

prawns, cherry tomatoes, zucchini, chilli \$28.5

AVELLINO

pork sausage, mushrooms, ricotta, smoked mozzarella \$28.5

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WINES BY THE GLASS

SPARKLING

120ml

17	Astoria Lounge Prosecco DOC	Treviso, ITA	\$13
NV	Chandon Blanc de Blancs	Various, VIC	\$15
NV	Moet & Chandon 'Imperial'	Reims, FRA	\$25

WHITE WINE

150ml

19	Crowded House Sauvignon Blanc	Marlborough, NZ	\$12
18	Kanta Riesling	Adelaide Hills, SA	\$13
18	Fire Gully Chardonnay	Margaret River, WA	\$16
17	Tiefenbrunner Pinot Grigio	Alto Adige, ITA	\$15
17	Unico Zelo 'River Sand Fiano	Riverland, SA	\$18
15	Silver Palm Chardonnay	North Coast, USA	\$18
18	Cloudy Bay Sauvignon Blanc	Marlborough, NZ	\$19.5

RED WINE

150ml

17	Santa Cristina Rosato	Tuscany, ITA	\$12
16	Adelina Nebbiolo	Adelaide Hills, SA	\$12
17	Ring-Bolt Cabernet Sauvignon	Margaret River, WA	\$13
17	Tscharke Maranaga	Barossa Valley, SA	\$14
17	Hay Shed Hill Shiraz / Tempranillo	Margaret River, WA	\$14
17	Yangarra "Old Vine" Grenache	McLaren Vale, SA	\$16
18	Scorpo "Norien" Pinot Noir	Mornington P, VIC	\$17
17	Querceto Chianti DOCG	Tuscany, ITA	\$15.5

SWEET WINE

90ml

18	Ca' D'Gal Moscato d'Asti	Piedmont, ITA	\$18.5
18	Frogmore Creek Iced Riesling	Coal River, TAS	\$14
NV	Quinta do Noval, 10 yrs old	Porto, POR	\$20

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É DI NOSTRA PRODUZIONE

ORANGE SENSATION

Tanqueray Sevilla, Amaro Averna, Lime Juice, Orange Juice \$20

THE BOSS SAID

Tanqueray Gin, Chartreuse Green, Lemon Juice, Mint \$20

RASPBERRY AND CHILI HIGBALL

Tequila Silver, Lime Juice, Fresh Raspberries, Tonic Water \$20

PARA TODO MAL MEZCAL

Mezcal, Campari, Lime Juice, Orange Juice, Bitters

EARLGRONI

Earl Gray Infused Gin, Strawberry Soaked Campari, Vermouth \$20

PINK FLOWERS

Kettle One Vodka, Elderflower Liqueur, Lime Juice,
House made Rhubarb Syrup \$20

CLASSICI

MARTINI

Gin or Vodka, Vermouth, Olives or Lemon Twist \$18

NEGRONI:

Gin, Cinzano Rosso, Campari \$18

OLD FASHIONED

Bourbon, Sugar Syrup, Bitters \$18

MOJITO

Barcardi, Lime, Sugar, mint \$18

MARGARITA

Tequila, Cointreau, Lime \$18

GODFATHER

Scotch Whisky, Amaretto Disaronno \$18

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SPRITZERS

IL CLASSICO

Aperol, Prosecco, Soda, Garnished with orange wedges \$16

ROSSINI

Fresh raspberry puree and Prosecco \$16

FRENCH SPRITZ

Gin, Crème de cassis, Prosecco,
Garnished with rosemary, blueberries \$16

IL LIMONCELLO

Limoncello, Prosecco, Garnished
with lemon wedge and twist \$16

PESTO MIO

Hendricks Gin, Lime juice, Prosecco,
Garnished with Cucumber peel, basil, lime \$16

PIMM'S PRIMAVERA

Pimms, Prosecco, Garnished with
all fruits available in glass \$16

ANALCOLICI

RASPBERRY SODA

Raspberry Syrup, Lemon Juice, Soda \$14

BLUEBERRY SODA

Blueberry Syrup, Lemon Juice, Soda \$14

PASSIONFRUIT AND PINEAPPLE SODA

Pineapple Juice, Passionfruit, Simple Syrup, Soda \$14

“VIRGIN MOJITOS”

BLUEBERRY/ RASPBERRY/ PASSION FRUIT

Freshly Made Syrups, Lime Juice, Mint \$14

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VODKA

30ml

Stolichnaya	\$9
Absolut Vanilla	\$9
Belvedere Pure	\$9
Grey Goose	\$11.5
Ketel One	\$10
Sheep Whey Vodka Oak Aged	\$14

GIN

Tanqueray	\$8.5
Bombay Sapphire	\$10
Hendricks	\$11
Tanqueray No.10	\$11.5
Martin Miller	\$14
Tanqueray Sevilla	\$10
Star of Bombay	\$12
Whitley Neill	\$14

TEQUILA & MEZCAL

1800 Silver	\$9
1800 Reposado	\$10
XO Patron Café	\$12.5
Don Julio Añejo	\$12.5
Casamigos Blanco	\$13
Los Danzantes Mezcal	\$15

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WHISKEY BOURBON

30ml

Jim Beam white	\$9
Canadian Club	\$9
Jameson Irish	\$9
Jack Daniels	\$9.5
Maker's Mark	\$10

RUM

Bundaberg	\$8.5
Bacardi	\$8.5
Kraken	\$10
Mount Gay	\$10
Sailor Jerry	\$10
Bundaberg Small Batch	\$11
Ron Zacapa 23 Solera	\$20
Ron Zacapa XO	\$25
Plantation Barbados 01	\$25

LIMONCELLI

Luxardo Limoncello	\$14
Argiolas Limoncello di Sardegna 'Tremontis'	\$20

AMARO

Mirto Di Sardegna - Tremontis	\$15
Amaro d'Erbe, DiBerta	\$20

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WHISKY

30ml

Johnnie Walker Red	\$8.5
Johnnie Walker Black	\$9.5
Talisker 10YO	\$10.5
Ardbeg Ten	\$10.5
Chivas Regal 12 YO	\$10.5
Glenlivet 12 YO	\$11
Glenmorangie 10 YO	\$12
Glenmorangie Lasanta	\$13
Benromach Cask Finish 09 'Sassicaia'	\$16
Glenmorangie Nectar d'Or	\$16
Glenmorangie Quinta Ruban	\$16
Ardbeg Corryvreckan	\$18
Jura ' Superstition'	\$18
Lagavulin 16YO	\$18
The Macallan 12YO	\$18
Glenmorangie 18 YO	\$20
Glenmorangie Signet	\$25
Johnnie Walker Blue Label	\$35

COGNAC

Hennessy VSOP	\$15
Hennessy XO	\$32

GRAPPA

Frescobaldi Grappa di Brunello di Montalcino	Tuscany, ITA	\$20
Berta 2005 Roccanivo	Piedmont, ITA	\$50

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LIQUEUR & VERMOUTH

30ml

Cinzano Bianco	\$8
Cinzano Extra Dry	\$8
Bailey's Irish Cream	\$8.5
Bailey's Coffee	\$8.5
Campari	\$8.5
Midori Melon	\$8.5
Tia Maria	\$8.5
Kahlúa	\$8.5
Pernod	\$8.5
Pimm's	\$8.5
Southern Comfort	\$8.5
Aperol	\$8.5
Cointreau	\$9
DOM Bénédictine	\$9
Drambuie	\$9
Frangelico	\$9
Galliano Amaretto	\$9
Galliano Sambuca	\$9
Galliano Vanilla	\$9
Jägermeister	\$9
Cinzano Rosso	\$9
Chambord	\$9.5
Chartreuse Yellow	\$9.5
Chartreuse Green	\$9.5
Paraiso Lychee	\$9.5
Averna	\$9.5
Fernet Branca	\$10

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TAP BEER

Peroni Nastro	Italy	\$9.5
Asahi Dry	Japan	\$9

BOTTLED BEER

LOCAL BEER

XXXX Gold	Queensland	\$6.5
James Boags Light	Tasmania	\$7
Hahn super dry	New South Wales	\$8.5
Big Head	Queensland	\$9
Stone & Wood Pacific Ale	New South Wales	\$9

IMPORTED BEERS

Peroni Leggera	Italy	\$8
Corona	Mexico	\$8.5
Heineken	Holland	\$8.5
Tsingtao	China	\$9

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SOFT DRINKS

San Pellegrino sparkling 1L	\$9
Acqua Panna still water 1L	\$7
Coca Cola	\$5
Coca Cola Diet	\$5
Coca Cola no sugar	\$5
Soda water	\$3.5
Ginger Ale	\$3.5
Tonic water	\$3.5
Lemonade	\$3.5
Orange Juice	\$5.5
Apple Juice	\$5.5
Cranberry Juice	\$5.5
Pineapple Juice	\$5.5
Lemon lime bitter	\$4.5

COFFEE

Espresso	\$4
Piccolo	\$4.5
Macchiatto	\$4.5
Double macchiatto	\$5.5
Long black	\$4
Cappuccino	\$4.5
Flat white	\$4.5
Latte	\$4.5

TEA

English Breakfast	\$4.5
Earl Grey	\$4.5
Peppermint	\$4.5
Green Tea	\$4.5
Chamomille	\$4.5