

DINNER

...BUT FIRST, BREAD

GARLIC BREAD (V)	8
HOUSE BREAD <i>Rubbed with salt flakes, e.v.o.o & vincotto on the side (DF,V)</i>	8.5
BRUSCHETTA <i>Cherry tomato, onion & basil with e.v.o.o & vincotto (DF,V)</i>	10.5
HOME-MADE DIPS <i>Ask us about today's selection (extra bread add \$4.5)</i>	17.5

STARTERS

BE SELFISH OR SHARE THE LOVE

OYSTERS <i>The only way is natural with a lemon wedge</i>	\$4 ea
---	---------------

MIXED OLIVES <i>Marinated with garlic, chilli & herbs with grissini on the side (V)</i>	14.5
SICILIAN CHICKEN CROCCHETTE <i>Served with spicy mayonnaise & micro herbs</i>	18
CALAMARI FRITTI <i>Fried fillets with rocket leaves, fresh lemon & garlic aioli</i>	19.5
CHICKEN SKEWERS ☺ <i>Marinated in Italian herbs with onion, capsicum & napolitana sauce (GF,DF)</i>	21.5
BUTCHER'S BOARD <i>Prosciutto, salame, bresaola, smoked fior di latte, mushrooms, semi dried tomatoes & schiacciata bread (extra bread add \$4.5)</i>	26
MUSSELS IN A HOT POT... <i>Tasmanian black mussels cooked in napolitana sauce with schiacciata bread (DF)</i>	29

INSALATA

QUINOA <i>Goat's cheese, golden beetroot, wild rocket, cherry tomato & balsamic glaze (GF,V)</i>	21
EXTRAS Prosciutto \$5 Chicken \$5	
GRILLED CHICKEN & AVOCADO <i>Oakleaf lettuce & red bell peppers with lemon e.v.o.o dressing (GF,DF)</i>	22
CAPRESE <i>Buffalo mozzarella, heirloom tomatoes, basil, e.v.o.o & vincotto (GF,V)</i>	25
SEARED TUNA <i>Yellowfin tuna (cooked rare), green beans, egg, tomato, kipfler potato & citrus dressing (GF,DF)</i>	27

MAIN COURSE

STEAK
FISH
POULTRY
GAME
BURGERS

BURGERS <i>Served on a warm milk bun w super crunchy chips on the side</i>	
CHICKEN BURGER <i>Herb mayo, oakleaf lettuce, cheddar cheese & tomato</i>	19
WAGYU BEEF BURGER <i>Oakleaf lettuce, cheddar cheese, mustard aioli & pickled cucumber</i>	19

FISH	
FISH OF THE DAY <i>We didn't catch the fish but we will gladly cook it for you...</i>	MARKET PRICE

FISH & CHIPS <i>Beer battered hake fillets, super crunchy chips & tartare sauce (DF)</i>	23
GRILLED SNAPPER FILLET <i>Fried potato gnocchi, green asparagus & salsa rossa</i>	38

POULTRY & GAME	
GRILLED FREE RANGE CHICKEN ☺	29.5
<i>Roasted kipfler potato, rosemary & mushroom sauce (GF)</i>	

KANGAROO FILLET <i>On a bed of beetroot & chives risotto with micro herbs (medium rare is best) (GF,DF)</i>	36
---	-----------

MEAT <i>STEAKS SERVED WITH A SIDE OF ROASTED FIELD MUSHROOMS, VINE TOMATOES & YOUR CHOICE OF SAUCE</i>	
--	--

250GMS SCOTCH FILLET <i>CAAB grain fed, MSA 3</i>	37
---	-----------

220GMS LAMB BACKSTRIP	38
------------------------------	-----------

SAUCES <i>Red Wine Jus, Creamy Mushroom Sauce, Italian Herb Butter</i>	
--	--

CUT OF THE DAY	MARKET PRICE
-----------------------	---------------------

KIDS

MARGHERITA PIZZA	15
HAWAIIAN PIZZA	15
BOLOGNESE PASTA	15
NAPOLITANA PASTA	15
FISH & CHIPS	15

PASTA & CO

GF OPTION AVAILABLE UPON REQUEST \$5 EXTRA

TAGLIATELLE BOLOGNESE <i>Rich minced meat ragout & basil</i>	23
--	-----------

FETTUCCINE AL POLLO <i>Chicken, basil, mushrooms & creamy white wine sauce</i>	23
--	-----------

LASAGNA DI MANZO <i>Beef lasagne, home-made with lots of AMORE</i>	26.5
--	-------------

GNOCCHI ALLA SORRENTINA <i>Hand rolled gnocchi, napolitana sauce, buffalo mozzarella & basil (V)</i>	27
--	-----------

RAVIOLI DELLA CASA <i>Oven baked butternut pumpkin & goat's cheese with sage & burnt butter sauce (V)</i>	29
---	-----------

CAPELLINI ALLA PESCATORA <i>Angel hair pasta, prawns, touch of pesto, tomato & finished with crab meat</i>	32
--	-----------

RISOTTO DEL GIORNO	MARKET PRICE
<i>The freshest produce made with a twist</i>	

SIGNATURE PASTA	34
LINGUINE AL CARTOCCIO <i>Prawns, mussels, squid & fish baked in parchment bag with napolitana sauce, garlic & basil (DF)</i>	

PIZZA

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

MARGHERITA <i>Smoked fior di latte with fresh basil (V)</i>	23
---	-----------

VEGETARIANA <i>Mushrooms, watercress, eggplant & ricotta (V)</i>	24
--	-----------

PROSCIUTTO E RUCOLA <i>As the name indicates with shaved parmesan & drizzled e.v.o.o</i>	23
--	-----------

MISTO DI CARNE <i>Salame, prosciutto, bresaola, red capsicum & basil</i>	28
--	-----------

BRESAOLA <i>Dry aged beef slices, mushroom, basil & smoked fior di latte (bianca base)</i>	28
--	-----------

DI MARE <i>Prawns, smoked salmon & chilli with a lemon wedge</i>	29
--	-----------

DESSERT

VIRGIN AFFOGATO	8.5
-----------------	------------

TRIO OF GELATO & SORBET	10.5
-------------------------	-------------

RICOTTA & NUTELLA CHEESE CAKE	15
-------------------------------	-----------

DARK CHOCOLATE CRÈME BRÛLÉE	15
-----------------------------	-----------

TRADITIONAL ITALIAN TIRAMISU	15
------------------------------	-----------

EVERYDAY AT EASTBANK

\$23

DINNER

5PM TIL LATE

FISH AND CHIPS

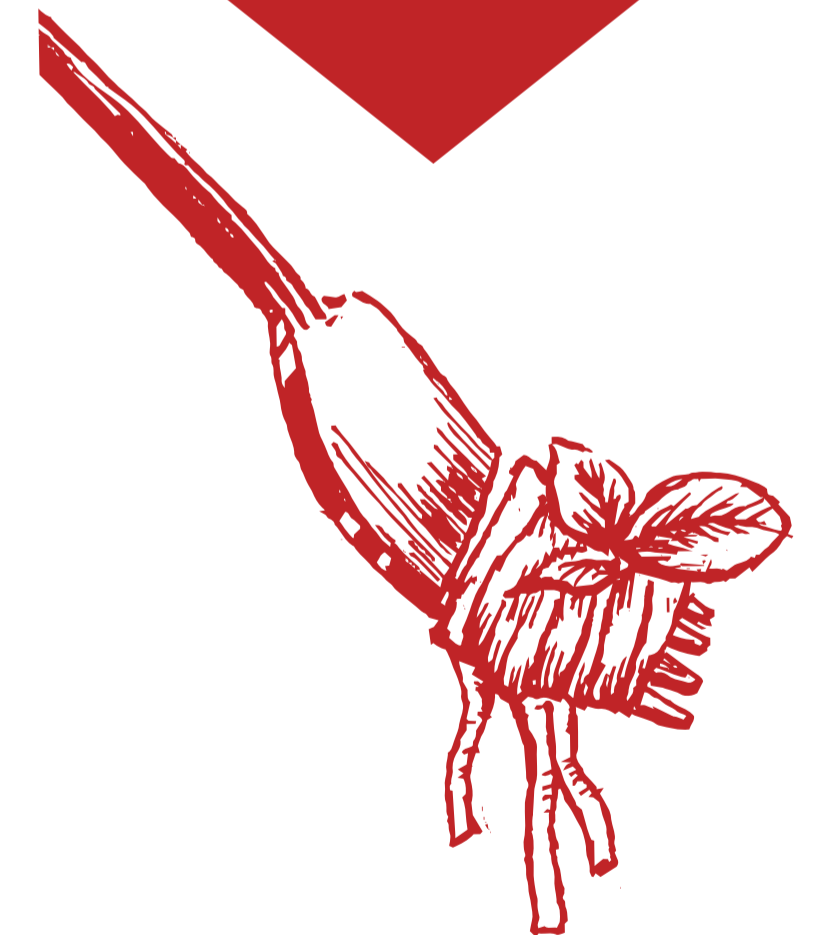
TAGLIATELLE BOLOGNESE

FETTUCCINE AL POLLO

MARGHERITA PIZZA

PROSCIUTTO E RUCOLA PIZZA

MUSHROOM RISOTTO
mixed mushrooms & parmesan cheese



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 ☹