

FREE

6pm -9pm

Live MUSIC

**EVERY LAST SUNDAY
OF THE MONTH**

**BOOK YOUR
TABLE NOW**

Please ask for Gluten Free option at time of order

Breads

Garlic Bread

3 slices of Woodfired bread with garlic butter..... \$5.9

Herb Bread 3 slices with herb butter..... \$5.9

Tomato Bruschetta

Diced tomato and Spanish onion..... \$9.9

Prosciutto & Mushroom Bruschetta

Sliced mushroom and prosciutto.....\$10.9

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

Entrees

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..... \$7.9

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..... \$33.9

Flathead Fillets

Battered Flathead fillets served with crispy beer battered chips, aioli and tomato sauce.. \$29.9

Vitello Involtni

Veal scaloppini filled with fresh prawns and Tasmanian scallops, topped with a creamy mushroom sauce..... \$35.9

Pollo Avocado

Tender chicken breast topped with an avocado, green peppercorn and creamy garlic sauce..... \$31.9

Add Grilled Prawns..... \$7.9

Pollo Ripieno

A breast of chicken filled with smoked leg ham and camembert cheese, wrapped in prosciutto, topped with a creamy parmesan cheese sauce..... \$34.9

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*

Soups

Zuppa Di Pesce

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

**Ask our wait staff for Gluten Free options*

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

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

Please ask for Gluten Free option at time of order

Insalate & Contorni

| | | |
|---|------------|------------|
| Italian salad | Med | Lge |
| Lettuce, tomato, cucumber, spanish onion, olives, roasted capsicum and Italian dressing..... | \$12.0 | \$16.0 |
| add feta cheese | \$15.5 | \$19.5 |
| Insalate Caprese | | |
| Sliced Roma tomatoes with bocconcini cheese, olive oil and basil..... | \$15.0 | \$19.0 |
| with prosciutto | \$19.5 | \$23.5 |
| Rocket Salad | | |
| Baby rocket, balsamic vinegar, olive oil & shaved parmesan cheese..... | \$11.0 | \$15.0 |
| with marinated grilled chicken | \$16.0 | \$20.0 |
| Caesar Salad | | |
| Fresh Cos lettuce, bacon, egg, croutons and shaved parmesan..... | \$13.0 | \$17.0 |
| with marinated anchovies | \$16.5 | \$20.5 |
| with marinated grilled chicken | \$18.0 | \$22.0 |
| Roast Pumpkin Salad | | |
| Baby spinach, pumpkin, pinenuts, feta, Sundried tomato, Italian dressing..... | \$15.0 | \$19.0 |
| with marinated grilled chicken | \$20.0 | \$24.0 |
| Quinoa Salad | | |
| Organic quinoa, char-grilled sweet potato, fetta, smashed avocado, toasted pepitas, roasted capsicum, mixed lettuce and mint yogurt dressing..... | \$15.9 | |
| with marinated chicken | \$20.9 | |
| with haloumi | \$19.9 | |

Sides

| | |
|--|-------|
| Seasonal vegetables | |
| Fresh vegetables..... | \$6.0 |
| Italian Salad | |
| Lettuce, tomato, Spanish onions, cucumber, grilled capsicum, Italian dressing..... | \$6.0 |
| Beer Battered Chips | |
| Basket of thick cut potato chips coated with beer batter..... | \$5.0 |

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Pasta

| | |
|--|--------|
| Spaghetti Marinara | |
| Spaghetti with tender fresh selection of seafood cooked in Italian napoletana sauce.. | \$31.9 |
| Spaghetti Vongole | |
| Spaghetti with fresh shell baby clams cooked in a white wine and olive oil sauce, dash of garlic, chilli and fresh herbs..... | \$27.9 |
| Fettuccini Genovese | |
| Fettuccini with bacon, onion, rocket and cherry tomatoes, in a light Italian napoletana and olive oil sauce..... | \$20.9 |
| Fettuccini Napoli | |
| Fettuccini with fresh peeled Prawns tossed in a mild chilli and creamy Italian napoletana sauce..... | \$25.9 |
| Penne Estate | |
| Penne pasta with selected seasonal vegetables in a light napoletana and pesto sauce..... | \$20.9 |
| Penne Bolognese | |
| Penne pasta with traditional home-made beef mince and napoletana sauce..... | \$21.9 |
| Gnocchi Salsicce | |
| House-made Gnocchi with braised Italian sausage, onion, garlic, basil and Italian napoletana sauce..... | \$23.9 |
| Gnocchi Quattro Formaggi | |
| House-made Gnocchi with a selection of 4 Italian cheeses in a creamy sauce..... | \$23.9 |
| Tortellini Boscaiola | |
| Beef tortellini with bacon, mushroom and garlic in a creamy sauce..... | \$23.9 |
| Tortellini Sopressa | |
| Beef tortellini with bacon, onion, sundried tomato, roasted capsicum, olives and mushroom in a creamy napoletana sauce..... | \$24.9 |
| Lasagne | |
| House-made lasagne with traditional Italian beef napoletana sauce..... | \$22.9 |
| Risotto Pollo | |
| Arborio rice cooked in a vegetable broth, with braised chicken tenderloins, bacon, mushroom garlic in a creamy wine sauce..... | \$24.9 |
| Risotto Primavera | |
| Arborio rice cooked in a vegetable broth, with mushrooms, asparagus, zucchini and shallots in a light creamy sauce..... | \$24.9 |
| Gluten free Pasta | |
| Available in penne pasta only. Please add..... | \$3.0 |

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Pizza Classica

Margherita

Tomato, mozzarella and basil..... \$17.0

Tropicana

Tomato, mozzarella, leg ham and pineapple.. \$20.0

Capricciosa

Tomato, mozzarella, smoked leg ham, mushroom, and kalamata olives..... \$21.0

Mexicana

Tomato, mozzarella, pepperoni, onion, roasted capsicum and kalamata olives..... \$21.0

Supreme

Tomato, mozzarella, smoked leg ham, cabanossi, pepperoni, mushroom, pineapple, roasted capsicum, caramelised onion, and kalamata olives..... \$23.0

Pizza Carne

Prosciutto e Rucola

Tomato, mozzarella, thinly sliced prosciutto, rocket and shaved parmesan cheese..... \$23.0

Pepperoni

Tomato, mozzarella and pepperoni..... \$20.0

All Meat (BBQ or Tomato Base)

Tomato, mozzarella, smoked leg ham, bacon, pepperoni and cabanossi..... \$23.0

Diavola

Tomato, mozzarella, kalamata olives, caramelised onion, mushroom, pepperoni and jalapeno... \$23.0

Pizza Vegetariana

Contadina

Tomato, mozzarella, caramelised onion, roasted capsicum, mushrooms, kalamata olives and pineapple..... \$22.0

Mediterranea

Tomato, mozzarella, grilled eggplant, grilled zucchini, roasted capsicum and kalamata olives..... \$24.0

Zucca

Tomato, mozzarella, grilled pumpkin, feta, roasted pine nuts and baby spinach..... \$23.0

Pizza Frutti Di Mare

Seafood

Tomato, mozzarella, prawns, octopus, calamari, baby squid, chilli and basil..... \$25.0

Portofino

Tomato, mozzarella, prawns, chilli and garlic..\$23.0

Quattro Stagioni

Tomato, mozzarella, smoked leg ham, cabanossi, mushroom, and prawns..... \$24.0

Salmone

Tomato, mozzarella, smoked salmon, prawns, brie, capers, avocado, Spanish onion and dill..... \$25.0

Pizza Pollo

Lemoncello

Tomato, mozzarella, honey chicken, shallots, roast capsicum, snow peas, cashews and sweet chilli sauce..... \$23.0

BBQ Chicken

Mozzarella, BBQ sauce, herb crusted chicken, caramelised onion, mushroom and roast capsicum..... \$22.0

Tuscany

Tomato, mozzarella, bacon, herb crusted chicken, sundried tomato and sweet chilli sauce..... \$22.0

Satay

Mozzarella, satay chicken, snow peas, cashews and coconut..... \$22.0

Tandoori

Mozzarella, Tandoori chicken, roasted capsicum, caramelised onion and tzatziki..... \$22.0

Bombay

Mozzarella, tandoori chicken, prawns, roasted capsicum, grilled eggplant, caramelised onion, shallots, feta cheese and chilli sauce..... \$25.0

For **Gluten Free** pizza base please add..... \$5.0
(One size only)

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

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

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Desserts

Tiramisu

Traditional Italian layered Mascarpone and Coffee cake served with fresh cream..... \$12.9

Sticky Date Pudding

Served with warm butterscotch sauce and vanilla ice cream..... \$12.9

Hazelnut Meringue

Individual meringue base, topped with hazelnut gelato, warm chocolate sauce, fresh cream and a sprinkle of peanuts..... \$12.9

Fairy Brulee

Crème Brulee with raspberry coulis, vanilla ice cream, fresh cream and Persian fairy floss..... \$12.9

Apple & Rhubarb Crumble

Freshly baked diced apple & rhubarb, topped with walnut crumble, served with vanilla ice cream and fresh cream..... \$12.9

Cookies and Cream Cheesecake

Vanilla cheesecake, resting on a cookie base, topped with cookie crumble and served with fresh cream and ice cream..... \$12.9

Lemon Butter Tart

Home-made short bread pasty, filled with lemon curd, served with vanilla ice cream and fresh cream..... \$12.9

Eton Mess

Layer of vanilla ice cream, fresh cream, strawberries, blueberries and topped with warm chocolate sauce..... \$12.9

Affogato

Vanilla ice cream served with a shot of coffee..... \$8.9

Affogato Frangelico

Vanilla ice cream served with a shot of coffee and a shot of Frangelico liqueur..... \$16.5

Gelato

Chocolate, Mint Choc Chip, Hazelnut, Coffee, Pistachio, Raspberry, Lemon sorbet
1 scoop..... \$5.9
2 scoops..... \$7.9
3 scoops..... \$9.9

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Coffees

| | Med | Lge |
|--|-------|-------|
| Cappuccino | \$3.5 | \$4.2 |
| Flat White | \$3.5 | \$4.2 |
| Short Black | \$3.5 | |
| Long Black | \$3.5 | \$4.2 |
| Macchiato | \$3.5 | |
| Piccolo | \$3.5 | |
| Latte | \$3.5 | \$4.2 |
| Decaf | 50c | \$1.0 |
| Extra shot | 50c | \$1.0 |
| Soy or Almond milk | 50c | \$1.0 |
| Coffee flavours vanilla, hazelnut, caramel..... | 50c | \$1.0 |
| Vienna | \$4.0 | \$4.7 |
| Mocha | \$4.0 | \$4.7 |
| Chai Latte | \$4.0 | \$4.7 |
| Hot Chocolate | \$3.5 | \$4.2 |
| Pot of Tea English Breakfast, Earl Grey, Camomile Peppermint, Black, Green..... | \$3.5 | |

Liqueur Coffee

| | |
|---|--------|
| Irish Coffee Irish Whisky and cream..... | \$9.9 |
| Mexican Coffee Kahlua liqueur and cream..... | \$9.5 |
| Calypso coffee Tia Maria liqueur and cream..... | \$9.5 |
| Roman Coffee Galliano liqueur and cream..... | \$12.5 |

Cold Beverages

| | |
|---|-------|
| Ice Tea – Lemon or Peach | \$4.5 |
| Ice Chocolate | \$6.0 |
| Iced Coffee | \$6.0 |
| Iced Mocha Frappe | \$6.5 |
| St. Pellegrino 250ml | \$3.0 |
| St. Pellegrino 1 litre | \$9.0 |
| Soft Drinks Pepsi, Pepsi Max, Lemonade, Lemon Squash, Soda, Sunkist, Tonic Water, Dry Ginger Ale | \$3.5 |
| Lemon, Lime and Bitters | \$4.5 |
| Soda, Lime and Bitters | \$4.5 |
| Juices – Orange, apple, pineapple, tropical.. | \$4.5 |

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Kids Menu

Kids Menu is only available for kids 12ys and under

Fish & Chips

2 pieces of Battered fish fillets served
with crispy chips and tomato sauce..... \$14.9

Chicken & Chips

2 marinated chicken tenderloins grilled and
served with crispy chips..... \$15.9

Penne Napoletana

Penne pasta served with napoletana sauce
and parmesan cheese..... \$12.9

Spaghetti Bolognese

Spaghetti pasta with a traditional Italian
beef sauce and parmesan cheese..... \$14.9

Margherita

Tomato, mozzarella and basil..... \$13.9

Tropicana

Tomato, mozzarella, smoked leg ham
and pineapple..... \$16.9

For **Gluten Free** Pasta please add..... \$2

For **Gluten Free** Bread..... \$3

For **Gluten Free** Pizza Base please add..... \$5

Kids Drinks Menu

Milk Shakes

Chocolate, Caramel, Strawberry
Vanilla, Banana..... \$5.0

Soft Drinks

Lemonade, Pink Lemonade, Lemon Squash
Pepsi, Pepsi Max, Sunkist, Soda..... \$3.5

Juices

Orange, Apple, Tropical, Pineapple..... \$4.5

Kids Dessert Menu

Kids Ice Cream

Your choice of topping..... \$5.0

- Chocolate
- Caramel
- Strawberry
- Banana
- Sprinkles

**Ask our wait staff for Gluten Free options*

Cocktail Menu

Lemoncello Shiver

Lemoncello liqueur, gin, pineapple juice and ice..... \$13.9

Raspberry Floss Martini

Gin, raspberry syrup, cranberry juice, topped with fairy floss..... \$13.9

Cosmopolitan Martini

Vodka, Cointreau, cranberry juice and a squeeze of lime..... \$13.9

Fizzy Slipper

Midori, Cointreau, Champagne and squeeze of lemon..... \$14.9

Sweet Seduction

Malibu, Orange Curacao and orange Juice..... \$13.9

Mai Tai

White and Dark Rum, Orange Curacao, lime and orange juice..... \$14.9

Midori Slice

Midori, Malibu, pineapple juice and fresh cream..... \$14.9

Tequila Sunrise

Tequila, orange juice and Grenadine..... \$13.9

Blue Heat

Bacardi Rum, Blue Curacao, squeeze of lime and Lemonade..... \$14.9

Long Island Ice Tea

Vodka, Bacardi Rum, Orange Curacao Téquila, Gin, lemon and coke..... \$19.9

Prosecco Mimosa

Coriole Prosecco and orange juice..... \$9.9

Bloody Mary

Vodka, tomato juice, tobasco sauce, worcestershire sauce, and celery stick..... \$12.9

Beer Menu

James Boags Light

Australia..... \$7.5

James Boags Premium

Australia..... \$7.5

Tooheys Extra Dry

Australia..... \$7.0

Crown Larger

Australia..... \$8.0

Monteiths Black Beer

New Zealand..... \$8.9

Stella Artois

Belgian..... \$8.0

Coopers Pale Ale

Australian..... \$7.9

Heineken

Holland..... \$8.0

Corona

Mexico..... \$8.0

Peroni

Italian..... \$8.0

Moretti

Italian..... \$8.9

*BYO WINE ONLY – corkage \$3 per person

Wine Menu

| <u>RED WINE</u> | Gls | Btl |
|---|------------|------------|
| House Red Rothbury Estate Cab Merlot-Australia..... | \$7.5 | \$29.0 |
| Benchmark Grand Burge Rose-Australia..... | \$8.0 | \$31.0 |
| Fickle Mistress Pinot Noir- New Zealand..... | \$9.0 | \$35.0 |
| Pepperjack Shiraz- Barossa | \$9.9 | \$38.5 |
| Knappstein Cabernet Sauvignon- Sth Australia..... | \$9.5 | \$37.0 |
| Fishbone Merlot- Western Australia..... | \$8.5 | \$33.0 |

WHITE WINE

| | | |
|---|-------|--------|
| House white Rothbury Estate Sauvignon Blanc- Australia..... | \$7.5 | \$29.0 |
| Squealing Pig Sauvignon Blanc- New Zealand..... | \$9.9 | \$38.5 |
| Leo Buring Eden Valley Riesling- Eden Valley..... | \$9.0 | \$35.0 |
| Cape Shank Pinot Grigio- Victoria..... | \$9.0 | \$35.0 |
| Petaluma Pinot Gris- Adelaide..... | \$9.9 | \$38.5 |
| Rosemount Encore Moscato- Australia..... | \$8.0 | \$31.0 |
| Seppelt «The Drives» Chardonnay- Victoria..... | \$8.9 | \$34.5 |

SPARKLING

| | | |
|---------------------------------------|-------|--------|
| Tatachilla Prosecco McLaren Vale..... | \$8.9 | \$34.0 |
|---------------------------------------|-------|--------|

Spirits

| | |
|-----------------------------------|-------|
| <u>WHISKY/BURBON</u> | \$8.0 |
| Southern Comfort | |
| Jim Beam | |
| Wild Turkey | |
| Jack Daniels | |
| Jameson Irish Whisky | |

SCOTCH

| | |
|---------------------------|-------|
| Johnny Walker RED..... | \$8.0 |
| Johnny Walker BLACK | \$8.5 |

GIN

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|-----------------------|-------|
| Gordon's Dry Gin..... | \$8.0 |
|-----------------------|-------|

VODKA

| | |
|---------------------|-------|
| Smirnoff Vodka..... | \$8.0 |
|---------------------|-------|

| | |
|-------------------------|-------|
| <u>RUM</u> | \$8.0 |
|-------------------------|-------|

Bundaberg Dark Rum
Bacardi White Rum

TEQUILLA

| | |
|----------------------|-------|
| Sierra Tequilla..... | \$8.0 |
|----------------------|-------|

Shooters

| | |
|---|-------|
| Cowboy Butterscotch Schnapps and Baileys..... | \$8.0 |
| Quick fix Kahlua, Midori and Baileys..... | \$8.0 |
| Hit me Black and White Sambuca..... | \$8.5 |

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Liqueurs

| | |
|----------------------------|--------|
| Butterscotch Schapps..... | \$8.0 |
| French Brandy..... | \$8.0 |
| Cointreau..... | \$9.9 |
| Tia Maria..... | \$8.0 |
| Baileys..... | \$8.0 |
| Kahlua..... | \$8.0 |
| Midori..... | \$8.0 |
| Frangelico..... | \$8.0 |
| Galliano Vanilla..... | \$10.0 |
| Sambuca White / Black..... | \$10.0 |
| Grand Marnier..... | \$10.0 |
| Amaretto Disaronno..... | \$9.0 |
| Lemoncello..... | \$8.0 |

Fortified

| | |
|-----------------------|--------|
| Hanwood Port..... | \$7.0 |
| Galway Pipe Port..... | \$7.5 |
| Grandfather Port..... | \$12.5 |

Non Alcoholic

Sparkling Mineral Water

| | |
|-------------------------------|-------|
| Small S.Pellegrino (250)..... | \$3.0 |
| Large S.Pellegrino (1L)..... | \$9.0 |

Soft Drinks.....

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|---|-------|
| Pepsi, Pepsi Max, Sunkist, Lemon Squash Lemonade, Pink Lemonade, Dry Ginger Ale, Tonic Water, Soda Water | \$3.5 |
| Lemon, lime and bitters..... | \$4.5 |
| Soda, lime and biters..... | \$4.5 |

Juices

| | |
|---|-------|
| Orange, Pineapple, Apple, Tropical..... | \$4.5 |
|---|-------|

Iced Drinks

| | |
|-------------------------------|-------|
| Iced Coffee..... | \$6.0 |
| Iced chocolate | \$6.0 |
| Iced Mocha Frappe..... | \$6.5 |
| Iced Tea - Lemon / Peach..... | \$4.5 |

Milkshakes

| | |
|---|-------|
| Chocolate, Vanilla, Strawberry, Caramel, banana..... | \$6.0 |
|---|-------|

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