

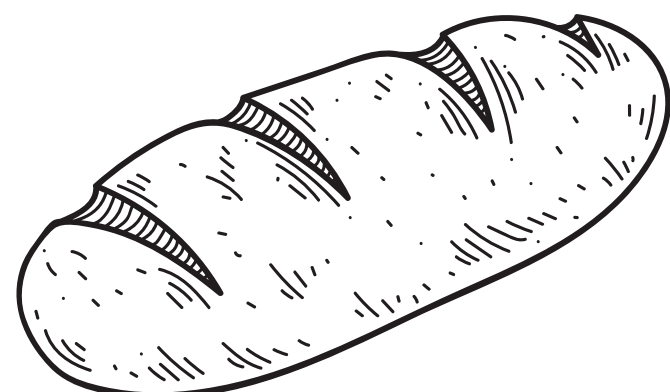


EAST BANK

CAFE - BAR - PIZZERIA

APPETISERS

- GARLIC BREAD (V)** 8
- MIXED OLIVES** 15.5
Marinated with garlic, chilli & herbs with grissini (V, DF)
- GARLIC PIZZA BREAD** 16
Sea salt, rosemary & garlic (V)
- HOMEMADE DIPS** 17.50
Semi-dried tomato paste, black olive tapenade, beetroot and goat cheese, served with pizza bread (V)



STARTERS

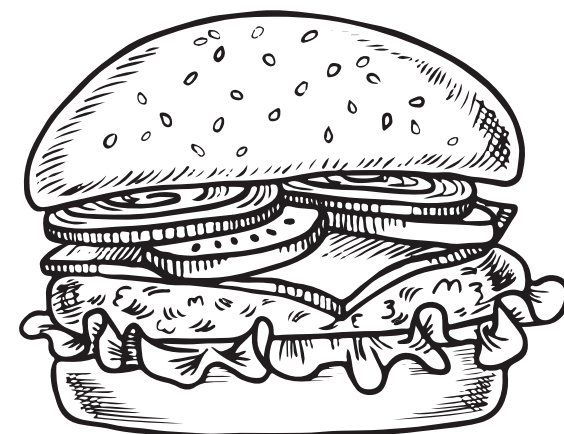
- GARLIC PRAWNS / 26**
Grilled tiger prawns, chilli & garlic
- CHEESE CROQUETTES / 19**
Served with pesto aioli
- CALAMARI FRITTI / 23**
Fried squid fillets with salt & pepper, rocket & chilli mayo
- TOMATO BRUSCHETTA / 12**
Cherry tomato, Emmer sour dough, onion and basil with extra virgin olive oil (V, DF)
- SOUP OF THE DAY / M.P**
Ask our friendly staff for todays soup selection

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)

MAIN COURSES

- FISH OF THE DAY** 8
Ask our friendly staff for todays selection of fish
- VEAL SCALOPPINE** 15.5
Two pieces of veal tenderloin slightly grilled and finished in wild mushroom sauce served with crushed potato
- LAMB RACK** 16
Pistachio crusted rack of lamb with roasted sweet potato and eggplant
- SEAFOOD HOT POT** 17.50
Tiger prawns, clams, mussels and fish in rich tomato and red wine sauce with garlic bread
- FISH & CHIPS**
Beer battered hake fillets, super crunchy chips & tartare sauce (DF)
- GRILLED BARRAMUNDI FILLET**
Cauliflower puree, roast potato, asparagus, semi-dried tomato & basil crust (GF)
- KANGAROO FILLET** 39
On a bed of beetroot & chives risotto with micro herbs (GF)
- STEAK EYE FILLET (SURF & TURF)** 42
200g black angus eye fillet, two pieces of grilled tiger prawns, baby spinach, roasted pumpkin & red wine jus



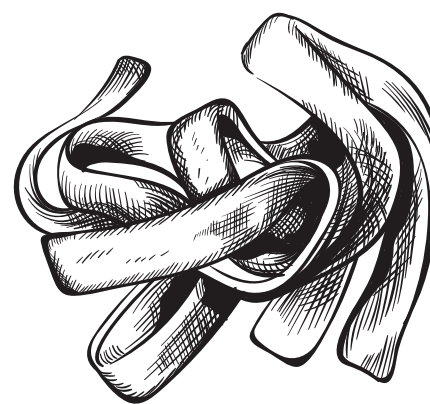
BURGERS & SALADS

- CHICKEN BURGER & CHIPS** 21
Herb mayo, oakleaf lettuce, cheddar cheese & tomato
- BEEF BURGER & CHIPS** 21
Beef patty, tomato relish, oakleaf lettuce, onion, cheddar & pickled cucumber
- QUINOA SALAD** 22
Wild rocket, quinoa, baby beetroot, cherry tomato, feta cheese & orange vinaigrette (gf)
- CHICKEN & AVOCADO SALAD** 24
Grilled chicken tenderloins, oakleaf lettuce, red bell pepper, avocado, red radish & lemon dressing
- EXTRAS** 5
Avocado / Prosciutto / Chicken

PASTA & CO

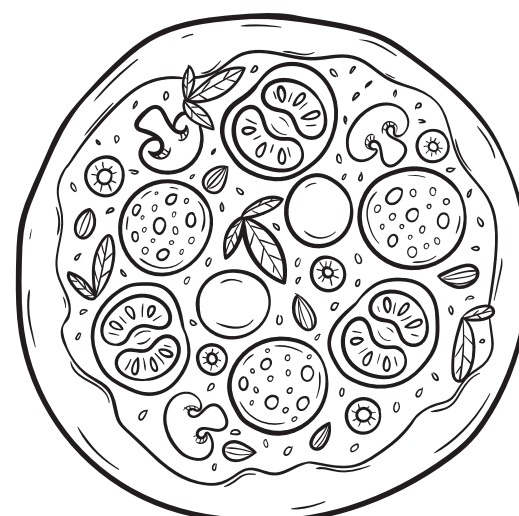
- M.P SPAGHETTI BOLOGNESE** 24
Rich minced beef ragout and basil
- FETTUCCHINE AL POLLO** 25
Chicken, basil, mushrooms & creamy white wine sauce
- LASAGNA DI MANZO** 28
Home- made beef lasagne with tomato ragout
- SEAFOOD RISOTTO** 33
Prawns, black mussels, vongole, hake fillet, garlic & parmesan cheese
- SEAFOOD LINGUINE** 35
Prawns, mussels, Napolitana sauce, garlic, squid & fish

GF OPTION AVAILABLE UPON REQUEST \$5 EXTRA



PIZZA

- MARGHERITA** 23
Fior di late cheese with fresh basil (v)
- VEGETARIANA** 26
Mushrooms, eggplant, roasted pumpkin, ricotta & watercress leaves (v)
- PROSCIUTTO E RUCOLA** 28
As the name indicates with shaved parmesan and extra virgin olive oil
- PEPPERONI** 27
Salami, mushrooms, onion & basil
- POLLO** 26
Marinated grilled chicken fillets, mushrooms, red capsicum, fior di latte and basil
- 11 INCHES, TOMATO BASE WITH MOZZARELLA CHEESE, GF OPTION AVAILABLE UPON REQUEST \$5 EXTRA



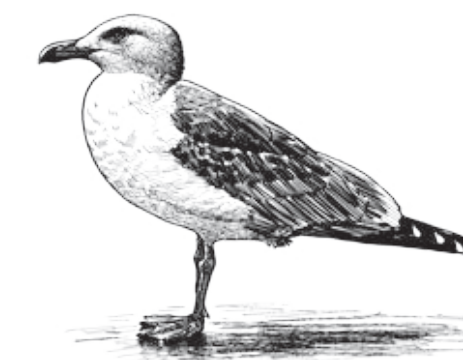
SIDE DISHES

- SUPER CRUNCHY CHIPS** 9
- ROCKET SALAD (GF)** 10
- GARDEN SALAD (GF, DF)** 11
- SWEET POTATO CHIPS** 10

DESSERTS

HOMEMADE VANILLA PANNA COTTA / 14
Served with berries coulis

TIRAMISÙ DELLA CASA / 15
Super- secret house recipe, served in a large coffee cup



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

10% Surcharge applicable on weekend
15% Surcharge applicable on public holidays
No split bills
Management reserves the right to refuse service
RSA rules are enforced here