

ENTRATA | ENTREE

ANTIPASTO FOR 2	22
Platter of cured meats, cheese, marinated vegetables, olives & warm bread	
ARANCINI BOLOGNESE	12
Italian rice balls with bolognese, mozzarella and salsa verde (3 Pieces)	
POLPETTE AL SUGO	12
Italian beef & pork meatballs, Napoli sauce & parmesan cheese, served with warm bread (5 Pieces)	
CALAMARI FRITTI	14
Deep fried calamari dusted with rice flour and lemon pepper seasoning, served with salad & tartare sauce (GF)	
MUSSELS	16
Fresh local mussels, Napoli sauce, garlic, chilli & fresh herbs, served with warm bread	
BRUSCHETTA	9
Toasted ciabatta topped with tomato, basil & garlic salsa (VEG)	
SOUP OF THE DAY	8
Please see specials board	

INSALATE | SALAD

CAESAR	18
Cos lettuce, crispy bacon, croutons, anchovies, boiled egg, shaved parmesan & caesar dressing	
PANZANELLA	9
Ciabatta crostini, fresh tomatoes, red onion, cucumber, basil, Italian vinaigrette (VEG)	
NOT-SO-CLASSIC GREEK SALAD	18
olives, radish, fetta cheese mint oregano and sherry vinegar dressing (VEG)	
PUMPKIN	16
Roasted pumpkin with beetroot and goats cheese, served with mixed leaf, toasted pine nuts and lemon dressing (VEG)	
SALAD ADD ONS	
CHICKEN	5
CALAMARI	7

CONTORNI | SIDES

SWEET POTATO CHIPS	8
Crunchy sweet potato chips served with aioli (VEG)	
ROASTED PUMPKIN	8
Roasted Pumpkin, with 5 spices, maple syrup, greek yoghurt, hazelnuts and pepitas	
CHIPS	8
Potato chips with tomato sauce (VEG)	
GARLIC BREAD	8
Ciabatta with garlic & herb butter (VEG)	

PIZZE BIANCHE | WHITE BASE PIZZAS

TARTUFOSA	23
Sauteed mushrooms, buffalo mozzarella, garlic & truffle oil (VEG)	
PATATE	18
Thinly sliced potato, rosemary, olive oil, rock salt & pepper (VEG)	
GARLIC FOCACCIA	14
Garlic, olive oil, herbs & mozzarella (VEG)	

PIZZE CLASSICHE | CLASSIC PIZZAS

CAPRICCIOSA	18
Napoli, mozzarella, Virginian ham, mushrooms, olives & anchovies	
MARGHERITA	14
Napoli, mozzarella & fresh basil (VEG)	
PROSCIUTTO	22
Napoli, mozzarella, prosciutto, rocket & fresh shaved parmesan cheese	
ORTOLANA	18
Napoli, mozzarella, grilled eggplant, potato, zucchini, capsicum & onions (VEG)	
FRUTTI DI MARE	22
Napoli, mozzarella, prawns, sea scallops, clams, mussels & calamari	
HAWAIIAN	18
Napoli, mozzarella, Virginian ham & pineapple	
BBQ CHICKEN	19
Napoli, mozzarella, grilled chicken, bbq sauce & pineapple	
CALABRESE	18
Napoli, mozzarella, hot salami, capsicum & olives	
MEAT LOVERS	19
Napoli, mozzarella, Virginian ham, hot salami, bacon, chicken & BBQ sauce	
THE LOT	22
Napoli, mozzarella, Virginian ham, hot salami, chicken, bacon, mushrooms, capsicum, onion, olives, pineapple & prawns	
GLUTEN FREE PIZZA BASE	3

BAMBINI | FOR THE LITTLE ONES

12 YEARS AND UNDER

MARGHERITA PIZZA	10
HAWAIIAN PIZZA	
SPAGHETTI BOLOGNESE	
FISH & CHIPS	
CHICKEN STRIPS & CHIPS	
CALAMARI & CHIPS	

ALL KIDS MEALS INCLUDES ONE COMPLIMENTARY GLASS OF JUICE OR SOFT DRINK

PRIMI DI PASTA | PASTA | RISSOTO

SPAGHETTI CARBONARA	19
Pancetta, onion, olive oil, farm fresh egg, cream, cracked pepper & finely grated parmesan	
PAPPARDELLE RAGU	21
Slow cooked beef & lamb ragu, topped with deep fried basil & parmesan cheese	
LINGUINI MARINARA	28
Prawns, sea scallops, clams, mussels, calamari, garlic, olive oil & a hint of chilli	
GNOCCHI NAPOLETANA	16
Fresh basil, garlic & fresh tomato salsa (VEG)	
PENNE FUNGHI AL POLLO	19
Fresh mushrooms & chicken cooked with a touch of cream	
PENNE AMATRICIANA	19
Seared pancetta, onion, chilli, napoli sauce & pecorino cheese	
RIGATONI MELANZANA	19
eggplant, red onion, garlic, basil and parsley in tomato based sauce (VEG)	
RISOTTO DE CAPESANTE	28
Prawns, sea scallops, clams, mussels, calamari, garlic, olive oil & a hint of chilli	
RISOTTO AL FUNGHI	19
Assorted mushrooms, parmesan cheese, sage & fresh herbs (GF) (VEGAN AVAIL)	
SECONDI MAINS	
CHICKEN PARMIGIANA	25
Crumbed chicken fillet, napoli sauce, mozzarella served with a fresh garden salad & chips	
CALAMARI FRITTI	26
Deep fried calamari pieces dusted with rice flour and lemon pepper seasoning served with tartare sauce, a fresh garden salad & chips (GF)	
FISH OF THE DAY	
Please see specials board	
PORTERHOUSE STEAK	34
Served with chips, seasonal vegetables and your choice of mushroom or peppercorn sauce (GF)	
VEAL LIVORNESE	29
Pan fried veal, fresh herb napoli, served with mash potato & seasonal vegetables (GF)	
LAMB SHANK	26
Slow cooked lamb shank with tomato, red wine, vegetables, served with mash potato (GF)	
GARLIC PRAWNS	27
Fresh tiger prawns, garlic cream sauce served with steamed rice (GF)	