

APPETISERS

Garlic Bread		8.5
Herb Bread		8.5
Bruschetta		16.0
Diced Tomatoes, Fetta Cheese, Basil, Olive Oil		

ENTRÉES:

Oysters Natural	(GF)	½ Dozen	25.0
		1 Dozen	42.0
Oysters Kilpatrick	(GF)	½ Dozen	26.0
		1 Dozen	44.0
Arancini Balls	(4 pieces)		12.0
Rice Balls vegetarian chef's choice			
Salt & Pepper Calamari			14.0
Served with Tartar Sauce			
Sambousek & Kibbeh			15.0
Meat parcels filled with mince meat and pine nuts			
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			12.0

SALADS

Italian Salad	(GF)	14.0
Add Feta Cheese +3.0		
Caesar Salad		18.0
Croutons, egg, parmesan cheese, bacon & anchovies		
Add Chicken +5.0		
Grilled Calamari Salad	(GF)	25.0
With lemon & olive oil dressing		
Grilled Halloumi & Roast Pumpkin Salad		23.0
Served with rocket, cherry tomato, onion, cucumber, walnuts with balsamic, honey & mustard dressing		
Falafel & Fatoush Salad		22.0
Served with cos lettuce, tomato, onion, cucumber, sumac, hummus and pita bread		

RISOTTO

MAIN

Pumpkin Chicken Bacon Risotto	(GF)	25.0
Seafood Risotto	(GF)	33.0
Prawns, Mussels, Scallops, Shrimps in Garlic Napoli Sauce		
Genovesi Risotto	(GF)	22.0
Pesto, Spinach, Sundried Tomato in Creamy Napoli Sauce		
Chicken Curry Corn Risotto		25.0
Onion, curry, cream, spinach, corn & chicken		
Oriental Risotto		22.0
Served with roasted veggies and oriental sauce		



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)	33.0
With Cherry Tomatoes, Spinach, Chilli in Garlic Olive Oil		
Marinara	(GF)	33.0
Prawns, Mussels, Scallops, Shrimps, Sautéed with Garlic Olive Oil in White Wine or Napoli Sauce		
Bolognese	(GF)	22.0
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)	23.0
Sautéed Onion, Mushroom, Chicken in Creamy White Sauce		
Home Made Gnocchi Funghi		23.0
With Mushrooms in Creamy White Sauce		
Home Made Lasagna		22.0
Fresh Pasta layered with Bolognese and Napoli Sauce		
Greca	(GF)	20.0
Feta Cheese, Sundried Tomato, Olives, Spinach in Olive Oil base		
Spinach & Ricotta Canelloni (with salad)		23.0
Served in Napoli sauce		
Spaghetti Pollo Zucca	(GF)	23.0
Served with rocket, pumpkin, chicken, garlic & olive oil		

STEAKS

Served with your choice of sauce:

Diane, Creamy Garlic, Pepper, Creamy Mushroom or Mexican

Porterhouse Steak	(GF)	38.0
T-Bone Steak	(GF)	38.0
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 Mediterranean	33.0
Stuffed Chicken Breast with Spinach, Feta, Roast Capsicum and Olives with Princess 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	
Veal Parmigiana	32.0
Veal Schnitzel topped with Ham, Cheese & Napoli Sauce	
Open Lamb Souvlaki	30.0
Served with salad, chips, hummus dip and pita bread	
Americana Parmigiana	30.0
Schnitzel topped with BBQ Sauce, Salami, Cheese & Onion Rings	

All Main Meals served with veggies

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

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SEAFOOD

Fried Calamari	26.0
<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	25.0
<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	22.0
Beef Patty, Lettuce, Bacon, Egg, Onion, Cheese & Aioli Sauce	
Chicken Burger	22.0
Chicken, Lettuce, Tomato, Onion, Jalapeños & Aioli Sauce	

DESSERTS

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

GOURMET PIZZA

MEDIUM LARGE

Gourmet Vegetarian Pizza	22.0	26.0
Tomato, cheese, marinated mushroom, eggplant, zucchini, roasted capsicum & potato.		
Smoked Salmon	22.0	26.0
Tomato, cheese, smoked salmon, onion & capers		
Antipasto Pizza	22.0	26.0
Tomato, cheese, virginia ham, hot or mild salami, fresh tomatoes, parmesan cheese & prosciutto.		
Pizza Italiana	22.0	26.0
Tomato, cheese, hot salami, roasted capsicum, olives, fresh tomato, oregano & bocconcini cheese		
Chicken Tandoori Pizza	22.0	26.0
Tomato, cheese, chicken, baby spinach, onion & roasted capsicum.		
Prosciutto & Potato Pizza	22.0	26.0
Tomato, feta cheese, potato, prosciutto, pesto & roasted capsicum.		

Gluten-free options are also available.

TRADITIONAL PIZZA

SMALL MEDIUM LARGE

Garlic Pizza	13.0	16.0	18.0
Herb Pizza	13.0	16.0	18.0
New Yorker	14.0	18.0	20.0
Napoli, Mozzarella cheese & hot salami			
Aussie	14.0	18.0	20.0
Napoli, Mozzarella cheese, ham, bacon & egg.			
Margherita	14.0	18.0	20.0
Napoli, Mozzarella cheese & oregano			
Funghi	14.0	18.0	20.0
Napoli, Mozzarella cheese & mushrooms.			
Capricciosa	14.0	18.0	20.0
Napoli, Mozzarella cheese, ham, mushrooms & olives.			
Vegetarian	14.0	18.0	20.0
Napoli, Mozzarella cheese, mushrooms, capsicum & olives.			
Mexicana	14.0	18.0	20.0
Napoli, Mozzarella cheese, hot salami, onion & capsicum.			
BBQ Chicken	14.0	18.0	20.0
Napoli, Mozzarella cheese, chicken, pineapple, mushrooms & BBQ sauce.			
Hawaiian	14.0	18.0	20.0
Napoli, Mozzarella cheese, ham & pineapple.			
Napolitana	14.0	18.0	20.0
Napoli, Mozzarella cheese, olives & anchovies.			
Volcano	14.0	18.0	20.0
Napoli, Mozzarella cheese, hot salami, roasted capsicum, olives, anchovies & chilli.			
Marinara	15.0	19.0	21.0
Napoli, Mozzarella cheese, marinara mix, shrimps, olives & garlic.			
Meat Lovers	15.0	19.0	21.0
Napoli, Mozzarella cheese, ham, hot salami, bacon, chicken, BBQ sauce & sausage.			
BK Special	15.0	19.0	21.0
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	5.5
330 ml Bottles: Coca Cola, Coca Cola No Sugar	5.5
Lemon, Lime & Bitters	5.5
Mineral Water	5.5
San Pellegrino Chinotto	5.5
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	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	9.0
Carlton Dry, Cascade Light, Great Northern	9.0
Coopers Pale Ale, Strongbow Sweet Apple Cider	9.0
Carlton Draught, Crown, Cider	9.0

IMPORTED BEERS

Corona, Heineken, Peroni	9.5
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NON-ALCOHOLIC BEER

0% Alcohol Beer available	6.0
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SPIRITS & LIQUEURS

Basic Spirits & Mixers	from 10.0
Premium Spirits & Liqueurs	from 12.0

SPARKLING WINE

	GLASS	BOTTLE
Rothbury Estate Sparkling Cuvée	10.0	38.0
<i>South Eastern Australia</i> Citrus characters with a light fresh palate.		
Seppelt The Great Entertainer Prosecco	10.0	42.0
<i>Victoria</i> An approachable, zesty and fresh Prosecco featuring hints of pear and green apple.		
Yellowglen Yellow Brut Cuvée - 200ml		11.0
<i>South Eastern Australia</i> Lemon sherbet characters abound with a clean refreshing palate.		

WHITE WINE

	GLASS	BOTTLE
Little Berry Pinot Grigio	10.0	42.0
<i>PADTHAWAY, SA</i> Classic varietal elements of nashi pear, spicy citrus with succulent acidity.		
821 South Sauvignon Blanc	11.0	44.0
<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	46.0
<i>MARLBOROUGH, NZ</i> Fresh and vibrant on the nose and palate, laden with gooseberry and mineral notes.		
Rothbury Estate Semillon Sauvignon Blanc	10.0	38.0
<i>S.E. AUSTRALIA</i> Tropical fruits with a hint of citrus, light, crisp and refreshing.		
Wolf Blass Private Release Chardonnay	10.0	44.0
<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	10.0	44.0
<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	46.0
<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	—	52.0
<i>CHIANTI, ITALY</i> Red berries and floral violet notes. Smooth and pleasant finish.		
Seppelt The Drives Shiraz	11.0	46.0
<i>HEATHCOTE, VIC</i> Juicy forest fruits and spicy pepper combined with some savoury black olive tapanade.		
Pepperjack Shiraz	12.0	50.0
<i>BAROSSA VALLEY, SA</i> Rich berry fruits, dark chocolate and some oak. Fine tannins, with a soft finish.		
Rothbury Estate Cabernet Sauvignon Merlot	10.0	40.0
<i>S. E. AUSTRALIA</i> Dark red berries with a hint of chocolate. Palate is rich and soft.		
Wynns Coonawarra Estate	12.0	48.0
<i>COONAWARRA, SA</i> The Gables Cabernet Sauvignon Lingering maraschino cherry and liquorice mesh with subtle cedary oak.		
Wynns Coonawarra Estate	—	85.0
<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.		