STARTERS

Garlic Bread 8

Bruschetta (2pcs / 3pcs) (V) 10 / 15
Tomatoes, onion, basil, garlic & parmesan on ciabatta.

Dips (V) 18
Selection of gourmet dips with lightly toasted turkish bread.

Arancini (V) 15
Crumbed rice balls filled with peas, mushrooms, mozzarella on herb mayo.

Antipasto 23
Prosciutto, chorizo, salami, smoked salmon, grilled chicken, panko calamari, bocconcini, fetta, green olives, antipasto vegetables & toasted garlic ciabatta.

Mussels Veneziane 18
Fresh mussels in white wine, garlic & napoli with toasted ciabatta.

Panko Calamari E:17 M:27
Calamari lightly fried, tossed with lemon dressed rucola & herb mayo.

SALADS

Caesar Salad 17
Crisp cos lettuce with poached egg, bacon, anchovies, croutons, shaved parmesan & a light dressing. Add Chicken Tenderloins $6

Vibrante Salad (GF) 24
Prawns, scallops & calamari in garlic olive oil with sweet chilli, avocado & green leaves.

Chicken Avo Salad (GF) 23
Grilled chicken, avocado, fetta, quinoa, olives, red onion, cucumber & green leaves.

Add Chicken / Smoked Salmon $6 to your favourite salad

GOURMET PIZZA

Garlic / Herb Focaccia (V) 11
With cheese $14

Margherita (V) 16
Fresh cherry tomatoes, basil, tomato, mozzarella, bocconcini

Campagnola (V) 20
Tomato, spinach, zucchini, pumpkin, mushrooms, onions, mozzarella, olives

Almond Dukkah Pizza (V) 22
Mushrooms, olives, capsicum, zucchini, tomato, mozzarella, quinoa, almond, dukkah

Capricciosa 19
Virginia ham, mushrooms, olives, tomato, mozzarella

Hawaiian 19
Ham, pineapple, tomato, mozzarella

Tandoori 21
Chicken, chillies, onions, capsicum, tomato, mozzarella, mint yogurt

Salsiccia e Carne 21
Chorizo, bacon, hot salami, spinach, tomato, mozzarella, fior de latte

Prawn Avocado 24
Prawns, avocado, tomato, basil, mozzarella

Gluten Free (GF) Pizza & Vegan Cheese Available add $4

MAINS

Chicken Parmigiana 25
Crumbed chicken breast with napoli & melted mozzarella served with chips and garden salad. Add ham $4.

Fish & Chips 27
Beer battered fillets, served with chips & salad.

Lamb Shanks (GF) 34
Braised lamb shanks on mash potatoes with buttered broccolini & red wine jus.

Eye Fillet with BBQ Prawns (GF) 36
Char-grilled to your liking on a bed of mashed potatoes with dutch carrots, green beans, broccoli & shiraz jus.

PASTA & RISOTTO

Gnocchi Gorgonzola (V) 23
creamy gorgonzola sauce with mushroom & spinach

Spaghetti Funghi Spinaci (V) 21
Mushrooms, spinach, olives in garlic, chilli & olive oil.

Roast Vegetable Lasagne (V) 22
grilled eggplant, pumpkin, zucchini, carrot, spinach, napoli & spinach mornay.

Spaghetti Bolognese 21
Lean beef and pork mince bolognese sauce with parmesan cheese.

Gnocchi Beef Ragu 26
Braised beef, rich tomato ragu with gnocchi.

Penne Calabrese 23
Hot salami, olives, mushrooms, cheese & napoli sauce.

Tortellini Romana 23
Veal tortellini, cream, tomato, bacon & spring onions.

Gnocchi Pollo Funghi 24
Home made gnocchi with chicken, mushroom, basil pesto & cream.

Spaghetti Marinara 29
Prawns, mussels, scallops & calamari, tossed in chillies, garlic, extra virgin olive oil, white wine, spring onions & a touch of tomato.

Chicken Risotto (GF) 24
Chicken, bacon, mushrooms, green peas, cream & parmesan cheese.

Ortolana Risotto (V) (GF) 23
Mushrooms, pumpkin, zucchini, olives, sun dried tomatoes, spinach & feta.

Gluten Free (GF) Pasta & Vegan Cheese Available add $4

SIDES

Eggplant Chips $11

Sautéed Mushrooms & Spinach $9

Chorizo with warm Olives $10

Thick Crunchy Chips $8

Sweet Potato Chips $10

Garlic Sautéed Vegetables $8

Steamed Vegetables $8

Potato Wedges (add bacon & cheese $2) $9

Parmesan Rucola Salad $12

DESSERTS

Tiramisu 13
Savoiardi biscuits in coffee liqueur layered w/ mascarpone & cream.

Sticky Date Pudding 14
Lightly spiced date pudding with traditional caramel sauce.
With Chenin Blanc (Sweet Wine). 18