

## OSTRICHE(OYSTERS)

- Ostriche Naturali – Natural, Lemon , Mignonette (GF) \$4.50 each
- Ostriche alla Kilpatrick – Smoked BBQ bacon & Worcestershire sauce (GF) \$4.90 each
- Ostriche alla Mornay – Mornay & Chives \$4.90 each

## ANTIPASTI (STARTERS)

- Focaccia all’Aglio – House-baked garlic focaccia bread \$12
- Duo di Salse con Focaccia – Two dips served with focaccia bread \$16
- Olive Marinate – Mixed olives with rosemary, garlic, chili (GF) \$14
- Bruschetta Classica – Sourdough with cherry tomatoes, garlic, basil, EVOO \$14

## ANTIPASTI CALDI(WARM ENTRÉES)

- Calamari al Limone ed Erbe – Lemon & herb fried calamari, rocket & aioli \$22
- Arancini ai Funghi – Mushroom & mozzarella risotto balls with aioli \$19
- Polpo alla Griglia – Chargrilled baby octopus, chorizo, rocket & pickled onion (GF) \$24
- Gamberi all’ Aglio – Garlic prawns in tomato broth with sourdough (Optional: Add chili) \$26
- Cozze al Pomodoro Piccante – Mussels in tomato, garlic, white wine & chili \$22

## PIZZE(PIZZAS)

- Capricciosa – Bacon, mushroom, artichoke, olives \$24
- Margherita – Tomato, mozzarella, basil, EVOO \$22
- Frutti di Mare – Mixed seafood, garlic, parsley, Napoli \$28
- Carnivora – Chorizo, chicken, peperoni, bacon, mozzarella \$26
- Vegetariana – Mozzarella, capsicum, zucchini, mushrooms, cherry tomato \$24
- Pepperoni – Mozzarella, tomato base \$24

## PASTE (PASTAS)

- Pappardelle alla Carbonara – Bacon, garlic, onion, parmesan, cream \$26
- Rigatoni all’ Arrabbiata con Chorizo – Spicy napoli, bacon, chorizo, garlic, chili, olives \$27
- Ragù alla Bolognese Pappardelle– Slow-cooked rich meat sauce \$28
- Rigatoni alla Boscaiola con Pollo – Chicken, bacon, mushroom, creamy white wine \$28
- Bucatini alla Marinara – Seafood medley, garlic, napolitana, cherry tomato \$34
- Rigatoni al Pesto con Pollo – Pesto cream sauce with sundried tomato, parmesan \$27
- Pappardelle ai Funghi Alfredo – Sautéed mushrooms in creamy garlic parmesan \$26
- Bucatini ai Gamberi – Garlic, olive oil, chili, lemon, cherry tomato, dill \$30
- Bucatini alla Vegetariana – Seasonal vegetables in napolitana sauce \$25
- Gnocchi di Ricotta con Zucca e Spinaci – With pumpkin, baby spinach, pine nuts, burnt butter \$31
- Add Chicken – \$8/ Add Prawns (3) \$12

## RISOTTI(GF)

- Risotto ai Frutti di Mare – Seafood medley, cherry tomato, dill, Napoli \$34
- Risotto ai Funghi con Pollo e Pancetta – Mushroom, chicken, bacon in creamy white wine sauce \$32

## INSALATE(SALADS)

- Insalata Caprese – Tomato, buffalo mozzarella, basil, EVOO & balsamic (GF) \$26
- Insalata Mista – Lettuce, tomato, cucumber, rocket, lemon herb dressing (GF) \$22
- Add Chicken – \$8/ Add Prawns (3) \$12

**PLEASE ADVISE STAFF IF YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGIES**

**No SPLIT BILLS FOR LARGE TABLE**

We cater for functions, birthday parties, and weddings.



## SECONDI PIATTI – DALLA GRIGLIA (GRILL MAINS) (INCLUDES ONE SIDE + ONE SAUCE OF YOUR CHOICE)

- Pollo alla Griglia – Grilled chicken tenderloin ( in Mushroom Marsala Sauce ) (GF) \$35
- Wagyu Rump 250g (MB 8/9) – Jack's Creek (GF) \$39
- Scotch Fillet 250g (MB 2) – Southern ranges (GF) \$42
- Lasagne al Forno – Traditional house baked beef lasagne \$34
- Parmigiana di Pollo--Crumbed chicken breast topped with ham, Napoli sauce and cheese \$34
- Scaloppine di Vitello – Veal scallopini \$40

## SECONDI DI MARE (SEAFOOD MAINS) (INCLUDES ONE SIDE + ONE SAUCE OF YOUR CHOICE)

- Gamberi alla Crema d'Aglio – Prawns in creamy garlic white wine sauce with jasmine rice & rocket salad (GF) \$36
- Filetti di Pesce – Whiting – Crumbed or battered \$33
- Filetto di Barramundi – Pan-fried, crumbed, or battered (GF) \$39
- Pesce del Giorno – Fish of the day (Pan fried) Market Price
- Calamari Dorati o Grigliati – Crumbed or pan-fried calamari \$33
- Aggiunta(Add)  
Gamberi Grigliati (3) – Add grilled prawns \$12

## CONTORNI (SIDES)

- Patate al Rosmarino – Roasted Rosemary potato with garlic butter & sea salt \$13
- Beer Battered Chips – Battered chips with garlic salt \$14
- Insalata Verde – Tossed green salad \$15
- Carote Arrostate– Chili honey roasted carrots with cardamom & macadamia (GF) \$14
- Verdure al Vapore – Steamed greens with lemon burnt butter & toasted almonds (GF) \$15
- Anelli di Cipolla – Onion rings \$15

## SALSE (SAUCES – \$3 EACH)

- Salsa ai Funghi – Mushroom sauce (GF)
- Gravy Tradizionale – Plain gravy (GF)
- Salsa al Pepe – Pepper sauce (GF)
- Aioli all'Aglio – Roasted garlic aioli (GF)
- Burro all'Aglio e Prezzemolo – Garlic butter (GF)
- Glassa BBQ Affumicata – Smoky BBQ Glaze (GF)
- Salsa agli Agrumi e Erba Cipollina – Citrus chive sauce

## KIDS MENU \$15 EACH

(including kids soft drinks and Ice cream)

- Nuggets and chips
- Bolognese pasta
- Ham, pineapple pizza
- Fish and chips

## DOLCI (DESSERTS – \$15 UNLESS NOTED)

- Tortino di Datteri e Caramello – Date pudding with walnut praline & butterscotch
- Panna Cotta al Cocco e Lime – With strawberry compote (GF)
- Tortino al Cioccolato Fuso – Molten chocolate cake
- Tiramisù – Classic Italian dessert \$15
- Affogato al Caffè – Espresso with frangelico and vanilla ice cream \$18
- Cocktail Toblerone – Chocolate & hazelnut liqueur dessert drink \$20

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