



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>	\$23.00
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	\$24.00
<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	\$19.00
<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>	
NAKED BEACH SCALLOPS	\$28.00
<i>Pan seared herbed scallops wrapped in Pancetta on pea and cauliflower puree.</i>	
FIG BURRATA	\$28.00
<i>Figs, prosciutto, roasted walnuts, fresh basil drizzled in extra virgin olive oil</i>	
SAGANAKI SKEWERS	\$22.00
<i>Crispy cubes of saganaki with olives and semi-dried tomatos, diablo sauce & sour cream.</i>	

Mains

POLLO MONTECRISTO	\$36.00
<i>Char-grilled chicken breast with Montecristo sauce (creamy mushrooms, spinach & chives) served with mash & asparagus</i>	
STEAK SURF & TURF (320G)	\$49.00
<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)	\$47.00
<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)	\$47.00
<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 RACK	\$42.00
<i>4-Pointer chargrilled lamb rack served with seasonal vegetables on red wine jus</i>	
TRADITIONAL LAMB SHANK	\$35.00
<i>Slow cooked lamb shank in tomato sugo sauce, rosemary and a hint of 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 (Add smoked ham \$3)</i>	
BLACK TRUFFLE LAMB & MUSHROOM RISOTTO	\$35.00
<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	\$32.00
<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>	
LOBSTER AND PRAWN RAVIOLI	\$35.00
<i>Served in a white wine, garlic & dill sauce</i>	
CHICKEN ALA ROMANA	\$38.00
<i>Prosciutto wrapped chicken breast stuffed with Milawa cheese, served with a medley of 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>	
GREENIE LASAGNE	\$27.00
<i>Layers of Eggplant, zucchini, mushroom, green peas, corn and bechamel topped with melted cheese</i>	

Perfect for Sharing

TASTING PLATTER	\$39.00
<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, hommus 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	\$19.00
QUEEN MARGHERITA (V) Tomato base, mozzarella cheese & basil with herbs	\$22.00
OLIVIA Tomato base, mozzarella cheese, anchovies & olives	\$24.50
OCEAN DELIGHT Tomato base, mozzarella cheese, mixed seafood, fresh mussels, olives, garlic & herbs	\$25.00
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	\$23.50
BBQ POLLO Tomato base, mozzarella cheese, chicken breast pieces, pineapple & BBQ sauce	\$23.00
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	\$24.00
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	\$26.00
ROCK & ROLL PROSCIUTTO Tomato base, mozzarella cheese, fresh prosciutto ham, red onions, sliced tomato, basil & olive oil topped with shaved Parmesan	\$26.00
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	\$24.00
MATHEW'S PIZZA Pumpkin, chicken, spinach, mozzarella cheese & feta	\$23.00
ROMANO Tomato base, mozzarella cheese, salami, olives, roasted red capsicum, semi-dried tomato & feta	\$24.00
WOOF WOOF Marinated lamb pieces, mozzarella cheese, fresh tomato, red onions, feta with tzatziki sauce	\$25.50
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
BURATA BOMB Tomato base, buratta, cherry tomato, basil and prosciutto	\$28.00

(Gluten free base available for \$5.50 extra)

Sides

CHIPS	\$9.00
SALAD	\$11.00
VEGETABLES	\$11.00
MASHED POTATO	\$9.00



Pasta & Risotto

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

BOLOGNESE	\$23.50
Chef's traditional beef Bolognese with cheese	
BEEF LASAGNE	\$24.50
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)	\$23.00
Freshly cut zucchini, mushroom, eggplant, capsicum and olives with a home-made basil-pesto sauce topped with pine nuts and feta cheese	
SEAFOOD MARINARA	\$26.50
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	\$26.00
Roasted Moroccan spiced lamb rump in creamy sauce served with rosemary and thyme, infused cherry tomatoes and red onions	
CAJUN PRAWNS AND CHICKEN	\$26.00
Prawns, chicken, capsicum, mushrooms sautéed in garlic wine and Cajun cream sauce	
PAN FRIED GNOCCHI	\$25.00
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	\$12.00
CALAMARI & CHIPS	\$12.00
CHICKEN NUGGETS & CHIPS	\$12.00
FISH & CHIPS	\$12.00
BOLOGNESE PENNE	\$14.00
CARBONARA PENNE	\$14.00

DOWNTOWN = SOMETHING FOR EVERYONE

Salads

Add Chicken skewers to any salad for \$8.00

Add Lamb skewers to any salad for \$9.00

VEGGIE DELIGHT	\$23.00
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	\$21.00
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	\$11.00
NUTELLA TWIST	\$17.00
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	
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	
CANOLI	\$16.00
Crispy canoli filled with orange ricotta and mascarpone cheese garnished with pistachios	