



PASTA



PIZZA



DINE



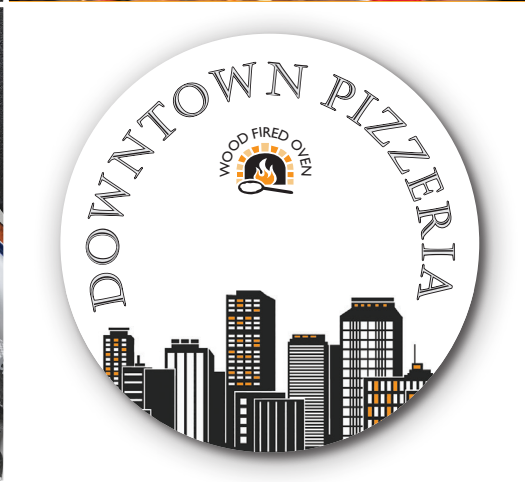
FUNCTIONS



COCKTAILS



FOOD



Entrees

| | |
|--|----------------|
| GARLIC BREAD | \$10.00 |
| <i>(Add cheese for \$2.00 extra)</i> | |
| CHIPS | |
| Beer battered | \$15.00 |
| Steak cut | \$14.00 |
| DOWNTOWN EGGPLANT CHIPS | \$19.90 |
| <i>With diablo sauce & sour cream</i> | |
| TRIO DIPS <i>(Selection of our house made dips)</i> | \$17.50 |
| BRUSCHETTA | \$21.00 |
| <i>Crispy sourdough bread, freshly cut tomatoes, Spanish onion, fresh basil, goats cheese with a drizzle of olive oil & pomegranate molasses</i> | |
| KATAIFI PRAWNS | \$24.90 |
| <i>Fried crispy and golden, tossed in a homemade sweet-chilli sauce complimented with a hint of fresh coriander</i> | |
| ANGRY BIRD | \$21.00 |
| <i>Tender chicken cuts dusted in corn flour & spices, fried until crispy & golden served with our home made hot sauce and garlic aioli</i> | |
| MAGIC MUSHROOMS (V) | \$20.00 |
| <i>Button mushrooms stuffed with pomegranate butter, finished with pine nuts and goat's cheese</i> | |
| BBQ PORK RIBS | \$22.00 |
| <i>Tender pork ribs, lightly smoked & brushed in our homemade sweet tamarind sauce & brown sugar glaze</i> | |
| SEA SALT & LEMON PEPPER SQUID | \$20.00 |
| <i>Australian squid coated with sea salt & lemon pepper flour, lightly fried & served with aioli</i> | |
| ARANCINI BALLS | \$18.00 |
| <i>Ask one of our friendly staff for the Flavour of the Day</i> | |
| CHARGRILLED STEAK ROULETTE | \$25.00 |
| <i>Asparagus, shaved prosciutto and herb infused cream cheese rolled in seasoned steak</i> | |
| ROLLED EGGPLANTS | \$18.00 |
| <i>Crushed walnut, cream cheese, infused with fresh herbs, basil and pomegranate oil</i> | |
| BAKED BRIE WITH FIG JAM (SERVES 2) | \$24.00 |
| <i>Served with toasted bread</i> | |

Mains

| | |
|---|----------------|
| POLLO MONTECRISTO | \$35.00 |
| <i>Char-grilled chicken breast with Montecristo sauce (creamy mushrooms, spinach & chives) served with mash & asparagus</i> | |
| STEAK SURF & TURF (320G) | \$48.00 |
| <i>Char-grilled eye fillet cooked to your liking with fresh seafood sauce served with crispy roasted potatoes, cheese & crunchy prosciutto</i> | |
| PERI PERI STEAK (320G) | \$46.00 |
| <i>Char-grilled eye fillet cooked to your liking with a spicy peri peri sauce, thyme & garlic served with green beans, cherry tomatoes, caramelized onion & mashed potato</i> | |
| PORTOBELLO MUSHROOM STEAK (320G) | \$46.00 |
| <i>Char-grilled eye fillet cooked to your liking with a creamy mushroom sauce served with grilled portobello mushrooms and mashed potato topped with fried kale</i> | |
| PORK BELLY | \$38.00 |
| <i>Crispy skin, slow cooked pork belly in our homemade fennel spiced stock served with crushed potatoes & steamed broccolini</i> | |

| | |
|--|---|
| CHAR-GRILLED LAMB CUTLETS (4PCS) | \$42.00 |
| <i>Char-grilled lamb cutlets served with garlic butter sauce, grilled vegetables and hummus</i> | |
| LAMB SHANK | \$35.00 |
| <i>Slow cooked lamb shank in tomato sugo sauce, rosemary and a hint of coconut cream served with mash potatoes and seasonal vegetables</i> | |
| CHICKEN PARMIGIANA | \$28.00 |
| <i>Herb and panko crumb coated chicken breast, topped with mozzarella cheese and Napolitana sauce, served with garden salad and chips <i>(Add smoked ham \$3)</i></i> | |
| BLACK TRUFFLE LAMB & MUSHROOM RISOTTO | \$33.00 |
| <i>Tender lamb with Arborio rice in a rich truffle oil finished with a drizzle of fresh onion and red wine vinaigrette</i> | |
| ATLANTIC SALMON | \$35.00 |
| <i>Grilled salmon fillet with steamed broccolini and fried cauliflower served with fresh kale salsa verde</i> | |
| GRILLED BARRAMUNDI | \$38.00 |
| <i>Grilled Barramundi fillet served with truffle infused risotto</i> | |
| MUSSELS PROVENCALE | \$31.00 |
| <i>Tasmanian mussels steamed with white wine, garlic, bay leaves & roast tomato-chilli coriander sauce served with bread</i> | |
| SEAFOOD PLATTER | 1 Serve \$37.00 2 Serves \$59.00 |
| <i>A variety of the freshest seafood, combination of grilled and fried, sourced locally and beautifully presented served with hand-cut chips and a classic green salad</i> | |
| DUCK RAVIOLI | \$32.00 |
| <i>Home made Ravioli filled with slow cooked duck breast, carrots, onions and celery served with creamy beetroot sauce topped with roasted walnuts, green peas and feta cheese</i> | |
| CHICKEN CASSEROLE | \$36.00 |
| <i>Baked chicken wrapped in prosciutto and bocconcini served with rosemary, creamy peri peri sauce and seasonal vegetables</i> | |
| VEAL SCHNITZEL | \$38.00 |
| <i>New Zealand grass fed veal, lightly panko crumbed topped with fresh tomatoes, basil oil and bocconcini served with potatoes and Apple slaw</i> | |
| WAGU BEEF OSSOBUCO | \$36.00 |
| <i>Slow cooked over 8 hours, served with creamy mashed potatoes and fresh seasonal vegetables</i> | |
| CAULIFLOWER STEAK (V) | \$27.00 |
| <i>Oven baked and pan fried cauliflower served with tahini sauce, basil oil, grilled artichokes and roasted almonds</i> | |

Perfect for Sharing

| | |
|---|----------------|
| TASTING PLATTER | \$38.00 |
| <i>Chef's special tasting platter</i> | |
| CHARGRILLED MEAT PLATTER (SERVES 2) | \$58.00 |
| <i>Lamb skewer (2), chicken skewer (2), pork ribs and grilled vegetables, served with chips, hommuss dip and bread</i> | |
| THE FAMOUS GRAZING PLATTER | \$60.00 |
| <i>Chef's Special Charcuterie Board (A selection of hot entrees, hand crafted local cheese, cold meats, homemade dips, wood fired baked bread and more)</i> | |

Traditional

Wood Fired Pizza

| | |
|---|----------------|
| GARLIC (V) Garlic, cheese & herb | \$18.00 |
| QUEEN MARGHERITA (V) Tomato base, mozzarella cheese & basil with herbs | \$21.00 |
| OLIVIA Tomato base, mozzarella cheese, anchovies & olives | \$24.50 |
| OCEAN DELIGHT Tomato base, mozzarella cheese, mixed seafood, fresh mussels, olives, garlic & herbs | \$24.50 |
| CAPTAIN COOK Tomato base, mozzarella cheese, Virginian ham & pineapple | \$22.00 |
| EVO FUNGHI Tomato base, mozzarella cheese, Virginian ham, mushrooms & olives | \$22.50 |
| OVER LOAD Tomato base, mozzarella cheese, Virginian ham, salami, bacon, mushrooms, capsicum, onions, pineapple & olives | \$24.50 |
| ZOCALO Tomato base, mozzarella cheese, salami, capsicum, onion & chilli | \$22.00 |
| PRIMAVERA (V) Tomato base, mozzarella cheese, mushrooms, capsicum, olives & onions | \$22.00 |
| BBQ FEAST Tomato base, mozzarella cheese, Virginian ham, salami & bacon topped with BBQ sauce | \$22.50 |
| BBQ POLLO Tomato base, mozzarella cheese, chicken breast pieces, pineapple & BBQ sauce | \$22.00 |
| SICILIANA Tomato base, mozzarella cheese, ham, mushrooms, salami, onion, olives & garlic | \$23.50 |
| AUSSIE AUSSIE Tomato base, mozzarella cheese, ham, bacon & egg | \$23.00 |
| TUTI FRUITY Tomato base, mozzarella cheese, ham, salami & pineapple | \$23.50 |
| HOT & SPICY Chef's special sauce, mozzarella cheese, salami, beef, chicken, capsicum, jalapeños, finished with hot sriracha sauce | \$23.00 |
| TO BEEF OR TO NOT TO BEEF Pulled BBQ beef, mozzarella cheese, caramelised onion, roast red capsicum on a BBQ base topped with rocket and Parmesan | \$24.00 |

(Gluten free base available for \$5.50 extra)

Gourmet

Wood Fired Pizza

| | |
|---|----------------|
| SMOKED SALMON Tomato base, mozzarella cheese, red onions with garlic basil oil | \$25.00 |
| ROCK & ROLL PROSCIUTTO Tomato base, mozzarella cheese, fresh prosciutto ham, red onions, sliced tomato, basil & olive oil topped with shaved Parmesan | \$24.50 |
| MEDITERRANEAN (V) Tomato base, mozzarella cheese, mushrooms, eggplant, zucchini, capsicum, olives, herbs, onions & feta | \$23.50 |
| DOWNTOWN SPECIAL Tomato base, mozzarella cheese, artichokes, salami, semi-dried tomato, bacon, chilli, garlic, oregano & fresh spring onion | \$24.50 |
| ALFRESCO (V) Semi-dried tomato, mozzarella cheese, spinach, artichokes, olives, feta & fresh tomato | \$22.50 |
| MATHEW'S PIZZA Pumpkin, chicken, spinach, mozzarella cheese & feta | \$22.50 |
| ROMANO Tomato base, mozzarella cheese, salami, olives, roasted red capsicum, semi-dried tomato & feta | \$23.00 |
| WOOF WOOF Marinated lamb pieces, mozzarella cheese, fresh tomato, red onions, feta with tzatziki sauce | \$24.50 |
| SURFERS PARADISE Tomato base, fresh mozzarella cheese, prawns, cherry tomatoes, garnished with thyme & spring onions | \$26.50 |
| TANDOORI Tomato base, Tandoori chicken, mozzarella cheese, spinach, roasted red capsicum, red onion, feta & spiced yoghurt | \$24.50 |
| PUMPKIN POWER (V) Basil pesto base, mozzarella cheese, roasted pumpkin, capsicum, red onion, olives & feta, finished with roasted pine nuts | \$23.50 |
| ZIA FRANCES Maple glazed bacon, Milawa aged blue cheese, mozzarella cheese, with rocket, walnuts and shaved Parmesan | \$24.90 |

(Gluten free base available for \$5.50 extra)

Sides

| | |
|----------------------|----------------|
| CHIPS | \$9.00 |
| SALAD | \$11.00 |
| VEGETABLES | \$11.00 |
| MASHED POTATO | \$8.00 |



Pasta & Risotto

Choose from Risotto, Fettuccine, Penne, Spaghetti or Gnocchi
(Gnocchi \$3.50 extra. Gluten Free Gnocchi Pasta \$4.50 extra)

| | |
|--|----------------|
| BOLOGNESE | \$22.50 |
| Chef's traditional beef bolognese with cheese | |
| BEEF LASAGNE | \$23.50 |
| Layers of rich meat sauce, béchamel topped with melted mozzarella cheese | |
| CARBONARA | \$23.50 |
| Bacon, cream, spring onions & Parmesan cheese | |
| POLLO E' FUNGHI | \$23.50 |
| Chicken & mushroom cooked in a cream sauce with cheese | |
| MATRICIANA | \$24.50 |
| Hot salami, bacon, capsicum, mushroom & chilli tossed with napoli sauce and cheese | |
| GREENIE (V) | \$22.00 |
| Freshly cut zucchini, mushroom, eggplant, capsicum and olives with a home-made basil-pesto sauce topped with pine nuts and feta cheese | |
| SEAFOOD MARINARA | \$25.50 |
| A variety of fresh seafood in a napoli sauce with cheese | |
| ALA MARÉ | \$26.50 |
| Calamari, prawns, diced tomato, onions, basil & chilli with olive oil sauce | |
| ZUCCA | \$26.00 |
| Roasted pumpkin, spinach, chicken, feta, pine nuts, spring onions with creamy napoli sauce | |
| GARLIC SAGE BUTTER GNOCCHI | \$23.00 |
| Pan fried gnocchi with garlic sage butter, cherry tomatoes, roquette, red onions & asparagus garnished with shaved Parmesan | |
| RAVIOLI | \$29.00 |
| Goat's cheese, spinach, and pine nuts Ravioli in a Rosé sauce served with fresh Prosciutto and roasted pine nuts | |
| MOROCCAN LAMB FETTUCINI | \$25.50 |
| Roasted Moroccan spiced lamb rump in creamy sauce served with rosemary and thyme, infused cherry tomatoes and red onions | |
| CAJUN PRAWNS AND CHICKEN | \$25.50 |
| Prawns, chicken, capsicum, mushrooms sautéed in garlic wine and Cajun cream sauce | |
| PAN FRIED GNOCCHI | \$24.50 |
| Slow cooked beef tossed in Italian basil oil topped with goat's cheese, crispy prosciutto and pine nuts | |
| GRILLED SEAFOOD SPAGHETTI | \$27.00 |
| Freshly charred seafood, seasoned with delectable herbs and red chillies, tossed in a classic pesto and sugo sauce | |
| HOMEMADE ITALIAN CHORIZO | \$27.00 |
| Spicy chorizo with lemon, garlic and sage butter, cherry tomatoes, roquette and red onions | |
| BEEF RAGU RAVIOLI | \$29.00 |
| Home-made Ravioli filled with slow cooked beef, carrots, celery, and onions served with a creamy brandy sauce and crispy pan-fried mushrooms | |
| POLLO PESTO | \$24.00 |
| Chicken and mushroom cooked in creamy pesto sauce with Parmesan cheese | |

Kids Meals

For kids 12 years & under.

| | |
|---|----------------|
| TROPICAL PIZZA Cheese, ham & pineapple | \$12.00 |
| MARGHERITA PIZZA Cheese & napoli sauce | \$11.50 |
| CALAMARI & CHIPS | \$11.90 |
| CHICKEN NUGGETS & CHIPS | \$11.90 |
| FISH & CHIPS | \$11.90 |
| BOLOGNESE PENNE | \$13.00 |
| CARBONARA PENNE | \$13.00 |

“FOOD IS
SYMBOLIC OF
LOVE WHEN
WORDS ARE
INADEQUATE”

Salads

Add Chicken skewers to any salad for \$8.00
Add Lamb skewers to any salad for \$9.00

| | |
|---|----------------|
| VEGGIE DELIGHT | \$22.00 |
| Baby spinach leaves, beetroot, roasted pumpkin, carrots, red onions, pine nuts, feta & balsamic glaze | |
| ITALIAN SALAD | \$19.00 |
| Mixed lettuce, tomato, cucumber, Spanish onion, olives with Italian dressing, garnished with oregano | |
| BETROOT CARPACCIO | \$20.00 |
| Ginger infused beetroot, baby roquette, goat cheese, roasted nuts with fresh lemon & olive oil dressing | |
| CHARGRILLED CHICKEN SALAD | \$31.00 |
| Mixed lettuce, red onions, strawberries, fresh oranges, roasted Nuts, avocado and goats cheese | |

Home Made Desserts

| | |
|---|----------------|
| MINI CHOCOLATE DONUTS | \$12.00 |
| THE ROYAL DESSERT | \$18.00 |
| A mix of vanilla ice cream and chocolate mousse, Snickers bar topped with fresh bananas and strawberries, finished with a drizzle of Nutella syrup and lady finger biscuits | |
| OREO CHOCOLATE MOUSSE | \$9.00 |
| NUTELLA TWIST | \$16.00 |
| Home made Nutella pastry, rolled and cooked in the oven, cut into small pieces then topped with more Nutella and fresh strawberries, served with ice cream | |
| TIRAMISU | \$13.00 |
| WHITE CHOCOLATE PANNA COTTA | \$12.00 |
| Vanilla infused Italian custard with cream, served with sugar and alcohol preserved strawberries | |
| CAKES OF THE DAY | \$12.00 |
| Ask our friendly staff for the cake selection | |
| BISCOFF CHEESECAKE | \$13.00 |
| Lotus cheesecake, creamy cheese layered and served with warm cookie butter cream sauce | |
| ICE CREAM (3 SCOOPS) | \$12.00 |
| Locally sourced ice cream. Please ask for available flavours | |
| NONNA LORENA'S STICKY DATE | \$14.00 |
| Served with ice cream | |