

Entrees..

Garlic Bread \$6.50

Cheesy Garlic Bread \$7.50

Bruschetta \$12

char grilled sourdough topped w a tomato medley
Spanish onion, torn basil & olive oil

Arancini Balls \$14

hand rolled arancini filled with smoked
mozzarella & fresh herbs

Calamari Fritti \$16

flash fried calamari dusted with sea salt and
cracked black pepper served with a wild rocket
salad & housemade aioli

Baked Provolone \$16

baked provolone cheese w cherry tomato confit &
side of charred local sourdough

Italian Meatballs \$14

housemade Italian meatballs oven baked in a rich
tomato & herb sauce with mozzarella and served
with sourdough

Salads..

Lamb Salad \$29

Moroccan lamb backstrap char grilled on a Greek
salad drizzled w garlic yoghurt

Tuscan Chicken Salad \$22

Grilled marinated chicken w tomato, olives,
cucumber, rocket w a housemade dressing and
fresh picked Italian herbs

Mains..

Scotch Fillet	\$36
tender 300gm scotch fillet cooked to you liking served with your choice of chips & salad or vegetables & sauce	
Crispy Pork Belly	\$32
Italian fennel brasied pork belly served on a maple carrot puree with greens & apple cider jus	
Braised Beef Cheeks	\$29
house smoked and slow cooked beef cheeks, served on mash potato & greens topped with a red wine reduction	
Moroccan Lamb Backstrap	\$32
Moroccan crusted lamb backstrap served on a tomato, olive & herb risotto w danish feta	
Chicken Saltimbocca	\$27
char grilled chicken breast, w kipfler potatoes, greens, & topped w crispy sage, prosciutto and a burnt butter sauce	
Pork Belly Stir Fry	\$26
crispy pork belly tossed through Asian greens and a sticky hoi sin sauce w hokkien noodles	
Garlic Prawns	\$32
fresh tiger prawns sauteed w garlic in a creamy white wine sauce served w fragrant rice	

Sauces..

red wine jus, peppercorn sauce,
mushroom sauce, gravy, garlic butter

garlic prawns(4)	\$10
extra Sauce	\$3

Pasta..

Beef Ragu Gnocchi	\$26
housemade gnocchi tossed through a slow cooked beef cheek ragu w fresh herbs and grana panada parmesan	
Gamberi Pappardelle	\$32
fresh prawns sauteed w cherry tomato, garlic, chilli, rocket & capers tossed w papadelle pasta	
Pappardelle Meatballs	\$24
traditional housemade Italian meatballs in a rich tomato & herb sauce w pappardelle & topped w aged parmesan and fresh herbs	

Sides..

Rocket & Parmesan Salad	\$6.50
Seasonal Veg	\$8
Mash Potato	\$6
Rubbed Chips	\$6.5
Char Grilled Sourdough	\$4

Classics..

Chicken Schnitzel \$24

fresh panko crumbed breast served with your choice of chips & salad or vegetables & sauce

Chicken Parma \$26

fresh panko crumbed breast topped w napolitana sauce, leg ham & mozzarella cheese with your choice of chips & salad or vegetables

Fish & Chips \$26

beer battered barramundi served w chips & salad & a side of aioli

Calamari Fritti \$29

flash fried calamari dusted with sea salt & cracked black pepper served w chips & salad a side of housemade aioli

Seniors..

Fish & Chips \$14

beer battered barramundi served w chips & salad & a side of aioli

Chicken Schnitzel/Parma \$14

fresh panko crumbed breast served with your choice of chips & salad or vegetables

Pappardelle Meatball \$14

traditional housemade Italian meatballs in a rich tomato & herb sauce w pappardelle & topped w aged parmesan and fresh herbs

Braised Beef Cheek \$14

slow cooked beef cheek served on mash potato and greens

Tuscan Chicken Salad \$14

herb marinated chicken w tomato, olives, cucumber, rocket w a housemade dressing

Kids..

All come with free Ice-cream

Fish & Chips \$10

beer battered fish served w chips & tomato sauce

Nuggets & Chips \$10

served w chips & tomato sauce

Mini Chicken Parma \$10

served w chips & tomato sauce

Pappardelle Meatball \$10

traditional housemade Italian meatballs in a rich tomato & herb sauce w pappardelle & topped w aged parmesan and fresh herbs

Desserts..

Traditional Tiramisu \$8

Affogato \$8

Donut Ice Cream Sandwich \$8