

Please ask for Gluten Free option at time of order

Breads

Garlic Bread

3 slices of Woodfired bread with garlic butter..... \$4.9

Herb Bread 3 slices with herb butter..... \$4.9

Tomato Bruschetta

Diced tomato and Spanish onion..... \$8.9

Prosciutto & Mushroom Bruschetta

Sliced mushroom and prosciutto..... \$9.9

Garlic and Cheese Pizza\$16.9

Herb and Cheese Pizza \$16.9

For Gluten Free breads please add..... \$3.0

For Gluten Free pizza base please add.... \$5.0

Entrées

Polpette

Italian style meat balls, slow simmered in napoletana sauce and served with Italian wood fired bread..... \$17.9

Calamaretti

Baby squid, lightly dusted in salt & pepper flour, served with baby rocket and sweet red wine vinaigrette..... \$17.9

Sizzling Hot Pot

Fresh selection of seafood in a white wine, sweet chilli, garlic, lime and shallot sauce and served with Italian woodfired bread..... \$23.9

Gamberi all' Aglio

Prawns in a garlic and napoletana sauce, Served with woodfired Italian bread.....\$19.9 (Add chilli optional)

Grigliata di Funghi

Char grilled field mushroom, tomato, asparagus, zucchini, haloumi cheese, sprinkled with olive oil and fresh herbs..... \$17.9

Carpaccio di Manzo

Thinly sliced cured Wagu beef, marinated in olive oil, sweet balsamic reduction and lemon, topped with rocket and shaved parmesan..... \$19.9

Zucchine Fritte

Crushed zucchini with parmesan and garlic, lightly fried and served with balsamic reduction and shaved parmesan cheese..... \$16.9

Antipasto Misto (for 2 people)

Tzatziki dip, Sundried tomato dip, haloumi arancini balls, bocconcini, salami, olives, prosciutto, grissini sticks and Italian wood fired garlic bread..... \$39.9

Mains

***All Mains are served with mash and vegetables**

Manzo – Eye fillet (300g)

Cooked: Rare, Med/Rare, Med, Med/Well

Choice of sauce: Mushroom, Pepper, Dianne... \$39.9

Add Grilled Prawns..... \$8.0

Beef Cheek

Slow braised beef cheeks, served with a sweet sherry reduction and cauliflower puree..... \$33.9

Lamb Shanks

Slow braised lamb shanks served with a white wine, onion, rosemary and tomato jus..... \$30.9

Vitello Involtoni

Veal scaloppini filled with fresh prawns and Tasmanian scallops, topped with a creamy mushroom sauce..... \$32.9

Pollo Avocado

Tender chicken breast topped with an avocado, green peppercorn and creamy garlic sauce..... \$28.9
Add Grilled Prawns..... \$8.0

Pollo Ripieno

A breast of chicken filled with smoked leg ham and camembert cheese, wrapped in prosciutto, topped with a creamy parmesan cheese sauce..... \$33.9

Barramundi fillet

Grilled wild barramundi, topped with olive oil and garlic bread crust, capers, olives and shallots in a napoletana sauce..... \$35.9
***Gluten free option is without the bread crust**

Soup

Zuppa Di Pesce

Italian style seafood soup served a fresh mix of seafood and served with Italian woodfired bread \$38.9

***Ask our wait staff for Gluten Free options**

***10% surcharge applies for public holidays**

***Corkage on BYO wine ONLY - \$3.00 per person**

***Cakeage on BYO cakes - \$2.00 per person**