

STARTERS

- GARLIC BREAD** (V) **10**
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**
Herb Focaccia, cherry tomato, onion, basil, e.v.o.o
add buffalo mozzarella \$6
- HOME-MADE DIPS** (V) **23**
Beetroot & goat cheese, semi dried tomato, black olive
tapenade, pizza bread

ENTREES

- NATURAL OYSTERS** **3 - \$18 | 6 - \$36**
Natural Sydney Rock oysters served w lemon wedge
- PUMPKIN ARANCINI** (V, 3 pieces) **26**
Pumpkin, smoked mozzarella, green peas, Napolitana sauce
- STRACCIATELLA** (V) (STRA-TCHA-TEL-LA) **26**
Soft, stringy & creamy burrata filling, sundried tomato pesto,
crushed pistachio, rustic Italian bread
- OCEAN TROUT TERRINA** **26**
Smoked coral trout, cream cheese, chives, trout roe, rustic
Italian bread
- CALAMARI FRITTI** (DF) **E 26 / M 34**
Loligo calamari, rocket leaves, fresh lemon, chilli mayo
- GARLIC TIGER PRAWNS** **34**
Grilled w garlic, chilli, parsley, tomato salsa, e.v.o.o, side bread
- ANTIPASTO** TO SHARE **42**
Prosciutto, truffle salame, bresaola, marinated buffalo
mozzarella & provolone cheese, mixed olives, mostarda di
frutta, pizza bread & grissini

DAILY SPECIALS

PLEASE ASK OUR FRIENDLY STAFF FOR
TODAY'S CHEF SPECIALS

PASTA & CO

GF \$6 EXTRA

- SPAGHETTI BOLOGNESE** **30**
Rich minced beef ragù, shredded basil leaves
- FETTUCCINE AL POLLO** **35**
Chicken, basil, mushrooms, creamy white wine sauce
- LASAGNA DI MANZO** **36**
Home made beef lasagne, tomato ragù
- GNOCCHI AI FUNGHI** (V) **36**
Hand rolled gnocchi, spinach, mixed mushrooms sauce
- RISOTTO AL POLPO** (GF) **39**
Slow cooked octopus, cherry tomato, chilli, limoncello
gremolata
- ORECCHIETTE AL PESTO** (V) **36**
basil pesto, pine-nuts, semi dried tomato, artichokes, e.v.o.o
- POLPETTE DI POLLO** **38**
Chicken meatballs, spinach fettuccine, creamy Napolitana
- RAVIOLI DELLA CASA** (V) **38**
butternut pumpkin & goats cheese, sage, burnt butter sauce
- PAPPARDELLE AL RAGÙ** **42**
Fresh pasta, lamb shoulder ragù, gremolata



SIGNATURE PASTA 44

LINGUINE MARINARA AL CARTOCCIO

QLD Prawns, mussels, clams, squid & fish
baked in parchment bag with basil pesto,
Napoli sauce, fresh chili & garlic

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

10% surcharge applicable on weekend / 15% surcharge on public holidays
Bank charges applicable on all card payments

PIZZA

11 inch pizza - GF \$6 EXTRA

MARGHERITA (V)

Mozzarella, fior di latte, basil leaves & tomato salsa
add buffalo mozzarella \$6

PEPPERONI

Mild salame, mushrooms, onion, mozzarella, tomato salsa

VEGETARIANA (V)

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

FUNGHI MISTI (V)

Mixed mushrooms, creamy truffle paste, wilted spinach, fior di
latte cheese, Grana Padano

PROSCIUTTO

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

GAMBERI

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

SALADS

PRAWN & MANGO (GF,DF)

Chilled tiger prawns, fresh mango slices, avocado, shaved fennel,
micro herbs w palm sugar & lime dressing

SMOKED OCEAN TROUT (GF,DF)

Green beans, almond flakes, boiled potato, watercress
leaves, cherry tomato, citrus dressing

BURRATA CAPRESE (GF,V)

Buffalo burrata, fresh tomato, basil, e.v.o.o, balsamic glaze

GRILLED CHICKEN & AVOCADO (GF,DF)

Chicken tenderloins, oakleaf lettuce, red bell pepper,
avocado, red radish, lemon dressing

QUINOA & BEETROOT SALAD (GF,V)

W/ rocket, beetroot, tomato & orange vinaigrette

Optional add ons:

Avocado - \$6

Grilled chicken - \$7

Prosciutto - \$8

Grilled or chilled prawns - \$8

\$2 per bill to split bills / management reserves the right to refuse service
RSA rules are enforced here

MAIN COURSES

CHICKEN, BEEF & GAME

CHICKEN PARMIGIANA

Crumbed chicken fillets, napolitana sauce, melted mozzarella,
parmesan cheese w fried basil

CHICKEN SCALOPPINE

Grilled chicken fillets, wild mushroom sauce, crushed potatoes

GRILLED KANGAROO FILLETS (GF)

Kangaroo tenderloins (medium-rare), beetroot risotto

VEAL SCALOPPINE

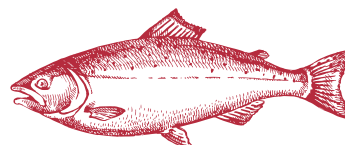
Seared veal tenderloins, wild mushroom sauce, crushed
potatoes

250G SCOTCH FILLET STEAK

250g black Angus beef MSA 2+, rocket leaves, shaved
parmesan, vine ripened truss tomatoes

ADD: Tiger Prawn - \$8 per prawn

ADD: Red wine jus / Mushroom sauce - \$4



SEAFOOD

FISH OF THE DAY

Market Price

Please see our special board for today's catch

FISH AND CHIPS (DF)

Beer battered hake fillets, super crunchy chips & tartar sauce

GRILLED BARRAMUNDI FILLET (GF)

Roasted potato, green asparagus, cauliflower puree
& salsa rossa

SEAFOOD HOT POT

Tiger prawns, clams, mussels and fish in rich tomato and red
wine sauce with a side of garlic bread

SIDES

SUPER CRUNCHY CHIPS

Extra tomato sauce or aioli \$1 extra

MIXED LEAF SALAD

ROCKET & PARMESAN SALAD

STEAMED BROCCOLINI 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 with a member of staff.