

BARELY AGED



The image features a dark green background with a repeating pattern of the text "vin et fromage" in a white, handwritten-style font, slanted diagonally. Two white snowflake icons are positioned in the upper left and upper right. In the lower right, there is a white QR code with the text "SCAN HERE FOR THE MAIN MENU!" above it.



HEAD TO THE COUNTER TO ORDER!

NEW

Wines by the Glass

Other Beverages

Paleta con Chips!

Cheese & Cuts

Messy Toasties

Bread & Smears

More from Limoncello!

Click to jump straight
to the category!





EXPLORE!

without the commitment ;)

WHITES

DOMAINE GERARD FIOU JUST FIOU VIN DE PAYS '24 | FR

SAUVIGNON BLANC
Apple, Mirabelle plum, Pear and Peach \$18

SPIER SIGNATURE CHENIN BLANC '24 | SA

CHENIN BLANC
Guava, Pear, Apple \$18

WEINGUT A.J. ADAM RIESLING TROCKEN '24 | GER

RIESLING
Ripe stonefruit, Bruised apple, Honey \$18

TORNAI ESTATE ZENIT '25 | HUN

ZENIT
Nectarine, Mint, Summer blossom \$19

AUNTSFIELD ESTATE S.V CHARDONNAY '23 | NZ

CHARDONNAY
Mandarin peel, Dried apricot, Hazelnut \$19

WEINHOF SZEMES GRÜNSCHIEFER EISENBERG '24 | AUT

WELSHREISLING & CHARDONNAY
Kiwi, Green apple, Mineral \$20

SPARKLING

CHAMPAGNE THIERRY FOURNIER RESERVE NV | FR

P. MEUNIER, P.NOIR, CHARD
Stone fruit, Citrus, Wild flowers \$22

AUNTSFIELD ESTATE METHODE ANCESTRAL '25 | NZ

PETIT GRAINS MUSCAT
Fresh apple, Nashi pear, Almond \$20

PROLEKKER CHENIN BLANC MCC NV | SA

CHENIN BLANC
Ripe lemon, Honey, Citrus \$20

DIGESTIFS

ASK US FOR TODAY'S SPECIALS!

REDS

A'KIRA T.FX.T '20 | AUT

BLAUFRANKISH
Red Plum, Cherries, Soft tannins \$19

LOUIS VIOLLAND BOURGOGNE PINOT NOIR '24 | FR

PINOT NOIR
Red fruit, Violets, Fine tannins \$19

VESZTERGOMBI BIKAVÉR '21 | HUN

KÉKFRANKOS, KARDARKA BLEND
Dried Plum, Cherries, Cloves \$19

STONES + THUNDER ECHOES OF FURY '23 | AUS

CAB SAUV, MER, MALBEC
Black fruit jam, Dark cherries, plum \$20

VINOS IMALIA LA NAVEDA '21 | SP

MENCIA
Blackcurrant, Raspberry, Violets \$22

ROSÉ

LES SARDINES ROSE IGP PAYS D'OC '24 | FR

CINSAULT, GRENACHE
Peach, White blossom, Dry \$16

HOUSE NATURAL PICKS

SEXTO ELEMENTO EL ROMANO WHITE '23 | SP

TARDANA, MACABEO
Lemon balm, Mineral, dry \$19

COOPER CELLARS LOS ANGELES LAS SUERTES '24 | SP

MOSCATEL D' ALEXANDRIA
Orange peel, Quince, White flowers \$20

A THOUSAND GODS FLOS '23 | NZ

PINOT NOIR
Dark forest fruits, Violets, Roses \$20

STILL / SPARKLING WATER

Refillable at \$1 per pax

DIRTY SIPS

By
DIRTY SUPPER

PICKLED LEMON MARTINI

\$20+

*Fords Gin, Pickled Lemon Brine,
Baldoria Dry Umami*

A legacy drink, you might call it. The first drink
Peter ever created at his OG supper club.

Weirdly refreshing. Boozy AF



WHITE BOY NEGRONI

*Fords Gin, Micro Shiso, Pickled
Apricot, Vinho Verde*

Arjay's winning entry into Dirty.
The concoction that earned Peter's
signature stamp of approval.
No mean feat, considering he's
no Negroni fan in the first place.

**Not so sweet,
cos not all white boys are bitter.**

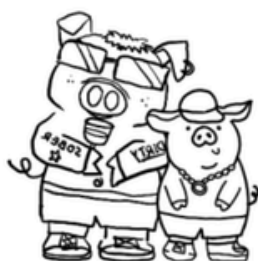


BARELY DIRTY

*Tequila, Lemongrass, Yuzu Kosho,
Honey and Pickled Ginger*

Germaine's determination to conquer
one tequila PTSD at a time with the best iteration.

You barely taste it & it's dirty as fuck ;)



NO WINE TODAY?

WE GOT YOU ;)

APARU SPRITZ

Our Spritz pick!

\$16

APEROL SPRITZ

The Classic aperitif!

\$16

GIN & TONIC

Ask our staff for today's gin!

\$18

WHISKY & SODA

Ask our staff for today's Whisky!

\$20

BEERS

Pick out from our chiller!



NON-ALCOHOLIC

MINDFUL SPARKS SPARKLING TEA

White Peach Earl Grey | Yuzu Genmaicha

\$14

NON-ALC BEERS

TINY Beers | Baladin Italy

\$8 | \$14

SOFT DRINKS

Coca Cola | Coconut Water | Tonic Water

\$4 - \$6

STILL / SPARKLING WATER

**refillable at \$1 per pax*

Prices are subject to 10% service charge when consumed within the premises

PALETA SERRANO CON CHIPS

@BARELYAGED

SAY YES TO MAYO DRIZZLE!



BUILD YOUR OWN

Paleta con Chips

A bag of chips, make it your way.

Pick a cheese /charcuterie, pile on the toppers, finish with a drizzle — no wrong answers, only good bites.

1

CHOOSE 1 CHEESE OR CUT

from the cheese bar

Burrata
Crystal Gouda
Mortadella
Truffle Ham
Serrano
Bleu Cheese
Tete de Moine (+\$4)
& more — just ask

2

CHOOSE 2 TOPPERS

go on, load it up

Pippara peppers
Herb tomato in olive oil
Olives
Onion confit
Gherkins
Pickled red onion
Pecans
Almonds
Raisins

3

CHOOSE 1 DRIZZLE

the finishing touch

Honey
Black Pepper
Herb EVOO
Balsamic vinegar
Pesto
Mayo
Lao Gan Ma chilli

Extra portion, +\$8.

**Premium picks may require a top-up.*

Can't decide? The favourites below never miss.

\$ 28 PER BAG

FAVOURITES

The BA Classic

Serrano ham · Pippara peppers ·
Pickled red onion · Mayo

The Vege Society

Burrata · Olives · Herb tomato EVOO ·
Pesto

The Token Asian +\$8

Truffle ham · Burrata · Herb tomato
EVOO · Lao Gan Ma

The Loaded Bag +\$8

Mortadella · Burrata · Herb tomato ·
Olives · Pesto

The Fermented Club

Bleu cheese · Olives · Onion confit · Honey

BUILD YOUR OWN

'Cai Fan' Cheese Plate

PETITE

Choose up to
4 deli items +
1 Topper

\$29

STANDARD

Choose up to
6 deli items +
2 Toppers

\$39

Choice of sourdough bread OR crackers

**Do note some items are premium and will require a top up depending on plate size*

Barely Messy Toasties



CLASSIC PESTO [V]

Straciatella, pesto, sun-dried tomatoes

\$16

THE ONION DIVIDE

Truffle ham, onion confit & balsamic moderna

\$16

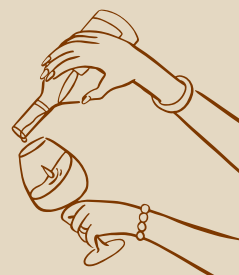
THE BIG PESTO

Straciatella, Pesto, Mortadella ham

\$18

PAIR IT!

Add a glass of selected Wine or Spritz
for just \$12 from 3 to 5pm on weekdays!



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Smears

Includes sourdough bread & cornichons

NATURAL PORK RILLETTES
NATURAL DUCK RILLETTES
PORK PATÉ WITH PISTACHIO

\$18

Burrata

100g, Includes sourdough bread

Extra Virgin Olive Oil & Balsamic **OR** Pesto
**add on Serrano for \$7!*

\$16

Sourdough Bread

\$8

PREMIUM CANNED SEAFOOD

Choose from a gastronomic selection of quality canned seafood
to pair with your glass of wine & cheese plate!

Includes choice of bread or crackers.



HAVING IT TO GO?
CREATE YOUR PLATTER AT THE BAR!



WINE GOT YOU HUNGRY?

Sometimes all we need is carbs.

Thankgod for Limoncello!

Have a gander & order with us!



Limoncello
PIZZA & GRILL
italian restaurant

*food will be served in takeaway containers

SPECIALS

Ricciola Scottata

*Pan-seared fresh deep sea Amberjack with aromatic Italian herbs
(Nice to share as a starter, air flown from Japan. Subject to market availability)*
\$26

Pasta spezzata al pesce

"Broken" linguine with clear mix seafood broth and caviar
\$30

Fettucine al Tartufo Nero d'Alba (v)

Homemade fettuccine with fresh black summer truffle from Alba
\$38

Linguine ai ricci di mare e bottarga

Linguine with fresh bafun narabi Sea Urchin and Mullet Roe
\$39

Linguine alle vongole veraci e bottarga

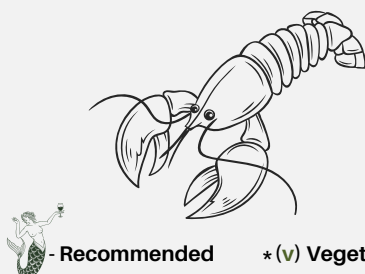
Linguine with fresh clams and mullet roe
\$28

Linguine all'Astice

*Linguine with fresh live lobster (half) in natural juice, flavoured with
Cognac (air flown from Boston USA, Subject to market availability)*
\$45

Tagliata di manzo

*300g Australian Sanchoku F1 Wagyu Rib eye tagliata style, roasted
potatoes, rocket leaves & shaved parmesan*
\$60



- Recommended

* (v) Vegetarian

ANTIPASTI



Insalata di Rucola (v)

Fresh rocket, shaved parmesan, cherry tomatoes and balsamic dressing

\$12

Caesar Salad

Roman lettuce, parmesan cheese, eggs, parma ham chips & toasted crouton with caesar dressing

\$12

Parmigiana di Melanzane (v)

Baked eggplant with tomato sauce, parmesan and mozzarella

\$22

Portobello (v)

Oven baked mushroom with sauteed spinach and parmesan cheese cream sauce

\$22



Saute' Vongole al Profumo di Mare

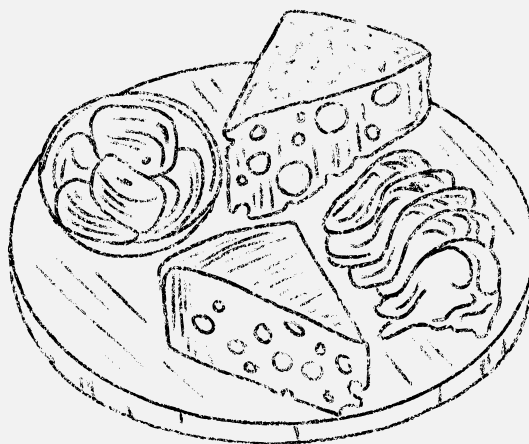
Sauteed clams in white wine sauce

\$26

Calamaretti di Paranza

Deep sea fried Italian baby squid & prawns

\$32



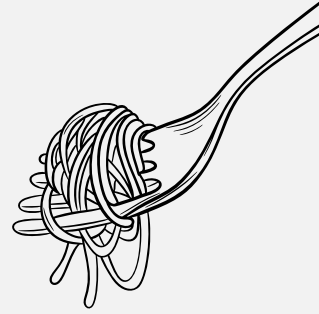
- Recommended

* (v) Vegetarian

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PASTA

Gluten free pasta available upon request!



Gnocchi Sorrentina (v)

Homemade oven baked potato gnocchi with tomato, mozzarella cheese and basil

\$22

Garganelli alla Bolognese

Homemade Garganelli with hearty beef ragout (using prime beef)

\$24

Lasagna

Homemade Mamma's Recipe (using prime beef)

\$26

Ravioloni Ricotta e Spinaci, Burro e Salvia (v)

Homemade ravioli stuffed with spinach and ricotta cheese in light butter and sage sauce

\$28



Linguine al Granchio

Linguine with fresh crabmeat in light bisque sauce

\$28

Linguine al Nero di Seppia

Linguine in black ink sauce and fresh mix seafood

\$28

Linguine Frutti di Mare

Linguine with fresh mix seafood in delicate sauce

\$32

Risotto con Funghi Porcini

Carnaroli rice with porcini mushrooms

\$29



Garganelli con Ragu di Manzo a Punta di Coltello

Homemade Garganelli with hand-cut beef tenderloin ragu

\$29

Ravioli ai Crostacei

Homemade ravioli stuffed with crab, Boston lobster and Hokkaido scallops

\$29



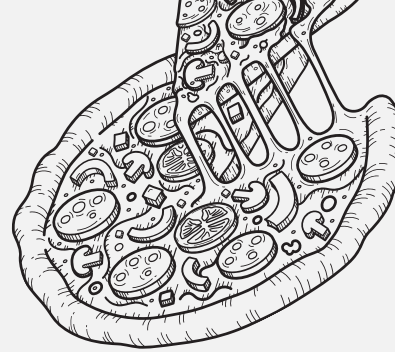
- Recommended

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PIZZA

Wholemeal pizza available with additional \$3



Margherita (v)

Tomato, mozzarella and fresh basil
\$20

Napoli

*Tomato, mozzarella, anchovies
and oregano*
\$25

Calzone

*Folded pizza with tomato, mozzarella,
cooked ham and mushroom*
\$25



Diavola

Tomato, mozzarella and spicy salame
\$25

Cipolla Salsiccia e Funghi

*Tomato, mozzarella, onions, home
made pork sausage and mushrooms*
\$28

Prosciutto e Funghi

*Tomato, mozzarella, cooked ham
and mushroom*
\$28

Vegetariana (v)

*Tomato, mozzarella, mixed grilled
vegetables and black olives*
\$30

Quattro Stagioni – Four Seasons

*Tomato, mozzarella, cooked ham,
mushroom, artichokes and black olives*
\$30

Quattro formaggi – Four Cheeses (v)

*White base with emmental, gorgonzola,
mozzarella and parmesan cheese*
\$30

Frutti di Mare

*Tomato, mozzarella, fresh mixed
seafood and fresh parsley*
\$30



Limoncello

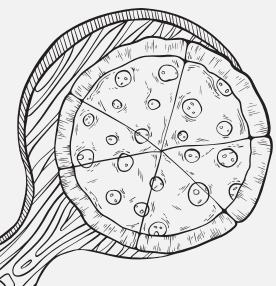
*White base, mozzarella, beef sausage,
porcini mushrooms, button mushrooms and
parmesan*
\$30

Meat Lovers

*Tomato, mozzarella, cooked ham,
bacon and spicy salami*
\$30

Rucola e Prosciutto di Parma 30 Mesi

*Tomato, mozzarella, Parma ham 30
months, fresh rocket and parmesan*
\$32



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MAINS



Porchetta

*Baked pork belly Italian style suffed
with rosemary*

\$29

Cotoletta alla Milanese

Veal cutlet Milanese (Australia)

\$38

Costolette di Agnello alla Griglia

*Grilled lamb chop served with
aromatic herbs (Australia)*

\$42

Filetto di Manzo

*250g Grilled angus tenderloin 200
days grain-fed (Tasmania)*

\$48



Bistecca alla Griglia

300g Grilled primerib-eye (U.S.A)

\$62

Contro Filetto Grigliato

*270g Grilled Tajima Wagyu Entrecôte
(MBS 5, Victoria-Australia)*

\$68

Side of Fries

\$10

Filetto di Branzino

*Poached Seabass fillet with white wine
sauce & cherry tomato confit (Italy)*

\$32

Salmone Grigliato

*Grilled Atlantic salmon served with
a white delicate sauce (Norway)*

\$32

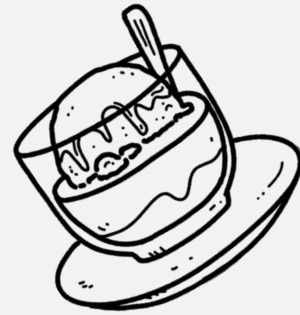


- Recommended

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DESSERTS



Panna Cotta

Light creamy and refreshing dessert with vanilla pods

\$12

Torta al Cioccolato

Chocolate layer cake filled with a rich chocolate cream, topped with a chocolate mirror

\$13



Torta al Pistachio e Lamponi

Pistachio crèmeux with fresh raspberry (using 100% natural pistachio)

\$13

Limoncello Cake

Limoncello liquor infused with almonds

\$14

Tiramisu

Mascarpone, espresso and savoiardi

\$14



- Recommended

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