

STARTERS

GARLIC BREAD (V) 9.5
ADD cheese for extra \$4

MIXED OLIVES (V, DF) 13.5
Marinated in garlic, chilli, italian herbs & olive oil w grissini

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

TRIPLE CHEESE CROQUETTES (V) 19
(4 pieces)Served with pesto aioli & micro herbs

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

RAVIOLI DELLA CASA (V) 36
Oven baked ravioli w butternut pumpkin & goats cheese, sage burnt butter sauce

MUSHROOM RISOTTO (V) 36
Mixed mushroom, 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

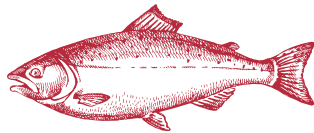
44

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 PARMIGIANA

34

Crumbed chicken fillets, napolitana sauce, melted mozzarella & parmesan cheese 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+)

52

250g scotch fillet served w rocket, shaved parmesan and cherry tomato

ADD: Tiger Prawns - \$7 per prawn

SIDES

SUPER CRUNCHY CHIPS

10

Extra tomato sauce or aioli \$1 extra

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)

To minimise risk of cross contamination, please discuss the severity of your allergy/sensitivity (gluten, dairy etc.) with a member of staff.

BURGERS

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

Burgers are served on a milk bun with a side of super crunchy chips

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



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TO VIEW DETAILS OF OUR
UPCOMING EVENTS

10% surcharge applicable on weekend / 15% surcharge applicable on public holidays / \$2 per bill to split bills / management reserves the right to refuse service / RSA rules are enforced here / Bank charges applicable on all card payments