

## BREADS

### PERFECT FOR SHARING

**GARLIC BREAD (V)** 9.5

ADD cheese for extra \$4

**MIXED OLIVES (V, DF)** 13.5

Marinated in garlic & chilli olive oil, rustic grissini bread sticks

**TOMATO BRUSCHETTA (V,DF)** 16

Sourdough, cherry tomato, onion & basil with e.v.o.o  
add buffalo mozzarella \$6

**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** 23

Sourdough, hot smoked ocean trout chunks, smashed  
avocado, 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

**BAKED MUSHROOMS & ASPARAGUS (V)** 19.5

Mixed mushrooms, asparagus, creamy garlic sauce,  
shredded mozzarella & parmesan crust & 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,  
tomato salsa, e.v.o.o. with a side of sourdough bread

**ANTIPASTO** 38

Prosciutto, truffle salame, bresaola, parmesan, brie cheese,  
mixed olives, dry fruits, pizza bread & grissini

## 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

Shredded mozzarella, 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

## 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)

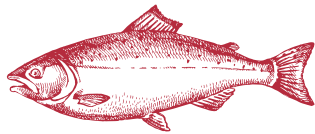
44

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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UPCOMING EVENTS