

Entree / Starters

PIZZA BREAD \$ 14.00

- Garlic & Cheese
- Housemade Basil Pesto & Cheese
- Rosemary, Olive Oil & Cheese

BRUSCHETTA \$ 16.00

Tomato, Basil, Mint, Red Onion, topped with Grana, served on Woodfired Pizza Bread

WARM KALAMATA OLIVES \$ 16.00

FRIED STUFFED OLIVES \$ 16.00

Mince Beef, Veal

CRISPY POLENTA FRIES \$ 12.00

Rosemary, Parmesan

DIP \$ 16.00

Hommus served with Woodfired Pizza Bread

BUFFALO MOZZARELLA \$ 16.00

Topped with Housemade Basil Pesto, served with Woodfired Pizza Bread

FRIED CALAMARI \$ 18.00

Rocket, Aioli

Mains

CRISPY BATTERED \$ 26.00

BARRAMUNDI

Served with Chips, Caper mayo

CALAMARI \$ 20.00

Served with Chips, Caper mayo

CHICKEN PARMIGIANA \$ 27.00

Leg Ham, Napoli, Mozzarella, served with Chips

CAESAR SALAD \$ 18.00

Cos Lettuce, Bacon, Croutons, Poached Egg & mayo

ADD CHICKEN \$ 6.00

Sides

CHIPS ~ SM / LG \$ 9 / \$ 12.00

ROCKET SALAD (GF) \$ 11.00

Red Onions, Parmesan, Olive Oil



Pastas

SPAGHETTI AMATRICIANA \$ 28.00

Pancetta, Garlic, Chilli, Onions, Napoli, topped with Grana Padano

FETTUCINE POLLO FUNGHI \$ 29.00

Chicken, Mushroom, Spinach, White Wine, Garlic, Basil Pesto, Creamy Sauce, topped with Grana Padano

PENNE PUTENESCA (GF) \$ 29.00

Olives, Anchovies, Capers, Garlic, Chilli, Napoli, topped with Grana Padano

GNOCCHI GORGONZOLA \$ 31.00

Housemade Gnocchi, Creamy Gorgonzola Sauce, Mushrooms, Spinach, topped with Grana Padano

SPAGHETTI GAMBERI \$ 34.00

Prawns, Cherry Tomatoes, Chilli, Garlic, White Wine, Olive Oil, topped with Grana Padano

Risottos

PUMPKIN (GF) \$ 28.00

Roasted Pumpkin, Spinach, Caramelised Onions, Pinenuts, Garlic, topped with Grana Padano

CHICKEN & MUSHROOM (GF) \$ 28.00

Onions, Spinach, Garlic, topped with Grana Padano

Kids Menu

ALL \$ 12.00

FISH & CHIPS

CHICKEN NUGGETS & CHIPS

SPAGHETTI NAPOLI & CHEESE

MARGHERITA PIZZA

HAM & CHEESE PIZZA

yum
yum!

Pizzas

GF option
available

MARGHERITA (V / GF) \$ 23.00

Napoli, Fior di Latte, Garlic, Bocconcini, Fresh Basil

CAPRIOSCA (GF) \$ 26.00

Napoli, Fior di Latte, Garlic, Mushrooms, Ham off the Bone, Olives, Anchovies

ORTOLANA (V / GF) \$ 26.00

Napoli, Fior di Latte, Garlic, Eggplant, Zucchini, Mushrooms, Red Onion, Red Capsicum, Olives

MEATLOVERS (GF) \$ 27.00

Napoli, Fior di Latte, Garlic, Salami, Pepperoni, Beef, Chorizo, Ham off the Bone

TROPICAL (GF) \$ 25.00

Napoli, Fior di Latte, Garlic, Ham off the Bone, Pineapple

PROSCIUTTO (GF) \$ 30.00

Napoli, Fior di Latte, Garlic, Bocconcini, Prosciutto, Fresh Rocket

PUMPKIN (V / GF) \$ 26.00

Napoli, Fior di Latte, Garlic, Roast Pumpkin, Fetta, Leeks, Spinach, Bocconcini, Fresh Rocket

POLLO FUNGHI (GF) \$ 27.00

Napoli, Fior di Latte, Garlic, Chicken Breast, Roast Red Capsicum, Mushrooms, Basil Pesto

MEXICANA (GF) \$ 26.00

Napoli, Fior di Latte, Garlic, Pepperoni, Wagyu Beef, Red Onion, Cherry Tomatoes, Green Capsicum, Jalepeno Peppers

GAMBERI (GF) \$ 30.00

Napoli, Fior di Latte, Garlic, Prawns, Cherry Tomatoes

GORGONZOLA (GF) \$ 27.00

Napoli, Fior di Latte, Gorgonzola, Salami, Caramelised Onions

Dessert

All served with
ICE CREAM

CHOCOLATE GANACHE BROWNIE \$ 13.00

DATE & GINGER CAKE \$ 13.00

LEMON POLENTA (GF) \$ 13.00

While we make every effort to ensure our gluten-free dishes are prepared with the utmost care, we cannot guarantee they are 100% free from cross-contamination with gluten. If you have celiac disease or a severe gluten sensitivity, we advise you to exercise caution.