

Entrees

GARLIC BREAD 11 | CHEESY 13

CHIPS 15

Beer battered or shoestring, Aioli

TRIO DIPS 24 (V)

House hommus, tirokafteri, tzatziki, herbed wood fired flatbread

BRUSCHETTA 24 (V)

Valentines ciabatta, freshly cut tomatoes, Spanish onion, fresh basil, goats cheese with a drizzle of olive oil & pomegranate molasses (GFO)

DOWNTOWN EGGPLANT CHIPS 23 (V)

Diablo sauce & sour cream

TRUFFLED MUSHROOM ARANCINI 22 (V)

Fresh house-made, lightly fried, alfredo sauce

MAGIC MUSHROOMS 22 (V GF)

Button mushrooms stuffed with pomegranate butter, finished with pine nuts & goats cheese

MAC & CHEESE BALLS 18 (V)

Aioli & chipotle sauce

SEA SALT & LEMON PEPPER SQUID 24

Rocket salad & aioli (GFO)

KATAIFI PRAWNS 25

Fried crispy & golden, tossed in a homemade sweet-chilli sauce, fresh coriander

GARLIC & CHILLI PRAWNS 26

Corn salsa, charred Valentines ciabatta (GFO)

CRISPY SOUTHERN TENDERS 22

Chicken tenderloins, finely diced tomato & Spanish onion, honey mustard sauce & aioli

ANGRY BIRD 24

Tender chicken cuts dusted in our famous spice mix, fried until crispy & golden, tossed in our house hot sauce, side aioli (GFO)

STICKY BBQ PORK RIBS 26 (GF)

Low n' slow tender pork ribs, lightly smoked & brushed in our homemade sweet tamarind sauce & brown sugar glaze

ZOLA GNOCCHI 28 (V) (Recommended to share between 2)

Oven baked gnocchi with Gorgonzola cheese, honey & pistachio (GFO)

Steaks

SURF & TURF 59

Chargrilled eye fillet, fresh seafood sauce & whole king prawn, crispy roasted potatoes, cheese & crunchy prosciutto (GFO)

PEPPERED 55

Cracked pepper coated eye fillet chargrilled to your liking, side of creamy peppercorn sauce, steamed vegetables & shoestring fries (GFO)

PERI PERI 55

Chargrilled eye fillet cooked to your liking, creamy peri peri sauce with thyme & garlic, green beans, cherry tomatoes, caramelized onion & mash potato (GFO)

PORTOBELLO MUSHROOM 55

Chargrilled eye fillet cooked to your liking, creamy mushroom sauce, grilled portobello mushrooms, mash potato, fried kale (GFO)

Mains

POLLO MONTECRISTO 39 (GF)

Chargrilled chicken breast, Montecristo sauce (creamy mushrooms, spinach & chives), mash & asparagus

CHICKEN PARMIGIANA 32

Herb & panko crumb chicken breast, Napoli, mozzarella, garden salad & chips (Add smoked ham \$3)

WAGYU BEEF BURGER 26

Premium wagyu beef patty, lettuce, tomato, cheese, bacon & house sauce on a toasted brioche bun, shoestring fries & onion rings

ATLANTIC SALMON 37

Grilled salmon fillet, steamed broccolini & fried cauliflower, fresh kale salsa verde (GFO)

GRILLED BARRAMUNDI 37

Roasted red bliss potato salad, pico di gallo, lemon dressing (GFO)

MUSSELS PROVENCALE 35 (V)

Tasmanian mussels steamed with white wine, garlic, bay leaves & roast tomato-chilli coriander sauce, charred ciabatta (GFO)

LAMB CUTLETS 45

4-Pointer chargrilled lamb cutlets, seasonal vegetables & red wine jus (GFO)

LAMB RIBS 44

Cooked low and slow for 6 hours then flame-grilled with our signature homemade special bbq sauce, shoe string chips (GFO)

PORK BELLY 40

Crispy skin, slow cooked pork belly in our homemade fennel spiced stock served with crushed potatoes & steamed bok choy (GFO)

BEEF SHORT RIBS 40 (GF)

Slow cooked beef short ribs glazed in Marsala red wine reduction, mash & vegetables

WAGYU BEEF OSSOBUCO 38

Slow cooked over 8 hours, served with creamy mashed potatoes and fresh seasonal vegetables

Perfect Platters

SEAFOOD PLATTER | 1pp 46 | 2pp 72

Atlantic salmon, sea salt & lemon pepper squid, soft shell crab, scallops, king prawns, mussels provencale, charred ciabatta, rocket salad & coleslaw, beer battered chips, aioli & sweet chilli dipping sauces

CHARGRILLED MEAT PLATTER 69

Lamb, chicken & Mediterranean vegetable skewers (2 of each), sticky bbq pork ribs, beer battered chips, house hommus & charred flatbread (GFO)

FAMOUS GRAZING PLATTER 72

Mushroom arancini, sticky pork ribs, sea salt & lemon pepper squid, Mediterranean vegetable skewers, salami & prosciutto, bocconcini & cheddar, house hommus, baba ghanoush & wood fired basil bread

Traditional Wood Fired Pizza

Gluten free base 5.5 | Vegan cheese 3

Add whole imported Italian Burrata 11 | Bocconcini 5

GARLIC 21 (V)

Garlic, mozzarella cheese & herbs

QUEEN MARGHERITA 22 (V)

Tomato base, mozzarella cheese, fresh basil & herbs

PEPPERONI 26

Tomato base, mozzarella cheese, spicy pepperoni & oregano

CAPTAIN COOK 25

Tomato base, mozzarella cheese, Virginian ham & pineapple

OVER LOAD 26

Tomato base, mozzarella cheese, Virginian ham, salami, bacon, mushroom, capsicum, onion, pineapple & olives

AUSSIE AUSSIE 25

Tomato base, mozzarella cheese, ham, bacon & egg

OLIVIA 25 (V)

Tomato base, mozzarella cheese, anchovies & olives

PRIMAVERA 24 (V)

Tomato base, mozzarella cheese, mushroom, capsicum, onion & olives

OCEAN DELIGHT 27

Tomato base, mozzarella cheese, mixed seafood, mussels, olives, garlic & herbs

EVO FUNGHI 25

Tomato base, mozzarella cheese, Virginian ham, mushroom & olives

ZOCALO 25

Tomato base, mozzarella cheese, salami, capsicum, onion & chilli

BBQ FEAST 25

Tomato base, mozzarella cheese, Virginian ham, salami & bacon, topped with BBQ sauce

BBQ POLLO 24

Tomato base, mozzarella cheese, chicken breast, pineapple & BBQ sauce

SICILIANA 25

Tomato base, mozzarella cheese, ham, mushroom, salami, onion, olives & garlic

TUTI FRUITY 25

Tomato base, mozzarella cheese, ham, salami & pineapple

HOT & SPICY 26

Chef's special sauce, mozzarella cheese, salami, beef, chicken, capsicum, jalapeños, finished with hot sriracha sauce

TO BEEF OR TO NOT TO BEEF 26

Pulled BBQ beef, mozzarella cheese, caramelised onion, roast red capsicum on a BBQ base topped with rocket and parmesan

Gourmet Wood Fired Pizza

MEDITERRANEAN 25 (V)

Tomato base, mozzarella cheese, mushroom, eggplant, zucchini, capsicum, olives, herbs, onions & feta

ALFRESCO 26 (V)

Tomato base, mozzarella cheese, semi-dried tomato, spinach, artichokes, olives, feta & fresh tomato

SMOKED SALMON 26

Tomato base, mozzarella cheese, smoked salmon, red onion topped with garlic & basil oil

ROCK & ROLL PROSCIUTTO 26

Tomato base, mozzarella cheese, fresh prosciutto, red onions, sliced tomato, basil & olive oil topped with shaved Parmesan

SURFERS PARADISE 27

Tomato base, mozzarella cheese, prawns, cherry tomatoes, garnished with thyme & spring onions

DOWNTOWN SPECIAL 25

Tomato base, mozzarella cheese, artichokes, salami, semi-dried tomato, bacon, chilli, garlic, oregano & fresh spring onion

MATHEW'S PIZZA 25

Pumpkin, chicken, spinach, mozzarella cheese & feta

ROMANO 24

Tomato base, mozzarella cheese, salami, olives, roasted red capsicum, semi-dried tomato & feta

WOOF WOOF 26

Marinated lamb pieces, mozzarella cheese, fresh tomato, red onion, feta topped with tzatziki

TANDOORI 26

Tomato base, Tandoori chicken, mozzarella cheese, spinach, roasted red capsicum, red onion & feta, topped with spiced yoghurt

PUMPKIN POWER 25 (V)

Basil pesto base, mozzarella cheese, roast pumpkin, capsicum, red onion, olives & feta, finished with roasted pine nuts

BURRATA BOMB 28

Tomato base, cherry tomato, fresh basil & prosciutto, topped with whole imported Italian burrata

Sides

CHIPS 10

SALAD 11

VEGETABLES 15

MASH POTATO 11

ONION RINGS 12

Please inform our friendly staff of any allergies or dietary requirements

Traditional Pasta, Risotto & Gnocchi

Choose from Risotto (GFO), Fettuccine, Penne or Spaghetti
Gnocchi 3.5 | Gluten Free Gnocchi 4.5 | Pappardelle 4.5

BOLOGNESE 25

Chef's traditional beef bolognese with parmesan cheese

BEEF LASAGNE 26

Layers of rich meat sauce & béchamel topped with melted mozzarella cheese

CARBONARA 25

Bacon, cream, spring onions & parmesan cheese

POLLO E' FUNGHI 25

Chicken breast, mushroom, cream & parmesan cheese

MATRICIANA 26

Hot salami, bacon, capsicum, mushroom & chilli,
Napoli sauce & parmesan cheese

GREENIE 24 (V)

Zucchini, mushroom, eggplant, capsicum & olives, basil pesto sauce,
topped with pine nuts & feta

POLLO PESTO 25

Chicken, mushroom, creamy pesto sauce, parmesan cheese

ZUCCA 26

Roast pumpkin, spinach, chicken, feta, pine nuts, spring onions,
creamy Napoli sauce

SEAFOOD MARINARA 28

A variety of fresh seafood in Napoli sauce with parmesan cheese

ALA MARÉ 28

Calamari, prawns, diced tomato, onion, basil, olive oil & chilli

CAJUN PRAWNS & CHICKEN 28

Prawns, chicken, capsicum, mushroom, garlic & white wine
cajun cream sauce

Homemade Desserts

DOWNTOWN NUTELLA TWIST 19

Our top selling & most popular dessert. Perfect to share.
House-made Nutella stuffed pizza-pastry, rolled & wood fired,
sliced & topped with more Nutella, fresh strawberries & ice cream

THE ROYAL DESSERT 18

A mix of vanilla ice cream, chocolate mousse & Snickers topped with
fresh banana & strawberries, finished with a drizzle of Nutella syrup
& lady finger biscuits

TIRAMISU 13

Layers of espresso-soaked ladyfingers & rich mascarpone cream,
finished with a dusting of cocoa powder

GOLDEN KATAIFI 12

Pastry wrapped ice cream, golden fried,
topped with Nutella syrup & pistachio crumb

MINI CHOCOLATE DONUTS 12

Nutella sauce, pistachio crumb & fresh strawberry

OREO CHOCOLATE MOUSSE 11

Oreo's & fresh strawberry

BISCOFF CHEESECAKE 12

Hot Biscoff sauce & Lotus biscoff biscuit

NONNA LORENA'S STICKY DATE 14

Vanilla ice cream

Gourmet Pasta, Risotto & Gnocchi

GARLIC SAGE BUTTER GNOCCHI 25 (V)

Pan fried gnocchi, garlic sage butter, cherry tomatoes, rocket,
red onion & asparagus, parmesan (GFO)

PAN FRIED GNOCCHI 26

Slow cooked beef tossed in Italian basil oil topped with
goats cheese, crispy prosciutto & pine nuts (GFO)

MOROCCAN LAMB FETTUCCINE 27

Roasted Moroccan spiced lamb rump in creamy sauce served with
rosemary and thyme infused cherry tomatoes & red onions

BEEF RAGU RAVIOLI 30

House-made Ravioli filled with slow cooked beef, carrots, celery, onions,
served with a creamy brandy sauce & crispy pan-fried mushrooms

LOBSTER & PRAWN RAVIOLI 35

House-made Ravioli, creamy white wine, garlic & dill sauce

LAMB RAGU PAPPARDELLE 35

Slow cooked lamb shoulder with onions, carrot, celery,
tomatoes & mushrooms

BLACK TRUFFLE LAMB & MUSHROOM RISOTTO 35

Tender lamb, mushroom, truffle oil, red wine & onion vinaigrette (GFO)

Salads

Add Chicken skewers to any salad for \$12.00

Add Lamb skewers to any salad for \$16.00

VEGGIE DELIGHT 24 (GF)

Baby spinach leaves, beetroot, roast pumpkin,
carrot, red onion, mixed nuts, feta & balsamic glaze

ITALIAN 20 (GF)

Mixed lettuce, tomato, cucumber, red onion, olives,
Italian dressing & oregano

BEETROOT CARPACCIO 21 (GF)

Ginger infused beetroot, baby rocket, goat cheese,
roasted nuts with fresh lemon & olive oil dressing

CHARGRILLED CALAMARI 29 (GF)

Mixed lettuce, red onion, tomatoes, fresh chilli and
parmesan with honey lemon & aioli dressing

TUSCAN LAMB 30

Chargrilled lamb, rocket, onion, tomato, olives, crispy potato,
feta & lemon, honey & poppyseed dressing (GFO)

Kids Meals

For kids 12 years & under

MARGHERITA PIZZA 12

HAM & CHEESE PIZZA 12

TROPICAL PIZZA 12

BOLOGNESE PENNE 15

CARBONARA PENNE 15

CALAMARI & CHIPS 12

CHICKEN NUGGETS & CHIPS 12

FISH & CHIPS 12

MAC & CHEESE BALLS & CHIPS 14

SOUTHERN FRIED CHICKEN & CHIPS 15