

S T A R T E R S



Garlic Bread (v) \$9



Garlic and Cheese Bread \$11



Bruschetta (v) \$16

E N T R E E S



Battered Prawn Salad \$18
4 prawn cutlets fried in home-made batter served with a rocket and beetroot salad



Mushroom Trifaldi \$18
Local mushrooms pan fried with garlic, rosemary and white wine. Served with 2 points of toasted garlic baguette



Lemon Pepper Calamari (DF) \$17
served with salad, aioli and lemon



Mixed Arancini \$17
Fried mushroom and pumpkin duos served with Napoli sauce, topped with shaved parmesan

S I D E S



Bowl of Chips (v, DF) \$8
Served with gravy, aioli or tomato sauce



Bowl of Rosemary and Garlic Potato Wedges \$10
Served with sour cream and sweet chilli sauce



Bowl of Vegetables (v, GF) \$8

SALADS



Garden Salad (V, DF, GF) **\$10**
Mixed lettuce leaves, Roma tomatoes, continental cucumber, Spanish onion and radish tossed in a honey balsamic dressing



Caprese (V, GF) **\$18**
Bocconcini, red onion, artichoke and sliced tomato drizzled in a pesto sauce



Beetroot & Goats Cheese **\$16**
Rocket, baby spinach, roasted beetroot, pine nuts and goats cheese tossed in a honey balsamic dressing

PASTA & RISOTTO



Spaghetti Bolognese **\$24**
Spaghetti tossed in a rich beef and pork bolognese sauce, topped with shaved parmesan



Penne Amatriciana **\$26**
Penne tossed with bacon, olives, spring onion, chilli, basil and Napoli sauce. Topped with shaved parmesan



Spaghetti Marinara **\$30**
Prawns, scallops, calamari, mussels, fish and clams tossed in Roma tomatoes, white wine and garlic



Risotto di Mare (GF, DF) **\$30**
Prawns, scallops, calamari, mussels, fish and clams tossed in a Napoli, white wine and garlic sauce



Fettuccine Primavera (V, GF) **\$26**
Aborio rice tossed with seasonal vegetables and Napoli sauce. Topped with shaved parmesan



Gnocchi Monte Carlo **\$28**
Home-made gnocchi served with Virginian ham, sautéed chicken, fresh tomatoes and broccoli. Tossed in a Chardonnay creamy sauce topped with feta cheese



Chilli Prawn Fettucine **\$28**
Prawn cutlets, capers, fresh tomatoes and rocket tossed in a sautéed garlic, onion and chilli sauce



Ravioli Bolognese **\$25**
Spaghetti tossed in a rich beef and pork bolognese sauce, topped with shaved parmesan

M A I N S



Chef's Home-made Battered Fish \$28

Home-made beer battered Whiting served with chips and salad, lemon and tartare



Roast of the day (GF) \$25

Roast of the day topped with gravy and served with greens, roasted pumpkin and garlic and rosemary potatoes



Chicken Parmigiana \$28

Crumbed chicken breast topped with Napoli sauce and mozzarella, served with chips and salad



Chicken Schnitzel \$26

Crumbed chicken breast served with chips and salad



South American Chicken \$30

Grilled chicken breast topped with capsicum, chilli, mushroom, bacon and olives. Served with mash potato, and vegetables. Topped with sauteed spinach



Lemon Pepper Calamari \$28

Calamari served with lemon, aioli, chips and salad



Grilled Seafood Platter (DF) \$48

Grilled prawns, scallops, soft shell crab, calamari and fish. Served with lemon, aioli, chips and salad



Chicken Florentine \$30

Grilled chicken scallops served with a creamy garlic sauce, topped with avocado and spinach. Served with mash and seasonal vegetables.



Medallions di Mare (GF) \$45

Scotch fillet grilled to your liking, topped with a prawn, scallop, mushroom and spring onion creamy rose sauce. Served with garlic potatoes and greens



250g Eye Fillet (GF, DF) \$42

Scotch fillet cooked to your liking, topped with your choice of sauce, served with seasonal vegetables and garlic and rosemary potatoes

DESSERT



Lemon Curd Tart \$8

Home-made Tartlet with a layer of raspberry coulis, filled with lemon curd. Topped with toasted meringue



Chocolate Ganache Tartlet \$12

Tart Crust filled with Sicilian ricotta, topped with chocolate ganache and pistachios



Baci \$10

Chocolate and hazelnut swirl topped with a whole hazelnut and covered with dark chocolate

Cassata \$10

Layers of creamy nougat and chocolate gelato, together with a delicate chantilly cream, candied fruit and strega liqueur soaked sponge.



Banana Fritter \$12

Whole banana friend in home-made batter, coated in cinnamon sugar and served with ice-cream



Home-made Cannoli \$12

Traditional home-made Cannoli filled with zesty vanilla cream and authentic Italian chocolate cream. Topped with icing sugar



KIDS

Spaghetti (NF, DF available) \$12

With your choice of Bolognese or Napoli sauce

Battered Flathead Tails (NF) \$12

Served with chips

Chicken Nuggets (NF) \$12

Served with chips

All kids meals come with a bowl of icecream
Chocolate, Strawberry or Caramel topping