

STARTERS

- 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 \$8
- HOME-MADE DIPS (V)** **23**
Beetroot and goat cheese dip, semi dried tomato paste, black olives tapenade served with pizza bread

ENTREÉS

- NATURAL OYSTERS** **3 - \$18 | 6 - \$36**
Natural Sydney Rock oysters served w lemon wedge
- TRIPLE CHEESE CROQUETTES (V)** **21**
(4 pieces) Served with pesto aioli & micro herbs
- OCEAN TROUT TERRINA** **24**
Smoked coral trout, cream cheese, chives, trout roe & rustic Italian bread
- STRACCIATELLA (V) (STRA-TCHA-TEL-LA)** **24**
Buffalo mozzarella filling, sundried tomato pesto, crushed pistachio & rustic Italian bread
- 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. w a side of sourdough bread
- ANTIPASTO TO SHARE** **42**
Prosciutto, truffle salame, bresaola, marinated buffalo mozzarella & provolone cheese, mixed olives, dry fruits, pizza bread & grissini

DAILY SPECIALS

PLEASE ASK OUR FRIENDLY STAFF FOR
TODAY'S CHEF SPECIALS

PASTA & CO

- GF \$6 EXTRA**
- SPAGHETTI BOLOGNESE** **29**
Rich minced beef ragout and basil
- FETTUCCINE AL POLLO** **34**
Chicken, basil, mushrooms & creamy white wine sauce
- LASAGNA DI MANZO** **34**
Home made beef lasagne with tomato ragout
- GNOCCHI AI FUNGHI (V)** **35**
Hand rolled gnocchi with wild mushrooms sauce & spinach
- CHICKEN MEATBALL BUCATINI** **36**
Homemade chicken meatballs, bucatini, tossed w spinach in a creamy Napolitana sauce
- RAVIOLI DELLA CASA (V)** **36**
Ravioli w butternut pumpkin & goats cheese, sage & burnt butter sauce
- MUSHROOM RISOTTO (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

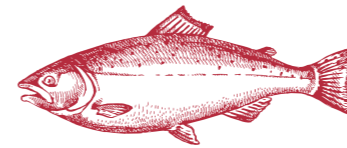
PIZZA

- 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 prusciutto, rocket leaves, shaved parmesan
- GAMBERI** **36**
Prawns, zucchini, tomato, chilli, mozzarella, tomato salsa

ADD: Olives | Anchovies | Mushrooms - \$5
Salame | Prosciutto | Prawns - \$8

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** **35**
Crumbed chicken fillets, napolitana sauce, melted mozzarella & parmesan cheese w fried basil
- GRILLED KANGAROO FILLETS (GF)** **39**
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 STEAK** **54**
250g black angus beef MSA 2+, served w rocket, shaved parmesan and cherry tomato
- ADD: Tiger Prawn - \$8 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

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

BURGERS

- CHICKEN BURGER** **25**
Grilled chicken tenderloins, Italian herbs mayonnaise, oak leaf lettuce, cheddar & tomato
- WAGYU BEEF BURGER** **27**
Beef patty, tomato relish, oak leaf lettuce, onion, cheddar & pickled cucumber
- EASTBANK FISH BURGER** **32**
Grilled NZ Monkfish, pickled cucumber ribbons, oak leaves & tartare sauce
- Burgers are served on a brioche bun with a side of super crunchy chips

SALADS

- QUINOA SALAD (GF,V)** **25**
Rocket, quinoa, beetroot, tomato, feta & orange vinaigrette
- GRILLED CHICKEN & AVOCADO (GF,DF)** **25**
Grilled chicken, 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, potato, watercress, cherry tomato and citrus dressing
- MANGO TIGER PRAWN SALAD (GF)** **34**
Chilled Tiger prawns, mango cubes, beansprout, rucola, cannellini beans & alfalfa sprouts in an orange vinegar dressing

Optional addons:

- Avocado - \$6
Grilled chicken - \$7
Prosciutto - \$8
Grilled prawns - \$8

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.