

APPETISERS

Garlic Bread	7.5
Herb Bread	7.5
Brushetta	14.0
Diced Tomatoes, Fetta Cheese, Basil, Olive Oil	

ENTRÉES:

Oysters Natural (GF)	½ Dozen	24.0
	1 Dozen	40.0
Oysters Kilpatrick (GF)	½ Dozen	25.0
	1 Dozen	42.0

Arancini Balls (4 pieces)	12.0
Rice Balls vegetarian chef's choice	
Salt & Pepper Calamari served with Tartar Sauce	14.0
Mixed Dips served with herb pizza bread	15.0
Crumbed Mozzarella Sticks (5 pieces)	14.0
Fried mozzarella sticks served with Sweet Chilli Aioli	
Seasoned Potato Wedges	12.0
Served with Sweet Chilli and Sour Cream	
Bowl of Chips	10.0

SALADS

Italian Salad (GF)	10.0
Add Feta Cheese +3.0	
Caesar Salad	16.0
Croutons, egg, parmesan cheese, bacon & anchovies	
Add Chicken +5.0	
Grilled Calamari Salad (GF)	23.0
With lemon & olive oil dressing	
Quinoa Salad (GF)	21.0
Quinoa, mixed lettuce, cucumber, onion, tomato, with balsamic dressing	
Add Chicken +5.0 OR Add Smoked Salmon +5.0	
Mixed Roasted Veggies Salad (GF)	22.0
Roasted eggplant, zucchini, capsicum, pomegranate, mixed lettuce, onion, cucumber, crispy noodles with balsamic vinaigrette	

RISOTTO

MAIN

Pumpkin Chicken Bacon Risotto (GF)	23.0
Seafood Risotto (GF)	30.0
Prawns, Mussels, Scallops, Shrimps in Garlic Napoli Sauce	
Genovesi Risotto (GF)	22.0
Pesto, Spinach, Sundried Tomato in Creamy Napoli Sauce	
Roasted Sweet Potato Risotto (GF)	20.0
Mushroom, Chickpeas, Olives, Spinach in Olive Oil base	



PASTA

MAIN

Your choice of: Spaghetti, Fettuccini, Linguini, Penne, Tortellini OR Spinach & Ricotta Ravioli.
Also available Gluten-Free Penne ADD + \$3.0

Prawns & Chorizo Linguini (GF)	30.0
With Cherry Tomatoes, Spinach, Chilli in Garlic Olive Oil	
Marinara (GF)	30.0
Prawns, Mussels, Scallops, Shrimps, Sautéed with Garlic Olive Oil in White Wine or Napoli Sauce	
Bolognese (GF)	20.0
Traditional Homemade Rich Bolognese Sauce	
Carbonara (GF)	23.0
Sautéed Bacon, Parmesan, Egg in Creamy White Sauce	
Siciliana (GF)	20.0
Roasted Eggplant, Capers, Olives, Capsicum, Chilli in Napoli Sauce	
Pollo Funghi (GF)	22.0
Sautéed Onion, Mushroom, Chicken in Creamy White Sauce	
Home Made Gnocchi Funghi	23.0
With Mushrooms in Creamy White Sauce	
Home Made Lasagna	20.0
Fresh Pasta layered with Bolognese and Napoli Sauce	
Greca (GF)	18.0
Feta Cheese, Sundried Tomato, Olives, Spinach in Olive Oil base	
Spinach & Ricotta Canelloni (with salad)	20.0
Served in Princess sauce	
Spaghetti Moreton Bay Bugs (GF)	35.0
Served with Calamari, mushrooms, onions, chilli & garlic olive oil	
Spaghetti Chilli Mussels (GF)	25.0
Black mussels in a chilli, garlic napolitana sauce.	

STEAKS

Served with your choice of sauce:
Diane, Creamy Garlic, Pepper, Creamy Mushroom or Mexican

Porterhouse Steak (GF)	35.0
Ribeye Steak (GF)	40.0
BBQ Pork Ribs (GF)	34.0
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	34.0
Sautéed Onion, Bacon, Mushroom in Creamy White Wine Sauce	
Chicken Fillet Contessa (GF)	29.0
Bacon, roasted pumpkin, seeded mustard in a creamy sauce.	
Pollo Involtoni Alla Genovese (GF)	28.0
Chicken Breast filled with Mozzarella Cheese, topped with Sundried Tomato in Creamy Pesto Sauce	
Chicken Parmigiana	24.0
Schnitzel Topped with Ham, Cheese and Napoli Sauce	
Chicken Parmigiana Mushroom	26.0
Schnitzel topped with Cheese in Creamy Mushroom Sauce	
Chicken Parmigiana Hawaiian	26.0
Schnitzel topped with Cheese, Pineapple & Napoli Sauce	
Veal Parmigiana	30.0
Veal Schnitzel Topped with Ham, Cheese & Napoli Sauce	

All Main Meals served with veggies

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

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SEAFOOD

Fried Calamari	25.0
<i>Lightly fried served with chips and salad</i>	
Garlic Or Chilli Prawns (GF)	34.0
<i>served on bed of rice</i>	
Beer Battered Fish	24.0
<i>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	20.0
Beef Patty, Lettuce, Bacon, Egg, Onion, Cheese & Aioli Sauce	
Chicken Burger	20.0
Chicken, Lettuce, Tomato, Onion, Jalapeños & Aioli Sauce	

DESSERTS

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

GOURMET PIZZA

MEDIUM LARGE

Gourmet Vegetarian Pizza	22.0	24.0
Tomato, cheese, marinated mushroom, eggplant, zucchini, roasted capsicum & potato.		
Smoked Salmon	22.0	25.0
Tomato, cheese, smoked salmon, onion & capers		
Antipasto Pizza	22.0	25.0
Tomato, cheese, virginia ham, hot or mild salami, fresh tomatoes, parmesan cheese & prosciutto.		
Pizza Italiana	22.0	24.0
Tomato, cheese, hot salami, roasted capsicum, olives, fresh tomato, oregano & bocconcini cheese		
Chicken Tandoori Pizza	22.0	24.0
Tomato, cheese, chicken, baby spinach, onion & roasted capsicum.		
Prosciutto & Potato Pizza	22.0	24.0
Tomato, feta cheese, potato, prosciutto, pesto & roasted capsicum.		

Gluten-free options are also available.

TRADITIONAL PIZZA

SMALL MEDIUM LARGE

Garlic Pizza	12.0	14.0	16.0
Herb Pizza	12.0	14.0	16.0
New Yorker	13.0	16.0	18.0
Napoli, Mozzarella cheese & hot salami			
Aussie	13.0	16.0	18.0
Napoli, Mozzarella cheese, ham, bacon & egg.			
Margherita	13.0	16.0	18.0
Napoli, Mozzarella cheese & oregano			
Funghi	13.0	16.0	18.0
Napoli, Mozzarella cheese & mushrooms.			
Capricciosa	13.0	16.0	18.0
Napoli, Mozzarella cheese, ham, mushrooms & olives.			
Vegetarian	13.0	16.0	18.0
Napoli, Mozzarella cheese, mushrooms, capsicum & olives.			
Mexicana	13.0	16.0	18.0
Napoli, Mozzarella cheese, hot salami, onion & capsicum.			
BBQ Chicken	13.0	16.0	18.0
Napoli, Mozzarella cheese, chicken, pineapple, mushrooms & BBQ sauce.			
Hawaiian	13.0	16.0	18.0
Napoli, Mozzarella cheese, ham & pineapple.			
Napolitana	13.0	16.0	18.0
Napoli, Mozzarella cheese, olives & anchovies.			
Volcano	13.0	16.0	18.0
Napoli, Mozzarella cheese, hot salami, roasted capsicum, olives, anchovies & chilli.			
Marinara	14.0	17.0	19.0
Napoli, Mozzarella cheese, marinara mix, shrimps, olives & garlic.			
Meat Lovers	14.0	17.0	19.0
Napoli, Mozzarella cheese, ham, hot salami, bacon, chicken, BBQ sauce & sausage.			
BK Special	14.0	17.0	19.0
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	4.0
Black, Camomile, Earl Grey, English Breakfast, Green OR Peppermint	
Coffees	4.0
Caffè Latte, Cappuccino, Flat White, Long Black, Short Black, Long Macchiato, Short Macchiato	
Chai Latte: Spice	5.5
Hot Chocolate	4.0

DRINKS

Soft Drinks	4.0
Glass: Lemonade, Lemon Squash, Sunkist, Raspberry.	
300ml Bottles: Pepsi, Pepsi Max	5.0
330 ml Bottles: Coca Cola, Coca Cola No Sugar	5.5
Lemon, Lime & Bitters	5.0
Mineral Water	4.5
San Pellegrino Chinotto	4.5
Juice: Apple, Orange or Pineapple	4.5
Ice Tea: Peach or Lemon	4.5
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	18.0
Strawberry Liqueur, Bacardi Rum, Triple Sec, fresh strawberries and lemon juice.	
Midori Splice	18.0
Midori, Malibu, pineapple juice & fresh cream.	
Toblerone	18.0
Tia Maria, Frangelico, Baileys, Kahlúa & fresh cream.	
Martini Espresso	18.0
Kahlúa, Vodka & a shot of espresso coffee.	

LOCAL BEERS

Victoria Bitter, James Boag's, Pure Blonde	8.5
Carlton Dry, Cascade Light, Great Northern	8.5
Coopers Pale Ale, Strongbow Sweet	8.5
Carlton Draught, Crown, Cider	8.5

IMPORTED BEERS

Corona, Heineken, Peroni	9.0
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NON-ALCOHOLIC BEER

0% Alcohol Beer available	6.0
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SPIRITS & LIQUEURS

Basic Spirits & Mixers	from 9.0
Premium Spirits & Liqueurs	from 12.0

SPARKLING WINE

	GLASS	BOTTLE
Rothbury Estate Sparkling Cuvée	8.0	34.0
<i>South Eastern Australia</i>		
Citrus characters with a light fresh palate.		
Seppelt The Great Entertainer Prosecco	10.0	38.0
<i>Victoria</i>		
An approachable, zesty and fresh Prosecco featuring hints of pear and green apple.		
Yellowglen Yellow Brut Cuvée - 200ml		9.0
<i>South Eastern Australia</i>		
Lemon sherbet characters abound with a clean refreshing palate.		

WHITE WINE

	GLASS	BOTTLE
Little Berry Pinot Grigio	10.0	38.0
<i>PADTHAWAY, SA</i>		
Classic varietal elements of nashi pear, spicy citrus with succulent acidity.		
821 South Sauvignon Blanc	10.0	38.0
<i>MARLBOROUGH, NZ</i>		
821 South is crisp with ripe citrus and tropical fruits - a delicious cool-climate Sauvignon Blanc.		
Squealing Pig Sauvignon Blanc	11.0	40.0
<i>MARLBOROUGH, NZ</i>		
Fresh and vibrant on the nose and palate, laden with gooseberry and mineral notes.		
Rothbury Estate Semillon Sauvignon Blanc	8.0	34.0
<i>S.E. AUSTRALIA</i>		
Tropical fruits with a hint of citrus, light, crisp and refreshing.		
Wolf Blass Private Release Chardonnay	10.0	38.0
<i>S.E. AUSTRALIA</i>		
A soft, rounded, wine with plenty of juicy stone fruit flavours and a long, creamy finish.		
Hartog's Plate Moscato	9.0	38.0
<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	11.0	40.0
<i>SOUTH AUSTRALIA</i>		
Refreshing and perfectly pink with flavours of honeydew melon and juicy white peach.		

RED WINE

	GLASS	BOTTLE
St Huberts The Stag Pinot Noir	12.0	46.0
<i>VICTORIA</i>		
Berries that jump out of the glass, a light bodied, fresh and vibrant wine.		
Cavaliere d'Oro Chianti	—	44.0
<i>CHIANTI, ITALY</i>		
Red berries and floral violet notes. Smooth and pleasant finish.		
Seppelt The Drives Shiraz	10.0	38.0
<i>HEATHCOTE, VIC</i>		
Juicy forest fruits and spicy pepper combined with some savoury black olive tapanade.		
Pepperjack Shiraz	12.0	48.0
<i>BAROSSA VALLEY, SA</i>		
Rich berry fruits, dark chocolate and some oak. Fine tannins, with a soft finish.		
Rothbury Estate Cabernet Sauvignon Merlot	8.0	34.0
<i>S. E. AUSTRALIA</i>		
Dark red berries with a hint of chocolate. Palate is rich and soft.		
Wynns Coonawarra Estate	11.0	44.0
<i>COONAWARRA, SA</i>		
The Gables Cabernet Sauvignon		
Lingering maraschino cherry and liquorice mesh with subtle cedary oak.		
Wynns Coonawarra Estate	—	80.0
<i>COONAWARRA, SA</i>		
Black Label Cabernet Sauvignon		
Impressively balanced and soft with a feeling of ripe fruit, black pepper, dry leaves and soft acidity.		