

MENU

Wednesday & Thursday

5.30 pm - 9.00 pm - last orders to be in by 8 pm

Friday, Saturday & Sunday

11.30 am - 3.30 pm - last orders to be in by 2.30 pm.

&

5.30 pm - 9.00 pm - last orders to be in by 8 pm

Drinks available until 9 pm

Desserts, Coffee & Cake available until 8.45 pm

PLEASE LET US KNOW ABOUT ANY ALLERGIES

We cannot guarantee 100% compliance with dietary requirements, but we will endeavor to do our best.

No BYO Allowed

1.7% charged on all card transactions, public holidays a Surcharge of 15% Split Billing is allowed, please notify us when placing orders.

Cards accepted - Mastercard, Visa & Debit Cards



ENTREE

POLENTA FRITTA (V) **\$18**
Eggplants & tomato dipping sauce and pecorino cheese.

CHILLI GARLIC PRAWNS Sauteed **\$30**
prawns, garlic, chilli & butter.

CHILLI MUSSELS (GF) **\$31**
Sauteed mussels, chopped tomatoes chili, parsley, onion, garlic, dry white wine. Served with bread.

OCTOPUS **\$27**
Sauteed, cherry tomatoes, olives, capers, roast potatoes, and fresh parsley

CHIPS **\$10**

Garlic Bread - 3 pieces **\$12**

Bruschetta - 3 pieces **\$18**
Chopped tomatoes, topped with chopped red. Onions, feta cheese and drizzled with balsamic. Vinegar

GAMBERI & CALAMARI **\$25**
Sauteed red prawns and baby squids with fried polenta, bay Roma tomato, parsley.

MIXED SALAD **\$20**
With cherry tomato, shaved parmigiano, walnuts and glazed vinegar

CAPRESE SALAD **\$24**
Buffalo mozzarella, cherry tomato, and basil

BEETROOT & BURRATA SALAD **\$24**
Burrata cheese, spinach, roasted beetroot, red onion balsamic dressing.

HOUSE SMOKED CAMEMBERT **\$16**
Caramelized onion chutney & vanilla balsamic strawberry served with Lavosh.

MAIN & KIDS MENU

RISOTTO WITH PRAWNS

\$32

Arborio rice, zucchini mouse, white wine, garlic, parmesan cheese, prawns & parsley, lemon juice & lemon zest.

SPAGHETTI WITH RICOTTA

\$31

Dried pasta, slowly cooked tomato ragu with with hot & spicy sauce, ricotta, herbs, onions, garlic & grated parmesan.

SPAGHETTI ALLO SCARPARELLO

\$30

Dried pasta cherry tomatoes, garlic, basil, and Parmigiano & Pecorino cheese sauce, breadcrumbs, & dried pepper flakes.

TAGLIATELLE AL SUGO

\$31

Dried egg pasta, ground beef, bacon, crushed or cherry tomato, diced carrot, celery & onion, parmesan cheese, black pepper & herbs.

SPAGHETTI AGLIO OLIO WITH PRAWNS

\$33

Dried pasta, oil, prawns, chilli flakes, grated parmesan, chopped parsley.

SCOGLIO

\$38

Dried pasta, mixed seafood, tomato, chopped parsley.

BEEF RAVIOLI

\$30

Served with tomato & a parmesan fondue.

\$30

GNOCCHI (V)

Garlic parm, napoli sauce, topped with parmesan cheese & pangretartare (pan fried breadcrumbs).

\$33

GNOCCHI

Crispy skin with house smoked porcini mushroom, clams, baby spinach in a brown butter, lemon reduction & topped with pangretartare & fresh lemon.

CHICKEN RAGU - SERVED WITH GARLIC BREAD

\$33

Chicken thighs cut up, cooked (mirepoix) with celery, carrots & onion.

CHICKEN COTOLETTA

\$25

Chicken breast fried, garlic, parmesan cheese, parsley, & served with salad.

AMERICAN STYLE BBQ. SERVES 3

\$60

Chef's special – 3 different types of smoked meat, served with salad.

KIDS MENU

Margherita pizza, without basil

\$18

Ham and cheese pizza

\$18

Ham, cheese & pineapple pizza

\$22

Spaghetti Bolognese - tomato ragu, (please ask if you want mince)

\$20

Chips

\$10

Nuggets (6) and chips

\$14

PIZZAS

MARGHERITA (V) Our special tomato sauce, mozzarella cheese, Basil	\$23
AGLIETTO (V) White based sauce, confit garlic, oil, Maldon salt, served with herbs.	\$18
MARINARA Our special tomato sauce, confit garlic, oil, Sicilian anchovies, prawns, kalamata olives, oregano	\$25
INFERNO Hot & spicy sauce, chilli, pepperoni, capsicum & kalamata olives, jalapenos, mozzarella cheese, herbs	\$31
CARNAZZA Our special tomato sauce, mozzarella cheese, smoked ham, salami, ground beef, herbs	\$30
CARNAZZA AL BLANCO White based sauce, mozzarella cheese, smoked meats	\$35
CAPRICCIOSA Our special tomato sauce, mozzarella cheese, smoked ham, mushrooms, artichokes, kalamata olives, herbs	\$31
BURRATA Our special tomato sauce, prosciutto, local burrata, shaved parmigiana.	\$31
VEGETARIANA (V) White based sauce, mozzarella cheese, Spinach, roasted capsicum, bottom mushrooms, kalamata olives, conf tomatoes, herbs	\$29
BOSCO White based sauce, mozzarella cheese, house smoked porcini mushrooms, spicy salami, confit tomatoes, herbs.	\$32
PEPPERONI Our special tomato sauce, mozzarella cheese, peperoni, herbs	\$25
HAM CHEESE & PINAPPLE Our special tomato sauce, mozzarella cheese, ham, & pineapple	\$24
CHICKEN Our special tomato sauce, mozzarella cheese & pineapple.	\$34
GLUTEN FREE BASES	\$5

DESSERTS

TRADITIONAL TIRAMISU (al mas carpo ne e caffe) - served with mixed berries & whipped cream.	\$16.50
PANNA COTTA served with black cherries.	\$12
ICE CREAM SUNDAE 3 scoops of ice cream, syrup (choice of strawberry, chocolate, or caramel), Biscoff & whipped cream	\$15
CANNOLI 3 serves.	\$18
SORBET ICE-CREAM 2 scoops	\$10

BYO Cakes will have a surcharge of \$1 per serving.



BEER, AFTER DINNER DRINKS & SOFT DRINKS

BEER

\$12

Peroni Nastro
Corona
Gaije Roads Single Fin
Little Creature Pale Ale
Matsos Ginger Beer
Great Northern

AFTER DINNER DRINKS

\$14

Limoncello
Meloncello
(creamy Rockmelon Liqueur)
Affogato Frangelico
(2 shots of coffee over a scoop of coffee & Frangelico)
Affogato
(2 shots of coffee over a scoop of ice cream)
Shakerato
(2 shots of espresso, sugar & mixed with ice cubes)

SOFT DRINKS

\$5

Coke Zero
Lemonade
Fanta
Dry Ginger Ale/Beer
Fire Engine (Strawberry Cordial & Lemonade)
Apple or Tropical Juice

OTHER

Lemon Lime & Bitters

MILKSHAKES

\$8

(with Molt & Ice-cream)
Chocolate
Strawberry
Caramel

\$10

WINES \$13 GLASS BOTTLES \$30

Micchinbury Prosecco

Harewood Estate - Cabernet Merlot

Leeuwin Estate Chardonnay

Rosabrook Margaret **River** Chardonnay

Elephant Half in The **Room** Prodigious Pinot Gris

Wolf Blass Eaglehawk Cuvee Brut

Gold Turtle Grenache

Kings of Prohibition Cabernet Sauvignon

Jacobs Creek Classic Pinot Noir

Penfolds Koonunga Hill Shiraz

Rewild Merlot

SPIRITS/MIXTURES \$14

Glen Moray Single Malt Scotch Whisky

Jack Daniels Tennessee Sour Mash Whiskey

Jim **Beam** Kentucky Straight Whiskey

Smirnoff Vodka

Kahlua

Baileys

Vickers London Dry Gin

Cointreau

Midori

COCKTAILS, MOCKTAILS & VERMOUTH

COCKTAILS

\$16

SGROPPINO AL LIMONE

Limon Sorbet, Prosecco, Limoncello

BELLINI

Peach Puree, Prosecco

APEROL SPRITZ

Aperol Spritz, Prosecco, Limoncello Spritz, Elderflower Spritz

COSMOPOLITON

Vodka, Cranberry juice, Cointreau, fresh lime juice

MOCKTAILS

\$13.50

LEMON CRANBERRY

Cranberry juice, Lime juice & Lemonade

FIZZY BERRY FUSION

Mixed berries, Lemon juice, Sugar & Lemonade

ORANGE MANGO CRUSH

Orange juice, Lemon Sorbet, Mango nectar, Soda water

COCONUT WATER

Coconut water, orange juice, lemon juice, cider vinegar, honey

VERMOUTH

\$16

Martini Rosso

Martini Bianco

COFFEE & TEA

BABY CINO	\$4	ENGLISH BREAKFAST	\$5
CAPPUCCINO	\$6	CAMOMILE	\$5.5
FLAT WHITE	\$6	PEPPERMINT	\$5.5
LATTE	\$6	EARL GREV	\$5
LONG MACCHIATO	\$5	GREEN TEA	\$5.5
MACCHIATO LONG TOPPED UP	\$7		
SHORT MACCHIATO	\$6		
SHORT MACCHIATO TOPPED UP	\$7		
LONG BLACK	\$7		
SHORT BLACK	\$6		
HOT CHOCOLATE	\$7		
MOCCA	\$8		
ESPRESSO	\$6		
DOUBLE ESPRESSO	\$7		
DIRTY CHAI (CHAI WITH A SHOT OF COFFEE}	\$8		
CHAI LATTE	\$7		
ICED COFFEE	\$8		
ICED CHOLOLATE	\$8		

MILK AVAILABLE:

FULL CREAM

ADD EXTRA \$1

SOY MILK,

ALMOND MILK

SKIM MILK