

WHERE GOOD FOOD MEETS GREAT PEOPLE

TO START

EGGPLANT FINGERS (V) lightly crumbed & fried w/ sour cream & sweet chilli	11.5
HOME MADE TRIO OF DIPS (V) served w/ toasted pita bread (please ask our friendly staff the flavours of the day)	12.5
ZIFFANO'S BRUSCHETTA (V) diced red onion, tomato, bocconcini & basil served on 3 pieces of pesto topped ciabatta bread	11.5
ANTIPASTO PLATTER FOR 2 mixed cured meats (sliced prosciutto, smoked virginia ham & mild salami), TAS smoked salmon, giardiniera (home made Italian pickled vegetables), bocconcini, served w/ grissini sticks	23.5
HOME MADE ARANCINI please ask for the flavour of the day	12.5

FROM THE SEA

ALASKAN SPANNER CRAB BRUSCHETTA 11.9 sliced avocado, smoked tobacco & shallots served on toasted bread (2 pieces)
CRISPY CHILLI PRAWNS E 18.5 M 34.9 pan-fried prawns tossed w/ crispy dried shallots, spring onions & chilli paste w/ steamed rice
CRISPY GARLIC PRAWNS E 18.5 M 34.9 pan-fried prawns tossed w/ crispy dried shallots, spring onions and garlic w/ steamed rice
FRESHLY SHUCKED OYSTERS TO ORDER (Please allow min 15 mins for cooked oysters)
Natural 1/2 Dozen 16.9 Dozen 33
Kilpatrick 1/2 Dozen 18.9 Dozen 35
Mornay 1/2 Dozen 17.9 Dozen 34
CRISPY SALT 'N' PEPPER SQUID E 16.9 M 31.9 served with a seasonal salad
GRILLED CALAMARI (GF) E 16.9 M 31.9 tossed in extra virgin olive oil, lemon, home made puree garlic, rosemary, parsley, a hint of chilli served w/ mixed salad
HOME MADE SPICY PRAWN SPRING ROLLS 16.5 4 pieces
BEER BATTER MORETON BAY HONEY BUG TAILS 17.5 drizzled w/ honey & black sesame seeds
GRATINATED CANADIAN SCALLOPS (GF) 17.5 tossed in a garlic, brandy & cream served on a bed of herb rice
SPRING BAY MUSSELS 18.5 tossed w/ home made Napoli, chilli, onion, fresh tomato & white wine served w/ toasted ciabatta bread

*Please inform us of any allergies or intolerances, so we can cater to your needs
*No split bills on weekends or public holidays
*Prices subject to change without notice

M E N U

PASTA

Gluten free spaghetti available add 3

GNOCCHI NAPOLI AND RICOTTA (V) E 13.5 M 17.5 house-made in Ziffano's kitchen, topped w/ ricotta & fresh basil in Napoli
HOMEMADE LASAGNE E 15.5 M 18.5 layered pasta sheets, bolognese sauce topped with béchamel & served w/ salad
LINGUINI FRUTTI DI MARE E 23.5 M 28.5 fresh local seafood tossed w/ garlic, parsley, white wine, chilli & olive oil (available with Napoli)
PENNE AMATRICIANA E 15.5 M 18.5 smoked pancetta tossed w/ caramelized onion, chilli and Napoli
RIGATONI E 16.5 M 19.5 in a pork & veal rich tomato ragu
SPAGHETTI BOLOGNESE E 14. M 17.5 pork & beef mince in a rich Napoli
SPAGHETTI CARBONARA E 14.5 M 18.5 smoked pancetta, beaten eggs, black pepper & a hint of cream
BEEF TORTELLINI E 15.5 M 18.5 pancetta, mushrooms, garlic white wine w/ cream & sage

RISOTTO

(Gluten Free)

PAELLA 29 chicken, chorizo, prawns, scallops, mussel, calamari, peas, capsicum & saffron
RISOTTO FRUTTI DI MARE E 24.5 M 28.5 mussels, scallops, tiger prawns, & calamari w/ white wine & herbs (available with Napoli)
RISOTTO GAMBERI E 23.5 M 27.5 tiger prawns, saffron, tomato, wild rocket & pine nuts
RISOTTO POLLO É FUNGHI E 15.5 M 18.5 a medley of locally imported mushrooms & chicken ragu tossed w/ light tomatoes & herbs
RISOTTO POLLO PESTO E 15.5 M 18.5 chicken, puree capsicum & home made pesto
RISOTTO VEAL & PORK RAGU E 16.5 M 19.5 in a rich napoli sauce
RISOTTO ZUCCA E 14.5 M 17.5 pumpkin, spinach & chicken
RISOTTO PORCINE MUSHROOM (V) E 16.5 M 19.5 a medley of local & imported mushrooms finished w/ white truffle oil
RISOTTO PRIMAVERA E 14.5 M 17.5 semi dried tomatoes, mixed seasonal veggies & greens

MAIN COURSE

CHICKEN SCALLOPINI 29.5 pan-seared free-range chicken breast de-glazed w/ white wine, lemon zest, garlic, spring onion & freshly diced tomatoes served on a bed of mash & seasonal veg	350G PORTERHOUSE SPRING VALLEY (TAS) 37.5 grass fed, served w/ roasted potatoes & greens
CHICKEN PARMIGIANA 25.5 (add Virginia ham 3) free range chicken breast topped w/ asiago cheese & Napoli, w/ potato wedges & Mediterranean salad	450G HUON VALLEY (TAS) 41.5 grass fed rib-eye aged 30 days aged w/ roasted potatoes & greens SAUCE: Mushroom (gf) Peppercorn (gf) Creamy, garlic and brandy (gf) Prawns and scallops (add 5.5)
SLOW COOKED PORK BELLY (GF) 38.5 topped w/ roasted garlic jus, served w/ roasted potatoes and greens	SEAFOOD PLATTER FOR 1 MARKET PRICE An explosion of today's freshest seafood, please ask our friendly staff or wait to be surprised.
ANATRA AGRO DOLCE 37.5 crispy free range twice cooked duck in a reduction of SA shiraz grape juice, finished off with a splash of grappa, served with mash and greens	FISH OF THE DAY MARKET PRICE Please ask our waiting staff for the day's speciality