

## ENTREES

	M	NM
<b>GARLIC BREAD</b> <span>V</span>	\$12	\$14.50
<b>ANCHOVY &amp; FETTA BRUSCHETTA</b> <span>V</span>	\$15	\$18
Fresh marinated diced tomatoes topped with fetta, anchovies & balsamic glaze on Nonna's sour dough bread		
<b>PARMIGIANA BRUSCHETTA</b> <span>V</span>	\$15	\$18
Fresh marinated diced tomatoes topped with parmesan shavings & balsamic glaze on Nonna's sour dough bread		
<b>BRUSCHETTA MARINATED EGGPLANT</b> <span>V VG</span>	\$15	\$18
Capsicum tapenade on Nonna's sourdough bread topped with marinated eggplant		
<b>FRIED OLIVES</b> <span>V VG</span>	\$10	\$12
Kalamata olives sauteed with garlic chilli and olive oil		
<b>SOUP OF THE DAY</b>	\$13	\$15.50
Check specials board		
<b>CRUMBED CALAMARI</b>	\$16	\$20
In-house marinated & crumbed squid rings		
<b>GARLIC &amp; CHILLI PRAWNS</b>	\$20	\$24
Prawns panfried in olive oil, fresh garlic & chilli served with crusty sourdough bread		
<b>GRILLED SEAFOOD PLATE</b>	\$20	\$24
Grilled marinated prawns, octopus & calamari strips		
<b>SCALLOPS GRATINE</b>	\$20	\$24
Half-shell scallops topped with a garlic butter crumb		
<b>SALT &amp; PEPPER CALAMARI</b>	\$16	\$20
Squid strips lightly dusted in our special salt & pepper flour mix		

## SALADS

<b>CAPRESE SALAD</b> <span>V</span>	\$15	\$18
Bocconcini cheese, cherry tomatoes & fresh basil with balsamic glaze & olive oil		
<b>ROCKET SALAD</b> <span>V</span>	\$15	\$18
Rocket leaves, parmesan shavings & tomato with balsamic vinegar & olive oil dressing		
<b>MEDITERRANEAN SALAD</b> <span>V</span>	\$15	\$18
Mixed leaves, tomatoes, cucumber, olives, onion, parmesan shavings & fetta with balsamic vinegar & olive oil dressing		
<b>CRUNCHY SPICY PRAWNS</b>	\$24	\$29
Prawns served on mixed leaves, bean sprouts, capsicum, cucumber & crispy noodles finished with a coriander, ginger, lime dressing		
<b>MEDITERRANEAN LAMB SALAD</b>	\$26	\$31.20
Mediterranean salad topped with grilled marinated lamb & tzatziki sauce served with pita bread		

## PASTA AND RISOTTO

	M	NM
<b>RIGATONI NAPOLITANA</b> <span>V VG</span>	<b>S \$18</b>	<b>S \$22</b>
Rigatoni Pasta tossed in a house-made tomato & basil sauce	<b>L \$22</b>	<b>L \$26.50</b>
<b>GNOCCHI LAMB RAGU</b>	\$28	\$34
Potato dumplings tossed in a slow cooked lamb ragu		
<b>RAVIOLI BOSCAIOLA</b>	<b>S \$20</b>	<b>S \$24</b>
Beef filled pasta tossed in a creamy bacon & mushroom sauce	<b>L \$25</b>	<b>L \$30</b>
<b>SPAGHETTI BOLOGNESE</b>	<b>S \$20</b>	<b>S \$24</b>
Beef Mince cooked in a house-made Napolitana sauce	<b>L \$25</b>	<b>L \$30</b>
<b>SPAGHETTI VONGOLE WITH PANGRATTATO</b>	\$28	\$34
Sautéed in fresh garlic, chilli & rocket & topped with garlic butter crumbs		
<b>PAPPARDELLE CARBONARA</b>	\$30	\$36
Fresh wide ribbon egg pasta tossed with pancetta, salsicce, truffle cream & egg		
<b>SPAGHETTI MARINARA</b>	\$30	\$36
Tossed in a variety of seafood in a Napolitana sauce		
<b>SPAGHETTI GAMBERI WITH POMODORO FRESCO</b>	\$28	\$34
Sauteed prawns tossed with fresh tomato, garlic, olive oil		
<b>RIGATONI VODKA</b>	\$25	\$30
Tossed with pancetta & flamed with vodka, finished with a lite cream & napolitana sauce		
<b>RISOTTO MUSHROOMS</b>	\$26	\$31.20
Arborio Rice tossed in a rich portobello & Porcini Mushroom Sauce		

## VEGAN MEALS

<b>PLANT BASED BURGER &amp; CHIPS</b> <span>V VG</span>	\$22	\$26.50
Plant-based burger patty topped with fresh tomato, capsicum, eggplant, rocket on a potato bun		
<b>PLANT BASED SCHNITZEL</b> <span>V VG</span>	\$27	\$32.50
Plant based crispy golden schnitzel served with chips and salad or seasonal vegetables		
<b>RIGATONI VEGE SALSA</b> <span>V VG</span>	\$25	\$30
Rigatoni Pasta tossed in a Vegetable & tomato Salsa		

## SIDES

<b>EXTRA BREAD ROLL &amp; BUTTER</b>	\$1	\$1
<b>BOWL OF VEGETABLES</b>	\$8	\$10
<b>SEASONED WEDGES</b>	\$12	\$14
With sour cream & sweet chilli sauce		
<b>SWEET POTATO CHIPS</b>	\$13	\$15
With chipotle aioli		
<b>BOWL OF CHIPS</b>	\$9	\$11
<b>GRILLED POLENTA</b> <span>V</span>	\$8	\$10



V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE

WHILST WE ENDEAVOUR TO MEET MOST DIETARY REQUIREMENTS, WE CAN NOT GUARANTEE THE DISHES DO NOT CONTAIN TRACES OF NUTS OR OTHER ALLERGENS. PLEASE ADVISE STAFF IF YOU HAVE A DIETARY REQUIREMENT OR FOOD ALLERGY.



## SEAFOOD

### OUZO PRAWNS & RICE

Medium king prawns, flamed with ouzo, finished with a light cream sauce served on a bed of Arborio rice

M \$28  
NM \$34

### GRILLED SOLE

Whole Grilled Sole served chips and salad or seasonal vegetables

\$27 \$32.50

### CRUMBED CALAMARI

In-house marinated & crumbed squid

\$25 \$30

### SALT & PEPPER CALAMARI

Squid strips lightly dusted in our special flour mix

\$26 \$31

### GRILLED SEAFOOD PLATE

Grilled marinated prawns, octopus & calamari strips

\$33 \$40

### GRILLED BARRAMUNDI & PRAWNS

Grilled barramundi topped with Mediterranean prawns

\$30 \$36

### PANKO CRUMBED FLATHEAD

Panko crumbed flathead fillets served with chips and salad or seasonal vegetables

\$25 \$30

### FISHERMANS BASKET

A variety of lightly fried seafood, panko crumbed prawn cutlets, battered fish, panko flathead, in-house crumbed calamari. Served with chips and salad

\$30 \$36

### HERB CRUSTED GRILLED SALMON FILLET

Grilled and parmesan herb crusted salmon fillet served chips and salad or seasonal vegetables

\$28 \$34

### MUSSELS PROVENCALE

Tossed with a tomato & basil sauce served with crusty sourdough bread

S \$20 S \$24  
L \$30 L \$36

### TEMPURA SOUTHERN BLUE WHITING FILLETS

Lightly battered whiting fillets served with chips & salad or vegetables

\$25 \$30

### SEAFOOD PLATTER FOR 2

Grilled marinated, octopus, king prawns, calamari strips & scallops gratine served with a mediterranean salad & chips

\$80 \$88

## BURGERS

### AMERICAN BURGER & CHIPS

Grilled beef patty, pickle, onions, American mustard, cheese & tomato sauce on a potato bun

M \$20  
NM \$24

### ITALIAN STEAK SANDWICH & CHIPS

Grilled marinated steak with provolone cheese, eggplant, capsicum, rocket & pesto on a toasted roll

\$22 \$26.50

### GRILLED CHICKEN BURGER & CHIPS

Grilled marinated chicken breast, chipotle sauce, avocado, lettuce & tomato on a potato bun

\$20 \$24

### PORK SCHNITZEL BURGER & CHIPS

Herb crumbed pork schnitzel, mustard pickle, provolone cheese, lettuce & tomato on a potato bun

\$20 \$24

## MEAT & POULTRY

### CHICKEN SCHNITZEL

Crumbed chicken breast served with chips and salad or seasonal vegetables

M \$18  
NM \$22  
S \$24  
L \$29

### CHICKEN PARMIGIANA

Chicken schnitzel topped with grilled eggplant, napolitana sauce & cheese mix

\$27 \$32.50

### YEARLING SCHNITZEL

Parmesan & herb crumbed yearling topside served with chips and salad or seasonal vegetables

S \$22 S \$26.50  
L \$28 L \$34

### PORK SCHNITZEL

Parmesan herb crumbed served with sweet potato chips & rocket salad

\$28 \$34

### SCOTCH FILLET STEAK 300G <sup>GF</sup>

Grilled Scotch Fillet with your choice of mushroom, Dianne or pepper sauce served with chips and salad or seasonal vegetables

\$38 \$46

### SIRLOIN STEAK 300G

Grilled Sirloin with your choice of mushroom, Dianne or pepper sauce served with chips and salad or seasonal vegetables

\$34 \$41

### LAMB RUMP

Pepper & herb crusted 400g Victorian Sovereign lamb rump topped with red wine jus Served with chips & salad or vegetables

\$35 \$42

### SMOKEY BBQ PORK USA RIBS

Slow cooked pork ribs marinated in a smokey BBQ sauce, served with chips and salad or seasonal vegetables

\$42 \$50

### CHICKEN SCALLOPPINE FORESTIERA

Pan fried chicken breast sauteed in a creamy bacon & mushroom sauce

\$27 \$32.50

### VEAL SCALLOPPINE AI FUNGHI

Pan fried veal with white wine & mushroom sauce served with chips and salad or seasonal vegetables

\$38 \$46

### VEAL SCALLOPPINE MARE MONTE

Pan fried veal flamed with brandy & a seafood medley sauce served with chips and salad or seasonal vegetables

\$45 \$54

## SAUCES

PEPPER, DIANNE, MUSHROOM, NAPOLITANA

\$2

## KIDS MEALS \$12

CHICKEN NUGGETS & CHIPS

CALAMARI & CHIPS

CHEESE BURGER & CHIPS

CRUMBED FISH & CHIPS

SPAGHETTI BOLOGNESE

CHICKEN SCHNITZEL & CHIPS

RIGATONI NAPOLITANA



OPEN  
7 DAYS

LUNCH 12pm – 2pm

DINNER Sun-Wed 5:30pm – 8:30pm | Thu, Fri & Sat 5:30pm – 9:00pm