
S T A R T E R S



Garlic Bread (v) \$10



Garlic and Cheese Bread \$12



Bruschetta (v) \$17

E N T R E E S

Sicilian Polpette \$18

Home-made beef, pork and chicken meatballs on Napoli sauce and topped with shaved parmesan. Served with 2 points of toasted garlic baguette.

Spinach & Ricotta Cannelloni \$18

Home-made cannelloni baked in Napoli sauce and topped with Bechamel sauce. Served with a roquette, avocado, cucumber and red onion salad. Dressed with a honey balsamic dressing.

Warm Calamari Salad (DF) \$18

Grilled calamari strips marinated in garlic and parsley served on a roquette, tomato, red onion, basil and orange segment salad. Dressed with a lemon vinaigrette.

Home-made Arancini \$16

Home-made arancini balls served on a bed of roquette. Dressed in a lemon vinaigrette. Served with a side of bolognese sauce and Grano Padano.

Seared Scallops (DF) \$25

Seared scallops served on a roquette, tomato, red onion, basil and orange segment salad. Dressed with a lemon vinaigrette.

S I D E S



Bowl of Chips (v, DF) \$8

Served with gravy, aioli or tomato sauce



Bowl of Rosemary and Garlic Potato Wedges \$9

Served with sour cream and sweet chilli sauce



Bowl of Vegetables (v, GF) \$8

SALADS



Garden Salad (V, DF, GF) **\$10**
Mixed lettuce leaves, Roma tomatoes, continental cucumber, Spanish onion and carrot tossed in a honey balsamic dressing



Pear & Roquette (V, GF) **\$15**
Roquette, lettuce, walnuts, pear and shaved parmesan dressed with a honey balsamic dressing.



Beetroot & Goats Cheese **\$17**
Rocket, baby spinach, roasted beetroot, pine nuts and goats cheese tossed in a honey balsamic dressing



Caesar Salad **\$26**
Grilled chicken, croutons, bacon, anchovies and a boiled egg tossed through cos lettuce. Dressed with a honey balsamic dressing.

PASTAS



Spaghetti Bolognese **\$25**
Spaghetti tossed in a rich beef and pork bolognese sauce, topped with shaved parmesan



Penne Mediterranean **\$26**
Capers, capsicum, mushrooms, red onion and baby spinach sauteed with porcini stock, white wine and Napoli sauce. Topped with Grano Padano.



Spaghetti Marinara **\$32**
Prawns, scallops, calamari, mussels, fish and clams tossed in Roma tomatoes, white wine and garlic



Fettuccine Amatriciana **\$28**
Fettuccine tossed with bacon, olives, spring onion, chilli and Napoli sauce. Topped with Grano Padano.



Gnocchi A La Graziana **\$30**
Home-made potato dumplings pan fried with bacon, capsicum, mushrooms, olives, garlic, spring onion and Napoli sauce. Topped with Grano Padano.



Chilli Prawn Fettuccine **\$30**
Prawn cutlets, capers, fresh tomatoes and rocket tossed in a sauteed garlic, onion and chilli sauce



Chicken & Mushroom Risotto **\$30**
Arborio rice tossed with diced chicken, mushrooms, baby spinach, garlic, spring onion and parsley in a creamy white wine and porcini mushroom stock sauce. Topped with Grano Padano.

M A I N S



Battered Flathead Tails \$26
Served with chips and salad or vegetables, tartare and a lemon wedge.



Roast of the day (GF) \$26
Roast of the day topped with gravy and served with greens, roasted pumpkin and garlic and rosemary potatoes



Chicken Parmigiana \$28
Crumbed chicken breast topped with Napoli sauce and mozzarella, served with chips and salad



Calamari Fritti \$28
Calamari served with lemon, aioli, chips and salad



Grilled Barramundi \$30
Grilled Barramundi fillet topped with a lemon, garlic and parsley sauce. Served with chips & salad or vegetables.



Chicken Saltimbocca \$30
Thinly sliced grilled chicken breast with prosciutto. Topped with a creamy white wine and sage sauce. Served with mashed potato and seasonal vegetables.



300g Scotch Fillet (GF, DF) \$45
Cooked to your liking. Served with chips & salad or vegetables. Please see front page for sauce options.



250g Filetto Di Mare (GF) \$48
Eye fillet cooked to your liking. Topped with prawns and a scallop in a creamy white wine and garlic sauce. Served with your choice of chips & salad or vegetables.

DESSERT



Chocolate Indulgent \$12

Warm chocolate mud cake topped with chocolate and salted caramel sauces. Served with ice-cream.



Crepes \$12

Crepes filled with lemon curd. Topped with a berry compote and served with ice-cream.



Baci \$10

Chocolate and hazelnut swirl topped with a whole hazelnut and covered with dark chocolate.



Cassata \$10

Layers of creamy nougat and chocolate gelato, together with a delicate chantilly cream, candied fruit and strega liqueur soaked sponge.



Banana Fritter \$12

Whole banana fritter in home-made batter, coated in cinnamon sugar and served with ice-cream.



Home-made Cannoli \$12

Traditional home-made Cannoli filled with zesty vanilla cream and authentic Italian chocolate cream. Topped with icing sugar.

KIDS

Spaghetti (NF, DF available) \$12

With your choice of Bolognese or Napoli sauce

Battered Flathead Tails (NF) \$12

Served with chips

Chicken Nuggets (NF) \$12

Served with chips

All kids meals come with a bowl of icecream
Chocolate, Strawberry or Caramel topping