

APPETISERS

Garlic Bread	9.5
Herb Bread	9.5
Bruschetta	16.0
Diced Tomatoes, Fetta Cheese, Basil, Olive Oil	

ENTRÉES:

Oysters Natural (GF)	½ Dozen	26.0
	1 Dozen	44.0
Oysters Kilpatrick (GF)	½ Dozen	27.0
	1 Dozen	46.0
Arancini Balls (4 pieces)		14.0
Rice Balls vegetarian chef's choice		
Salt & Pepper Calamari		15.0
Served with Tartar Sauce		
Prawn Twisters (4 pieces)		15.0
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	18.0
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	23.0
Served with rocket, cherry tomato, onion, cucumber, walnuts with balsamic, honey & mustard dressing	
Cajun Chicken Salad	24.0
Served with cos lettuce, tomato, onion, cucumber with yoghurt mint dressing	

RISOTTO

MAIN

Pumpkin Chicken Bacon Risotto (GF)	25.0
Seafood Risotto (GF)	35.0
Prawns, Mussels, Scallops, Shrimps in Garlic Napoli Sauce	
Genovesi Risotto (GF)	23.0
Pesto, Spinach, Sundried Tomato in Creamy Napoli Sauce	
Moroccan Lamb Risotto	26.0
Lamb, Chickpeas, Mushrooms, Moroccan spices in Napoli Sauce	
Wild Mushrooms Risotto	25.0
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 + \$3.0

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)	24.0
Traditional Homemade Rich Bolognese Sauce	
Carbonara (GF)	24.0
Sautéed Bacon, Parmesan, Egg in Creamy White Sauce	
Siciliana (GF)	22.0
Roasted Eggplant, Capers, Olives, Capsicum, Chilli in Napoli Sauce	
Pollo Funghi (GF)	25.0
Sautéed Onion, Mushroom, Chicken in Creamy White Sauce	
Home Made Gnocchi Funghi	24.0
With Mushrooms in Creamy White Sauce	
Home Made Lasagna	24.0
Fresh Pasta layered with Bolognese and Napoli Sauce	
Greca (GF)	21.0
Feta Cheese, Sundried Tomato, Olives, Spinach in Olive Oil base	
Spinach & Ricotta Canelloni (with salad)	25.0
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)	42.0
T-Bone Steak (GF)	42.0
BBQ Pork Ribs (GF)	37.0
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	
Grilled Chicken Breast Rollitini	33.0
Chicken Breast stuffed with Bocconcini Cheese, Sundried Tomato & Spinach and wrapped in Prosciutto with Princess Sauce.	
Chicken Parmigiana	26.0
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, tzatziki 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	26.0
<i>served with chips and salad</i>	
Fisherman's Basket	32.0
<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	22.0
Beef Patty, Lettuce, Bacon, Egg, Onion, Cheese & Aioli Sauce	
Crispy Chicken Burger	22.0
Coleslaw, Jalapeños, Tomato & Chilli Mayonnaise	

DESSERTS

Chocolate Mousse (GF)	12.0
Homemade Tiramisu	12.0
Homemade Sticky Date Pudding	12.0
Panna Cotta (GF)	12.0
Home Made 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	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	14.0	17.0	20.0
Herb Pizza	14.0	17.0	20.0
New Yorker	15.5	19.0	22.0
Napoli, Mozzarella cheese & hot salami			
Aussie	15.5	19.0	22.0
Napoli, Mozzarella cheese, ham, bacon & egg.			
Margherita	15.5	19.0	22.0
Napoli, Mozzarella cheese & oregano			
Funghi	15.5	19.0	22.0
Napoli, Mozzarella cheese & mushrooms.			
Capricciosa	15.5	19.0	22.0
Napoli, Mozzarella cheese, ham, mushrooms & olives.			
Vegetarian	15.5	19.0	22.0
Napoli, Mozzarella cheese, mushrooms, capsicum & olives.			
Mexicana	15.5	19.0	22.0
Napoli, Mozzarella cheese, hot salami, onion & capsicum.			
BBQ Chicken	15.5	19.0	22.0
Napoli, Mozzarella cheese, chicken, pineapple, mushrooms & BBQ sauce.			
Hawaiian	15.5	19.0	22.0
Napoli, Mozzarella cheese, ham & pineapple.			
Napolitana	15.5	19.0	22.0
Napoli, Mozzarella cheese, olives & anchovies.			
Volcano	15.5	19.0	22.0
Napoli, Mozzarella cheese, hot salami, roasted capsicum, olives, anchovies & chilli.			
Marinara	16.5	21.0	23.0
Napoli, Mozzarella cheese, marinara mix, shrimps, olives & garlic.			
Meat Lovers	16.5	21.0	23.0
Napoli, Mozzarella cheese, ham, hot salami, bacon, chicken, BBQ sauce & sausage.			
BK Special	16.5	21.0	23.0
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	6.0
330 ml Bottles: Coca Cola, Coca Cola No Sugar	6.0
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	9.5
Carlton Dry, Cascade Light, Great Northern	9.5
Coopers Pale Ale, Sweet Apple Cider	10.0
Carlton Draught, Crown	9.5

IMPORTED BEERS

Corona, Heineken, Peroni	10.0
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NON-ALCOHOLIC BEER

0% Alcohol Beer available	9.0
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SPIRITS & LIQUEURS

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

SPARKLING WINE

	GLASS	BOTTLE
Morgan's Bay Sparkling Cuvée	10.0	40.0
<i>South Eastern Australia</i> Soft & flavoursome with citrus aromas and a refreshing crisp finish.		
Seppelt The Great Entertainer Prosecco	11.0	46.0
<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
Little Berry Pinot Grigio	11.0	46.0
<i>PADTHAWAY, SA</i> Classic varietal elements of nashi pear, spicy citrus with succulent acidity.		
821 South Sauvignon Blanc	11.0	46.0
<i>MARLBOROUGH, NZ</i> 821 South is crisp with ripe citrus and tropical fruits - a delicious cool-climate Sauvignon Blanc.		
Squealing Pig Sauvignon Blanc	12.0	48.0
<i>MARLBOROUGH, NZ</i> Fresh and vibrant on the nose and palate, laden with gooseberry and mineral notes.		
Seppelt The Drives Chardonnay	11.0	46.0
<i>HEATHCOTE, VIC</i> A crisp and vibrant chardonnay balanced with fine acid and lingering 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	12.0	48.0
<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.		
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	13.0	54.0
<i>BAROSSA VALLEY, SA</i> Rich berry fruits, dark chocolate and some oak. Fine tannins, with a soft finish.		
Morgan's Bay Cabernet Merlot	11.0	44.0
<i>S. E. AUSTRALIA</i> Rich and rounded with dark berry fruits complemented by subtle oak.		
Wynns Coonawarra Estate	<i>COONAWARRA, SA</i> 12.0	48.0
The Gables Cabernet Sauvignon Lingering maraschino cherry and liquorice mesh with subtle cedary oak.		
Wynns Coonawarra Estate	<i>COONAWARRA, SA</i> —	85.0
Black Label Cabernet Sauvignon Impressively balanced and soft with a feeling of ripe fruit, black pepper, dry leaves and soft acidity.		