



# SINCERO

ITALIAN BAR & RESTAURANT



## DRINKS MENU



MODERN ITALIAN DINING, MADE TO SHARE.



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### COCKTAILS

|                                                                     |      |
|---------------------------------------------------------------------|------|
| Scropino                                                            | \$22 |
| Vodka + Seasonal Sorbet + Bubbles                                   |      |
| About Thyme                                                         | \$22 |
| Bianco Vermouth + Gin + Strawberry + Thyme + Carbonated             |      |
| Sincero Martini                                                     | \$22 |
| Olive oil Gin + Dry Vermouth + Manzanilla sherry + Pickled beetroot |      |
| Strawberries & Cream                                                | \$22 |
| Gin + Campari + Sweet Vermouth + Strawberry + Whey                  |      |
| Underground Negroni                                                 | \$22 |
| Gin + Campari + Vermouth + Beetroot + Peat                          |      |
| Sincero Margarita                                                   | \$22 |
| Blanco Tequila + Sherry + Blood Orange + Tomato + Citrus            |      |
| Mandarin Highball                                                   | \$22 |
| Scotch Whisky + Mandarin + Verjuice + Eucalyptus + Carbonated       |      |
| Not So Old Fashioned                                                | \$22 |
| Bourbon + Oloroso Sherry + Banana + Truffle                         |      |
| Fig + Dill                                                          | \$22 |
| Anejo Rum + Vermouth + Sherry + Fig + Dill                          |      |

### MOCKTAILS

|                                                          |      |
|----------------------------------------------------------|------|
| N/A Scropino                                             | \$15 |
| Seasonal sorbet / bubbles                                |      |
| Banana + Eucalyptus                                      | \$15 |
| Fermented banana + eucalyptus + tonic water              |      |
| Mandarin + Almond                                        | \$15 |
| Fermented mandarin + almond + verjuice + sparkling water |      |
| Still / Sparkling Water                                  | \$4  |
| Soft Drinks                                              | \$7  |
| Soda, ginger ale, ginger beer, lemonade, tonic water     |      |
| Juice                                                    | \$12 |
| Fresh apple, fresh orange                                |      |
| Tea & Coffee                                             | \$5  |
|                                                          |      |
| BEER                                                     |      |
| Peroni Light                                             | \$10 |
| Peroni                                                   | \$14 |
| Trumer Pils                                              | \$14 |
| Lord Nelson Pale Ale                                     | \$14 |
| Sierra Nevada Pale Ale                                   | \$16 |

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## WINE BY THE GLASS / BOTTLE

### Sparkling

|                                                           |             |
|-----------------------------------------------------------|-------------|
| NV/Veneto, IT Cantina Colli Vicentini<br>Carlo V Prosecco | \$12 / \$70 |
| 2023/Adelaide Hills Emmalene Sparkling<br>Pinot Noir Rosé | \$13 / \$78 |

### Whites

|                                                                      |              |
|----------------------------------------------------------------------|--------------|
| 2024/Veneto, IT Le Pezze Pinot Grigio                                | \$13 / \$65  |
| 2025/Limestone Coast<br>Wangolina Fiano                              | \$15 / \$74  |
| 2024/Mclaren Vale Hither &<br>Yon Greco                              | \$14 / \$70  |
| 2024/Sicily, IT Fina Kebrilla Grillo                                 | \$16 / \$78  |
| 2024/Margaret River McHenry<br>Hohnen 'Laterite Hills' Chardonnay    | \$18 / \$90  |
| 2023/Chablis Joseph Drouhin<br>Reserve de Vaudon Chablis             | \$20 / \$100 |
| 2020/Tuscany Poggio Al Tesoro Sondaia<br>Bianco Toscana IGT Viognier | \$140        |
| 2022/Tuscany Poggio Al Tesoro Solosole<br>Vermentino Bolgheri        | \$120        |
| 2022/Tuscany Montenidoli Vernaccia di San<br>Gimignano Tradizionale  | \$120        |

### Rosé / Orange

|                                                    |             |
|----------------------------------------------------|-------------|
| 2025/Mclaren Vale Mazi<br>Grenache Rosé            | \$14 / \$70 |
| 2023/Pyrenees Fetherston 'Peony'<br>Nebbiolo Rosé  | \$13 / \$65 |
| 2022/La Mancha, SP Gulp Hablo<br>Verdejo Sauvignon | \$15        |

### Reds

|                                                                |             |
|----------------------------------------------------------------|-------------|
| 2024/Veneto, IT Farina Rosso blend                             | \$12 / \$65 |
| 2024/Veneto, IT Le Pezze Pinot Nero                            | \$14 / \$70 |
| 2022/Piedmont, IT Dolcetto<br>d'Alba 'Lodoli'                  | \$16 / \$78 |
| 2023/Tuscany, IT De Vasari Organic<br>Chianti                  | \$15 / \$74 |
| 2025/Mclaren Vale Main and Cherry<br>Sangiovese                | \$15 / \$74 |
| 2024/Veneto, IT Farina Valpolicella blend                      | \$18 / \$90 |
| 2023/Gundagai, NSW Tamblong Hills<br>'Table of Plenty' Barbera | \$13 / \$65 |
| 2025/Mclaren Vale Hither & Yon Nero<br>d'Avola                 | \$15 / \$74 |
| 2024/Barossa Valley Tin Shed 'Melting<br>Pot' Shiraz           | \$16 / \$78 |
| 2021/Beechworth Castagna Adam's<br>Rib Red blend               | \$180       |
| 2020/Tuscany, IT San Polo Amphora<br>Vignamasso Toscana        | \$120       |
| 2021/Beechworth Castagnà 'La Chiave'<br>Sangiovese             | \$180       |
| 2021/Veneto, Italy Farina Amarone<br>della Valpolicella        | \$210       |