

**BAR QUATTRO IS THE  
LATEST VENUE  
FROM THE RENOWNED  
TEAM BEHIND CAPO PIZZA**

**OUR NEWEST VENTURE  
NEEDED TO FEEL DIFFERENT  
FROM IT'S SIBLING YET SHARE  
IT'S WARMTH, QUALITY AND  
LOVE FOR GOOD HONEST  
FOOD AND WINE**

**WE WANT BAR QUATTRO  
TO BE A PLACE THAT FEELS  
LIKE IT'S BEEN WOVEN INTO OUR  
LOCAL NEIGHBOURHOOD**

**SOMEWHERE YOU  
CAN SIT AND ENJOY A  
PIZZA AND BIRRA  
SHARE AN ANTIPASTO OR EVEN A  
DOLCE AND PROSECCO**

**B A R  
QUATTRO**

# COCKTAILS

## SIGNATURE

<b>Bella Buona Spritz</b>	20
Bergamot Liqueur, Limoncello, Lemon Juice & Soda Water	
<b>Quattro White Negroni</b>	22
Cannonball Gin, Lively White Vermouth & Italicus Liqueur	
<b>Ernesto</b>	23
Jack Daniels Rye Whiskey, Fireball Whiskey, Shanky's Whip & Maraschino Cherry Syrup	
<b>Bloody Sour</b>	24
Blood Orange Australian Gin, Aperol, Orange Juice, Lemon Juice & Blood Orange Syrup	
<b>Lavender Bay Sour</b>	24
Ink Gin, Lavender Liqueur, Cointreau, Lemon, Lavender Syrup & Absinthe	
<b>Spicy Reposado Tommy's Margarita</b>	26
Don Julio Reposado, Mezcal, Lime Juice, Agave & Chili	
<b>Blues Point</b>	26
Blue Curacao, Orange Juice, Lemon Juice, Mandarin Liqueur & Ink Gin	

## CLASSICS

Negroni	20
Cosmopolitan	20
Margarita	20
Mojito	20
Espresso Martini	20
Old Fashion	20
Amaretto Sour / Whiskey Sour	20

## MOCKTAILS

Tutti Frutti Spritz	14
Virgin Pina Colada	14
Virgin Espresso Martini	14

PLEASE ORDER AT THE BAR

## ORDERING

**PLEASE, ORDER  
AT THE BAR**

## OPEN

**OPEN 7 DAYS  
3PM - 10PM  
PRIVATE FUNCTIONS  
AVAILABLE**

**LIVE MUSIC  
SUNDAYS FROM**



## PLEASE NOTE

**OUR LICENSE PERMITS  
OUTDOOR SERVICE OF  
ALCOHOL UNTIL 9PM  
PLEASE MINIMISE NOISE WHEN LEAVING**

## INSTAGRAM

**BARQUATTRO\_WAVERTON**

**SORRY WE DO  
NOT TAKE BOOKINGS**

## WE ACCEPT

**MASTERCARD, VISA OR AMEX  
1.5% SURCHARGE APPLIES**

## SURCHARGE

**10% SURCHARGE APPLIES  
ON SUNDAYS AND PUBLIC HOLIDAYS**

## SOFT DRINKS

Cola	5
Diet Cola	
Lemon Squash	
Lemonade	
Ginger Ale	
Tonic & Soda Water	
Ginger Beer	6
San Pelligrino Mixers	5.5
Lemon Tonic	
Lemon Lime Bitters	6
Sparkling Mineral Water (500ml)	7
Sparkling Mineral Water (1 Litre)	11

## JUICE

Fresh Orange Juice	8
Fresh Grapefruit Juice	8

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## MUSEUM & SPARKLING

### MUSEUM

B

Viberti Giovanni 'Langhe' Nebbiolo DOC 2021 Piedmont, Italy	98
Gate 20 Two 'Felton Road' Pinot Noir 2020 Central Otago, New Zealand	122
Torzi Matthews '1920 Vineyard' Shiraz 2021 Barossa Valley, SA	145
Champagne Veuve Clicquot Brut France	145

### SPARKLING

G

B

Wood Park Prosecco Alpine Valleys, VIC	14	48
Villa Sandi Prosecco Rosé Treviso, Italy	15	52
Valdo Cuvee di Boj Brut DOCG Veneto, Italy	16	65

WINE

WHITE

	G	B
Wood Park Pinot Gris 2021 King Valley, VIC (Vegan)	13	50
Mahi ‘Marlborough’ KUKU Sauvignon Blanc 2023 Marlborough New Zealand (Vegan)	13	50
Moonfish Riesling 2022 Great Southern, WA	14	54
Angoris ‘Villa Locatelli’ Pinot Grigio 2020 Friuli- Venezia, Italy (Biodynamic)	14	58
Howard Park Allingham Chardonnay 2021 Margaret River, WA	15	63
Santa Sofia Soave Classico 2020 DOC Verona, Italy (Vegan)	16	63
San Salvatore Falanghina IGP 2018 Campania, Italy (Biodynamic)	16	63
Trait White Margret River Field Blend 2020 Margret River, WA (vegan)	17	65

ROSE

Mystic Park, Sangiovese Rosé 2023 Barossa Valley, SA (Vegan)	13	49
Artea Alpes de Haute Provence 2021 Provence, France	16	65

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DIGESTIVE

Regal Rogue Bold Aged Amaro	8
Cinzano Rosso/Bianco	9
Amaro Lucano	10
Averna	10
Limoncello	10
Amaro Montenegro	10
Amaretto	12
Grappa	12
Grand Marnier	12

## CAMPARI

Campari Soda	12
Campari & San Bitters	13
Campari with Fresh Orange	14
Campari with Fresh Grapefruit	14

## GIN

Land Under	10
Hendricks	12
Edinburgh Cannonball Gin	13
Ink Gin	14
Monkey 47	18

## TEQUILA/MEZCAL

Rooster Rojo Blanco Tequila	10
Don Julio Reposado	16
Mezcal verde Amaras	17
Don Fulano Reposado Tequila	20

## VODKA

Sky Blue Vodka	10
Belvedere	14
Grey Goose	17

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## RED

	G	B
<b>Wild Gully Tempranillo</b> King Valley, VIC	13	48
<b>Willunga 100 Grenache</b> McLaren Vale, SA	14	59
<b>La Ferme DuMont Shiraz Grenaché 2019</b> Cotes Rhone Valley, East France	15	61
<b>Seabrook Lineage Barossa Shiraz 2020</b> Barossa Valley, SA	15	61
<b>Ulisse 'Unico' Montepulciano 2021</b> Abruzzo, Italy	16	62
<b>Cooper Burns Barossa GSM</b> Barossa Valley, SA	16	62
<b>Louis Max Beaujolais Villages (Chilled)</b> Burgundy, France	16	62
<b>Bonacchi Chianti 'Riserva' DOCG 2018</b> Tuscany, Italy	16	70
<b>La Villa Pinot Noir 2019</b> Northwest, TAS (Vegan)	18	79

# FOOD

## NIBBLES

<b>Bowl of Olives</b>	8
Mixed Italian Olives	
<b>Rosemary Potatoes</b>	9
Crispy Potato Bites Seasoned with Rosemary, Truffle & Salt	
<b>Prosciutto &amp; Mortadella Grissini Sticks (6)</b>	12
<b>Pumpkin Fritti</b>	11
Pumpkin Flowers Battered & Fried Served with Basil Pesto	
<b>Arancini - of the day</b>	15
<b>Baked Bocconcini (3 pieces)</b>	15
Bocconcini Wrapped In Prosciutto Oven Baked Finished with Fig Jam & Balsamic Reduction	
<b>Bread Dipping Plate</b>	16
Mix of Toasted Bread Served with Olive Tapenade, Homemade Hummus & Taramasalata	
<b>Spanish Anchovy Plate</b>	18
Santona Cantabria Hand Cut Anchovies Served with Pecorino Truffle Butter & Crusty Bread	

## BRANDY/COGNAC

Don Zoilo Sherry	8
Feels Botanical Bask	12
Feels Botanical Vivify	12
Courvoisier	15
Hennessy VSOP	22

# SPIRITS

## BOURBON

Makers Mark	10
Wild Turkey	10
Wild Turkey 101	14
Rossville Rye Bourbon	14
Uncle Nearest Bourbon 1884	20

## WHISKY

Famous Grouse Whisky	10
Jameson (Irish)	12
Benriach 12 yr (Scotland)	15
Lagavulin 8yr (Scotland)	16
Glen Grant	16
Tenjaku Pure Malt (Japan)	18
Talisker 10 yr (Scotland)	18
Laphrong 10 yr (Scotland)	18

## RUM

Bati White Rum	11
Appleton Estate Signature Blend	10
Ratu Spiced Rum	14
Ron Antiguo Diplomatico	18

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## ANTIPASTO

<b>Vegetables</b>	<b>14</b>
Pickled Eggplant, Giardiniera, Artichokes, & Yellow Semi Sundried Tomatoes	

<b>Cheese</b>	<b>23</b>
Classic Black Waxed English Cheddar, Parmigiano Reggiano, Gorgonzola served with Seasonal Fruit & Honey	

<b>Gorgonzola Plate</b>	<b>15</b>
Served with Pear, Honey, Walnuts & Crostini	

<b>Mortadella Plate</b>	<b>16</b>
Pickled Pepperoncini, Roasted Capsicum & Goats Cheese	

<b>Prosciutto Plate</b>	<b>18</b>
Seasonal Fruit (Melon) with Gorgonzola Sauce	

<b>Cacciatore Plate (Italian Salami)</b>	<b>20</b>
Served With Side Of Olive Tapenade & Parmigiano Reggiano Cheese	

<b>Mixed Antipasto</b>	<b>37</b>
Mixed Plate of Salumi, Cheese & Vegetables served with Crostini	

## SHARE PLATES

**Tostada (Open Taco's)** 9ea  
Pescado - Tuna Ceviche, Wasabi Aioli & Lettuce  
Carnita - Veal, Lettuce, Wasabi Aioli & Sauerkraut

**Bruschetta Tomato** 14  
Diced Roma Tomatoes with Basil Garlic  
& Olive Oil Served with Crostini

**Mushroom Crostini** 15  
Trio of Mushrooms, Marscarpone  
with Truffle Oil & Pecorino

**White Anchovy Crostini** 16  
Toasted Crostini, Mascarpone Cheese,  
Salsa Verde' & Pickled Fennel

**Grilled Haloumi** 15  
Grilled & Served with Rocket, Lemon,  
& Olive Oil

**Homemade Ravioli** 26  
4 Large Ravioli With A Spinach & Ricotta Filling  
  
Creamy Gorgonzola Cheese Sauce, Sprinkled with  
Nutmeg & Walnuts  
OR  
Pink Creamy Salmon Sauce with Fresh Shallots & Dill

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## BEER

### ON TAP

Menabrea Non Filtrata	9.9 (330ml)	12.9 (430ml)
Orion Black	9.9 (330ml)	12.9 (430ml)
Asahi Dry	9.9 (330ml)	12.9 (430ml)
Peroni Nastro Azzurro	9.9 (330ml)	14.9 (500ml)
Monthly Special Beer	(330ml)	(500ml)

### BOTTLE/CAN

James Squire (0% Alc)	6
Peroni	7
Grifter Pale Ale	8
Crown Lager	9
Guinness	10
Yullis Amanda Mandarin IPA	10
Yullis Margret Dry Apple Cider	10



DESSERT

<b>Gelato Cannoli</b> Filled with Hazelnut or Vanilla	9
<b>Gelato</b> Selection of Gelato	9
<b>Rum Baba</b> Sponge Cake Soaked In Rum & Citrus Liquor Served with Vanilla Custard & Berries	10
<b>Spiced Poached Pears</b> Served with Vanilla Custard & Gelato	14
<b>Tiramisu</b> Homemade Traditional Recipe	14
<b>Pizza Chef</b> Gorgonzola, Pear, Mozzarella, Crushed Walnuts & Honey	24

COFFEE

<b>Espresso</b>	4
<b>Americano</b>	5
<b>Espresso on ice</b>	6
<b>Caffe Corretto, with Grappa</b>	8
<b>Affogato</b> (with or without Liquor)	8/15

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<b>Chorizo &amp; Prawns</b> Chorizo & Prawns in Garlic Oil served with Crusty Bread	19
<b>Pulled Chicken Mini Baguettes</b> Slow Cooked Pulled Chicken Served with Homemade Coleslaw	24
<b>Burrata &amp; Tomato Relish Bruschetta</b> Cherry Tomato Relish (Sweet Balsamic Tomato Onion Relish) Topped with Burrata on Toasted Vienna Bread with Olive Oil & Parsley	22
<b>Tuna Carpaccio</b> Thinly Sliced Tuna Served in a Ponzu, Sesame Seed & Lime Juice Dressing with Pickled Ginger & Dill	25
<b>Veal Carpaccio</b> Seared Pepper & Mustard Encrusted Veal Served with Pickled Purple Cabbage, Rocket, Red Onion & Creamy Horseradish Dressing	25
<b>Marinated Lamb Cutlets</b> Baked Lamb Cutlets Served on a Bed of Rocket with Beetroot Tzatziki & Pickled Red Onions	28

EXTRAS

<b>Gluten Free Bread</b>	6
<b>Extra Arancino / Prawn</b>	3
<b>Extra Bread</b>	2
<b>Extra Lamb Cutlet</b>	6

**PIZZA AVAILABLE UNTIL 8.30PM DAILY  
(FRIDAY NIGHTS LONGER WAIT FOR PIZZA & PASTA)**

## PASTA

<b>Tagliatelle Funghi</b>	<b>22</b>
Creamy Mushroom Sauce Topped With Parmesan & Truffle Oil	
<b>Gnocchi Gorgonzola</b>	<b>23</b>
Gorgonzola Dolce Cream Sauce with Crushed Walnuts & Nutmeg	
<b>Penne Ragù</b>	<b>24</b>
Slow Cooked Lamb Sauce Topped with Parmesan	
<b>Linguine Mare</b>	<b>25</b>
Prawns, Scallops, Squid, Salmon & Mussels in Red Sauce	

## SALADS

<b>Goats Cheese &amp; Beetroot</b>	<b>18</b>
Rocket, Goats Cheese, Beetroot Walnuts & Pear Dressed in Honey & Lemon Dressing	
<b>Buffalo Caprese</b>	<b>20</b>
Buffalo Mozzarella, Sliced Tomato & Basil Served with Olive Oil, Cracked Black Pepper (GF) (Add - Add Prosciutto Di Parma \$6)	
<b>Caesar Salad</b>	<b>22</b>
Cos Lettuce, Croutons, Parmesan Cheese, Egg, Crispy Prosciutto, Anchovies, Aioli Caesar Dressing (Add - Smoked Salmon or Chicken \$5)	
<b>Seared Tuna Niçoise Salad</b>	<b>25</b>
Potato, Tomato, Red Onion, Capers, Olives, Boiled Egg with Lemon Dressing & Sesame Crusted Seared Tuna	

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## PIZZA ROSSO

<b>Margherita</b>	<b>22</b>
Mozzarella & Fresh Basil	
<b>Napoletana</b>	<b>22</b>
Olives, Anchovies, Oregano & Mozzarella	
<b>Salami</b>	<b>24</b>
Eggplant, Mild Salami, Bocconcini, Garlic, Basil & Parmesan	
<b>Carne Carne</b>	<b>24</b>
Ham, Pepperoni, Prosciutto, Pancetta & Fennel Sausage	
<b>Vegana Pizza Due</b>	<b>24</b>
Cherry Tomatoes, Artichoke, Onion, Capers, Garlic, Olives & Rocket	
<b>Vegetariana</b>	<b>24</b>
Capsicum, Mushrooms, Artichoke, Olives, Onion, Garlic, Spinach & Mozzarella	
<b>Margherita Burrata</b>	<b>26</b>
Mozzarella, Basil & Fresh Burrata Topped with Olive Oil	
<b>Prawn &amp; Chorizo</b>	<b>26</b>
Prawns, Chorizo, Onions & Salsa Verde	

## PIZZA BIANCO

<b>Prosciutto &amp; Potato</b>	<b>24</b>
Bocconcini, Parmesan, Potatoes, Fresh Rocket & Prosciutto Topped with Truffle Oil	
<b>Tutti Funghi</b>	<b>24</b>
Mushroom, Truffle Oil & Mozzarella	
<b>Capo Pizza</b>	<b>24</b>
Fennel Sausage, Red Onion, Cherry Tomato, Parsley & Mozzarella	
<b>Quattro formaggi</b>	<b>24</b>
Gorgonzola, Mozzarella, Provolone & Parmegiano	