



STARTERS

GARLIC BREAD (V)	10
<i>ADD cheese for extra \$4</i>	
BREAD & OLIVES (V, DF)	13.5
<i>Marinated in garlic & chilli olive oil w focaccia bread</i>	
TOMATO BRUSCHETTA (V,DF)	16
<i>Herb Focaccia, cherry tomato, onion, basil, e.v.o.o add buffalo mozzarella \$6</i>	
HOME-MADE DIPS (V)	23
<i>Beetroot & goat cheese, semi dried tomato, black olive tapenade, pizza bread</i>	

ENTREES

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

KIDS MENU	
12 YEARS OLD & UNDER ONLY	
PENNE NAPOLETANA	15
PENNE BOLOGNESE	16
FISH & CHIPS (I)	17
CRUMBED CHICKEN & CHIPS	17
CHEESE BURGER & CHIPS	17
MARGHERITA PIZZA	18
HAWAIIAN PIZZA	18

PASTA & CO

GF \$6 EXTRA	
SPAGHETTI BOLOGNESE	30
<i>Rich minced beef ragù, shredded basil leaves</i>	
FETTUCCINE AL POLLO	35
<i>Chicken, basil, mushrooms, creamy white wine sauce</i>	
LASAGNA DI MANZO	36
<i>Home made beef lasagne, tomato ragù</i>	
GNOCCHI AI FUNGHI (V)	36
<i>Hand rolled gnocchi, spinach, mixed mushrooms sauce</i>	
RISOTTO AL POLPO (GF,A)	39
<i>Slow cooked octopus, cherry tomato, chilli, limoncello gremolata</i>	
ORECCHIETTE AL PESTO (V)	36
<i>Basil pesto, pine nuts, semi dried tomato, artichokes, e.v.o.o</i>	
POLPETTE DI POLLO	38
<i>Chicken meatballs, spinach fettuccine, creamy Napolitana</i>	
RAVIOLI DELLA CASA (V)	38
<i>Butternut pumpkin & goats cheese, sage, burnt butter sauce</i>	



SIGNATURE PASTA
4 4

LINGUINE MARINARA

AL CARTOCCIO (M)

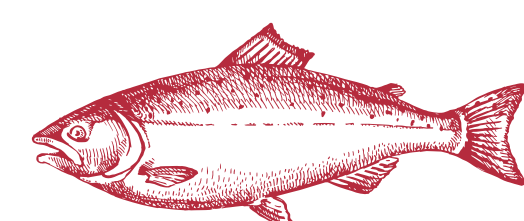
QLD Prawns, mussels, clams, squid & fish baked in parchment bag w basil pesto, Napoli sauce, fresh chilli & garlic

BURGERS

<i>SERVED ON A BRIOCHE BUN WITH A SIDE OF SUPER CRUNCHY CHIPS</i>	
CHICKEN BURGER	25
<i>Grilled chicken tenderloins, Italian herbs mayonnaise, oak leaf lettuce, cheddar & tomato</i>	
WAGYU BEEF BURGER	27
<i>Beef patty, tomato relish, oak leaf lettuce, onion, cheddar & pickled cucumber</i>	

MAIN COURSES

CHICKEN, BEEF & GAME	
CHICKEN PARMIGIANA	36
<i>Crumbed chicken fillets, napolitana sauce, melted mozzarella, parmesan cheese w fried basil</i>	
CHICKEN SCALOPPINE	36
<i>Grilled chicken fillets, wild mushroom sauce, crushed potatoes</i>	
GRILLED KANGAROO FILLETS (GF)	42
<i>Kangaroo tenderloins (medium-rare), beetroot risotto</i>	
VEAL SCALOPPINE	48
<i>Seared veal tenderloins, wild mushroom sauce, crushed potatoes</i>	
250G SCOTCH FILLET STEAK	58
<i>250g black Angus beef MSA 2+, rocket leaves, shaved parmesan, vine ripened truss tomatoes</i>	
<i>ADD: Tiger Prawn (A) - \$8 per prawn</i>	
<i>ADD: Red wine jus / Mushroom sauce - \$4</i>	



SEAFOOD	
FISH OF THE DAY (A)	MARKET PRICE
<i>Please see our special board for today's catch</i>	
FISH AND CHIPS (DF,I)	32
<i>Beer battered hake fillets, super crunchy chips & tartar sauce</i>	
GRILLED BARRAMUNDI FILLET (GF,A)	44
<i>Roasted potato, green asparagus, cauliflower puree & salsa rossa</i>	
SEAFOOD HOT POT (M)	48
<i>Tiger prawns, clams, mussels and fish in rich tomato and red wine sauce with a side of garlic bread</i>	

SIDES

SUPER CRUNCHY CHIPS	11
<i>Extra tomato sauce or aioli \$1 extra</i>	
MIXED LEAF SALAD	12
ROCKET & PARMESAN SALAD	12
STEAMED BROCCOLINI	14
<i>w almond flakes</i>	

SALADS

SMOKED OCEAN TROUT (GF,DF,A)	34
<i>Green beans, almond flakes, boiled potato, watercress leaves, cherry tomato, citrus dressing</i>	
BURRATA CAPRESE (GF,V)	32
<i>Buffalo burrata, fresh tomato, basil, e.v.o.o, balsamic glaze</i>	
GRILLED CHICKEN & AVOCADO (GF,DF)	26
<i>Chicken tenderloins, oakleaf lettuce, red bell pepper, avocado, red radish, lemon dressing</i>	
QUINOA & BEETROOT SALAD (GF,V)	26
<i>W/ rocket, beetroot, tomato & orange vinaigrette</i>	

ADD ONS

Chicken	\$5
Prosciutto	\$6
Prawns (A)	\$8

PIZZA

<i>11 INCH PIZZA - GF \$6 EXTRA</i>	
MARGHERITA (V)	28
<i>Mozzarella, fior di latte, basil leaves & tomato salsa add burrata \$10</i>	
PEPPERONI	32
<i>Mild salame, mushrooms, onion, mozzarella, tomato salsa</i>	
VEGETARIANA (V)	32
<i>Mushrooms, eggplant, roasted pumpkin, Fior di latte, ricotta, tomato salsa, watercress leaves</i>	
FUNGHI MISTI (V)	32
<i>Mixed mushrooms, creamy truffle paste, wilted spinach, fior di latte cheese, Grana Padano</i>	
PROSCIUTTO	34
<i>Bianca base, mozzarella, sliced prosciutto, rocket leaves, shaved parmesan</i>	
GAMBERI (A)	36
<i>Prawns, zucchini, tomato, chilli, mozzarella, tomato salsa</i>	

DIETARY REQUIREMENTS

VEGETARIAN (V) | GLUTEN FREE (GF) | DAIRY FREE (DF)
AUSTRALIAN (A) | MIXED (M) | INTERNATIONAL (I)



STARTERS

GARLIC BREAD (V)	10
ADD cheese for extra \$4	
BREAD & OLIVES (V, DF)	13.5
Marinated in garlic & chilli olive oil w foccacia bread	
TOMATO BRUSCHETTA (V,DF)	16
Herb Foccacia, 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	
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Pumpkin, smoked mozzarella, green peas, Napolitana sauce	
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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	

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basil pesto, pine-nuts, semi dried tomato, artichokes, e.v.o.o	
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Chicken meatballs, spinach fettuccine, creamy Napolitana	
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butternut pumpkin & goats cheese, sage, burnt butter sauce	
PAPPARDELLE AL RAGÙ	42
Fresh pasta, lamb shoulder ragù, gremolata	



SIGNATURE PASTA
4 4

LINGUINE MARINARA
AL CARTOCCIO

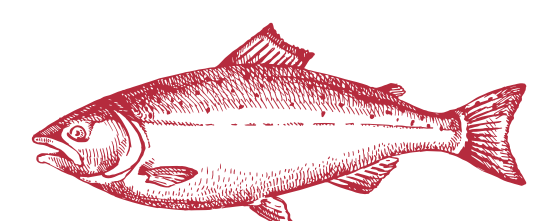
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fish baked in parchment bag with basil
pesto, Napoli sauce, fresh chili & garlic

BURGERS

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DIETARY REQUIREMENTS

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DAIRY FREE (DF)

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 / 2% charge applicable on all card payments