

BREADS

PERFECT FOR SHARING

GARLIC BREAD (V) 9.5

ADD cheese for extra \$4

MIXED OLIVES (V, DF) 13.5

Marinated in chill & olive oil w garlic & parmesan bread

TOMATO BRUSCHETTA (V,DF) 16

Sourdough, cherry tomato, onion & basil with e.v.o.o

HOME-MADE DIPS (V) 19.5

Beetroot and goat cheese dip, semi dried tomato paste, black olives tapenade served with soft flat bread

MUSHROOM PIADINA 21

Mixed mushrooms, soft flat bread, pecorino & parmesan

OCEAN TROUT PIADINA 23

Smoked ocean trout chunks, smashed avocado, flat bread, cream cheese

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

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, tomato salsa, e.v.o.o. with a side of sourdough bread

ANTIPASTO 34

Prosciutto, truffle salame, capocollo, mozzarella, parmesan, mixed olives, sun-dried tomato w soft parmesan flat 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, baby potatoes, watercress, 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

CHICKEN MEATBALL PASTA 34

Homemade chicken meatballs, fresh buckwheat pasta, tossed w spinach in a creamy Napolitana sauce

RAVIOLI DELLA CASA (V) 36

Oven baked ravioli w butternut pumpkin & goats cheese, sage & burnt butter sauce

MUSHROOM RISOTTO (V, GF) 36

Mixed mushroom, truffle paste, shaved parmesan & e.v.o.o

PAPPARDELLE LAMB RAGOUT 36

Fresh pappardelle 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 & tomato salsa

PEPPERONI 31

Mild salame, mushrooms, onion, mozzarella, tomato salsa

VEGETARIANA (V) 32

Mushrooms, eggplant, roasted pumpkin, Fior di latte, ricotta, tomato salsa & watercress leaves

PROSCIUTTO 34

Bianca base, mozzarella, sliced prsciutto, rocket leaves, shaved parmesan

GAMBERI 36

Prawns, zucchini, tomato, chilli, mozzarella, tomato salsa

ADD: Olives | Anchovies | Mushrooms - \$4
Salame | 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)

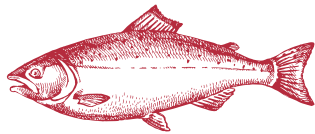
44

Roasted potato, green asparagus, cauliflower puree & salsa rossa

SEAFOOD HOT POT

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

BEEF 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