
ENTREES

FUNGHI RIPIENI (GF) 2 large mushroom filled with ricotta, cherry tomato, caramelised Spanish onion & prosciutto 17.50

CRISPY WHITEBAIT lightly floured and fried 10

BRUSCHETTA (2 slices) (GF bread available add 1 per slice)
crunchy home-made bread topped with caramelised onion, cherry tomato & basil finished with buffalo mozzarella and balsamic glaze 7.50
Extra slice 4 ea

GARLIC BREAD (4 slices) (GF bread available add 1 per slice)
crunchy home-made bread topped with roast garlic butter 7.50
Extra slice 2 ea

ARANCINI (VEG) 3 crumbed rice balls with pan tossed eggplant, zucchini and pumpkin 16
Extra ball 5.5 ea

SCALLOPS/PRAWNS (GF) cooked with choice of garlic blush sauce or chilli butter

5 Prawns 17.50

5 Scallops 17.50

Combo 3 of ea 19

FRIED MOZZARELLA (VEG) 3 crumbed mozzarella sticks served with napoli dipping sauce 12.50

SIDES

INSALATA (VEG) (V) mix leaf salad tossed with cherry tomato, Spanish onion, cucumber & boconcini with a red wine vinaigrette 8

FRIES straight cut fries seasoned with herb salt served with aioli 8

ROAST VEGETABLES (V) mix of oven roasted veggies 8

NO SPLIT BILLS

V = VEGAN, VEG = VEGETARIAN, G/F = GLUTEN FREE

PASTA

(G/F) penne with any sauce add 5

(Pastas can be changed to suit sauces)

SPAGHETTI BOLOGNESE slow cooked beef & pork mince in a rich tomato sauce	26.50
PENNE CALABRESE pan tossed capsicum, olives, cherry tomato, chilli & sopressa in our home-made napoli sauce	26.50
LASAGNA layers of pasta, bolognese and cheese baked to order	26.50
FETTUCCINE CARBONARA bacon pieces in a cream & egg sauce	26.50
GNOCCHI NAPOLI our home-made gnocchi tossed in our rich napoli sauce	28
GNOCCHI FUNGHI mushrooms in cream sauce tossed with our home made gnocchi	28
LINGUINE MARINARA pan tossed mussels, scallops, prawns & squid in your choice of napoli sauce or oil based sauce	38

Add chicken to any sauce 2 - Add bacon to any sauce 1

RISOTTO

PESTO (GF) creamy chicken mushroom and basil pesto sauce	27
SPOSA (GF) scallops & prawns tossed with cherry tomato & basil in a spicy tomato sauce	32
VEGETARIAN (GF) roast veggies in a rich tomato sauce	26.50

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PIZZA

(HM) Home Made
G/F Base add 5
Vegan cheese add 4

HERB / GARLIC freshly crushed garlic / or herbs with mozzarella cheese	19
CAPRICCIOSA home-made napoli base topped with virginian ham, mushroom, anchovies, olives and mozzarella	22
CALABRESE HM Napoli base with mozzarella, hot sopressa, olives and roast capsicum	22
HAWAIIAN HM Napoli sauce, mozzarella with virginian ham and pineapple	22
MARGHERITA DI BUFFALA home-made napoli base with mozzarella, buffalo mozzarella, cherry tomato & fresh basil	25
VERDURA HM napoli sauce, mozzarella, roasted capsicum, fetta, pumpkin, eggplant & zucchini, marinated olives & fresh herbs	28
PROSCIUTTO Pesto base topped with baby spinach, prosciutto, roasted pumpkin and capsicum finished with fetta	28
TUSCAN CHICKEN HM napoli base with tuscan marinated chicken, roast pumpkin, baby spinach, mushrooms, pesto & roast peppers	28
MARINARA HM Napoli base with mozzarella, a mix of garlic and lemon marinated prawns, scallops, fish and squid with fresh parsley and basil	29
LAMB HM Napoli sauce, mozzarella, baby spinach, roasted pepper, Spanish onion, marinated lamb backstrap, gourmet fetta topped with tzatziki	29

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MAINS

CHICKEN PARMAGIANA/ SCHNITZEL smashed thigh fillet in herb crumbs served with chips add ham	31 2
VEAL FLORENTINA rolled veal back strap, wrapped in bacon & served with whole mushroom, spinach & demiglace sauce. Served with roast veggies	37
CHICKEN CACCIATORE braised whole maryland resting atop pan tossed capsicum, olives, cherry tomato & Spanish onion topped with spicy tomato gravy. Served with roast veggies	33
STEAK OF THE DAY	(market price)
FISH OF THE DAY	(market price)
SALT AND PEPPER SQUID floured and fried squid pieces served with chips and light salad	31
EGGPLANT PARMAGIANNNA (VEG) (V) layered slices of eggplant, cheese and napoli sauce baked to order. Served with side salad or roast veggies	31
GRILLED KING PRAWNS (GF) 6 Large king prawns grilled to perfection with a garlic, fresh herb and mild chilli marinade with a light salad.	37

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DESSERTS

CHOCOLATE MOUSSE served with toasted hazelnut,
chocolate sauce and white chocolate garnish 12.5

TIRAMISU topped with chocolate chips and coffee syrup 12.5

NUTELLA CALZONE calzone filled with Nutella and strawberries
dusted with icing sugar and vanilla ice cream 12.5

PANACOTTA (ask waiter for flavour of the day) 12.5

MIX GELATO 9.5

STOMACH SETTLERS

LIMONCELLO 9

AMARETTO 9

SAMBUCA 9

COFFEES

Coffee of your choice Cup 3.5 Mug 4.5

Iced Coffee/Chocolate 6

Variety of Teas 4

Chai Tea 5

Soy add 0.50

Almond add 0.50

Extra Shot add 0.50

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KIDS MENU

Under 12 years

HAWAIIAN PIZZA

MARGHERITA PIZZA

PENNE NAPOLI

SPAGHETTI BOLOGNAISE

CHICKEN STRIPS

CRUMBED CALAMARI STICKS

All served with fries

1 SCOOP OF GELATO

Choice of: Chocolate, Strawberry, Lemon or Vanilla

1 FRUIT BOX Apple or Orange

(Soft Drinks charged accordingly)

\$14

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