

To Start/Share

Garlic bread	7.5
Hot crusty bread- served with warm mozzarella, parmesan and gruyere dip	8.5
Bruschetta- tomato and basil salsa	9.0
Pizzetta- potato, rosemary, garlic and sea salt	11.4
Pizzetta- olive, sun dried tomato, goat's cheese and rocket	11.9
Marinated goat's cheese with quince paste, pistachio dukkah and toasted Turkish bread	13.9

Oysters

½ doz / doz.

Natural- with Limóncello vinaigrette	17.5/ 29.9
Kilpatrick- grilled bacon and Worcestershire sauce	19.5 / 31.9
Baked with lemon, garlic and pine nut crust	19.5 / 31.9

Entrée / Main Course

Entrée / Main

Grilled chicken tenderloins with roast Mediterranean vegetable and couscous salad, feta, pomegranate, and avocado salsa	18.4 / 34.4
Slow cooked pork belly with potato mash, broccolini, beetroot relish and crackling	19.4 / 37.4
Prawns in garlic cream sauce with saffron risotto, chorizo, roast tomato and baby spinach	19.4 / 37.4
Crumbed veal with cauliflower and quinoa tabbouleh, sweet potato, hummus and preserved lemon labna	38.9
Fish of the day with lemon and thyme crust, roast potato, caramelised onion, prosciutto and melon salad	38.9
Filet Mignon- beef eye fillet wrapped in bacon with beer battered fries, Caprese salad and hollandaise sauce	39.9

Sides

Mediterranean salad- tomato, cucumber, feta, olives, balsamic vinaigrette	10.9
Rocket, pear and parmesan salad with reduced balsamic and extra virgin	10.9
Steamed vegetables	10.9
Fries	5.5

Gluten Free, Vegetarian and Vegan menus available upon request

Pizza

Pizzetta is approx 20cm across, main size is approx 28cm across

Pizzetta / Main

Margherita - tomato sauce, oregano, garlic, mozzarella, parmesan and basil	10.9 / 17.9
Potato , rosemary, garlic and sea salt	11.4 / 18.4
Olive , sun dried tomato, goat's cheese and rocket	11.9 / 19.9
Garlic and lemon marinated chicken , roast sweet potato, mushroom, rocket and aioli	15.9 / 22.9
Spinach , mushroom, capsicum, onion, goat's cheese, hummus and dukkah	15.9 / 22.9
Beef , bacon, pepperoni, onion, pineapple and bbq sauce	15.9 / 22.9
Spicy Italian sausage , olive, anchovy, goat's cheese and mushroom	15.9 / 22.9
Mushroom , caramelised onion, dried figs, walnuts, goat's cheese, baby spinach and balsamic glaze	15.9 / 22.9
Smoked Salmon , spinach, roast sweet potato, onion, feta and sour cream	16.9 / 24.9

Gluten free pizza bases available on request \$2 extra, may contain traces of gluten.
Please advise staff if you have an allergy

Pasta

Entrée / Main

Spaghetti Bolognese	16.9 / 22.9
Penne Carbonara - bacon and garlic cream sauce	16.9 / 22.9
Linguine with eggplant, olive, chilli, tomato sauce, pine nuts and garlic crumbs	16.9 / 22.9
Spirale with grilled chicken, roast sweet potato and pesto cream sauce	18.9 / 25.9
Potato gnocchi with bacon, mushroom and spinach in tomato cream sauce	18.9 / 25.9
Fettuccini with prawns, calamari, basil and tomato sauce	18.9 / 25.9
Orecchiette with smoked salmon, sun-dried tomato, broccoli, basil and rocket in lemon cream sauce	18.9 / 25.9

Gluten free pasta available on request \$1 extra per entrée, \$2 extra per main, may contain traces of gluten.
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Dessert

Cannoli with Frangelico custard, toasted hazelnuts and Nutella sauce	14.9
Lime and coconut cheesecake with mango sorbet	14.9
Chocolate panna Cotta with orange curd, baby meringues and pistachio praline	14.9
Mixed gelato plate- mixed berry, mint choc chip and salted caramel	14.9
Marinated goat's cheese with quince paste, dukkah and toasted Turkish bread	13.9
Affogato- vanilla bean gelato with a shot of espresso coffee and your choice of liquor	16.9

Dessert Wine

	Glass / Bottle	
De Bortoli Noble One 2014. 375ml	10	44
Malvasia delle Lipari 2009. Virgona Passito Salina 500ml. (Salina, Sicily. Italy)	15	99

After Dinner

Averna Amaro Crema	9
Limoncello Liquor	9
Galway Pipe Port	10
Grappa Italiana	10
Liqueur Coffee	12

Coffee and Tea

Short black, macchiato, flat white, cappuccino, long black, latte	from 4
English breakfast, Earl Grey, Irish, Chamomile, Peppermint, Green	
Hot chocolate, Mocha, Chai, Skim, Soy and Decaf available	

We use **La Casa del Caffè** 100% Rainforest Alliance organic coffee beans

BYO cake charge \$3 per person

10% surcharge Sunday and public holidays