

House Specials

BBQ CALAMARI

Fresh Port Phillip Bay Calamari marinated in olive oil, garlic, lemon, parsley and a touch of chilli served with salad

BBQ OCTOPUS

Chargrilled Octopus served with salad

KING GEORGE WHITING

Grilled whole or fillet served with salad

MUSSELS SPECIAL

Fresh local black mussels tossed in olive oil, garlic, spring onion, white wine with Napoli and pesto sauce

OYSTERS MONDO

Fresh natural oysters topped with smoked salmon and caviar

SCALLOPS SPECIAL

Fresh local scallops pan fried in garlic, butter, sage and lemon sauce served in shells

SPAGHETTI INK

Spaghetti with black ink sauce, white wine, prawns, calamari, scallops and lemon zest

SPAGHETTI WHITING

Spaghetti with King George Whiting fillets, olive oil, garlic, fresh tomato, parsley and a touch of chilli



BAR MENU

MOCKTAILS

FROM \$9.50

Please Ask Your Waiter for flavours



COCKTAILS

FROM \$15.50

Aperol Spritz

Ice, Aperol, Prosecco, Soda Water

Cosmopolitan

Vodka, Cointreau, Lime Juice, Cranberry Juice

Dry Martini

Gin or Vodka, Dry Vermouth, Green Olives

Espresso Martini

Vodka, Kahlua, White Creme De Cacao, Espresso

Fluffy Duck

Bacardi, Advokaat, Cointreau, Orange Juice, Cream, Lemonade

Long Island Iced Tea

Vodka, Bacardi, Gin, Tequila, Cointreau, Triple Sec, Orange Juice, Coke

Margherita

Tequila, Cointreau, Lime Juice

Midori Splice

Midori, Bacardi, Pineapple Juice, Whipped Cream

Mojito

Crushed Ice, Bacardi, Lime, Fresh Mint, Soda Water

Pina Colada

Bacardi, Malibu, Coconut Cream, Pineapple Juice

Ruby Relaxer

Vodka, Malibu, Peach Schnapps, Pineapple Juice, Cranberry Juice

Strawberry Daiquiri

Bacardi, Cointreau, Strawberry Liquor, Frozen Strawberries, Lemon Juice

Toblerone


Baileys, Kahlua, Frangelico, Honey, Fresh Cream



NON-ALCOHOLIC

Soft Drinks

Coke, Coke Zero, Diet Coke, Fanta, Lemonade, Lemon Squash, Raspberry, Soda Water

 6.00  24.00

Juice

Apple, Cranberry, Orange, Pineapple

7.00 25.00

Lemon Lime Bitters

Lemonade, Lime Cordial, Bitters

(Please Note: Bitters contains alcohol)

8.50 27.00

Iced Tea

Lemon, Peach

7.50

Apple Cider

Non-Alcoholic

9.00

Still Water

500mls

5.00

San Pellegrino Mineral Water

Italian Style

9.00

San Pellegrino Chinotto

Italian Style Bitter Coke

7.50

BEERS & CIDERS

Boag's Premium

12.00

Carlton Draught

11.00

Cascade Light

11.00

Crown Lager

12.00

Pure Blonde

11.00

Victoria Bitter

11.00

Asahi

Japan

13.00

Birra Moretti

Italy

13.00

Corona

Mexico

12.00

Heineken

Holland

12.00

Peroni

Italy

13.00

Apple Cider

13.00

Pear Cider

13.00

Aperitifs, Spirits & Liqueurs Available!
Large Range from \$10.50

SPARKLING WINE

		
Rothbury Estate Sparkling Cuvee <i>South Eastern Australia</i>	11.50	44.00
T'Gallant Sparkling Prosecco <i>Victoria</i>	12.00	52.00
Riccadonna Asti Spumante <i>DOCG Italy</i>		46.00
Veuve Clicquot Brut <i>France</i>		120.00
Moet & Chandon Brut Imperial <i>France</i>		105.00



CORKAGE FEE
\$10.00 Per Bottle



LE COLLEZIONI
PINOT GRIGIO

WHITE & ROSE WINE

		
House <i>Chardonnay, Sauvignon Blanc, Moscato</i>	11.00	40.00
821 South Sauvignon Blanc <i>Marlborough, New Zealand</i>	12.50	51.00
Secret Stone Sauvignon Blanc <i>Marlborough, New Zealand</i>	13.00	54.00
Le Collezioni Pinot Grigio <i>Italy</i>	13.00	58.00
Squealing Pig Pinot Gris <i>Marlborough, New Zealand</i>	13.00	58.00
Seppelt The Drives Chardonnay <i>Victoria</i>	13.00	58.00
Leo Buring Dry Riesling <i>Clare Valley, South Australia</i>	12.50	54.00
Alexander Hill Moscato <i>New South Wales</i>	12.00	48.00
Cape Schanck Rose by T'Gallant <i>Heathcote, Victoria</i>	13.00	56.00

RED WINE

		
House <i>Shiraz, Cabernet Sauvignon, Merlot</i>	11.00	40.00
Wolf Blass Private Release Shiraz <i>Barossa, South Australia</i>	12.50	52.00
Wynns Coonawarra Estate <i>The Gables Cabernet Sauvignon</i> <i>Coonawarra, South Australia</i>	13.00	58.00
Alexander Hill Merlot <i>New South Wales</i>	12.00	49.00
Squealing Pig Pinot Noir <i>Marlborough, New Zealand</i>	13.00	56.00
Cavaliere d'Oro Chianti <i>Chianti, Italy</i>	13.00	58.00
Lambrusco <i>Italy</i>	11.50	42.00
Pepperjack Shiraz <i>Barossa Valley, South Australia</i>		58.00
Montepulciano D'Abruzzo <i>Italy</i>		50.00



MONTEPULCIANO
D'ABRUZZO

ANTIPASTI



WHILE 'U' WAIT

Garlic or Herb Bread - 2pcs	butter, touch of garlic with parsley or butter and herbs	8.00
Cheesy Garlic Bread - 2pcs	butter, touch of garlic, with parsley topped with mozzarella cheese	12.00
Bruschetta - 2pcs	toasted ciabatta topped with tomato, red onion, basil, touch of garlic and olive oil	12.00
Bruschetta Bocconcini - 2pcs	toasted ciabatta topped with tomato, red onion, basil, topped with bocconcini, touch of garlic and olive oil	14.00
Olivette	black olives tossed in garlic, spring onion, Napoli sauce with a touch of chilli	15.00
Antipasto	Chef's selection of cold meat, cheese and tasty delicacies	28.50

OYSTER SELECTION

		1/2 Dozen	Dozen
Natural	served with cocktail sauce and lemon wedges	26.00	38.00
Kilpatrick	grilled with bacon and Worcestershire sauce	26.00	38.00
Diavolo	grilled with garlic, spring onion, chilli and Napoli sauce	26.00	38.00
Mornay	grilled with a cheese béchamel sauce	26.00	38.00

ENTREE'

Soup of the Day	'Please Ask Your Waiter'	16.00
Seafood Soup	selection of fresh seafood in a light seafood broth with a touch of Napoli sauce	28.00
Arancini	stuffed with saffron rice, bolognese sauce and mozzarella cheese coated with bread crumbs	25.00
Eggplant Parmigiana	baked layers of eggplant, mozzarella cheese, parmesan, basil and Napoli sauce	28.00
Veggie Stack	grilled and layered eggplant, capsicum, zucchini, mushrooms, spinach, onion, finished with feta, basil and balsamic dressing	25.00

SALADS

Garden Salad	mixed lettuce, tomato, cucumber, red onion, olives with Italian dressing	S 9.00	L 16.00
Caesar Salad	cos lettuce, bacon, croutons, shaved parmesan, egg, anchovies with caesar dressing	22.00	
Caprese Salad	sliced tomatoes topped with bocconcini, finished with basil and olive oil	18.00	
Greek Salad	tomato, cucumber, red onion, olives, capsicum, feta, oregano on a bed of cos	18.00	
Rocket Salad	rocket, shaved parmesan, walnuts with balsamic dressing	19.00	
Chicken Caesar Salad	grilled chicken tenderloins on a bed of cos lettuce, bacon, croutons, shaved parmesan, egg, anchovies with caesar dressing	29.00	
Warm Chicken Salad	grilled chicken tenderloins on a bed of cos lettuce, tomato, cucumber, red onion and olives with a Mediterranean dressing topped with avocado	31.00	

SIDES

Chips	with lemon pepper seasoning with your choice of tomato or aioli sauce	S 6.00	L 11.00
Wedges	potato wedges served with sour cream	14.00	
Veggies	seasonal mixed vegetables	11.00	



PASTA & RISOTTO

Your choice of Pasta Selection – Spaghetti, Fettuccine, Linguine, Rigatoni, Gnocchi
(Gluten Free, Vegetarian and Vegan Options Available)
(Gluten Free – \$3.50 extra)

Cannelloni	fresh pasta tubes filled with spinach and ricotta topped with Napoli sauce	28.50
Lasagna	fresh lasagne sheets layered with a traditional beef and béchamel sauce	28.50
Agnolotti Napoli	half-moon shaped pasta filled with spinach and ricotta finished with fresh Napoli sauce	27.00
Tortellini Bolognese	beef filled pasta rings in a traditional beef bolognese sauce	27.00
Tortellini alla Panna	beef filled pasta rings with bacon, mushroom, onion, cream and cheese sauce	27.00
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Spaghetti Amatriciana	with bacon, spring onion, fresh diced tomato, chilli and a touch of Napoli sauce	27.00
Spaghetti Bolognese	with a traditional beef bolognese sauce	27.00
Spaghetti Marinara	with a combination of fresh seafood, fresh tomato, white wine, garlic and parsley	34.00
Spaghetti Pescatore	with a combination of fresh seafood, garlic, white wine, chilli, parsley and Napoli sauce	34.00
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Fettuccine Carbonara	with egg, bacon, spring onion, cream and parmesan	27.00
Fettuccine Funghi	with mushroom, spring onion and parmesan in a creamy sauce topped with parsley	27.00
Fettuccine Mondo	with prawns, scallops, smoked salmon and capers in a creamy Napoli sauce	34.00
Fettuccine Salmon	with smoked salmon, capers, tomato, Napoli sauce and cream	33.00
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Linguine Crab and Scampi	with crab meat, scampi, spinach, diced tomato, olive oil, garlic and white wine	48.00
Linguine Pisani	with fresh tomato, bacon, spinach, onion, creamy Napoli sauce and cheese	27.00
Linguine Prawns	with prawn cutlets, spring onion, fresh tomato and garlic	34.00
Linguine Vongole	with clams, olive oil, garlic, diced tomato and parsley	34.00
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Rigatoni Arrabbiata	with diced tomato, spring onion, olive oil, garlic, chilli and Napoli sauce	27.00
Rigatoni Calabrese	with hot salami, spring onion, olives, basil, Napoli sauce and chilli	27.00
Rigatoni Meatballs	with house made Italian style meatballs in Napoli sauce, basil and parmesan	28.00
Rigatoni Pesto	with house made basil and pine nut pesto with olive oil and garlic	28.50
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Gnocchi Gorgonzola	house made potato gnocchi in a creamy gorgonzola sauce with spinach	29.00
Gnocchi Palermo	house made potato gnocchi with chicken in a creamy pesto sauce	29.00
Gnocchi Pisani	house made potato gnocchi with fresh tomato, bacon, spinach, onion, creamy Napoli sauce and cheese	29.00
Gnocchi Primavera	house made potato gnocchi with olive oil, garlic, fresh tomato, with a touch of Napoli sauce and basil	28.00
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Risotto Funghi	rice with mushroom, spring onion, white wine, butter, parmesan and garlic	27.00
Risotto Pollo	rice with chicken, spring onion, mushroom, parmesan in a creamy sauce	28.50
Risotto Marinara	rice with a combination of fresh seafood, fresh tomato, garlic, white wine and parsley	34.00
Risotto Pescatore	rice with a combination of fresh seafood, garlic, chilli, white wine, parsley and Napoli sauce	34.00
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Mixed Pasta Platter (Recommended for 2)	Choice of 3 pastas above; <ul style="list-style-type: none"> • \$3.00 surcharge – Agnolotti, Cannelloni, Lasagna • \$8.00 surcharge per seafood pasta selection • Excludes – Linguine Crab and Scampi, Spaghetti Ink and Spaghetti Whiting 	55.00



MAINS & SEAFOOD

Extra Sides - Chips or Vegetables - \$3.50 extra

CHICKEN

(Served with vegetables)

Chicken Snitzel	crumbed chicken breast fillet served with lemon wedges and chips	35.00
Chicken Parmigiana	crumbed chicken breast topped with Napoli sauce and melted mozzarella served with chips	37.00
Chicken Cacciatore	pan fried chicken breast with spring onion, capsicum, olives, fresh tomato, basil and Napoli sauce	36.00
Pollo Mignon	chicken breast fillet stuffed with bocconcini cheese and spinach wrapped in bacon topped with a creamy pink mushroom sauce	44.00

VEAL

(Served with vegetables)

Veal Snitzel	crumbed veal fillet served with lemon wedges	38.50
Veal Parmigiana	crumbed veal fillet topped with Napoli sauce and melted mozzarella	40.50
Scaloppine Fiorentina	pan fried veal medallions with garlic, spring onion, white wine, demi-glace, butter, finished with spinach and melted bocconcini	39.50
Scaloppine Funghi	pan fried veal medallions topped with a creamy mushroom sauce	39.00
Saltimbocca alla Romana	pan fried veal medallions in butter, white wine, topped with prosciutto and sage	41.00

BEEF & LAMB

(Served with vegetables)

Steak Piccolo	grilled porterhouse steak topped with a choice of green peppercorn or mushroom sauce	41.00
Fillet Mignon	grilled eye fillet steak wrapped in bacon topped with a rich mushroom sauce	45.00
Fillet Monalisa	grilled eye fillet steak with a creamy mushroom sauce with brandy & garlic, topped with avocado & a King Prawn	51.00
Milanese Medallions	eye fillet medallions topped with onions, peppercorn and capsicum sauce	39.50
Rib Eye	grilled rib eye topped with roasted peppers and caramelized onion sauce	47.00
Rosemary Lamb Cutlets	grilled lamb cutlets marinated in lemon, garlic & rosemary finished with a demi-glace sauce	44.00
Mixed Grill (Recommended for 1)	a mix of grilled steak, lamb, chicken and veal served with salad	46.00

SEAFOOD

(Pan Fried, Deep Fried and Grilled)

		E	M
Fish of the Day	'Please Ask Your Waiter'		
Garlic Prawns	pan fried shelled in a creamy garlic sauce served on a bed of rice with salad	29.00	41.00
Mussels Pescatore	pan fried black mussels tossed in Napoli sauce with garlic, white wine, a touch of chilli and parsley	27.00	39.00
Scallops	fresh local Scallops pan fried in garlic, butter, sage and lemon sauce served in shells	34.00	42.00
Calamari Fritti	deep fried crumbed calamari served with salad and tartare sauce	27.00	39.00
Scalamari	deep fried crumbed scallops and calamari served with salad and tartare sauce	29.00	43.00
Fritto Misto	deep fried crumbed calamari, prawns and scallops served with salad and tartare sauce		46.50
BBQ King Prawns	grilled King prawns served with a garden salad and lemon wedges	36.00	49.50
BBQ Moreton Bay Bugs	grilled Moreton Bay Bugs served with a garden salad and lemon wedges		49.50
BBQ Scampi	grilled Scampi marinated in olive oil, garlic and parsley served with salad		58.00
Mondo Seafood Platter (Recommended for 2)	grilled BBQ Calamari, BBQ King Prawns, BBQ Moreton Bay Bugs, BBQ Scampi, grilled barramundi fillet and mussels served with chips and a garden salad		179.00

DOLCI

SWEET TEMPTATIONS

Apple Strudel 13.50

Made in-house served with ice-cream

Cheesecake 13.50

Made in-house - 'Please ask your waiter for flavour'

Crepes 13.50

Made in-house with your choice of Nutella or strawberry served with ice-cream

Millie Foglie 13.50

Made in-house delicious Italian style Vanilla slice

Sticky Date Pudding 13.50

Made in-house served with butter scotch sauce and ice-cream

Tiramisu 13.50

Made in-house sponge finger biscuits soaked in coffee and liquor layered with mascarpone and fresh cream

GLUTEN FREE TEMPTATIONS

Chocolate Cake 14.50

Made in-house gluten free rich chocolate cake topped with walnuts served with ice-cream

Creme Caramel 13.50

Made in-house classic

Gelato Misto 13.50

A selection of mixed Gelati with your choice of chocolate, lemon, pistachio or strawberry

Nutella Mousse 13.50

Made in-house rich hazelnut Nutella mousse served with cream

Panna Cotta 13.50

Made in-house - 'Please ask your waiter for flavour'



TIRAMISU



CREPES



CHEESE CAKE



APPLE STRUDEL



CHOCOLATE CAKE



MILLIE FOGLIE

COFFEE & LIQUEUR

COFFEE

Coffee

Normal Size 5.50 Mug 7.00

Espresso, Long Black, Short Macchiato, Long Macchiato, Piccolo Latte, Latte, Flat White, Cappuccino

Double Espresso, Decaf, Chai Latte, Mocha 7.00
Hot Chocolate, Almond, Soy, Caramel, Vanilla, Hazelnut

Iced Chocolate, Iced Coffee 9.00

Tea 4.50

Classic, Camomile, Earl Grey, English Breakfast, Green Tea, Peppermint

Corretto Espresso From 12.00

Espresso with your choice of liquor

Irish Coffee 16.90

Long black with a shot of Irish Whiskey and whipped cream

Affogato 8.90

Scoop of Vanilla ice-cream with a shot of espresso

Liquor Affogato 16.90

Scoop of Vanilla ice-cream with your choice of liquor and a shot of espresso

DESSERT WINE & DIGESTIVE LIQUEUR

Dessert Wine 12.50

Di Giorgio Botrytis Semillon

Digestive Liqueur 13.50

Limencello

COGNAC & PORT

Cognac

Courvoisier VSOP 18.50

Martell 17.00

Port

Galway 10.50

Penfold's Grandfather 19.50

PORT



HOT CHOCOLATE



HENNESSY VSOP



FLAT WHITE



AFFOGATO



IRISH COFFEE

KIDS MENU

CHICKEN

- Chicken Nuggets** 14.50
Deep fried chicken nuggets served with chips
- Chicken Snitzel** 16.50
Crumbed chicken breast fillet served with chips

SEAFOOD

- Calamari Fritti** 16.90
Deep fried calamari served with chips
- Fish & Chips** 16.90
Deep fried fish served with chips

DRINKS & DESSERT

- Baby Chino** 2.00
Warm frothy milk with a sprinkle of cocoa powder
- Juice** 7.00
Apple, Cranberry, Orange, Pineapple
- Milkshake** 8.00
Caramel, Chocolate, Strawberry, Vanilla
- Soft Drinks** 6.00
Coke, Lemonade, Fanta, Lemon Squash, Raspberry
- Spider** 8.00
Ice-cream with your choice of soft drink
- Ice - Cream** 4.00
Vanilla ice-cream with chocolate or strawberry topping

PASTA

- Carbonara**
Your choice of pasta with egg, bacon, spring onion, cream and parmesan
- Gnocchi Bolognese** 16.50
House made potato gnocchi with traditional beef bolognese sauce
- Gnocchi Napoli** 15.50
House made potato gnocchi tossed in fresh Napoli sauce
- Lasagne** 15.50
House made lasagne sheets layered with a traditional beef and béchamel sauce
- Spaghetti Bolognese** 13.90
Spaghetti with traditional beef bolognese sauce
- Spaghetti Napoli** 12.90
Spaghetti with fresh Napoli sauce

