

# LUNCH

## ...BUT FIRST, BREAD

<b>GARLIC BREAD (V)</b>	7
<b>HOUSE BREAD</b> <i>Rubbed with salt flakes, e.v.o.o &amp; vincotto on the side (DF,V)</i>	7.5
<b>BRUSCHETTA</b> <i>Cherry tomato, onion &amp; basil with e.v.o.o &amp; vincotto (DF,V)</i>	9.5
<b>HOME-MADE DIPS</b> <i>Ask us about today's selection (extra bread add \$4)</i>	16

## STARTERS

BE SELFISH OR SHARE THE LOVE

<b>OYSTERS</b> <i>Sydney Rock Oysters served natural</i>	\$4 ea
<b>MIXED OLIVES</b> <i>Marinated with garlic, chilli &amp; herbs with grissini on the side (V)</i>	13
<b>SICILIAN CHICKEN CROCCHETTE</b> <i>Served with spicy mayonnaise &amp; micro herbs</i>	16
<b>CALAMARI FRITTI</b> <i>Fried fillets with rocket leaves, fresh lemon &amp; garlic aioli</i>	19
<b>CHICKEN SKEWERS</b> ☺ <i>Marinated in Italian herbs with onion, capsicum &amp; napolitana sauce (GF,DF)</i>	19.5
<b>BUTCHER'S BOARD</b> <i>Prosciutto, salame, bresaola, smoked fior di latte, mushrooms, semi dried tomatoes &amp; schiacciata bread (extra bread add \$4)</i>	26
<b>MUSSELS IN A HOT POT...</b> <i>Tasmanian black mussels cooked in napolitana sauce with schiacciata bread (DF)</i>	29

## INSALATA

<b>GRILLED CHICKEN &amp; AVOCADO</b> <i>Oakleaf lettuce &amp; red bell peppers with lemon e.v.o.o dressing (GF,DF)</i>	17
<b>QUINOA</b> <i>Goat's cheese, golden beetroot, wild rocket, cherry tomato &amp; balsamic glaze (GF,V)</i>	19
<b>EXTRAS</b> Prosciutto \$5 Chicken \$5	
<b>CAPRESE</b> <i>Buffalo mozzarella, heirloom tomatoes, basil, e.v.o.o &amp; vincotto (GF,V)</i>	23
<b>SEARED TUNA</b> <i>Yellowfin tuna (cooked rare), green beans, egg, tomato, kipfler potato &amp; citrus dressing (GF,DF)</i>	25

## BURGERS

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

<b>CHICKEN BURGER</b> <i>Chicken tenderloins, Italian herbs mayonnaise, oakleaf lettuce, red cheddar &amp; tomato</i>	17
<b>BEEF BURGER</b> <i>Wagyu beef patty, oakleaf lettuce, mustard aioli, onion, red cheddar &amp; pickled cucumber</i>	17

## MAIN COURSE

<b>FISH</b>	
<b>FISH &amp; CHIPS</b> <i>Beer battered hake fillets, super crunchy chips &amp; tartare sauce (DF)</i>	17
<b>FISH OF THE DAY</b> MARKET PRICE <i>We didn't catch the fish but we will gladly cook it for you...</i>	
<b>POULTRY &amp; GAME</b>	
<b>GRILLED FREE RANGE CHICKEN</b> <i>Roasted kipfler potato, rosemary &amp; mushroom sauce (GF)</i>	27.5
<b>KANGAROO FILLET</b> <i>On a bed of beetroot &amp; chives risotto with micro herbs (medium rare is best) (GF)</i>	32
<b>STEAK</b>	
<i>STEAKS SERVED WITH A SIDE OF ROASTED FIELD MUSHROOMS, VINE TOMATOES &amp; YOUR CHOICE OF SAUCE</i>	
<b>CUT OF THE DAY</b> MARKET PRICE	
<b>250GMS SCOTCH FILLET</b> <i>CAAB grain fed, MSA 3</i>	35
<b>SAUCES</b> <i>Red Wine Jus Creamy Mushroom Sauce Italian Herb butter</i>	

## 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

<b>TAGLIATELLE BOLOGNESE</b> <i>Rich minced meat ragout &amp; basil</i>	17
<b>FETTUCCINE AL POLLO</b> <i>Chicken, basil, mushrooms &amp; creamy white wine sauce</i>	22
<b>GNOCCHI ALLA SORRENTINA</b> <i>Hand rolled gnocchi, napolitana sauce, buffalo mozzarella &amp; basil (V)</i>	24
<b>LASAGNA DI MANZO</b> <i>Beef lasagne, home-made with lots of AMORE</i>	25.5
<b>RAVIOLI DELLA CASA</b> <i>Oven baked butternut pumpkin &amp; goat's cheese with sage &amp; burnt butter sauce (V)</i>	27
<b>CAPELLINI ALLA PESCATORA</b> <i>Angel hair pasta, prawns, touch of pesto, tomato &amp; finished with crab meat</i>	29
<b>RISOTTO DEL GIORNO</b> MARKET PRICE <i>The freshest produce made with a twist</i>	

<b>SIGNATURE PASTA</b>	32.5
<b>LINGUINE AL CARTOCCIO</b> <i>Prawns, mussels, squid &amp; fish baked in parchment bag with napolitana sauce, garlic &amp; basil (DF)</i>	

## PIZZA

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

<b>MARGHERITA</b> <i>Smoked fior di latte with fresh basil (V)</i>	17
<b>LUCIFERO</b> <i>Spicy salame, mushrooms &amp; Spanish onions</i>	17
<b>VEGETARIANA</b> <i>Mushrooms, watercress, eggplant &amp; ricotta (V)</i>	22
<b>PROSCIUTTO E RUCOLA</b> <i>As the name indicates with shaved parmesan &amp; drizzled e.v.o.o</i>	25
<b>BIANCA</b> <i>Cherry tomato, avocado, basil pesto &amp; buffalo mozzarella (V) (bianca base)</i>	25
<b>BRESAOLA</b> <i>Dry aged beef slices, mushroom, basil &amp; smoked fior di latte (bianca base)</i>	26
<b>MISTO DI CARNE</b> <i>Salame, prosciutto, bresaola, red capsicum &amp; basil</i>	26
<b>DI MARE</b> <i>Prawns, smoked salmon &amp; chilli with a lemon wedge</i>	27.5

## 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

# \$17

# LUNCH

11AM - 4PM

Chicken & Avo Salad	17
Tagliatelle Bolognese	17
Margarita Pizza	17
Lucifero Pizza	17
Chicken Burger	17
Beef Burger	17
Fish & Chips	17



**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)