

## Entrées

---

### **Garlic Bread - \$12**

Crusty bread baked with butter, fresh garlic, and herbs

### **Lemon & Pepper Calamari - \$18**

Lightly floured baby calamari, shallow fried and served with garlic aioli

### **Tomato Bruschetta - \$16**

Fresh tomato, basil, bocconcini, and red onion finished with balsamic glaze

### **School Prawns - \$18**

Flash pan-fried with chilli, garlic, parsley, lemon, and aioli

### **Scallops Grigliate (GF) - \$22**

Pan-fried scallops with red peppers and a buttery Gremolata sauce

### **Antipasto Platter - \$25**

Share platter consisting of marinated roasted vegetables, cured meats, olives, and cheeses

## Salads

---

### **Calamari Salad (GF) - \$25**

Grilled calamari strips tossed with chilli and basil on rocket leaves with cherry tomatoes, feta cheese, bocconcini, olive oil, and fresh lemon juice

### **Lamb Salad (GF) - \$25**

Marinated lamb, roasted pumpkin, baby beetroot, feta, and yogurt mint dressing

### **Chicken Prosciutto Salad (GF) - \$26**

Tender chicken fillet and prosciutto with roasted pumpkin, capsicum, feta, and pine nuts on a bed of mixed mesclun.

## Pasta & Risotto

---

### **Pan Fried Prawns - \$27**

Tiger prawns, garlic, butter, fresh chilli, baby spinach, basil, and olive oil

### **Bolognese - \$25**

Traditional Italian sauce with beef slowly braised with fresh herbs

### **Carbonara - \$25**

Creamy parmesan cheese sauce with bacon, spring onions, egg, and cracked black pepper

### **Matriciana - \$25**

Pan-fried bacon, Spanish onion, aromatic garlic, with chilli, white wine, and tomato

### **Chicken Avocado - \$26**

Pan-fried chicken breast, prawns, avocado with a rich cream sauce and parmesan cheese.

### **Rosso - \$26**

Pan-fried chicken breast, sundried tomatoes, spinach in a creamy tomato sauce

### **Pollo del Pesto - \$26**

Pan-fried chicken, white wine, spinach, and cream pesto sauce

### **Ortolana - \$26**

Pumpkin, pine nuts, and spinach in a creamy pesto sauce

### **Risotto Di Pollo (GF) - \$29**

Pan-fried chicken, white wine, spinach, and cream pesto sauce

### **Risotto Primavera - \$29**

Pumpkin, sun-dried tomatoes, pesto, rocket, and feta cheese



## Traditional Pizza - M \$18 L \$22

---

### Margherita

Tomato, mozzarella cheese, basil, oregano, touch of garlic

### Pepperoni

Tomato, cheese, salami, herbs

### Capricciosa

Tomato, cheese, ham, mushrooms, olives, herbs, garlic

### Hawaiian

Tomato, ham, cheese, and pineapple

### The Lot

Tomato, cheese, ham, mushrooms, olive, onion, capsicum, salami, pineapple, anchovies, and garlic

### Mexicana

Ham, salami, capsicum, onion, olives, jalapenos.

### BBQ Chicken

Tomato, cheese, chicken breast, onion, pineapple, BBQ sauce

### Vegetarian Supreme

Tomato, cheese, mushroom, capsicum, olive, spanish onions, pumpkin, topped with basil pesto

### Meat Lovers

Tomato, cheese, beef, bacon, hot salami, smoked leg ham, BBQ sauce

### Seafood

Tomato, cheese, prawn, mussels, calamari, anchovies, parsley, garlic

### Garlic Pizza Bread (with cheese) - \$12



## Gourmet Pizza - M \$20 L \$24

---

### Chicken Tandoori

Tomato, cheese, spinach, chicken, Spanish onion, cashew, yoghurt, mint sauce

### Peri - Peri Chicken

Ham, salami, capsicum, onion, olives, jalapenos.

### Prawn Deluxe

Tomato, cheese, prawns, feta, roast capsicum, pineapple, garlic, garnished with aioli

### Sicilian Special

Spicy Italian sausage, red onion, fresh tomato, olives, feta cheese, roast capsicum, herbs, garlic

### Prosciutto & Rocket

Tomato, cheese, prosciutto, rocket leaves, and fresh parmesan

### Moroccan Lamb

Marinated lamb, spinach, spanish onion, roasted capsicum, with Moroccan spices, topped with mint yoghurt

### Pesto Pumpkin

Basil pesto base, roasted pumpkin, semi-dried tomatoes, feta cheese, roasted capsicum, cashew, rocket, and balsamic glaze



## Mains

---

### Sirloin Steak - \$39

Prime thick-cut grain-fed porterhouse steak served with seasonal vegetables and homemade mashed potato

### Pollo Parmigiana - \$33

Chicken breast crusted in herb and parmesan, topped with pomodoro sauce, mozzarella, served with chips & salad

### Veal Scallopine - \$37

Pan-fried veal in white wine, mushroom, cream & herb served with seasonal vegetables, homemade mash potato.

### Chicken Valentino (GF) - \$34

Chicken breast sautéed with garlic, mushroom, bacon strips, and sundried tomato, finished in a white wine & cream reduction and served with homemade mash potato and vegetable.

### Calamari Fritti - \$34

Lightly floured baby calamari, shallow fried and seasoned with lemon pepper served with chips and salad.

### Creamy Garlic Prawn - \$34

Tiger prawns sautéed in a creamy garlic sauce; served on a bed of rice with salad.

## Sides

---

### Steamed Broccoli - \$12

### Fries (with aioli and tomato sauce) - \$14

### Wedges (with sour cream and sweet chilli sauce) - \$16

### Italian Salad (GF) - \$15

Mixed salad, garnish, and drizzle with balsamic dressing

### Rocket Salad (GF) - \$14

Rocket leaves, aged balsamic vinegar, olive oil, and bocconcini cheese

## Desserts

---

### Tiramisu - \$12

Homemade layered sponge biscuits soaked in coffee, mascarpone cream, served with ice cream.

### Nutella Calzone - \$13

Filled with Nutella and fresh strawberries, sprinkled with vanilla icing.

### Sticky Date Pudding - \$13

Homemade moist sponge cake with butterscotch sauce and vanilla ice cream.

### Waffles - \$5

Nutella, Biscoff, and M&M's

