STARTERS

GARLIC BREAD (V) **10**

ADD cheese for extra $4

BREAD & OLIVES (V, DF) **13.5**

Marinated in garlic & chilli olive oil w focaccia bread

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 (A) **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 (A) **26**

Smoked coral trout, cream cheese, chives, trout roe, rustic Italian bread

CALAMARI FRITTI (A) **E 26 / M 34**

Loligo calamari, rocket leaves, fresh lemon, chilli mayo

GARLIC TIGER PRAWNS (DF,A) **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

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**

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,A) **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 (M)

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

BURGERS

SERVED ON A BRIOCHE BUN WITH A SIDE OF SUPER CRUNCHY CHIPS

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

MAIN COURSES

CHICKEN, BEEF & GAME

CHICKEN PARMIGIANA **36**

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

CHICKEN SCALOPPINE **36**

Grilled chicken fillets, wild mushroom sauce, crushed potatoes

GRILLED KANGAROO FILLETS (GF) **42**

Kangaroo tenderloins (medium-rare), beetroot risotto

VEAL SCALOPPINE **48**

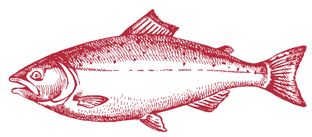
Seared veal tenderloins, wild mushroom sauce, crushed potatoes

250G SCOTCH FILLET STEAK **58**

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

ADD: Tiger Prawn (A) - $8 per prawn

ADD: Red wine jus / Mushroom sauce - $4



SEAFOOD

FISH OF THE DAY (A) **MARKET PRICE**

Please see our special board for today's catch

FISH AND CHIPS (DF,I) **32**

Beer battered hake fillets, super crunchy chips & tartar sauce

GRILLED BARRAMUNDI FILLET (GF,A) **44**

Roasted potato, green asparagus, cauliflower puree & salsa rossa

SEAFOOD HOT POT (M) **48**

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

SIDES

SUPER CRUNCHY CHIPS **11**

Extra tomato sauce or aioli $1 extra

MIXED LEAF SALAD **12**

ROCKET & PARMESAN SALAD **12**

STEAMED BROCCOLINI **14**

w almond flakes

SALADS

SMOKED OCEAN TROUT (GF,DF,A) **34**

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

BURRATA CAPRESE (GF,V) **32**

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

GRILLED CHICKEN & AVOCADO (GF,DF) **26**

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

QUINOA & BEETROOT SALAD (GF,V) **26**

W/ rocket, beetroot, tomato & orange vinaigrette

ADD ONS

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

PIZZA

11 INCH PIZZA - GF $6 EXTRA

MARGHERITA (V) **28**

Mozzarella, fior di latte, basil leaves & tomato salsa

add burrata $10

PEPPERONI **32**

Mild salame, mushrooms, onion, mozzarella, tomato salsa

VEGETARIANA (V) **32**

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

FUNGHI MISTI (V) **32**

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

PROSCIUTTO **34**

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

GAMBERI (A) **36**

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

DIETARY REQUIREMENTS

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

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