

Menu

ENTREE

Fresh Crusty Bread, Irish butter (v)	6
Garlic Bread (v)	7
Pizza Bianca with prosciutto	16
Roasted Mixed Olives, fennel, garlic & chilli (v) (gf)	10
Grilled Italian Sausage, crisp polenta (gf)	15
Bruschetta, cherry tomatoes, onion, basil, garlic, EVOO (v)	16
Chilli salt Calamari chilli sauce, fresh lime	18e 27.5m
Chilled local Octopus Salad, potato, fresh tomato, parsley, lemon, paprika, garlic crostini	18
Cajun spiced Chicken tenderloin salad, avocado, orange, coriander, grilled haloumi, saffron rouille (gf)	18
Duck Liver Pate, fig jam, crusty bread	16
Sea Salt Tempura Prawns, Asian herbs, lime ginger mayonnaise	22.5e 37.5m
Roasted Field Mushrooms, rocket parmesan salad, truffle oil dressing (v) (gf)	16e 25m
Tasting Plate - grilled Italian sausage, crisp polenta, chilli salt squid, sea salt prawns, wood oven roasted field mushrooms	13.5/head

MAIN

Chilli Mussels, crusty bread	28
Chargrilled par boned Chicken, marinated, potato tortia, chimchurri relish (gf)	29
Double roasted Duck, porcini risotto, sugar snap peas (gf)	35
Baby Beef Sirloin, jus, béarnaise, rocket salad, fries (gf)	35
Crisp skinned Barramundi, mash, avocado, sweetcorn & mint salsa (gf)	36
Baked Paella, prawns, calamari, mussels, fish, fresh chorizo, tomato, saffron, paprika (gf)	35
Wood Oven Roasted Baby Goat, EVOO, garlic, rosemary, soft polenta (gf)	35
Housemade Spaghetti, cherry tomatoes, white anchovies, mushrooms, spinach, garlic, chilli	28
Lamb Cutlets, stuffed with gorgonzola & crumbed, mash, spinach, pear & walnut salad	35
Goats Cheese & Rocket Agnolotti, pea & parmesan sauce (v)	16e 28m
Duck & Porcini Mushroom Ravioli, brown butter & sage sauce	16e 28m

v - vegetarian gf - gluten free

MENU

PASTA

Penne Arrabiata, Italian sausage, olives, mushrooms, tomato, chilli	195
Spaghetti, slow cooked veal and pork bolognaise	195
Linguini with Chicken, broccoli, bacon, toasted almonds, touch of cream	195
Spaghetti, prawns, fish, mussels, calamari, chilli, basil, fresh tomato	255

PIZZA

Geraldo	Roast pumpkin, rocket, blue cheese, mozzarella, red onion jam (v)	20
Michele	Grilled Zucchini, field mushroom, goat's cheese, mozzarella, tomato relish (v)	20
Pera	Pear, blue cheese, mozzarella, rocket, fresh prosciutto	20
Luigi	Chicken, asparagus, feta, smokey bacon, mozzarella	20
Margherita	Mozzarella, basil (v)	17
Romano	Mozzarella, sausage	185
Portofino	Mozzarella, bacon, prawns, olives, mushrooms	245
Arrabiata	Mozzarella, chilli, olives, sausage, roast capsicum	20
Calzone	Mozzarella, feta, roast capsicum, artichokes, mushroom, basil (v)	19
Torino	Rocket, feta, olives, mozzarella, fresh tomato (v)	19
Siciliana	Mozzarella, eggplant, sausage, spinach, ricotta cheese	20
Marinara	Mozzarella, prawns, fish, calamari, mussels, chilli	26
Matteo	Field mushrooms, goat's cheese, mozzarella, rocket, truffle oil (v)	20
Capricossa	Mozzarella, sausage, mushrooms, eggplant, sundried tomatoes, artichokes, egg	22

SIDES

Crisp Polenta (v) (gf)	5	Greek Salad (v) (gf)	105
Garden Salad (v) (gf)	9	Rocket Parmesan Salad (v) (gf)	9
Green Vegetables (v) (gf)	9	Fries with aioli (v) (gf)	8
Spinach, pear, walnut & blue cheese Salad (v) (gf)	105		

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\$3.00 corkage per head

No Separate Billing