

# LUNCH

## ...BUT FIRST, BREAD

<b>GARLIC BREAD (V)</b>	<b>7</b>
<b>BREAD BASKET</b>	<b>7.5</b>
<i>E.v.o.o and balsamic glaze (V,DF)</i>	
<b>BRUSCHETTA</b>	<b>9.5</b>
<i>Cherry tomato, onion &amp; basil with e.v.o.o (V,DF)</i>	
<b>HOME-MADE DIPS</b>	<b>16</b>
<i>Semi-dried tomato paste, black olive tapenade, beetroot and goat cheese, served with pizza bread (V)</i>	
<b>GARLIC PIZZA BREAD</b>	<b>14</b>
<i>Sea salt, rosemary, buffalo mozzarella and e.v.o.o (V)</i>	

## STARTERS

<b>OYSTERS</b>	<b>\$4ea</b>
<i>Sydney Rock Oysters served natural with lemon wedge</i>	
<b>MIXED OLIVES</b>	<b>13</b>
<i>Marinated with garlic, chilli &amp; herbs with grissini on the side (V,DF)</i>	
<b>MOZZARELLA &amp; PARMESAN CHEESE CROQUETTES</b>	<b>16</b>
<i>Served with pesto aioli and micro herbs (V)</i>	
<b>CALAMARI FRITTI</b>	<b>19</b>
<i>Fried fillets with salt and pepper, rocket leaves, fresh lemon and chilli mayonnaise</i>	
<b>CHICKEN SKEWERS</b> ☹	<b>19.5</b>
<i>Marinated in Italian herbs with onion, capsicum &amp; Napolitana sauce (GF,DF)</i>	
<b>ANTIPASTO</b>	<b>26</b>
<i>Prosciutto, ham, air dried beef, buffalo mozzarella, roasted red capsicum, grissini and pizza bread</i>	

## INSALATE

<b>GRILLED CHICKEN &amp; AVOCADO</b>	<b>17</b>
<i>Grilled chicken tenderloin, green oak leaves, red bell pepper, avocado, red radish and lemon dressing (GF,DF)</i>	
<b>QUINOA</b>	<b>19</b>
<i>Wild rocket, quinoa, baby beetroot, cherry tomato, feta cheese and orange vinaigrette (GF)</i>	
<b>EXTRAS</b> Prosciutto \$5 Chicken \$5	
<b>CAPRESE</b>	<b>23</b>
<i>Buffalo mozzarella, heirloom tomatoes, basil, e.v.o.o &amp; vincotto (GF,V)</i>	
<b>SEARED TUNA</b>	<b>25</b>
<i>Yellowfin tuna (cooked rare) Kipfler potato, cherry tomato, black olives, soft boiled egg and green asparagus (GF,DF)</i>	

## BURGERS

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

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

## MAIN COURSE

<b>FISH &amp; SEAFOOD</b>	
<b>FISH &amp; CHIPS</b>	<b>17</b>
<i>Beer battered hake fillets, super crunchy chips &amp; tartare sauce (DF)</i>	
<b>FISH OF THE DAY</b>	<b>MARKET PRICE</b>
<i>Please see our specials board for today's catch</i>	
<b>GRILLED BARRAMUNDI FILLET</b>	<b>38</b>
<i>Cauliflower puree, roast potato, green asparagus, semi-dried tomato and basil crust (GF)</i>	
<b>ZUPPA DI PESCE</b>	<b>42</b>
<i>Tiger prawns, clams, mussels and fish in rich tomato and red wine sauce with garlic bread or steamed rice (GF,DF)</i>	
<b>MEAT &amp; GAME</b>	
<b>KANGAROO FILLET</b>	<b>32</b>
<i>On a bed of beetroot &amp; chives risotto with micro herbs (medium rare is best) (GF)</i>	
<b>SURF &amp; TURF BEEF MEDALLIONS</b>	<b>40</b>
<i>2 pieces of 100g Black Angus eye fillet, grilled bug meat, baby spinach, roasted pumpkin and red wine jus (GF,DF)</i>	

## CUT OF THE DAY MARKET PRICE

## SIDES

<b>SUPER CRUNCHY CHIPS (V)</b>	<b>8.5</b>
<b>ROCKET SALAD (GF)</b>	<b>9</b>
<b>GARDEN SALAD (GF,DF)</b>	<b>9.5</b>
<b>STEAMED BROCCOLINI WITH CRUSHED HAZELNUTS (V)</b>	<b>11.5</b>
<b>HEIRLOOM TOMATO SALAD</b>	<b>11</b>
<i>Heirloom tomato, cherry tomato, roma tomato, sea salt, extra virgin olive oil, feta cheese and basil (V,GF)</i>	
<b>STEAMED JASMINE RICE (GF,DF)</b>	<b>5</b>

## PASTA & CO

GF OPTION AVAILABLE UPON REQUEST \$5 EXTRA

<b>SPAGHETTI BOLOGNESE</b>	<b>17</b>
<i>Rich minced beef ragout and basil</i>	
<b>FETTUCCINE AL POLLO</b>	<b>22</b>
<i>Chicken, basil, mushrooms &amp; creamy white wine sauce</i>	
<b>GNOCCHI AL PESTO</b>	<b>24</b>
<i>Hand rolled gnocchi, creamy pesto, roasted pine nuts and buffalo mozzarella</i>	
<b>LASAGNA DI MANZO</b>	<b>25.5</b>
<i>Home-made beef lasagne with tomato ragout</i>	
<b>RAVIOLI DELLA CASA</b>	<b>27</b>
<i>Oven baked ravioli with butternut pumpkin and goat cheese, sage and brown butter sauce (V)</i>	
<b>MUSHROOM RISOTTO</b>	<b>25</b>
<i>Mixed mushroom &amp; parmesan cheese</i>	
<b>SPAGHETTINI ALLA PESCATORA</b>	<b>29</b>
<i>Spaghettini pasta with QLD Spanner crab, prawns, semi-dried tomato, touch of pesto and chili</i>	
<b>RISOTTO DEL GIORNO</b>	<b>MARKET PRICE</b>
<i>Please see our specials board for today's risotto</i>	

<b>SIGNATURE PASTA</b>	<b>32.5</b>
<b>LINGUINE AL CARTOCCIO</b>	
<i>Prawns, mussels, squid &amp; fish baked in a 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>	<b>17</b>
<i>Fior di late cheese with fresh basil (V)</i>	
<b>VEGETARIANA</b>	<b>26</b>
<i>Mushrooms, eggplant, roasted pumpkin, ricotta and watercress leaves (V)</i>	
<b>PROSCIUTTO E RUCOLA</b>	<b>28</b>
<i>As the name indicates with shaved parmesan &amp; drizzled e.v.o.o</i>	
<b>MISTO DI CARNE</b>	<b>29</b>
<i>Prosciutto, ham, chicken, bresaola, red onion and basil</i>	
<b>ARROSTO DI MANZO</b>	<b>28</b>
<i>Slow roasted beef, red radicchio, pine nuts and shaved parmesan</i>	
<b>GAMBERI</b>	<b>29</b>
<i>Marinated prawns, zucchini, cherry tomato and chilli</i>	
<b>POLLO</b>	<b>17</b>
<i>Marinated grilled chicken fillets, mushrooms, red capsicum, fior di latte and basil</i>	

### 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 ☹

## EVERYDAY AT EASTBANK

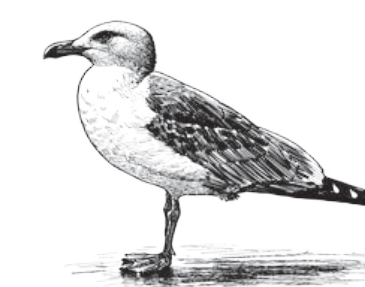
**\$17 LUNCH**  
11AM - 4PM

CHICKEN & AVO SALAD  
SPAGHETTI BOLOGNESE  
MARGARITA PIZZA  
POLLO PIZZA  
CHICKEN BURGER  
BEEF BURGER  
FISH & CHIPS

## 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**