

STARTERS

- GARLIC BREAD (V)** 9.5
ADD cheese for extra \$4
- TOMATO BRUSCHETTA (V,DF)** 16
Sourdough, cherry tomato, onion & basil with e.v.o.o
- HOME-MADE DIPS (V)** 21.5
Beetroot and goat cheese dip, semi dried tomato paste, black olives tapenade served with pizza bread
- SMOKED OCEAN TROUT BRUSCHETTA** 22
Sourdough bread, smoked ocean trout fillet, avocado, cream cheese & e.v.o.o

ENTREÉS

- NATURAL OYSTERS** 3 - \$18 | 6 - \$36
Natural Sydney Rock oysters served w lemon wedge
- MIXED OLIVES (V,DF)** 13.5
Marinated in garlic, chilli, Italian herbs & olive oil w grissini
- HOME-MADE CHICKEN MEAT BALLS** 24
Oven baked, served in arabiatta sauce w bread on the side
- CALAMARI FRITTI (DF)** E 26 / M 34
Loligo calamari, rocket leaves, fresh lemon & chilli mayo
- GARLIC PRAWNS (DF)** 34
Grilled QLD tiger prawns with garlic, chopped chilli, parsley, e.v.o.o. with a side of sourdough bread
- ANTIPASTO** 34
Prosciutto, truffle salame, capocollo, buffalo mozzarella, parmesan, mixed olives, sun-dried tomato, pizza bread

SALADS

- QUINOA SALAD (GF,V)** 24
Wild rocket, quinoa, baby beetroot, cherry tomato, feta cheese & orange vinaigrette
- GRILLED CHICKEN & AVOCADO (GF,DF)** 24
Grilled chicken tenderloin, green oak leaves, red bell pepper, avocado, red radish & lemon dressing
- BURRATA CAPRESE (GF,V)** 31
Buffalo burrata, tomatoes, basil, e.v.o.o. & balsamic glaze
- OCEAN TROUT SALAD (GF,DF)** 32
Smoked Ocean trout, green beans, almond flakes, oak leaf lettuce, cherry tomato and citrus dressing
- ADD: Avocado/Chicken - \$6 | Prosciutto/Prawns - \$7

PASTA & CO

- GF \$6 EXTRA
- SPAGHETTI BOLOGNESE** 28
Rich minced beef ragout and basil
- FETTUCCINE AL POLLO** 32
Chicken, basil, mushrooms & creamy white wine sauce
- LASAGNA DI MANZO** 32
Home made beef lasagne with tomato ragout
- GNOCCHI AI FUNGHI (V)** 33
Hand rolled gnocchi with wild mushrooms sauce & spinach
- SPINACH & RICOTTA RAVIOLI (V)** 34
Spinach & ricotta ravioli served in a creamy pesto sauce
- MUSHROOM RISOTTO (V)** 34
Mixed mushrooms, truffle paste, shaved parmesan & e.v.o.o
- PAPARDELLE LAMB RAGOUT** 36
Fresh papardelle pasta, slow cooked lamb shoulder ragout & gremolata

SIGNATURE PASTA 39

- LINGUINE MARINARA AL CARTOCCIO (DF)**
QLD Prawns, mussels, clams, squid & fish baked in parchment bag with basil pesto, Napoli sauce, fresh chili & garlic



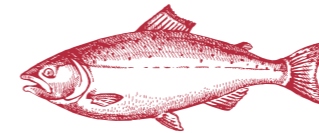
PIZZA

- 11 inch pizza - GF \$6 EXTRA
- MARGHERITA (V)** 28
Fior di latte cheese, basil leaves & pizza sauce
- PEPPERONI** 29
Salame, mushrooms, onion, basil, pizza sauce & mozzarella
- VEGETARIANA (V)** 31
Mushrooms, eggplant, roasted pumpkin, ricotta & watercress leaves
- PROSCIUTTO & RUCOLA** 32
Bianca base with shaved parmesan & drizzled e.v.o.o.
- GAMBERI** 34
Marinated prawns, cherry tomato, chilli, pizza sauce & mozzarella
- ADD: Olives/Anchovies - \$3 | Mushrooms - \$4 | Salame - \$5 | Prosciutto/Prawns - \$7

MAIN COURSES

SEAFOOD

- FISH OF THE DAY** Market Price
Please see our special board for today's catch
- FISH AND CHIPS (DF)** 28
Beer battered hake fillets, super crunchy chips & tartar sauce
- GRILLED BARRAMUNDI FILLET (GF,DF)** 44
Roasted potato, green asparagus, cauliflower puree & salsa rossa
- SEAFOOD HOT POT (GF,DF)** 48
Tiger prawns, clams, mussels and fish in rich tomato and red wine sauce with a side of garlic bread



CHICKEN, BEEF & GAME

- CHICKEN MELANZANE** 34
Crumbed chicken, roasted eggplant, napolitana sauce & melted mozzarella & Parmesan w fried basil
- GRILLED KANGAROO FILLETS** 38
Kangaroo tenderloins, cooked medium-rare, served w beetroot risotto
- VEAL SCALOPPINE** 46
Grilled veal tenderloin slightly grilled and finished in wild mushroom sauce, served w crushed potato mash
- 250G SCOTCH FILLET (MSA 2+)** 55
250g scotch fillet served w rocket, shaved parmesan and cherry tomato
- ADD: Tiger Prawns - \$7 per prawn

SIDES

- SUPER CRUNCHY CHIPS** 10
- MIXED LEAF SALAD** 10
- ROCKET & PARMESAN SALAD** 11
- STEAMED BROCCOLINI** 13.5
w almond flakes

DIETARY REQUIREMENTS:

Vegetarian (V) | Gluten free (GF) | Dairy free (DF)

We take the utmost level of care when catering to your requirements to minimise the risk of cross contamination. Please discuss the severity of your allergy/sensitivity (gluten, dairy etc.) with a member of staff.

BURGERS

Served on a milk burger bun w side of super crunchy chips

- CHICKEN BURGER** 24
Chicken tenderloins, Italian herbs mayonnaise, oak leaf lettuce, cheddar & tomato
- WAGYU BEEF BURGER** 25
Beef patty, tomato relish, oak leaf lettuce, onion, cheddar & pickled cucumber

KIDS MENU

- FROM \$15 -

12 YEARS OLD
& UNDER ONLY

- PENNE NAPOLETANA \$15
- SPAGHETTI BOLOGNESE \$16
- FISH & CHIPS \$16
- CHEESE BURGER & CHIPS \$17
- MARGHERITA PIZZA \$18

PLEASE SCAN THE QR CODE TO VIEW DETAILS OF OUR UPCOMING EVENTS

