



LA MADONNA BAR FOOD

3 HARVESTSTACK OYSTERS

Freshly shucked, with lemon wedge

GLASS OF PROSECCO

Vigna Dogarina Prosecco Extra Dry

24



HARVESTSTACK OYSTERS

Freshly shucked, with lemon wedge

7 ea

MOUNT ZERO OLIVES

Warm marinated olives

8

FOCACCIA E OLIO

House-made focaccia served with EVOO

12

ARANCINI AU COMTE

Served with Dijon Mayonnaise

5 ea

CURRIED TEMPURA CORN ON THE COB

Espelette Mayonnaise

16

FRIES

Served with tomato sauce

16

BLUE EYE CARPACCIO

Lime vinaigrette, poppy seeds

28



CHARCUTERIE PLATTER

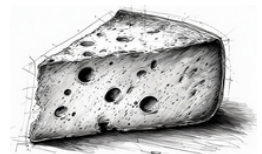
Selection of fine charcuterie

26

ADD CHEESE :

- COMTE
- BRIE
- PECORINO

12 ea



LA MADONNA BAR FOOD

FLINDERS ISLAND LAMB RAGU SPAGHETTI

*“La fabbrica della pasta di Gragnano IGP” spaghetti,
bolognese style lamb ragu*

34



PAN SEARED LINE CAUGHT SNAPPER

Rustic basil pesto, San Daniele crisp

32

STEAK FRITES, VEAL JUS

*200g Pinnacle Grass fed striploin,
Served with fries and Veal Jus*

45

MAYURA STATION WAGYU BURGER, FRIES

*Wagyu beef patty, Cheddar, Tomato,
Lettuce, Pickles, Burger Sauce*

32

TRUFFLE CROQUE MONSIEUR

*Toasted sourdough, freshly shaved black truffle,
truffle béchamel, ham, mozzarella*

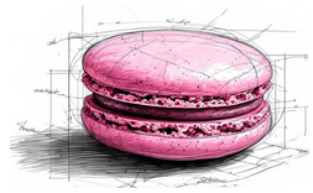
24

LA MADONNA TIRAMISU

16

ASSORTMENT OF MACARONS

14





LA MADONNA BAR

BARREL AGED COCKTAILS



NEGRONI

26

*Gindu Australian Dry Gin,
La Quintinye Royal Rouge,
St Felix Bitter Citrus Aperitivo,
Dolin Bitter*

Matured in Ex Negroni Barrels 6 weeks

THE GOSPEL OF LOUISIANA

27

*The Gospel Solera Rye,
Cocchi Di Torino, Cocchi Chinato,
Carpano Antica Formule, Dom Benedictine*

Matured in New Tasmanian Oak Barrel 4 weeks



MARTINEZ

27

*Haymans Old Tom Gin,
Antica Formula,
Luxardo Maraschino*

Matured in Ex Manhattan Barrels 4 weeks

MANAGER'S MEETING

27

*Mezcal 400 Conejos,
Amaro Montenegro*

Matured in Ex Manhattan Barrels 5 weeks



50 cents from every cocktail is donated to Pro-invest Group's RISE and CARE Programs, reaching for inclusion through scholarships & experiences and creating accessible roles & experiences

Please note a 15 % surcharge applies to Sundays and Public Holidays



LA MADONNA BAR

BARREL AGED COCKTAILS

VIEUX CARRE

26

*Michter's US 1 Rye Whiskey, Cynar,
Maidenii Sweet Vermouth, Dom Benedictine,
Bitters Peychauds*

Matured in Ex Paper Plane Barrels 6 Weeks



MAI TAI

27

*Planteray Original Dark, Planteray 3 Star,
Cointreau, Orgeat, Lime Juice*

Matured in Ex Jungle Bird Barrels 5 weeks

BOULEVARDIER

25

*Makers Mark Bourbon,
Carpano Punt E Mes,
Cynar*

Matured in Ex Negroni Barrels 5 weeks



MANHATTAN

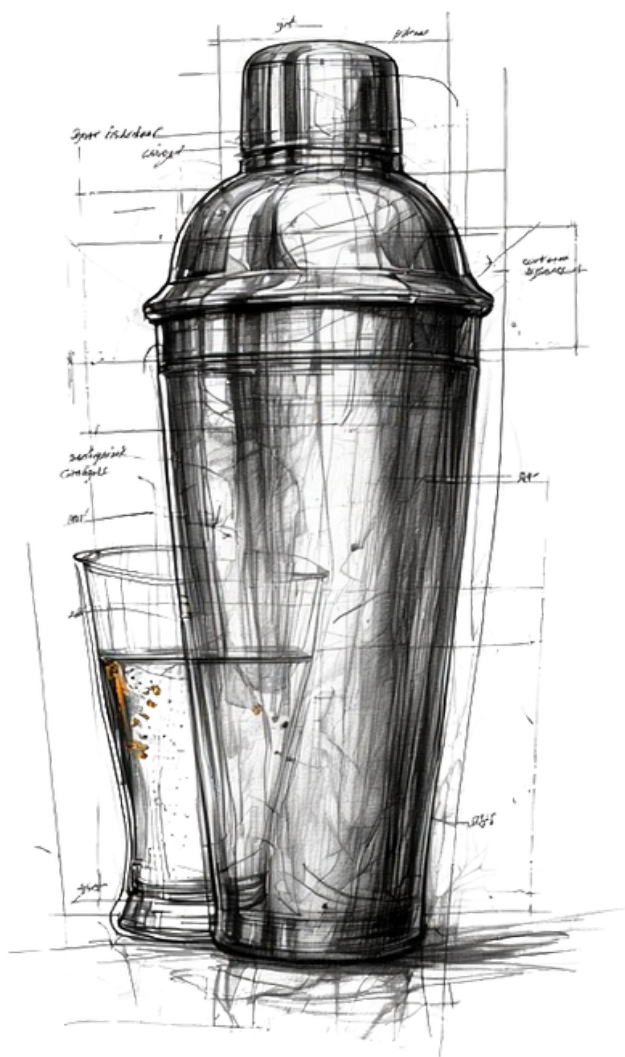
27

*Gospel Solera Rye,
La Quintinye Royale Vermouth,
Angostura Bitters*

Matured in Ex Rob Roy Barrels 7 Weeks

50 cents from every cocktail is donated to Pro-invest Group's RISE and CARE Programs, reaching for inclusion through scholarships & experiences and creating accessible roles & experiences

Please note a 15 % surcharge applies to Sundays and Public Holidays



LA MADONNA BAR SEASONAL COCKTAILS

BETH'S MULE

25

*Bacardi Spiced Rum, Homemade Orange Syrup,
Lemon Juice, Ginger Ale*



PEAR MARTINI

26

*Gallivanter Vodka,
Lillet Blanc,
House-made pear syrup*

GRANDE RESERVE

26

*Gindu Barrel Aged Gin,
Lillet Blanc, Sweet Vermouth,
VSOP Brandy*



50 cents from every cocktail is donated to Pro-invest Group's RISE and CARE Programs, reaching for inclusion through scholarships & experiences and creating accessible roles & experiences

Please note a 15 % surcharge applies to Sundays and Public Holidays



LA MADONNA BAR

SEASONAL COCKTAILS



EARL GREY BOURBON SOUR

25

*Earl Grey Infused Buffalo Trace,
lemon juice, Honey Syrup
Egg white*

CHERIE CHERIE

26

*Gindu Cherry liqueur,
Gindu Australian dry gin,
White chocolate syrup, Cherry bitters*



BEE'S KNEES

25

*Gindu Gincello,
Spiced mead, Lemon Juice,
House-made acacia honey syrup*

50 cents from every cocktail is donated to Pro-invest Group's RISE and CARE Programs, reaching for inclusion through scholarships & experiences and creating accessible roles & experiences

Please note a 15 % surcharge applies to Sundays and Public Holidays



LA MADONNA BAR MOCKTAILS

LILLY PILLY GIMLET

18

*Manly Spirits Lilly Pilly Pink
Non Alcoholic Gin,
House-Made Pineapple & Lime Cordial*



NO-GRONI

19

*Non Alcoholic Gin,
Italian Noperitivo,
Non Alcoholic Vermouth Rosso*

DRY MULE

18

*Lyre's American Malt,
Cloudy apple juice, Lemon Juice,
Hazelnut Syrup, Ginger Ale*



HOUSE-MADE SODA

12

Seasonal house-made soda



LA MADONNA BAR

BEERS

LOCAL BREWING	LAGER	<i>Victoria</i>	13
WOLF OF THE WILLOWS	XPA	<i>Victoria</i>	14
BAD SHEPHERD	PALE ALE	<i>Victoria</i>	14
STOMPING GROUND	HAZY ALE	<i>Victoria</i>	14



BOATROCKER	RASPBERRY SOUR	<i>Victoria</i>	14
NAPOLEONE CIDER	APPLE CIDER	<i>Victoria</i>	14



Please note a 15 % surcharge applies to Sundays and Public Holidays



LA MADONNA BAR

WINES BY THE GLASS

SPARKLING

120ML

2023	VIGNA DOGARINA PROSECCO EXTRA DRY - <i>Veneto, Italy</i>	21
NV	HEIDSIECK & CO MONOPOLE - <i>Champagne, France</i>	33

WHITE

150ML

2024	GRANETTO - <i>Pinot Grigio - Veneto, Italy</i>	19
2022	ROUGEOT-DUPIN CHABLIS - <i>Chardonnay - Burgundy, France</i>	33
2021	COPPERHEAD CHARDONNAY - <i>Yarra Valley, Vic</i>	18
2023	GLAETZER-DIXON ÜBERBLANC RIESLING - <i>Tamar valley, Tas</i>	21
2024	GEMBROOK HILL SAUVIGNON BLANC - <i>Yarra Valley, Vic</i>	21



ROSÉ

2022	CHATEAU LES MESCLANCES 'CHARMES' - <i>Provence, France</i>	18
------	--	----

RED

2022	CHATEAU CRU GODART - <i>Cabernet Blend/Merlot - Bordeaux, France</i>	23
2013	CONTI SERRISTORI - CHIANTI CLASSICO RISERVA - SANGIOVESE - Tuscany	26
2020	COPPERHEAD PINOT NOIR - <i>Yarra Valley, Vic</i>	18
2022	HAAN ESTATE SHIRAZ - <i>Barossa Valley, SA</i>	22



Please note a 15 % surcharge applies to Sundays and Public Holidays



LA MADONNA BAR

NON ALCOHOLIC DRINKS

CAPI

LEMONADE
BLOOD ORANGE
GRAPEFRUIT

6



BICFORD'S & SONS

SODA WATER
TONIC WATER
DRY GINGER ALE
GINGER BEER

6

NON ALCOHOLIC WINE

VINADA SPARKLING ROSE,
Tempranillo

La Mancha, Spain

60

NON ALCOHOLIC BEER

STOMPING GROUND

Footloose Pale Ale
Victoria

11



