

APPETISERS

Garlic Bread		9.5
Herb Bread		9.5
Bruschetta		18.0
Diced Tomatoes, Fetta Cheese, Basil, Olive Oil		

ENTRÉES:

Oysters Natural (GF)	½ Dozen	28.0
	1 Dozen	46.0
Oysters Kilpatrick (GF)	½ Dozen	29.0
	1 Dozen	48.0
Arancini Balls (4 pieces)		14.0
Rice Balls vegetarian chef's choice		
Salt & Pepper Calamari		15.0
Served with Tartar Sauce		
Eggplant Chips		14.0
Served with Sweet Chilli Mayonnaise		
Crumbed Mozzarella Sticks (5 pieces)		14.0
Fried mozzarella sticks served with Sweet Chilli Aioli		
Seasoned Potato Wedges		14.0
Served with Sweet Chilli and Sour Cream		
Bowl of Chips		14.0

SALADS

Italian Salad (GF)		16.0
Add Feta Cheese +3.0		
Caesar Salad		20.0
Croutons, egg, parmesan cheese, bacon & anchovies		
Add Chicken +5.0		
Grilled Calamari Salad (GF)		26.0
With lemon & olive oil dressing		
Grilled Halloumi & Roast Pumpkin Salad		24.0
Served with rocket, cherry tomato, onion, cucumber, walnuts with balsamic, honey & mustard dressing		
Mediterranean Salad		25.0
Served with pears, chickpeas, artichokes, beetroot, cucumber, tomato in a honey, mustard & pesto dressing		

RISOTTO

MAIN

Pumpkin Chicken Bacon Risotto (GF)		27.0
Seafood Risotto (GF)		35.0
Prawns, Mussels, Scallops, Shrimps in Garlic Napoli Sauce		
Genovesi Risotto (GF)		25.0
Pesto, Spinach, Sundried Tomato in Creamy Napoli Sauce		
Chorizo Risotto		27.0
Chorizo, peas, spinach, saffron in vegetable stock		
Wild Mushrooms Risotto		27.0
Mushrooms, Chickpeas, Sundried Tomato, Spinach in Vegetable Stock		



PASTA

MAIN

Your choice of: Spaghetti, Fettuccini, Linguini, Penne, Tortellini OR Spinach & Ricotta Ravioli.

Also available Gluten-Free Penne ADD + \$5.0

Prawns & Chorizo Linguini (GF)		35.0
With Cherry Tomatoes, Spinach, Chilli in Garlic Olive Oil		
Marinara (GF)		35.0
Prawns, Mussels, Scallops, Shrimps, Sautéed with Garlic Olive Oil in White Wine or Napoli Sauce		
Bolognese (GF)		25.0
Traditional Homemade Rich Bolognese Sauce		
Carbonara (GF)		26.0
Sautéed Bacon, Parmesan, Egg in Creamy White Sauce		
Siciliana (GF)		25.0
Roasted Eggplant, Capers, Olives, Capsicum, Chilli in Napoli Sauce		
Pollo Funghi (GF)		27.0
Sautéed Onion, Mushroom, Chicken in Creamy White Sauce		
Home Made Gnocchi Funghi		26.0
With Mushrooms in Creamy White Sauce		
Home Made Lasagna		26.0
Fresh Pasta layered with Bolognese and Napoli Sauce		
Greca (GF)		25.0
Feta Cheese, Sundried Tomato, Olives, Spinach in Olive Oil base		
Spinach & Ricotta Canelloni (with salad)		25.0
Served in Napoli sauce		
Spaghetti alla Broccoli (GF)		25.0
Served with bacon, broccoli, sundried tomato in olive oil		

STEAKS

Served with your choice of sauce:

Diane, Creamy Garlic, Pepper, Creamy Mushroom or Mexican

Porterhouse Steak (GF)		46.0
T-Bone Steak (GF)		46.0
BBQ Pork Ribs (GF)		38.0
served with chips		

All Main Meals served with veggies
Side Salad ADD + \$5.00 Side Chips ADD + \$5.00

GF = Gluten Free option available



VEAL & CHICKEN

Veal Scaloppini Pronto	36.0
Sautéed Onion, Bacon, Mushroom in Creamy White Wine Sauce	
Grilled Chicken Fillet Contessa	35.0
Served with bacon, diced pumpkin in a creamy seeded mustard sauce	
Chicken Parmigiana	26.0
Schnitzel topped with Ham, Cheese and Napoli Sauce	
Chicken Parmigiana Mushroom	28.0
Schnitzel topped with Cheese in Creamy Mushroom Sauce	
Veal Parmigiana	32.0
Veal Schnitzel topped with Ham, Cheese & Napoli Sauce	
Open Lamb OR Chicken Souvlaki	34.0
Served with salad, chips, tzatziki dip and pita bread	
Chicken with The Lot	30.0
Schnitzel, mushroom, onion, spinach, sliced tomato, cheese, jalapeños	

All Main Meals served with veggies

Side Salad ADD + \$5.00 Side Chips ADD + \$5.00

GF = Gluten Free option available

SEAFOOD

Fried Calamari	28.0
<i>Lightly fried served with chips and salad</i>	
Garlic Or Chilli Prawns (GF)	35.0
<i>served on bed of rice</i>	
Beer Battered Fish	26.0
<i>served with chips and salad</i>	
Fisherman's Basket	34.0
<i>Prawns, Calamari, Scallops, Fried Fish served with chips and salad</i>	
Fish of the Day	<i>..... Please refer to our Specials Board</i>

All Main Meals served with veggies

Side Salad ADD + \$5.00 Side Chips ADD + \$5.00

GF = Gluten Free option available

BURGERS (SERVED WITH CHIPS)

Beef Burger	23.0
Beef Patty, Lettuce, Bacon, Egg, Onion, Cheese & Aioli Sauce	
Crispy Chicken Wrap	22.0
Lettuce, Jalapeños, Tomato & Chilli Mayonnaise	

DESSERTS

Chocolate Mousse (GF)	12.0
Homemade Tiramisù	14.0
Homemade Sticky Date Pudding	14.0
Panna Cotta (GF)	12.0
Homemade Apple Pie	14.0
Waffles	14.0
Served with Strawberries, Bananas and Vanilla Ice Cream, Topped with Chocolate Sauce	

GOURMET PIZZA

	MEDIUM	LARGE
Gourmet Vegetarian Pizza	25.0	29.0
Tomato, cheese, marinated mushroom, eggplant, zucchini, roasted capsicum & potato.		
Smoked Salmon	25.0	29.0
Tomato, cheese, smoked salmon, onion & capers		
Antipasto Pizza	25.0	29.0
Tomato, cheese, virginia ham, hot or mild salami, fresh tomatoes, parmesan cheese & prosciutto.		
Pizza Italiana	25.0	29.0
Tomato, cheese, hot salami, roasted capsicum, olives, fresh tomato, oregano & bocconcini cheese		
Chicken Tandoori Pizza	25.0	29.0
Tomato, cheese, chicken, baby spinach, onion & roasted capsicum.		
Prosciutto & Potato Pizza	25.0	29.0
Tomato, feta cheese, potato, prosciutto, pesto & roasted capsicum.		

Gluten-free options are also available.

TRADITIONAL PIZZA

	SMALL	MEDIUM	LARGE
Garlic Pizza	15.5	20.0	23.0
Herb Pizza	15.5	20.0	23.0
New Yorker	17.0	22.0	25.0
Napoli, Mozzarella cheese & hot salami			
Aussie	17.0	22.0	25.0
Napoli, Mozzarella cheese, ham, bacon & egg.			
Margherita	17.0	22.0	25.0
Napoli, Mozzarella cheese & oregano			
Funghi	17.0	22.0	25.0
Napoli, Mozzarella cheese & mushrooms.			
Capricciosa	17.0	22.0	25.0
Napoli, Mozzarella cheese, ham, mushrooms & olives.			
Vegetarian	17.0	22.0	25.0
Napoli, Mozzarella cheese, mushrooms, capsicum & olives.			
Mexicana	17.0	22.0	25.0
Napoli, Mozzarella cheese, hot salami, onion & capsicum.			
BBQ Chicken	17.0	22.0	25.0
Napoli, Mozzarella cheese, chicken, pineapple, mushrooms & BBQ sauce.			
Hawaiian	17.0	22.0	25.0
Napoli, Mozzarella cheese, ham & pineapple.			
Napolitana	17.0	22.0	25.0
Napoli, Mozzarella cheese, olives & anchovies.			
Volcano	17.0	22.0	25.0
Napoli, Mozzarella cheese, hot salami, roasted capsicum, olives, anchovies & chilli.			
Marinara	18.0	24.0	26.0
Napoli, Mozzarella cheese, marinara mix, shrimps, olives & garlic.			
Meat Lovers	18.0	24.0	26.0
Napoli, Mozzarella cheese, ham, hot salami, bacon, chicken, BBQ sauce & sausage.			
BK Special	18.0	24.0	26.0
Napoli, Mozzarella cheese, hot salami, ham, mushrooms, olives, onion, capsicum & shrimps.			
Extras from \$1.00			
Half & Half pizzas (Medium and Large Only)			+ 1.0
Gluten-Free Pizzas (Large Only)			+ 7.0

Olives may contain pits. | Please advise our staff of any allergies.

COFFEE & TEA

Tea	4.5
Black, Camomile, Earl Grey, English Breakfast, Green OR Peppermint	
Coffees	4.5
Caffè Latte, Cappuccino, Flat White, Long Black, Short Black, Long Macchiato, Short Macchiato	
Chai Latte: Spice	5.5
Hot Chocolate	4.5

DRINKS

Soft Drinks	5.0
Glass: Lemonade, Lemon Squash, Sunkist, Raspberry.	
300ml Bottles: Pepsi, Pepsi Max	
330 ml Bottles: Coca Cola, Coca Cola No Sugar	
Lemon, Lime & Bitters	6.0
Mineral Water	5.5
San Pellegrino Chinotto	6.0
Juice: Apple, Orange or Pineapple	5.0
Ice Tea: Peach or Lemon	5.0
Iced Chocolate & Iced Coffee	7.0

JUGS

Soft Drink	15.0
Lemon Lime & Bitters	16.0
Juice: Apple, Orange or Pineapple	16.0

COCKTAILS

Strawberry Daiquiri	20.0
Strawberry Liqueur, Bacardi Rum, Triple Sec, fresh strawberries and lemon juice.	
Midori Splice	20.0
Midori, Malibu, Pineapple juice & fresh cream.	
Toblerone	20.0
Tia Maria, Frangelico, Baileys, Kahlúa & fresh cream.	
Martini Espresso	20.0
Kahlúa, Vodka & a shot of espresso coffee.	
French Martini	20.0
Chambord, Vodka, Pineapple juice	
Aperol Spritz	20.0
Aperol, Prosecco & Soda	
Mimosa	14.0
Prosecco, Orange juice	

LOCAL BEERS

Victoria Bitter, James Boag's, Pure Blonde	10.0
Carlton Dry, Cascade Light, Great Northern	10.0
Coopers Pale Ale, Sweet Apple Cider	11.0
Carlton Draught, Crown	10.0

IMPORTED BEERS

Corona, Heineken, Peroni	11.0
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NON-ALCOHOLIC BEER

0% Alcohol Beer available	10.0
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SPIRITS & LIQUEURS

Basic Spirits & Mixers	from 12.0
Premium Spirits & Liqueurs	from 13.0

SPARKLING WINE

	GLASS	BOTTLE
Morgan's Bay Sparkling Cuvée	11.0	44.0
<i>South Eastern Australia</i>		
Soft & flavoursome with citrus aromas and a refreshing crisp finish.		
Seppelt The Great Entertainer Prosecco	12.0	48.0
<i>Victoria</i>		
An approachable, zesty and fresh Prosecco featuring hints of pear and green apple.		
Yellowglen Yellow Brut Cuvée - 200ml	—	12.0
<i>South Eastern Australia</i>		
Lemon sherbet characters abound with a clean refreshing palate.		

WHITE WINE

	GLASS	BOTTLE
Hill Pinot Gris <i>GEELONG, VIC</i>	11.0	46.0
Pale straw in colour. Displays sweet fruits of pear and apple with spice aromas.		
Little Berry Pinot Grigio <i>PADTHAWAY, SA</i>	12.0	48.0
Classic varietal elements of nashi pear, spicy citrus with succulent acidity.		
821 South Sauvignon Blanc	12.0	48.0
<i>MARLBOROUGH, NZ</i>		
821 South is crisp with ripe citrus and tropical fruits - a delicious cool-climate Sauvignon Blanc.		
Squealing Pig Sauvignon Blanc	13.0	50.0
<i>MARLBOROUGH, NZ</i>		
Fresh and vibrant on the nose and palate, laden with gooseberry and mineral notes.		
Seppelt The Drives Chardonnay	12.0	48.0
<i>HEATHCOTE, VIC</i>		
A crisp and vibrant chardonnay balanced with fine acid and lingering finish.		
Hartog's Plate Moscato	11.0	46.0
<i>S.E. AUSTRALIA</i>		
This Moscato is well balanced, light-bodied and aromatic - a delicious drop.		

ROSÉ

	GLASS	BOTTLE
Squealing Pig Pinot Noir Rosé	13.0	50.0
<i>SOUTH AUSTRALIA</i>		
Refreshing and perfectly pink with flavours of honeydew melon and juicy white peach.		

RED WINE

	GLASS	BOTTLE
Hills Merlot <i>ADELAIDE, SA</i>	11.0	46.0
Deep garnet in colour, juicy and ripe with sweet red fruits, spice and savoury oak finish.		
St Huberts The Stag Pinot Noir	13.0	48.0
<i>VICTORIA</i>		
Berries that jump out of the glass, a light bodied, fresh and vibrant wine.		
Seppelt The Drives Shiraz	12.0	48.0
<i>HEATHCOTE, VIC</i>		
Juicy forest fruits and spicy pepper combined with some savoury black olive tapanade.		
Pepperjack Shiraz	14.0	56.0
<i>BAROSSA VALLEY, SA</i>		
Rich berry fruits, dark chocolate and some oak. Fine tannins, with a soft finish.		
Wynns Coonawarra Estate	13.0	50.0
<i>COONAWARRA, SA</i>		
The Gables Cabernet Sauvignon	—	87.0
Lingering maraschino cherry and liquorice mesh with subtle cedary oak.		
Wynns Coonawarra Estate	—	87.0
<i>COONAWARRA, SA</i>		
Black Label Cabernet Sauvignon	—	87.0
Impressively balanced and soft with a feeling of ripe fruit, black pepper, dry leaves and soft acidity.		