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bistro ceello

<b>soft drinks</b>	3-
coke	
diet coke	
lemonade	
lemon, lime & bitters	
orange juice	
apple juice	
sparkling mineral water	
sparkling mineral water 750ml	8-
<b>beers</b>	
James Boags Light	5-
Crown Lager	6-
Nastro Azzurro Peroni	6-
Corona	6-
Stella Artois	6-
<b>spirits</b>	
Scotch	6-
Gin	6-
Rum	6-
Bourbon	6-
Glenfiddich Single Malt Scotch Whiskey	9-
Hennessy VSOP Cognac	12-

Tea and Coffee with petit four \$5

**T2 tea varieties**

English breakfast  
Earl grey  
Chai  
Sencha vanilla green  
Jasmine green  
Chamomile  
Lemongrass and Ginger  
Peppermint

we use "Single Origin Roasters" coffee

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	glass	bottle
<b>sparkling</b>		
La Colline "Sparkling of Orange"	9-	27-
Croser NV		42-
Bollinger NV		125-
<b>white wine</b>		
Patina riesling 08	9-	30-
Robert Stein riesling 09		36-
Brangayne sauvignon blanc 09		36-
Icely Road sauvignon blanc 09	9-	32-
Ross Hill "Lily" sauvignon blanc 09		29-
Falls Wines Semillon 03	9-	35-
Word of Mouth pinot gris 08	9-	32-
Bloodwood chardonnay 09		40-
Phillip Shaw no.11 chardonnay 07	10-	45-
Leeuwin Estate "Art Series" chardonnay 06		115-
<b>red wine</b>		
Canobolas Smith "Lidster" pinot noir 05		35-
Mayfield pinot noir 08		42-
Philip Shaw no.8 pinot noir 06		48-
Mac Forbes "Dixon's Creek" pinot noir 08		60-
Angullong "Fossil Creek" sangiovese 08	9-	29-
Bloodwood cabernet franc 06	10-	36-
Cumulus Climbing merlot 07		30-
Robert Oatley cabernet merlot		36-
Ross Hill cabernet sauvignon 08		35-
Rockford "Moppa Springs" GSM 04		48-
Mortimers "Autumn Series" shiraz 08	9-	28-
Brangayne shiraz 06	10-	40-
Albino Rocca "Rosso di Rocca" 07 (Piemonte-Italy)		65-
Tar & Roses "Miro" 06 (Priorat-Spain)		70-
Le clos des Cajaux cotes du rhone (Rhône Valley – France)		48-
<b>dessert wines/port</b>		
Belgravia Collection Late Harvest Semillon 02	7-	24-
Patina Sticky Tea Riesling 09	8-	28-
Galway Pipe Port	9-	