

B R E A D

Warm bread with olive oil and balsamic vinegar	14
Warm bread served with marinated olives in garlic and chilli	16
Warm bread with garlic and herb	14

A S S A G G I

Insalata Caprese with fresh buffalo mozzarella, and truss tomato extra-virgin olive oil. basil	25
Bruschetta with ripe tomatoes, spinach, onion, and basil	16
Fritto misto with calamari, prawns, scallops seasoned with sea salt & black pepper	40
Lightly fried calamari on rocket leaves accompanied by lemon wedges and aioli	28
Beer battered cauliflower with gorgonzola cream sauce	24
Arancini fried rice balls filled with porcini mushrooms and fontina cheese served with lemon and aioli	24
Chicken pate topped with gorgonzola butter, served with walnuts, pickled cucumber, red onion jam, and crusty bread	24

I N S A L A T A

House salad mixed greens, cherry tomatoes, olives sweet onions, drizzled with olive oil balsamic dressing	14
Rocket salad with walnuts and parmesan, drizzled with olive oil and balsamic dressing	14
Sautéed spinach in butter, finished with parmesan cheese and lemon	16
Sweet green peas with prosciutto	15
French fries with rosemary salt	15

PASTA

Gnocchi bolognese with traditional beef and tomato ragu	32
Linguine carbonara with bacon, onions, parsley, and cream sauce	32
Penne Amatriciana with bacon, chilli, onions, white wine, tomatoes, and basil	33
Linguine marinara with mussel, calamari, prawns, scallops, garlic, chilli, and Napoli sauce OR white wine sauce	41
Linguine tiger prawns with garlic, chilli, cherry tomatoes, roquette, lemon zest, and white wine sauce	39
Homemade gluten free pasta additional	\$5

RISSOTTO

Chicken and mushrooms with onions, cherry tomatoes, spinach, and parmesan	36
Roast duck risotto with garlic, thyme leaves, and orange zest	36
Porcini mushrooms Parmesan fontina cheese, garlic, onion, and truffle oil	36
Tiger prawns with garlic, chilli, cherry tomatoes, and lemon zest	39
Pescatore with calamari prawns scallops mussels parsley, garlic, chilli, white wine sauce	42

SECONDI

Chargrilled rib eye steak (400 g) served with house salad	62
Porterhouse (300g) with french fries, onion jam puree, and red wine jus	56
Oven-roasted duck breast served on roast veg with red wine jus	48
Saltimbocca veal scallopini with sage and prosciutto, mashed potato sautéed spinach and white wine butter sauce	48
Pork fillet wrapped with parma ham, on mashed potato, sautéed spinach and mushroom sauce	48

SPECIALS

Polpette al Sugo

House-made meatballs in a rich tomato sauce served with Parmesan.
Fresh bread. 24

Spring Bay Mussels alla Napoli tossed with garlic, chilli,
parsley, white wine, and Napoli sauce served with crusty
bread 32

Fresh Oysters (Natural) served with lemon (half dozen) 28

Fresh Kilpatrick Oysters topped with crispy bacon and a
Worcestershire glaze, oven baked and served with lemon (half
dozen) 32

secondi

Oven-baked Chicken Involtini stuffed with sautéed leek,
mushrooms and served with roasted potato.
and garlic cream sauce 42

Chargrilled Eye Fillet Steak served with green peppercorn
sauce and mashed potatoes 58

Oven-baked **Rockling Fillet** served with puttanesca sauce of
tomatoes, olives, capers, and garlic, with a side of roasted potatoes 46

Pan-seared **Flathead Fillet** served with capers, lemon butter
sauce, and a side of mix greens salad 45

dolce

Panna cotta served with passion fruit curd and lemon sorbet 16

**sticky date pudding served with butterscotch sauce
and vanilla ice cream** 18

Fresh Pasta

Tortelloni filled with crab

*tossed in a garlic wine butter sauce, garnished with dill and
cherry tomatoes*

38

Penne with slow-cooked lamb ragu

in Napoli sauce and fresh ricotta

36

Ravioli filled with ricotta and spinach

in Napoli sauce

32

Pumpkin Ravioli

*filled with pumpkin, pine nuts and parmesan served with Napoli
sauce*

33

Gnocchi melenzane

with eggplant, fior di latte, tomatoes and basil

34

Gnocchi quattro formaggi

with four cheeses, basil leaves, and truffle oil

34

Traditional gnocchi sorentina

with Napoli sauce, fior di latte, and parmesan

30

Dolce

Crème brûlée served with ice cream and almond biscuit	18
Tiramisu Traditional Italian trifle	18
Chocolate pudding with vanilla custard, chocolate sauce, ice cream and almond biscuit	18
Affogato with vanilla ice cream and Frangelico	18
White chocolate Panna Cotta served with raspberry sauce, ice cream and almond biscuit	18

Italian Gelato

Lemon Sorbet with almond biscuit	16
Ferrero Rocher Ice cream with almond biscuit	16
Pistachio Ice cream with almond biscuit	16

After Dessert

Limoncello	12	Sambuca	15
Frangelico on Ice	15	Grappa	18
Bailey's on Ice	15	Tawny Port	15
Kahlua on Ice	15	Muscat	15
Amaretto	14		
Amaro Montenegro / Amaro Averna			15
Fernet Branca / Amaro del Capo			18
DeBortoli 'Deen' Botrytis Semillon (Riverina, 2017)			18

Coffee & Tea

Latte, Cappuccino, Flat White, Macchiato, Mocha, Short Black, Long Black	5
Hot Chocolate	6
English Breakfast, Earl Grey, Peppermint, Chamomile, Green Sencha	6.5