

APPETISERS

- GARLIC BREAD (V)** 8
Add cheese for extra \$2
- BREAD BASKET (V,DF)** 12.5
E.v.o.o. & balsamic glaze
- MIXED OLIVES (V,DF)** 12.5
Marinated with garlic, chili & herbs w grissini on the side
- TOMATO BRUSCHETTA (V,DF)** 14
Sourdough, cherry tomato, onion, basil & e.v.o.o.
- GARLIC PIZZA BREAD (V)** 17
Sea salt, rosemary, shaved parmesan & e.v.o.o.
- HOME-MADE DIPS (V)** 18.5
Beetroot & goat cheese, semi dried tomato paste, black olives tapenade w pizza bread
- SMOKED SALMON BRUSCHETTA** 19
Sourdough, smoked salmon, smashed avocado, mascarpone & e.v.o.o.

STARTERS

SYDNEY ROCK OYSTERS 4.5ea
Served Natural w lemon wedge



- CHEESE CROQUETTES (4 pieces) (V)** 16
Served w pesto aioli & micro herbs
- HOME-MADE ARANCINI (3 pieces)** 18
Add an extra piece \$4
Sicilian style rice balls filled w Bolognese & smoked fior di latte cheese, served w Napolitana sauce
- CALAMARI FRITTI (DF)** E 24/M 34
Fried Loligo calamari, rocket leaves, lemon wedge & chili mayo
- GARLIC PRAWNS (DF)** 28
QLD Tiger prawns grilled w garlic, chopped chilli, parsley, e.v.o.o. w a side of sourdough bread
- ANTIPASTO** 30
Prosciutto, truffle salame, capocollo, buffalo mozzarella, parmesan, mixed olives sundried tomato, pizza bread

SALADS

- QUINOA SALAD (GF,V)** 23
Wild rocket, quinoa, baby beetroot, cherry tomato, feta cheese & orange vinaigrette
\$5 to add Avocado | Chicken
\$7.5 to add Prosciutto | Smoked salmon
- GRILLED CHICKEN & AVOCADO (GF,DF)** 24
Grilled chicken tenderloin, iceberg lettuce leaves, red bell pepper, avocado, red radish & lemon dressing
- CAPRESE (GF,V)** 26
Buffalo mozzarella, tomatoes, basil, e.v.o.o. & balsamic glaze
- SEARED TUNA (GF,DF)** 32
Yellowfin tuna (cooked rare), potato, cherry tomato, black olives, soft boiled egg & green asparagus

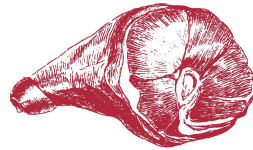
MAIN COURSE

- FISH & SEAFOOD**
- FISH OF THE DAY** MARKET PRICE
Please see our special board for today's catch
- FISH AND CHIPS (DF)** 26
Beer battered hake fillets, super crunchy chips & tartar sauce
- GRILLED BARRAMUNDI FILLET (GF,DF)** 39
Roasted potato, green asparagus & salsa rossa
- SEAFOOD HOT POT (GF,DF)** 45
Tiger prawns, clams, mussels, fish in a hearty tomato & red wine sauce w a side of garlic bread



MEAT

- LAMB RACK (GF)** 39
Pistachio crusted rack of lamb, smoky eggplant puree & roasted sweet potato
- VEAL SCALOPPINE** 39
Grilled veal tenderloins, wild mushroom sauce & crushed potato
- 250g SCOTCH FILLET (MSA 2+)** 44
Grain fed Black Angus fillet served w rocket leaves, shaved parmesan & cherry tomato
- SURF AND TURF (GF,DF)** 54
200g Black angus eye fillet, 2 grilled QLD tiger prawns, baby spinach, roasted pumpkin & red wine jus



BURGERS

- SERVED ON A WARM MILK BUN WITH SUPER CRUNCHY CHIPS ON THE SIDE** 23
- CHICKEN BURGER** 21
Chicken tenderloins, Italian herbs mayonnaise, oakleaf lettuce, cheddar cheese & tomato
- WAGYU BEEF BURGER** 23
Beef patty, tomato relish, oak leaf lettuce, onion, cheddar cheese & pickled cucumber

PASTA & CO

- GF OPTION AVAILABLE UPON REQUEST \$5 EXTRA
- SPAGHETTI BOLOGNESE** 25
Rich minced beef ragout and basil
- FETTUCCINE AL POLLO** 27
Chicken, basil, mushrooms & creamy white wine sauce
- LASAGNA DI MANZO** 28
Home made beef lasagne w tomato ragout
- GNOCCHI AI FUNGHI (V)** 29
Hand rolled gnocchi, wild mushrooms sauce, spinach & mascarpone
- RAVIOLI DELLA CASA (V)** 29
Oven baked pumpkin & goats cheese ravioli w sage & burnt butter sauce
- SAFFRON SEAFOOD RISOTTO** 37
QLD prawns, black mussels, clams, fish fillet, garlic
- SIGNATURE PASTA** 38
- LINGUINE MARINARA AL CARTOCCIO (DF)**
QLD Prawns, mussels, clams, squid, fish baked in parchment bag with Napoli sauce, garlic & basil



KIDS MENU

\$15 EACH

STRICTLY FOR KIDS UNDER 12 YEARS OF AGE

- MARGHERITA PIZZA
- PENNE NAPOLETANA
- SPAGHETTI BOLOGNESE
- FISH & CHIPS
- CHEESE BURGER & CHIPS



- 11 INCHES, TOMATO BASE** 27
GF OPTION AVAILABLE \$5 EXTRA
- MARGHERITA (V)** 23
Tomato, mozzarella and basil
Add on: olives \$3, mushrooms \$3, salame \$4, anchovies \$4
- POLLO** 26
Marinated chicken fillets, mushrooms, red capsicum, basil
- VEGETARIANA (V)** 26
Mushrooms, eggplant, roasted pumpkin, ricotta & watercress leaves
- PROSCIUTTO & RUCOLA** 26
w Shaved parmesan & drizzled e.v.o.o.
- PEPPERONI** 29
Salame, mushrooms, onion & basil
- GAMBERI** 32
Marinated prawns, zucchini, cherry tomato & chilli

SIDES

- SUPER CRUNCHY CHIPS (V)** 9
- GARDEN SALAD (GF,DF)** 9
- ROCKET SALAD (GF)** 10
- ROASTED BABY CHAT POTATO & ROSEMARY** 10
- STEAMED BROCCOLINI** 11
w Roasted almond & chilli

CATERING TO YOUR DIETARY REQUIREMENTS:

Vegetarian options available and are marked with (V)
Dairy free options available and are marked with (DF)
Gluten free options available and are marked with (GF)

Please note that we do our best to cater to your special requests (Dietary or Allergy) however all dishes are made & cooked in an environment where allergens are present. Please highlight the severity of your case w a staff member to reduce the risk of cross contamination.

ALFRESCO DINERS BEWARE OF SEAGULLS

Do not leave your meal unattended.

PLEASE DO NOT FEED THE SEAGULLS

10% surcharge applicable on weekend / 15% surcharge applicable on public holidays / minimum of \$20 for credit card transactions / no split bills / management reserves the right to refuse service / RSA rules are enforced here