

Happy Hour

TUESDAY TO SATURDAY 4PM-6PM

Wine 9

Bandini, Prosecco NV, Veneto, IT
2018 Tin Cottage Sauvignon Blanc, Marlborough, NZ
2017 Babo Pinot Grigio, Veneto, IT
2015 Murdoch Hill Chardonnay, Adelaide Hills, SA
2017 Domaine Triennes Rose, Provence, FR
2017 Radio Boka Tempranillo, Tierra de Castilla, SP

Cocktails 12

Aperol Spritz
Bellini
Berry Mule
Espresso Martini

Tap Beer 6

Bar e'cco Pale Ale
Peroni 'Nastro Azzurro'
Peroni 'Leggera'

@bareccobrisbane #bareccobrisbane
www.barecco.com



Champagne + Sparkling

2017 Canella Prosecco Superiore DOCG, Veneto, IT 13 | 79
NV Veuve Ambal Sparkling Rosé, Burgundy, FR | 55
NV Lanson 'Pere et Fils' Brut, Champagne, FR 22 | 109

Wine

2017 Rocky Gully Riesling, Frankland River, WA 9 | 42
2017 Jericho Wines Fiano, Adelaide Hills, SA 11 | 50
2018 Continental Pinot Grigio, Melbourne, VIC 11 | 50
2018 Tin Cottage Sauvignon Blanc, Marlborough, NZ 9.5 | 45
2016 Jeu de Fin Chardonnay, Adelaide Hills, SA 12.5 | 57
2018 Luke Lambert 'Crudo' Rosé, Yarra Valley, VIC | 54
2018 Maison Breban 'Villa Aix' Rose, Provence, FR 13 | 60
2018 Jamsheed Pepe le Pinot, VIC 12.5 | 58
2017 Le Stagiare Pinot Noir, Mornington Peninsula, VIC | 65
2017 Radio Boka Tempranillo, Tierra de Castilla, SP 9.5 | 45
2017 Blind Corner 'Quindalup' Cabernet, Margaret River, WA 11 | 50
2016 Atlas Wines Shiraz, Clare Valley, SA 10 | 48

Cocktails

-  **APEROL SPRITZ** | 16
aperol, prosecco, soda, orange, olives
-  **GARDEN SPRITZ** | 16
hendricks, prosecco, cucumber, basil, lime
-  **BAR E'CCO G&T** | 18
pink antipodes gin, pampelle, tonic water, grapefruit
-  **BLOOD ORANGE MARGARITA** | 18
tequila, campari, countreau, blood orange, agave, charcoal salt
-  **SALTED CARAMEL ESPRESSO MARTINI** | 18
ketel one, coffee liqueur, salted caramel espresso
-  **CHOCOLATE ORANGE OLD FASHIONED** | 18
bourbon, cacao, orange bitters
-  **BERRY MULE** | 17
ketel one, crème de mure, lime, mint, ginger beer
-  **PINEAPPLE DAIQUIRI** | 17
bacardi, anejo, pineapple juice, coconut, lime

Beer

- BOTTLE/CAN**
- Newstead 'Session Ale' | 9
- Newstead 'IPA' | 11
- The Hills Apple Cider | 10
- Peroni 'Leggera' | 9
- TAP**
- Bar E'cco Pale Ale
300ml | 10
- Asahi 'Super Dry'
300ml 400ml 11 | 14
- Peroni 'Nastro Azzurro'
300ml 500ml 10 | 14



Hungry?

How about a little something...

Grazing

- OYSTERS** | 4.5 ea
freshly shucked, served with cabernet sauvignon mignonette
- WARM OLIVES** | 9
served with grissini
- ARANCINI** | 12
green pea arancini, served with aioli (3 per serve)
- CROQUETTES** | 15
salted cod croquettes, gribiche (4 per serve)
- FLAT BREAD** | 14
house made flat bread, hummus, dukka
- CALAMARI** | 15
served with aioli
- PARFAIT** | 23
chicken liver parfait, orange and shallot chutney, char grilled bread
- CHIPS** | 9
served with aioli

Grazing Board

\$30

CHOOSE 3 ITEMS

MEAT

SALAMI
PROSCIUTTO
BRESAOLA
MORTADELLA

CHEESE

HARD
SOFT
BLUE
WASHED RIND

served with bread, olives and traditional accompaniments

ADD ANY ADDITIONAL
\$7.5 EACH