

ENTREES

Soup	Soup of the day served with side of toasted batche bread	\$9.90
Bread	<ul style="list-style-type: none">• Garlic & parsley butter on toasted batche bread• Toasted sour dough slices served with side mix of extra virgin olive oil & balsamic vinegar	\$6.00 \$6.00
3 - Dips	Housemade dips served with toasted turkish pide slices	\$14.50
Bruschetta	Fresh sliced tomato, bocconcini cheese, fresh basil drizzled with a light balsamic & extra virgin olive dressing finished with cracked pepper on toasted woodfired bread	\$10.50
Tapas Plate	A medley of mediterranean condiments including roast eggplant, roast capsicum, olives, fetta cheese, marinated artichoke, grilled octopus, salt & pepper squid served with toasted turkish pide slices	\$24.50
Garlic Prawns	King prawns simmered in a cream garlic sauce, white wine, shallots & served over steamed rice	\$15.50
Marinated Olives	Served with crusty garlic woodfired bread	\$5.00

		entree	main
Salt & pepper squid	Squid dusted with our unique blend of spices, served with fresh rocket salad & housemade asian dipping sauce	\$17.50	\$23.50
Thai Beef Salad	Seared sliced tender eye-fillet steak tossed with a medley of salad greens, fresh basil, mint, chilli & lime dressing	\$18.00	\$24.50
Frittata	Consisting of sweet leek, spanish onion, roast sweet potato, roast red capsicum, fresh basil & topped with melted blue vein cheese	\$15.50	\$21.50
Tomo's Japanese Prawn Salad	Sautéed king prawns tossed with mixed leaf salad, coriander, basil, mint, fresh chilli, shredded fried wonton and dressed with a soy & mirin sauce	\$17.90	\$25.90
Octopus Salad	Grilled large baby octopus marinated in sweet chilli & ginger then tossed with fresh coriander, capsicum, salad greens & drizzled with a light soy dressing	\$16.90	\$24.00
SALAD			
Greek	A traditional mix of kalamata olives, fetta, onion tomato & cucumber, sprinkled with oregano, & drizzled with extra virgin olive oil & white vinegar		\$13.50
Garden	Mesculin lettuce, tomato, cucumber, onion dressed with a light vinaigrette		\$10.50
Rocket & Bocconcini	Rocket leaves mixed with cherry tomatoes, bocconcini cheese, roast red capsicum & dressed with a balsamic vinaigrette		\$12.50

ASH'S CLASSICS

Eye-Fillet Steak	Pan seared tender eye-fillet steak served with a potato & shallot mash, dressed with Port Wine Jus or Tarragon & Garlic butter	\$28.50
Roast Vegetable Stack	Roasted seasonal vegetables stacked on a garlic crouton with goats cheese & drizzled with a light balsamic & olive oil dressing	\$18.00
Taj Mahal	Chicken breast simmered in a creamy tandoori sauce, served with avocado, steamed rice & pappadum	\$25.50
Fish & Chips	Beer battered Barramundi fillets served with garden salad, chips & housemade tartare sauce	\$23.00
Moqueca	Brazilian style tangy seafood curry cooked with coriander, lime juice, coconut cream & served in a clay pot with steamed rice	\$26.50
Warm Chicken Salad	Diced chicken breast fillet sauteed with cashews, field mushrooms, shallots in a sweet chilli vinaigrette & served over mixed leafy greens	\$18.50
Sides	<ul style="list-style-type: none">• Mash potato• Steamed greens• Bowl of fries• Garden Salad• Rice	<ul style="list-style-type: none">\$5.00\$6.00\$6.50\$6.00\$4.00

PIZZA

		med	lrg
Mumbai	Tandoori marinated diced chicken breast fillet with cashew nuts, red onion, mozzarella on a napolitana sauce base finished with a mango & coriander coulis and mint yoghurt	\$17.50	\$21.00
Ash's Special	Chorizo, roast zucchini, kalamata olives, capsicum, roast garlic, oregano & shallots on a tomato chilli sauce base topped with mozzarella	\$17.50	\$21.00
Seafood	Tasmanian A-grade smoked salmon & shelled prawns on a cream cheese base with spanish onion, finished with rocket & lemon	\$18.50	\$23.50
Spicy Prawn	King prawns, roast garlic, cherry tomatoes, bocconcini, basil, roast red capsicum, fresh chilli on sweet chilli base topped with mozzarella	\$18.50	\$23.50
Vegetarian	Seasonal roast vegetables, goats cheese, mushrooms, spanish onion, kalamata olives on a napolitana sauce base topped with mozzarella	\$16.50	\$19.50
Margherita	Fresh sliced tomato & fresh basil leaves on a napolitana sauce base sprinkled with oregano & topped with mozzarella	\$16.00	\$19.00
The Mario	Pepperoni, chorizo, olives, shallots, roast red capsicum, red onion, oregano on a napolitana sauce base topped with mozzarella	\$17.50	\$21.00
Manly Surf	Ham, pineapple, semi-dried tomatoes, mushrooms, chilli flakes on a napolitana sauce base topped with mozzarella	\$17.00	\$20.00

PASTA Choice of Linguini or Penne

Paesana	Diced chicken breast fillet, bacon, chilli & fresh field mushrooms sauteed in white wine, simmered with a creamy napolitana sauce & finished with roast capsicum & shallots	\$22.50
Pollo Pesto	Diced chicken breast fillet sautéed in white wine, simmered in a light cream pesto sauce with mushrooms and semi-dried tomato	\$22.00
Seafood	Seared king prawns & diced barramundi fillet simmered in white wine, herbs & cream then tossed with avocado, brie cheese & leek	\$27.00
Al Salmone	Tasmanian A-grade smoked salmon simmered in a white wine & lemon dill cream sauce with red onion & capers	\$25.00
Prawn Gambaretti	King prawns sautéed in white wine, fresh chilli, basil, garlic, red onion & chilli jam sauce then tossed with rocket and finished with a twist of lemon	\$26.50
Bolognese	Extra lean beef mince simmered with dried herbs in a napolitana sauce & topped with freshly shaved parmesan	\$22.00
Boscaiola	Fresh field mushrooms & diced bacon simmered with white wine, garlic, red onion, cracked pepper & cream	\$23.00
Le Legume	Goats cheese, cherry tomatoes, roast kumera, semi-dried tomatoes, Kalamata olives & caramelised garlic in a light cream napolitana sauce with wilted spinach & basil	\$19.00