

# Menu

## Lunch

(Only available between 11am to 3pm)

<b>Garlic Bread V</b> Garlic buttered cob loaf	9
<b>Bruschetta V</b> Toasted sourdough bread with pesto, tomato concasse and buffalo mozzarella	11
<b>Bread Board V</b> Mixed dips, toasted ciabatta, olives, sun-dried tomatoes, crackers and lavosh bread	16.5
<b>Prawn Gamberi</b> Seared prawns and scallops with rosé sauce, petite salad served with toasted ciabatta	22
<b>Calamari</b> Balsamic marinated calamari, dusted with salt, pepper & herb flour, tossed through a Mediterranean salad	16
<b>Scotch Fillet</b> 200g grain fed scotch fillet with jus or mushroom compote, waffle wedges and salad	20
<b>Ratatouille V</b> Wild mushroom ratatouille served with toasted ciabatta bread	16
<b>Steak Sandwich</b> Toasted ciabatta bread, scotch fillet, tomato relish, caramelised onion, mozzarella cheese, cos lettuce and aioli. Served with waffle wedges	18
<b>Reef Fish</b> Ginger beer battered reef fish served with lime aioli, sweet potato chips and an orange, fennel, almond & rocket salad	20
<b>Lamb Burger</b> House made lamb patty with haloumi cheese, cos lettuce, tomato relish, caramelised onion, mint & garlic yoghurt in a toasted burger bun	18
<b>Antipasto for 2</b> Fresh seafood, mixed dips, assorted meats, trio of cheese, nuts, roasted vegetables and toasted ciabatta	68
<b>Seafood Platter for 1 or 2</b> Natural oysters, fresh prawns, seared scallops, chilli mussels, calamari, bug and petite salad	36/65
<b>Freshly Shucked Coffin Bay Oysters GF</b>	
Natural	16/31
Dill cream & Caviar	18/35
Brie & Garlic butter	17/33
Bourbon Kilpatrick	19/37
Bloody Mary	18/35
Blue cheese & Caramelised onion	19/37
Mix dozen	40

## Salads

<b>Caesar</b> Fresh cos lettuce mixed with aged parmesan, white anchovies, poached egg, crispy pancetta and toasted croutons topped with house made dressing	16
<b>Roast Pumpkin GF</b> Rocket leaves with roasted pumpkin, Spanish onion, pine nuts, chorizo and fetta topped with honey & mustard dressing	18
<b>Mediterranean V GF</b> Fresh mixed lettuce leaves, olives, roasted capsicum, sun-dried tomato, cucumber and fetta, honey & mustard dressing drizzled with balsamic	15
<b>Garden V GF</b> Mixed lettuce leaves, onion, tomato, roasted capsicum, cucumber drizzled with honey & mustard dressing	14

## Pizzas

All our pizzas are made with house made pizza bases and topped with mozzarella cheese

<b>Cinque Formaggi V</b> Garlic butter base topped with mozzarella, parmesan, gorgonzola, buffalo mozzarella and fetta	17
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<b>Pollo</b> House made barbeque sauce, chicken tenderloins, bacon, wild mushrooms, onion and spinach	24
<b>Capriciosa</b> House made Napoli sauce, ham, wild mushrooms and oregano drizzled with herb olive oil	22
<b>Chilli &amp; Garlic Prawns</b> Garlic & pesto base, garlic infused prawns, salami, parmesan cheese, chilli and cherry tomatoes topped with rocket, herb olive oil and aioli	24
<b>Roast Pumpkin</b> House made Napoli sauce, roasted pumpkin, chorizo, feta, spinach and pine nuts	25
<b>Marinara</b> House made Napoli sauce, selection of seafood, anchovies, fresh oregano, olives and capers	25
<b>Con Carne</b> House made Napoli sauce, ham, chicken, Italian sausage, bacon and caramelised onion topped with house made barbeque sauce	24
<b>Vegetarian V</b> House made Napoli sauce, balsamic mushrooms, zucchini, eggplant, capsicum, cherry tomato, Spanish onion, sweet potato and spinach drizzled with herb olive oil	23
<b>Margherita V</b> House made Napoli sauce, sliced vine ripened tomatoes, basil, topped with buffalo mozzarella	21
<b>Italiano</b> House made Napoli sauce, hot salami, sun-dried tomatoes, olives, onion, chilli and fresh basil	22
<b>Tropicana</b> House made Napoli sauce, ham and fresh pineapple	21

## Pastas & Risottos

Your choice: Spaghetti or Fettuccine. All topped with parmesan cheese.

<b>Traditional Carbonara</b> House made fresh pasta, bacon, pancetta and fresh parsley tossed through a white wine & egg sauce	23
<b>Primavera V</b> House made fresh pasta, roasted vegetables, cherry tomatoes, wild mushrooms and spinach tossed through fresh Napoli sauce	22
<b>Prawn &amp; Spanner Crab</b> House made fresh pasta tossed with tiger prawns, spanner crab, cherry tomatoes, fresh chilli, parsley and lime butter sauce	26
<b>Marinara</b> House made fresh pasta, prawns, mussels, clams and salmon tossed through rosé sauce	26
<b>Bolognese</b> House made fresh pasta tossed through Italian sauce of premium beef mince with tomatoes and fresh herbs	22
<b>Pollo</b> House made fresh pasta, chicken tenderloin, bacon, wild mushrooms, spinach and pine nuts tossed through creamy pesto sauce	25
<b>Marinara Risotto GF</b> House made creamy risotto with prawns, scallops, mussels, clams, salmon, lime and oregano	26
<b>Primavera Risotto V GF</b> House made risotto with cherry tomato, wild mushrooms, roasted vegetables, spinach in a creamy pumpkin sauce	23
<b>Gluten Free Penne Pasta (extra)</b>	2

# Dinner

(Upstairs restaurant between 5pm to 9pm—Bar menu available at the bar)

## Starters

<b>Garlic Bread V</b> Garlic buttered cob loaf	9
<b>Bruschetta V</b> Toasted sourdough bread with pesto, tomato concasse and buffalo mozzarella	11
<b>Bread Board V</b> Mixed dips, toasted ciabatta, olives, sun-dried tomatoes, crackers and lavosh bread	16.5
<b>Prawn Gamberi</b> Seared prawns and scallops with rosé sauce, petite mango & chilli salad with toasted ciabatta	22
<b>Ratatouille V</b> Wild mushroom ratatouille served with toasted ciabatta bread	16
<b>Calamari</b> Balsamic marinated calamari, dusted with salt, pepper & herb flour, tossed through a Mediterranean salad	16
<b>Freshly Shucked Coffin Bay Oysters GF</b>	
Natural	16/31
Dill cream & caviar	18/35
Brie & garlic butter	17/33
Bourbon Kilpatrick	19/37
Bloody Mary	18/35
Blue cheese & caramelised onion	19/37
Mix dozen	40

## Salads

<b>Caesar</b> Fresh cos lettuce mixed with aged parmesan, white anchovies, poached egg, crispy pancetta and toasted croutons topped with house made dressing	16
<b>Roast Pumpkin GF</b> Rocket leaves with roasted pumpkin, Spanish onion, pine nuts, chorizo and fetta topped with honey & mustard dressing	18
<b>Mediterranean V GF</b> Fresh mixed lettuce leaves, olives, roasted capsicum, sun-dried tomato, cucumber and fetta, honey & mustard dressing drizzled with balsamic	15
<b>Garden V GF</b> Mixed lettuce leaves, onion, tomato, roasted capsicum, cucumber drizzled with honey & mustard dressing	14

## Mains

<b>Fillet Mignon GF</b> 250g prosciutto wrapped eye fillet, truffle mash potato, sautéed broccolini, caramelised onion, gorgonzola & herb butter with your choice of red wine jus or mushroom compote	43
<b>Reef &amp; Beef GF</b> 300g premium scotch fillet topped with bugs, prawns, scallops and anchovy cream. Served with snow peas and potato & leek gratin	39.5
<b>Lamb Backstrap GF</b> Pesto & sun-dried tomato infused lamb backstrap, potato & leek gratin, asparagus spears, pea & mint purée with confit truss tomatoes	36
<b>Seafood Platter for 1 or 2</b> Natural oysters, fresh prawns, seared scallops, chilli mussels, calamari, bug and petite salad	36/65
<b>Fish of the day</b> Ask our friendly staff for today's special	32

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<b>Capriciosa</b> House made Napoli sauce, ham, wild mushrooms and oregano drizzled with herb olive oil	22

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<b>Primavera Risotto V GF</b> House made risotto with cherry tomato, wild mushrooms, roasted vegetables, spinach in a creamy pumpkin sauce	23

## Desserts

<b>Panna Cotta GF</b> Chocolate panna cotta with mixed berry coulis	12
<b>Mix Berry Tiramisu</b> Vanilla sponge, mix berry coulis, mascarpone cream served with fresh strawberries	14
<b>Chocolate Brownie</b> Decadent chocolate brownie, salted caramel, peanut butter and mascarpone mousse, vanilla bean ice cream and fresh berries	16
<b>Trio of Sorbet GF</b> 14 Trio of sorbet with almonds, strawberries and praline Ask our friendly staff for flavours	

*Buon appetito!*



Menu subject to change due to availability of ingredients  
1.5% Surcharge applies to Amex  
15% Surcharge applies on public holidays

