

DINNER

...BUT FIRST, BREAD

GARLIC BREAD (V)	8
BREAD BASKET <i>E.v.o.o and balsamic glaze (V,DF)</i>	8.5
BRUSCHETTA <i>Cherry tomato, onion & basil with e.v.o.o (V,DF)</i>	10.5
HOME-MADE DIPS <i>Semi-dried tomato paste, black olive tapenade, beetroot and goat cheese, served with pizza bread (V)</i>	17.5
GARLIC PIZZA BREAD <i>Sea salt, rosemary, buffalo mozzarella and e.v.o.o (V)</i>	16

STARTERS

OYSTERS <i>Sydney Rock Oysters served natural with lemon wedge</i>	\$4 ea
MIXED OLIVES <i>Marinated with garlic, chilli & herbs with grissini on the side (V,DF)</i>	15.5
MOZZARELLA & PARMESAN CHEESE CROQUETTES <i>Served with pesto aioli and micro herbs (V)</i>	19
CALAMARI FRITTI <i>Fried fillets with salt and pepper, rocket leaves, fresh lemon and chilli mayonnaise</i>	23
CHICKEN SKEWERS ☹️ <i>Marinated in Italian herbs with onion, capsicum & Napolitana sauce (GF,DF)</i>	19.5
ANTIPASTO <i>Prosciutto, ham, air dried beef, buffalo mozzarella, roasted red capsicum, grissini and pizza bread</i>	28

INSALATE

QUINOA <i>Wild rocket, quinoa, baby beetroot, cherry tomato, feta cheese and orange vinaigrette (GF)</i>	22
EXTRAS Prosciutto \$5 Chicken \$5	
GRILLED CHICKEN & AVOCADO <i>Grilled chicken tenderloin, green oak leaves, red bell pepper, avocado, red radish and lemon dressing (GF,DF)</i>	24
CAPRESE <i>Buffalo mozzarella, heirloom tomatoes, basil, e.v.o.o & vincotto (GF,V)</i>	24
SEARED TUNA <i>Yellowfin tuna (cooked rare) Kipfler potato, cherry tomato, black olives, soft boiled egg and green asparagus (GF,DF)</i>	27

BURGERS

SERVED ON A WARM MILK BUN WITH SUPER CRUNCHY CHIPS ON THE SIDE

CHICKEN BURGER <i>Herb mayo, oakleaf lettuce, cheddar cheese & tomato</i>	21
WAGYU BEEF BURGER <i>Wagyu beef patty, tomato relish, oak leaf lettuce, onion, cheddar and pickled cucumber</i>	21

MAIN COURSE

FISH & SEAFOOD	
FISH OF THE DAY <i>Please see our specials board for today's catch</i>	MARKET PRICE
FISH & CHIPS <i>Beer battered hake fillets, super crunchy chips & tartare sauce (DF)</i>	26
GRILLED BARRAMUNDI FILLET <i>Cauliflower puree, roast potato, green asparagus, semi-dried tomato and basil crust (GF)</i>	39
ZUPPA DI PESCE <i>Tiger prawns, clams, mussels and fish in rich tomato and red wine sauce with garlic bread or steamed rice (GF,DF)</i>	45
MEAT & GAME	
KANGAROO FILLET <i>On a bed of beetroot & chives risotto with micro herbs (medium rare is best) (GF)</i>	39
SURF & TURF BEEF MEDALLIONS <i>2 pieces of 100g Black Angus eye fillet, grilled bug meat, baby spinach, roasted pumpkin and red wine jus (GF,DF)</i>	42

CUT OF THE DAY MARKET PRICE

SIDES

SUPER CRUNCHY CHIPS (V)	9
ROCKET SALAD (GF)	10
GARDEN SALAD (GF,DF)	11
STEAMED BROCCOLINI WITH CRUSHED HAZELNUTS (GF,DF)	11
HEIRLOOM TOMATO SALAD <i>Heirloom tomato, cherry tomato, roma tomato, sea salt, e.v.o.o, feta cheese and basil (V,GF)</i>	12
STEAMED JASMINE RICE (GF,DF)	5

PIZZA

11 INCHES, TOMATO BASE WITH MOZZARELLA CHEESE, GF OPTION AVAILABLE UPON REQUEST \$5 EXTRA

MARGHERITA <i>Fior di late cheese with fresh basil (V)</i>	23
VEGETARIANA <i>Mushrooms, eggplant, roasted pumpkin, ricotta and watercress leaves (V)</i>	26
PROSCIUTTO E RUCOLA <i>As the name indicates with shaved parmesan & drizzled e.v.o.o</i>	28
MISTO DI CARNE <i>Prosciutto, ham, chicken, bresaola, red onion and basil</i>	29
ARROSTO DI MANZO <i>Slow roasted beef, red radicchio, pine nuts and shaved parmesan</i>	28
GAMBERI <i>Marinated prawns, zucchini, cherry tomato and chilli</i>	29
POLLO <i>Marinated grilled chicken fillets, mushrooms, red capsicum, fior di latte and basil</i>	26

PASTA & CO

GF OPTION AVAILABLE UPON REQUEST \$5 EXTRA

SPAGHETTI BOLOGNESE <i>Rich minced beef ragout and basil</i>	24
FETTUCCINE AL POLLO <i>Chicken, basil, mushrooms & creamy white wine sauce</i>	25
LASAGNA DI MANZO <i>Home-made beef lasagne with tomato ragout</i>	28
GNOCCHI AL PESTO <i>Hand rolled gnocchi, creamy pesto, roasted pine nuts and buffalo mozzarella</i>	28
RAVIOLI DELLA CASA <i>Oven baked ravioli with butternut pumpkin and goat cheese, sage and brown butter sauce (V)</i>	29
MUSHROOM RISOTTO <i>Mixed mushroom & parmesan cheese</i>	27
SPAGHETTINI ALLA PESCATORA <i>Spaghettoni pasta with QLD Spanner crab, prawns, semi-dried tomato, touch of pesto and chilli</i>	35
RISOTTO DEL GIORNO <i>Please see our specials board for today's risotto</i>	MARKET PRICE

SIGNATURE PASTA 35

LINGUINE AL CARTOCCIO
Prawns, mussels, squid & fish baked in a parchment bag with napolitana sauce, garlic & basil (DF)

KIDS MENU

— \$15 EACH —

12 YEARS OLD & UNDER ONLY

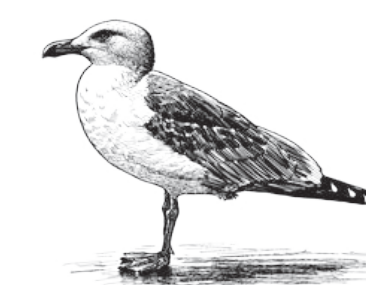
HAWAIIAN PIZZA

MARGARITA PIZZA

PENNE NAPOLITANA

SPAGHETTI BOLOGNESE

FISH AND CHIPS



**ALFRESCO DINING
BEWARE OF SEAGULLS!**

Please do not leave your meal unattended. Seagulls will take every opportunity to snatch food off your plate.

PLEASE DO NOT FEED THE SEAGULLS

CATERING TO YOUR DIETARY REQUIREMENTS:

Vegetarian options available and are marked with (V)
Gluten free options available and are marked with (GF)
Dairy Free options available and are marked with (DF)
Items with longer cooking time ☹️