


# DINNER

## APPETISER

<b>GARLIC BREAD (V)</b>	<b>8</b>
<b>MIXED OLIVES</b> Marinated with garlic, chilli & herbs with grissini on the side (V,DF)	<b>15.5</b>
<b>TOMATO BRUSCHETTA</b> Cherry tomato, Emmer sour dough, onion and basil with extra virgin olive oil (V,DF)	<b>12</b>
<b>CRAB BRUSCHETTA</b> Spanner crab meat, Emmer sour dough, prawn meat, mayonnaise and e.v.o.o	<b>16</b>
<b>HOME-MADE DIPS</b> Semi-dried tomato paste, black olive tapenade, beetroot and goat cheese, served with pizza bread (V)	<b>17.5</b>
<b>GARLIC PIZZA BREAD</b> Sea salt, rosemary, buffalo mozzarella and e.v.o.o (V)	<b>16</b>

## STARTERS

<b>OYSTERS</b>	
<b>NATURAL OYSTERS</b> Natural Sydney Rock oysters served with lemon wedge	<b>4 ea</b>
<b>KILPATRICK</b> Served warm with bacon & Worcestershire sauce	<b>4.5 ea</b>

<b>GARLIC PRAWNS</b> QLD Tiger prawns grilled with garlic, chopped chilli, parsley and e.v.o.o	<b>26</b>
<b>WHITEBAIT FRITTI</b> Slightly floured, deep fried and served with lemon wedge, chilli flakes and tartar sauce	<b>21</b>
<b>CHEESE CROQUETTES</b> Served with pesto aioli and micro herbs (V)	<b>19</b>
<b>CALAMARI FRITTI</b> Fried fillets with salt and pepper, rocket leaves, fresh lemon and chilli mayonnaise	<b>23</b>
<b>ANTIPASTO</b> Prosciutto, ham, air dried beef, buffalo mozzarella, roasted red capsicum, grissini and pizza bread	<b>28</b>

## SALADS

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

## MAIN COURSE

### FISH & SEAFOOD

<b>FISH OF THE DAY</b> Please see our specials board for today's catch	<b>MARKET PRICE</b>
<b>FISH &amp; CHIPS</b> Beer battered hake fillets, super crunchy chips & tartare sauce (DF)	<b>26</b>
<b>GRILLED BARRAMUNDI FILLET</b> Cauliflower puree, roast potato, green asparagus, semi-dried tomato and basil crust (GF)	<b>39</b>
<b>SEAFOOD POT ZUPPA DI PESCE</b> Tiger prawns, clams, mussels and fish in rich tomato and red wine sauce with garlic bread	<b>45</b>
<b>MEAT &amp; GAME</b>	
<b>LAMB RACK</b> Pistachio crusted rack of lamb with roasted sweet potato and eggplant	<b>39</b>
<b>KANGAROO FILLET</b> On a bed of beetroot & chives risotto with micro herbs (medium rare is best) (GF)	<b>39</b>
<b>STEAK EYE FILLET SURF AND TURF</b> 200g Black angus eye fillet, 2 pieces of grilled Qld tiger prawns, baby spinach, roasted pumpkin and red wine jus	<b>42</b>
<b>VEAL SCALOPPINE</b> 2 pieces of veal tenderloin slightly grilled and finished in wild mushroom sauce, served with silky desire potato mash	<b>39</b>
<b>CHICKEN LIMONE</b> Baked chicken supreme, root baby vegetables, green beans, sliced potato and lemon sauce	<b>34</b>

### CUT OF THE DAY MARKET PRICE

## BURGERS

<b>SERVED ON A WARM MILK BUN WITH SUPER CRUNCHY CHIPS ON THE SIDE</b>	
<b>CHICKEN BURGER</b> Herb mayo, oakleaf lettuce, cheddar cheese & tomato	<b>21</b>
<b>WAGYU BEEF BURGER</b> Wagyu beef patty, tomato relish, oak leaf lettuce, onion, cheddar and pickled cucumber	<b>21</b>

## SIDES

<b>SUPER CRUNCHY CHIPS (V)</b>	<b>9</b>
<b>ROCKET SALAD (GF)</b>	<b>10</b>
<b>GARDEN SALAD (GF,DF)</b>	<b>11</b>
<b>STEAMED BROCCOLINI WITH CRUSHED HAZELNUTS (GF,DF)</b>	<b>11</b>
<b>SWEET POTATO WEDGES</b>	<b>10</b>
<b>CREAMY MASH POTATO</b>	<b>9</b>

## PASTA & CO

GF OPTION AVAILABLE UPON REQUEST \$5 EXTRA

<b>SIGNATURE PASTA</b>	<b>35</b>
<b>LINGUINE MARINARA AL CARTOCCIO</b> Prawns, mussels, squid & fish baked in a parchment bag with napolitana sauce, garlic & basil (DF)	
<b>SPAGHETTI BOLOGNESE</b> Rich minced beef ragout and basil	<b>24</b>
<b>FETTUCCINE AL POLLO</b> Chicken, basil, mushrooms & creamy white wine sauce	<b>25</b>
<b>LASAGNA DI MANZO</b> Home-made beef lasagne with tomato ragout	<b>28</b>
<b>GNOCCHI AL PESTO</b> Hand rolled gnocchi, creamy pesto, roasted pine nuts and buffalo mozzarella (V)	<b>28</b>
<b>RAVIOLI DELLA CASA</b> Oven baked ravioli with butternut pumpkin and goat cheese, sage and brown butter sauce (V)	<b>29</b>
<b>SEAFOOD RISOTTO</b> Qld prawns, black mussels, vongole, hake fillet, garlic and parmesan cheese	<b>33</b>
<b>SPAGHETTINI ALLA PESCATORA</b> Spaghettini pasta with QLD Spanner crab, prawns, semi-dried tomato, touch of pesto and chilli	<b>35</b>
<b>RISOTTO DEL GIORNO</b> Please see our specials board for today's risotto	<b>MARKET PRICE</b>



## PIZZA

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

<b>MARGHERITA</b> Fior di late cheese with fresh basil (V)	<b>23</b>
<b>VEGETARIANA</b> Mushrooms, eggplant, roasted pumpkin, ricotta and watercress leaves (V)	<b>26</b>
<b>PROSCIUTTO E RUCOLA</b> As the name indicates with shaved parmesan and drizzled e.v.o.o	<b>28</b>
<b>MISTO DI CARNE</b> Prosciutto, ham, chicken, bresaola, red onion and basil	<b>29</b>
<b>PEPPERONI</b> Salami, mushrooms, onion and basil	<b>27</b>
<b>GAMBERI</b> Marinated prawns, zucchini, cherry tomato and chilli	<b>29</b>
<b>POLLO</b> Marinated grilled chicken fillets, mushrooms, red capsicum, fior di latte and basil	<b>26</b>

## KIDS MENU

— \$15 EACH —  
12 YEARS OLD & UNDER ONLY

HAWAIIAN PIZZA

MARGARITA PIZZA

PENNE NAPOLITANA

SPAGHETTI BOLOGNESE

FISH AND CHIPS

KIDS BEEF BURGER

with cheese 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)