

STARTERS

|                                                                                                   |             |
|---------------------------------------------------------------------------------------------------|-------------|
| <b>GARLIC BREAD</b> (V)                                                                           | <b>10</b>   |
| <i>add cheese for extra \$4</i>                                                                   |             |
| <b>MIXED OLIVES</b> (V)                                                                           | <b>13.5</b> |
| <i>Marinated in garlic &amp; chilli olive oil, rustic grissini bread sticks</i>                   |             |
| <b>TOMATO BRUSCHETTA</b> (V,DF)                                                                   | <b>16</b>   |
| <i>Sourdough, cherry tomato, onion &amp; basil, e.v.o.o</i>                                       |             |
| <i>add buffalo mozzarella \$8</i>                                                                 |             |
| <b>HOME-MADE DIPS</b> (V)                                                                         | <b>23</b>   |
| <i>Beetroot and goat cheese dip, semi dried tomato paste, black olives tapenade w pizza bread</i> |             |

ENTREÉS

|                                                                                                                                                        |                            |
|--------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------|
| <b>NATURAL OYSTERS</b>                                                                                                                                 | <b>3 - \$18   6 - \$36</b> |
| <i>Natural Sydney Rock oysters, lemon wedge</i>                                                                                                        |                            |
| <b>TRIPLE CHEESE CROQUETTES</b> (V)                                                                                                                    | <b>21</b>                  |
| <i>(4 pieces) Served with pesto aioli &amp; micro herbs</i>                                                                                            |                            |
| <b>STRACCIATELLA</b> (V) (STRA-TCHA-TEL-LA)                                                                                                            | <b>24</b>                  |
| <i>Buffalo mozzarella filling, sundried tomato pesto, chrushed pistachio &amp; rustic Italian bread</i>                                                |                            |
| <b>OCEAN TROUT TERRINA</b>                                                                                                                             | <b>26</b>                  |
| <i>Smoked coral trout, cream cheese, chives, trout roe &amp; rustic Italian bread</i>                                                                  |                            |
| <b>CALAMARI FRITTI</b> (DF)                                                                                                                            | <b>E 26 / M 34</b>         |
| <i>Loligo calamari, rocket leaves, lemon &amp; chilli mayo</i>                                                                                         |                            |
| <b>GARLIC PRAWNS</b> (DF)                                                                                                                              | <b>34</b>                  |
| <i>Grilled QLD tiger prawns w garlic, chopped chilli, parsley, e.v.o.o., tomato salsa, w sourdough bread</i>                                           |                            |
| <b>ANTIPASTO</b> TO SHARE                                                                                                                              | <b>42</b>                  |
| <i>Prosciutto, truffle salame, bresaola, marinated buffalo mozzarella &amp; provolone cheese, mixed olives, dry fruits, pizza bread &amp; grissini</i> |                            |

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.

PASTA & CO

|                                                                                            |           |
|--------------------------------------------------------------------------------------------|-----------|
| <b>GF \$6 EXTRA</b>                                                                        |           |
| <b>SPAGHETTI BOLOGNESE</b>                                                                 | <b>30</b> |
| <i>Rich minced beef ragout and basil</i>                                                   |           |
| <b>LASAGNA DI MANZO</b>                                                                    | <b>34</b> |
| <i>Home made beef lasagne with tomato ragout</i>                                           |           |
| <b>FETTUCCINE AL POLLO</b>                                                                 | <b>35</b> |
| <i>Chicken, basil, mushrooms &amp; creamy white wine sauce</i>                             |           |
| <b>GNOCCHI AI FUNGHI</b> (V)                                                               | <b>35</b> |
| <i>Hand rolled gnocchi w wild mushrooms sauce &amp; spinach</i>                            |           |
| <b>CHICKEN MEATBALL BUCATINI</b>                                                           | <b>36</b> |
| <i>Homemade chicken meatballs, bucatini, tossed w spinach in a creamy Napolitana sauce</i> |           |
| <b>MUSHROOM RISOTTO</b> (GF)                                                               | <b>36</b> |
| <i>Mixed mushrooms, truffle paste, shaved parmesan &amp; e.v.o.o</i>                       |           |
| <b>RAVIOLI DELLA CASA</b> (V)                                                              | <b>38</b> |
| <i>Ravioli w butternut pumpkin &amp; goats cheese, sage &amp; burnt butter sauce</i>       |           |
| <b>PAPPARDELLE LAMB RAGOUT</b>                                                             | <b>38</b> |
| <i>Fresh pappardelle pasta, slow cooked lamb shoulder ragout &amp; gremolata</i>           |           |

SIGNATURE PASTA44

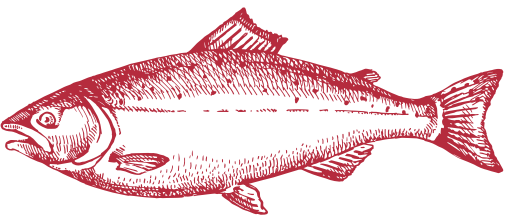
LINGUINE MARINARA AL CARTOCCIO (DF)  
QLD Prawns, mussels, clams, squid & fish baked in parchment bag with basil pesto, Napoli sauce, fresh chili & garlic

PIZZA

|                                                                                                            |           |
|------------------------------------------------------------------------------------------------------------|-----------|
| <b>11 INCH PIZZA - GF \$6 EXTRA</b>                                                                        |           |
| <b>MARGHERITA</b> (V)                                                                                      | <b>28</b> |
| <i>Shredded mozzarella, fior di latte cheese, tomato salsa, basil leaves</i>                               |           |
| <b>PEPPERONI</b>                                                                                           | <b>31</b> |
| <i>Mild salame, mushrooms, onion, tomato salsa &amp; mozzarella</i>                                        |           |
| <b>VEGETARIANA</b> (V)                                                                                     | <b>32</b> |
| <i>Mushrooms, eggplant, roasted pumpkin, ricotta, Fior di latte, &amp; watercress leaves, tomato salsa</i> |           |
| <b>PROSCIUTTO</b>                                                                                          | <b>34</b> |
| <i>Bianca base, mozzarella, sliced prosciutto, rocket leaves &amp; shaved parmesan</i>                     |           |
| <b>GAMBERI</b>                                                                                             | <b>36</b> |
| <i>Prawns, zucchini, mozzarella, cherry tomato, chilli flakes, tomato salsa</i>                            |           |

MAIN COURSES

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



CHICKEN, BEEF & GAME

|                                                                                                                   |           |
|-------------------------------------------------------------------------------------------------------------------|-----------|
| <b>CHICKEN PARMIGIANA</b>                                                                                         | <b>35</b> |
| <i>Crumbed chicken fillets, napolitana sauce, melted mozzarella &amp; parmesan cheese w fried basil</i>           |           |
| <b>GRILLED KANGAROO FILLETS</b>                                                                                   | <b>42</b> |
| <i>Kangaroo tenderloins, cooked medium-rare, served w beetroot risotto</i>                                        |           |
| <b>VEAL SCALOPPINE</b>                                                                                            | <b>46</b> |
| <i>Grilled veal tenderloin slightly grilled and finished in wild mushroom sauce, served w crushed potato mash</i> |           |

|                                                                                        |           |
|----------------------------------------------------------------------------------------|-----------|
| <b>SCOTCH FILLET STEAK</b>                                                             | <b>56</b> |
| <i>250g black angus beef MSA 2+ served w rocket, shaved parmesan and cherry tomato</i> |           |
| <i>ADD: Tiger Prawns - \$8 per prawn</i>                                               |           |

SIDES

|                                              |             |
|----------------------------------------------|-------------|
| <b>SUPER CRUNCHY CHIPS</b>                   | <b>10</b>   |
| <i>Extra tomato sauce or aioli \$1 extra</i> |             |
| <b>MIXED LEAF SALAD</b>                      | <b>10</b>   |
| <b>ROCKET &amp; PARMESAN SALAD</b>           | <b>11</b>   |
| <b>STEAMED BROCCOLINI</b>                    | <b>13.5</b> |
| <i>w almond flakes</i>                       |             |

BURGERS

|                                                                                                      |           |
|------------------------------------------------------------------------------------------------------|-----------|
| <i>SERVED ON A BRIOCHE BUN WITH A SIDE OF SUPER CRUNCHY CHIPS</i>                                    |           |
| <b>CHICKEN BURGER</b>                                                                                | <b>25</b> |
| <i>Grilled chicken tenderloins, Italian herbs mayonnaise, oak leaf lettuce, cheddar &amp; tomato</i> |           |
| <b>WAGYU BEEF BURGER</b>                                                                             | <b>27</b> |
| <i>Beef patty, tomato relish, oak leaf lettuce, onion, cheddar &amp; pickled cucumber</i>            |           |
| <b>BARRAMUNDI BURGER</b>                                                                             | <b>32</b> |
| <i>Grilled barramundi fillet, pickled cucumber ribbons, oak leaves &amp; tartare sauce</i>           |           |

SALADS

|                                                                                                                                    |           |
|------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>QUINOA SALAD</b> (GF,V)                                                                                                         | <b>25</b> |
| <i>Wild rocket, quinoa, baby beetroot, cherry tomato, feta cheese &amp; orange vinaigrette</i>                                     |           |
| <b>GRILLED CHICKEN &amp; AVOCADO</b> (GF,DF)                                                                                       | <b>26</b> |
| <i>Grilled chicken tenderloin, oak leaves, red bell pepper, avocado, red radish &amp; lemon dressing</i>                           |           |
| <b>BURRATA CAPRESE</b> (GF,V)                                                                                                      | <b>31</b> |
| <i>Buffalo burrata, tomatoes, basil, e.v.o.o. &amp; balsamic glaze</i>                                                             |           |
| <b>SMOKED OCEAN TROUT SALAD</b> (GF,DF)                                                                                            | <b>32</b> |
| <i>Green beans, almond flakes, baby potato, watercress, cherry tomato and citrus dressing</i>                                      |           |
| <b>MANGO TIGER PRAWN SALAD</b> (GF)                                                                                                | <b>34</b> |
| <i>Chilled Tiger prawns, mango cubes, beansprout, rucola, cannellini beans &amp; alfalfa sprouts in an orange vinegar dressing</i> |           |

KIDS MENU

-FROM \$15-

12 YEARS OLD & UNDER ONLY

PENNE NAPOLETANA \$15

PENNE BOLOGNESE \$16

FISH & CHIPS \$18

CHEESE BURGER & CHIPS \$18

MARGHERITA PIZZA \$18

HAWAIIAN PIZZA \$22