

## Starters

Garlic or herb bread	\$5.5
Tomato bruschetta	\$7.5
Antipasto (for one or two)	\$17/27
<i>Prosciutto, Salami, Coppa, Lombo, Provolone cheese, grilled marinated vegetables, olives and grissini sticks</i>	

## Entrée

Soup of the day	\$16
Bocconcini, rocket, tomato, avocado, sourdough bruschetta	\$12
Lightly fried crumbed calamari with tartare sauce	\$18
BBQ garlic and lime chicken with mint dip	\$16
Sizzling garlic prawn hot pot	\$17
Sydney rock oysters natural, kilpatrick or mornay (1/2 dozen or dozen)	\$18 / 29
Grilled scallops with caramelised pineapple and tomato relish	\$20

## Salads

Beetroot, pomegranate, rocket and parmesan with candied walnuts	\$16
Greek Salad	\$15
Caesar with croutons, crispy bacon, anchovy dressing and shaved parmesan	\$18
With chicken	\$23
Prawn and avocado with mixed leaves and Citrionette dressing	\$25
Char-grilled vegetables with spinach, rocket, feta, green olives, pine nuts and balsamic reduction	\$21
Smoked salmon with rocket, Spanish onion and capers	\$24

## Mains

BBQ lemon & herb King Prawns with epic fresh mesclun, artichokes, olive insalata	\$39
Fried John Dory fillet with house salad and chips	\$28
Fish of the day, mash, seasonal vegetables, caper berries and béarnaise sauce	\$33
Herb crumbed chicken schnitzel with chips and house salad	\$24
Scotch fillet steak, roasted vegetables, black pepper sauce, rocket and shaved parmesan	\$34
Lamb cutlets with kipfler potato, grilled vegetables and rosemary jus	\$42
Grilled chicken, avocado, basil pesto and cherry tomato salad	\$32
Lobster Mornay served with soffice avocado, pancetta & immischiata salad	\$75
<i>Please allow additional preparation time for lobster</i>	

## *Sides*

Steamed seasonal vegetables	\$9
Rocket, parmesan and candied walnut salad	\$9
Beer batter hot chips	\$9
Steamed green beans with almond flakes and feta cheese	\$9
House salad	\$9

## *Pasta and Risotto*

Orechetti pasta, vino bianco cream sauce, avocado, sun-dried tomato, chicken, pine nuts	\$25
Fettuccini tossed with prawns, bacon, snow peas and fresh herbs in a napolitana sauce	\$27
Pumpkin ravioli with sage, burnt butter and crushed amaretti (V)	\$24
Spaghetti marinara with cherry tomatoes tossed with olive oil, white wine and garlic	\$27
Smoked salmon risotto with prawns and asparagus in a pink sauce	\$27
Vegetarian risotto in napolitana sauce with spinach, pinenuts, olives and semidried tomato (V)	\$24

## *Children*

Chicken Schnitzel and Chips	\$15
Fish and Chips	\$15
Margherita or Hawaiian Pizza	\$15
Spaghetti Napolitana or Bolognese	\$15

## *Dessert*

Belgian Chocolate Mousse	\$14
Cheese Platter	\$27
Vanilla bean Crème Brûlée with chocolate cigar	\$16
Homemade Sticky Date Pudding topped with warm butterscotch sauce	\$15
Vanilla bean ice cream, meringue, white chocolate and berries	\$14
Traditional Italian Layered Tiramisu	\$15
Two scoop selection of Gelato	\$8

*Chocolate, vanilla, strawberry, hokey-pokey, lemon, mango*

*Pizza menu available on request*