

## APPETISER

<b>GARLIC BREAD (V)</b> <i>Add cheese for extra \$2</i>	<b>8</b>
<b>BREAD BASKET (V,DF)</b> <i>E.v.o.o. and balsamic glaze</i>	<b>11.50</b>
<b>MIXED OLIVES (V,DF)</b> <i>Marinated with garlic, chilli &amp; herbs with grissini on the side</i>	<b>15.50</b>
<b>TOMATO BRUSCHETTA (V,DF)</b> <i>Baguette, cherry tomato, onion and basil with e.v.o.o</i>	<b>14</b>
<b>SMOKED SALMON BRUSCHETTA</b> <i>Emmer sour dough, smoked salmon, smashed avocado, mascarpone with e.v.o.o</i>	<b>18</b>
<b>HOME-MADE DIPS (V)</b> <i>Beetroot and goat cheese dip, semi dried tomato paste, black olives tapenade, served with pizza bread</i>	<b>17.50</b>
<b>GARLIC PIZZA BREAD (V)</b> <i>Sea salt, rosemary, shaved parmesan and e.v.o.o</i>	<b>16</b>

## STARTERS

### OYSTERS

#### NATURAL OYSTERS

Natural Sydney Rock oysters served with lemon wedge



**4.5 ea**

<b>GARLIC PRAWNS (GF, DF)</b> <i>Grilled QLD tiger prawns with garlic, chopped chilli, parsley and e.v.o.o.</i>	<b>E 26 / M 48</b>
<b>CALAMARI FRITTI (DF)</b> <i>Fried fillets with salt and pepper, rocket leaves, fresh lemon and chilli mayonnaise</i>	<b>E 23 / M 31</b>
<b>CHEESE CROQUETTES (V)</b> <i>Served with pesto aioli and micro herbs</i>	<b>19</b>
<b>HOME-MADE ARANCINI</b> <i>Add an extra piece for \$ 4 Deep fried Sicilian rice balls with Bolognese sauce, smoked cheese, served with Napoli sauce (3 pieces)</i>	<b>19</b>
<b>ANTIPASTO</b> <i>Prosciutto, truffle salame, capocollo, buffalo mozzarella, parmesan, mixed olives, sundried tomato, pizza bread</i>	<b>30</b>

## MAIN COURSE

### FISH & SEAFOOD

<b>FISH OF THE DAY</b> <i>Please see our special board for today's catch</i>	<b>MARKET PRICE</b>
<b>FISH AND CHIPS (DF)</b> <i>Beer battered hake fillets, super crunchy chips &amp; tartar sauce</i>	<b>26</b>
<b>GRILLED BARRAMUNDI FILLET (GF,DF)</b> <i>Roasted potato, green asparagus and salsa rossa</i>	<b>39</b>
<b>SEAFOOD HOT POT (GF,DF)</b> <i>Tiger prawns, clams, mussels and fish in rich tomato and red wine sauce with garlic bread</i>	<b>45</b>

### MEAT & GAME

<b>LAMB RACK (GF)</b> <i>Pistachio crusted rack of lamb with smoky eggplant puree and roasted sweet potato</i>	<b>39</b>
<b>STEAK EYE FILLET SURF AND TURF (GF,DF)</b> <i>200g Black angus eye fillet, 2 grilled Qld tiger prawns, baby spinach, roasted pumpkin and red wine jus</i>	<b>42</b>
<b>VEAL SCALOPPINE</b> <i>2 pieces of veal tenderloin slightly grilled and finished in wild mushroom sauce, served with crushed potato mash</i>	<b>34</b>
<b>TAGLIATA DI MANZO</b> <i>250 gr Scotch fillet served with rocket, shaved parmesan and cherry tomato</i>	<b>39</b>

### 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)

## 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, cheddar and tomato</i>	<b>21</b>
<b>WAGYU BEEF BURGER</b> <i>Beef patty, tomato relish, oak leaf lettuce, onion, cheddar and pickled cucumber</i>	<b>21</b>

## SALADS

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

## PASTA & CO

GF OPTION AVAILABLE UPON REQUEST  
\$5 EXTRA

### SIGNATURE PASTA

#### LINGUINE MARINARA AL CARTOCCIO (DF) 35

QLD Prawns, mussels, clams, squid and fish baked in parchment bag with Napoli sauce, garlic & basil

#### SPAGHETTI BOLOGNESE 24

Rich minced beef ragout and basil

#### FETTUCCINE AL POLLO 25

Chicken, basil, mushrooms & creamy white wine sauce

#### LASAGNA DI MANZO 28

Home made beef lasagne with tomato ragout

#### GNOCCHI AI FUNGHI (V) 28

Hand rolled gnocchi with wild mushrooms sauce, spinach and mascarpone

#### RAVIOLI DELLA CASA (V) 29

Oven baked ravioli with butternut pumpkin and goat cheese, sage and burnt butter sauce

#### SAFFRON SEAFOOD RISOTTO 36

Old prawns, black mussels, clams, fish fillet, garlic



## PIZZA

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

#### MARGHERITA (V) 23

Tomato, mozzarella and basil  
Add on: olives \$ 3, mushrooms \$ 3, salame \$ 4, anchovies \$ 4

#### VEGETARIANA (V) 26

Mushrooms, eggplant, roasted pumpkin, ricotta and watercress leaves

#### PROSCIUTTO & RUCOLA 28

As the name indicates with shaved parmesan and drizzled e.v.o.o.

#### PEPPERONI 27

Salame, mushrooms, onion and basil

#### GAMBERI 29

Marinated prawns, zucchini, cherry tomato and chilli

#### POLLO 26

Marinated grilled chicken fillets, mushrooms, red capsicum, basil

## SIDES

#### SUPER CRUNCHY CHIPS (V) 9

#### ROCKET SALAD (GF) 10

#### GARDEN SALAD (GF,DF) 11

#### STEAMED BROCCOLINI WITH ROASTED ALMOND AND CHILLI 10

#### ROASTED BABY CHAT POTATO WITH ROSEMARY 11

## KIDS MENU

— \$15 EACH —

12 YEARS OLD & UNDER ONLY

MARGHERITA PIZZA

PENNE NAPOLETANA

SPAGHETTI BOLOGNESE

FISH AND CHIPS

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**