

APPETISERS

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

STARTERS

SYDNEY ROCK OYSTERS Served Natural w lemon wedge		5 each
--	---	---------------

CHEESE CROQUETTES (4 pieces) (V) Served w pesto aioli & micro herbs	16
HOME-MADE ARANCINI (3 pieces) Add an extra piece \$4 Sicilian style rice balls filled w Bolognese & smoked fior di latte cheese, served w Napolitana sauce	18
CALAMARI FRITTI (DF) Fried Loligo calamari, rocket leaves, lemon wedge & chili mayo	E 24/M 34
GARLIC PRAWNS (DF) QLD Tiger prawns grilled w garlic, chopped chilli, parsley, e.v.o.o. w a side of sourdough bread	29
ANTIPASTO Prosciutto, truffle salame, capocollo, buffalo mozzarella, parmesan, mixed olives sundried tomato, pizza bread	30

SALADS

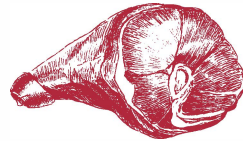
QUINOA SALAD (GF,V) Wild rocket, quinoa, baby beetroot, cherry tomato, feta cheese & orange vinaigrette \$5 to add Avocado Chicken \$7.5 to add Prosciutto Smoked salmon	23
GRILLED CHICKEN & AVOCADO (GF,DF) Grilled chicken tenderloin, iceberg lettuce leaves, red bell pepper, avocado, red radish & lemon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

MAIN COURSE

FISH & SEAFOOD	
FISH OF THE DAY Please see our special board for today's catch	MARKET PRICE
FISH AND CHIPS (DF) Beer battered hake fillets, super crunchy chips & tartar sauce	28
GRILLED BARRAMUNDI FILLET (GF,DF) Roasted potato, green asparagus & salsa rossa	42
SEAFOOD HOT POT (GF,DF) Tiger prawns, clams, mussels, fish in a hearty tomato & red wine sauce w a side of garlic bread	46



MEAT	
LAMB RACK (GF) Pistachio crusted rack of lamb, smoky eggplant puree & roasted sweet potato	42
VEAL SCALOPPINE Grilled veal tenderloins, wild mushroom sauce & crushed potato	43
250g SCOTCH FILLET (MSA 2+) Grain fed Black Angus fillet served w rocket leaves, shaved parmesan & cherry tomato	44
SURF AND TURF (GF,DF) 200g Black angus eye fillet, 2 grilled QLD tiger prawns, baby spinach, roasted pumpkin & red wine jus	58



BURGERS

SERVED ON A WARM MILK BUN WITH SUPER CRUNCHY CHIPS ON THE SIDE	
CHICKEN BURGER Chicken tenderloins, Italian herbs mayonnaise, oakleaf lettuce, cheddar cheese & tomato	22
WAGYU BEEF BURGER Beef patty, tomato relish, oak leaf lettuce, onion, cheddar cheese & pickled cucumber	23

PASTA & CO

GF OPTION AVAILABLE UPON REQUEST \$5 EXTRA	
SPAGHETTI BOLOGNESE Rich minced beef ragout and basil	25
FETTUCINE AL POLLO Chicken, basil, mushrooms & creamy white wine sauce	27
LAGAGNA DI MANZO Home made beef lasagne w tomato ragout	28
GNOCCHI AI FUNGHI (V) Hand rolled gnocchi, wild mushrooms sauce, spinach & mascarpone	29
RAVIOLI DELLA CASA (V) Oven baked pumpkin & goats cheese ravioli w sage & burnt butter sauce	29
SAFFRON SEAFOOD RISOTTO QLD prawns, black mussels, clams, fish fillet, garlic	38
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

PIZZA

11 INCHES, TOMATO BASE GF OPTION AVAILABLE \$5 EXTRA	
MARGHERITA (V) Tomato, mozzarella and basil Add on: olives \$3, mushrooms \$3, salame \$4, anchovies \$4	23
POLLO Marinated chicken fillets, mushrooms, red capsicum, basil	26
VEGETARIANA (V) Mushrooms, eggplant, roasted pumpkin, ricotta & watercress leaves	26
PROSCIUTTO & RUCOLA w Shaved parmesan & drizzled e.v.o.o.	28
PEPPERONI Salame, mushrooms, onion & basil	29
GAMBERI Marinated prawns, zucchini, cherry tomato & chilli	32

SIDES

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

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