

Drinks Menu

Wine by the Glass

SPARKLING

Prosecco - Bianco Vigna
Veneto, Italy \$12

WHITE

Vigonier Chardonay - PX Winery, 2015
Hunter Valley, New South Wales \$11

Verdelho - Sandalyn, 2018
Hunter Valley, New South Wales \$12

Sauvignon Blanc - Cape Barren, 2017
Adelaide Hills, South Australia \$13

Riesling - Rockbare, 2019
Clare Valley, South Australia \$12

Pinot Grigio - Fasoli, 2018
Veneto, Italy \$13

ROSÉ

Reverié Debussy, 2019
Provence, France \$12

RED

Pinot Noir - Storm Bay, 2019
Coal River, Tasmania \$13

Shiraz - Mojo, 2018
Barossa Valley, South Australia \$11

Cabernet Sauvignon - "Dirty Boots" Snake and Hearing
Margret River, Western Australia, 2017 \$14

Primitivo Del Salento - Poggio Anima, 2019
Puglia, Italy \$12

Nero D`avola, Lamura, 2018
Sicily, Italy \$12



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Wine by the Bottle

SPARKLING

Pin Veuve Brut - Veuve Ambel Bourgogne, France	\$58
Prosecco - Bianco Vigna Veneto, Italy	\$63
Cuv'ee Prestige - Taittinger Champagne, France	\$129
Veuve Rose -Veuve Ambal Bourgogne, France	\$59
Cuv'ee Prestige Rose - Taittinger Champagne, France	\$115



WHITE

Verdelho – Sandalyn, 2018 Hunter Valley, New South Wales	\$52
Sauvignon Blanc - Cape Barren, 2018 Adelaide Hills, South Australia	\$62
Sauvignon Blanc -Storm Bay, 2019 Coal River, Tasmania	\$67
Sauvignon Blanc - PX Winery, 2017 Orange, New South Wales	\$48
Semillon Morisset - Mount Vincent, 2009 Hunter Valley, New South Wales	\$75
Semillon Sauvignon Trellis - Amelia Park, 2020 Margaret River, Western Australia	\$48
Viognier Chardonnay – PX Winery, 2019 Hunter Valley, New South Wales	\$48
Chardonnay - Amelia Park, 2019 Margaret River, Western Australia	\$48
Chardonnay Semillon – Moorebank, 2015 Hunter Valley, New South Wales	\$47
Chardonnay, Hallelujah, Snake And Herring, 2018 Margaret River, Western Australia	\$85



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Chardonnay – PX Winery, 2018 Hunter Valley, New South Wales	\$48
Riesling – Rockbare, 2019 Clare Valley, South Australia	\$67
Pinot Grigio – Fasoli, 2018 Veneto, Italy	\$65
Soave – Fasoli, 2018 Veneto, Italy	\$65



ROSÉ

Reverié Debussy, 2019 Provence, France	\$55
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RED

Pinot Noir - Storm Bay, 2019 Coal River, Tasmania	\$67
Pinot Noir - Red Claw, 2019 Coal River, Tasmania	\$83
Shiraz 02 – Mojo, 2018 Barossa Valley, SA	\$50
Shiraz Zeppelin -Big Bertha, 2019 Multi Region, South Australia	\$57
Shiraz Sophie - PX Winery, 2017 Hunter Valley, South Australia	\$48
Shiraz Gnarly Dude - Two Hands, 2019 Barossa Valley, South Australia	\$83
Cabernet Sauvignon - ‘Dirty Boots’ Snake & Herring, 2017 Margret River, Western Australia	\$69
Cabernet Sauvignon – MCW, 2019 Hilltops, New South Wales	\$69
Tempranillo - La La Land, 2019 Victoria	\$47
Malbec - La La Land, 2017 Victoria	\$49
Primitivo Del Salento - Poggio Anima, 2019 Puglia, Italy	\$58



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Bacco In Toscana - Guado Al Melo, 2016 Sicily, Italy	\$74
Valpolicella Classico - Gino Fasoli 2018 Veneto, Italy	\$80
Salice Salentino - Mocavero 2017 Puglia, Italy	\$84
Rosso di Montepulciano - Polizano, 2018 Toscana, Italy	\$82
Puteus - Mocavero, 2015 Puglia, Italy	\$92



DESSERT WINES

Sabella - Moscato, 2018 Victoria	\$12
"Truman's" Late Harvest Semillon - Moorebank (90ml) Hunter Valley, New South Wales, 2014	\$12

SHERRY

Barbadillo - Pedro Ximenex	\$11
Tio Pepe - Palomino Fino	\$11

PORT

Galaway Pipe - Twany	\$11
Ramos Pinto - Quinta De Ervamoira Twany, 10 Yrs	\$11

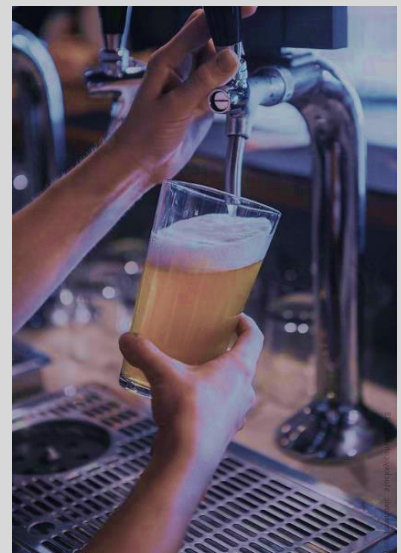
Beer and Cider

ON TAP

East Sydney - Lager (AU)	Pint	\$12
	Half	\$6.50
East Sydney - Pale Ale (AU)	Pint	\$12
	Half	\$6.50

BOTTLES

Becks - Pilsner (DE)	\$9
Stella - Lager (BE)	\$10
Peroni - Lager (IT)	\$10
Stone & Wood - Pacific Ale (AU)	\$12
James Boags - Light Lager (AU)	\$10



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CIDER

Somersby Apple	\$10
Somersby Pear	\$10

Cocktails

CLASSICS

Negroni	\$21
Aperol Spritz	\$19
Tom Collins	\$21
Margarita	\$20
Mojito	\$20
Old Fashion	\$21
Espresso Martini	\$21
Martini	\$20
Godfather	\$20

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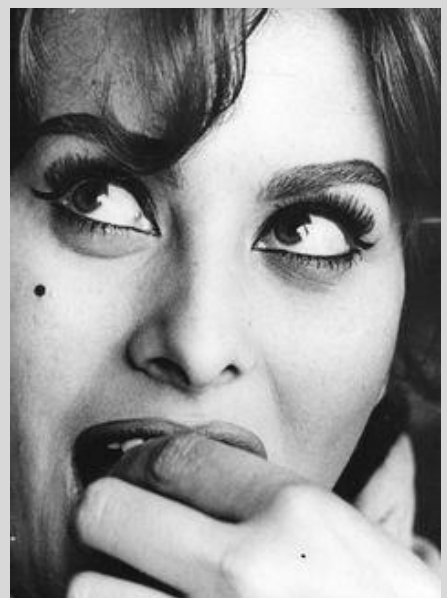
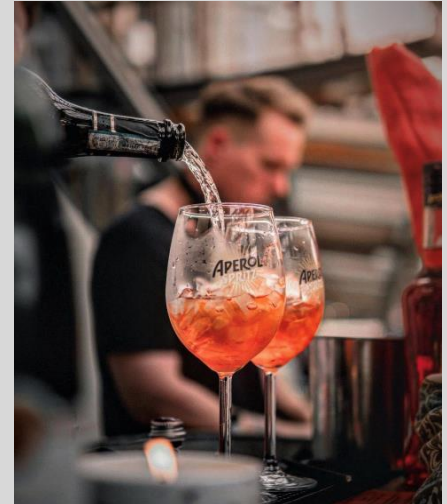
<p>"Pesca" Sour Vodka, Peach Liqueur, lemon, sugar, and egg white, which gives it a delightful spin on the classic.</p>	\$21
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<p>Burrough's Affair Gin, Dry Vermouth, Strawberry, lemon, mint, and sugar topped with soda. The love affair of these two spirits makes it a light strawberry balance.</p>	\$22
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<p>Miss Lauren Rosso Vermouth, Montenegro, lychee juice and sugar syrup topped with Prosecco. Named after the famous Italian 1950' actress, Miss Sophia Lauren, both hold similarities in elegance and diva qualities.</p>	\$20
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<p>Two Tales Appelton Rum, Campari, lemon, and vanilla sugar blend blend into a seamless mix of sweet and bitter, rich in character and history.</p>	\$22
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<p>Out of the Box Pernod liqueur, lemon, cream, and vanilla sugar. This out of box cocktail is an experimental drink that works and takes on a dessert style character.</p>	\$21
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House Spirits

Vodka – Absolut Pure	\$10
Gin – Beefeater	\$10
Rum – Bacardi	\$10
Tequila – Dos Mexicanos	\$10
Scotch – Chivas Regal 12yrs	\$11
Bourbon – Maker's Mark	\$11

Spirits List

VODKA

Absolut Citron	\$10
Belvedere	\$11
Grey Goose	\$13
Ketel One	\$11

Gin

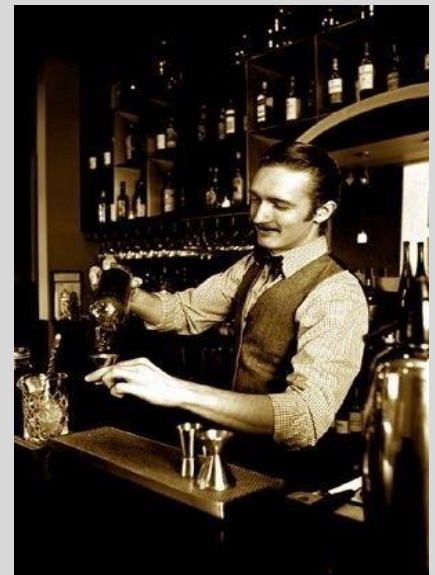
Bombay Sapphire	\$11
Hendricks	\$12
Tanqueray	\$12
Tanqueray 10	\$15
Ink	\$16

Rum

Havana 3yr	\$11
Havana 7	\$12
Mount Gay Eclipse	\$12
Kraken Back Spiced	\$12

Tequila

1800 Anejo	\$15
Don Julio Reposado	\$16
Don Julio Blanco	\$14
Patron XO	\$11



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Whisky:

Jack Daniel's	\$11
Gentlemen Jack	\$12
Knob Creek	\$13
Woodford Reserve	\$14
Canadian Club	\$11
Glenmorangie 10yr	\$13
Glenfiddich 12yr	\$13
Oban 14yr	\$18
Lagavulin 16yr	\$19
Chivas 18yr	\$17
Glenlivet 21yr	\$32



Liqueurs and Apéritives

Galliano Sambuca	\$11
Galliano Black Sambuca	\$11
Galliano Vanilla	\$11
Frangelico	\$11
Baileys	\$11
Chambord	\$11
Cointreau	\$11
Disaronno	\$11
Kahlua	\$11
Campari	\$11
Averna	\$11
Aperol	\$11



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Non-Alcoholic

MOCKTAILS

"Moderno" - Light, Citrusy and Refreshing

Homemade cucumber and grapefruit puree mixed with lemon and sugar, topped with soda. \$13

"Classico" - Perfect balance of richness and freshness

Strawberry, lime, coconut syrup and fresh basil, topped with soda. \$13

SOFT DRINKS

Coke, Coke Zero, Lift, Dry Ginger Ale, Soda, Tonic and Lemon-Lime-Bitter \$5

JUICES

Orange, Cranberry, Apple and Pineapple \$6

WATER

Still - 750ml \$9

Sparkling - 750ml \$10

Coffee and Tea

COFFEE

Espresso and Macchiato \$4

Cappuccino, Flat White, Latte, Long Black, Piccolo, Hot Chocolate \$4.5

Mocha \$4.8

Iced Latte \$5.5

Soy and Almond Milk \$0.5

TEA

English Breakfast / Earl Grey / Chamomile
Green Tea / Peppermint \$4.5



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