

tomatoes, basil pesto, capsicum, Spanish onion, with an olive oil

and white balsamic vinaigrette

TRIO OF DIPS Selection of dips served with warm bread Extra bread  GARLIC PRAWNS White wine and cream sauce, served with rice & petite salad  CALAMARI FRITTI Calamari rings, served with petite salad & homestyle free-range tartare sauce  GARLIC BREAD  HOME STYLE FRIES  WEDGES With sour cream and sweet chilli sauce	19.00 \$2.50 28.00 25.00 11.00 13.00 14.00	SPAGHETTI MARINARA Prawns, mussels, calamari, fish and scallops with a touch of garlic, white wine and Napolitana sauce  FETTUCINI CARBONARA Bacon, eggs, cheese and a hint of garlic with a touch of cream  PENNE MATRICIANA Penne tossed with bacon, spring onion and garlic with a hint of chilli and Napolitana sauce  PASTA AL PRIMAVERA Ricotta ravioli served with a combination of seasonal vegetables, with Napolitana sauce  PENNE AL FREDO Penne tossed with chicken, seasonal mushrooms and garlic in a creamy sauce
JUMBO POLENTA CHIPS Served with freshly grated Grana Padano cheese, aioli & chives	15.00	#GLUTEN FREE PASTA AVAILABLE#
BRUSCHETTA Toasted Italian bread with diced	13.00	Vinos

# SALADS

28.00

26.00

24.00

39.00

28.00

27.00

25.00

28.00

Garden Salad	15.00
Greek Salad	17.00

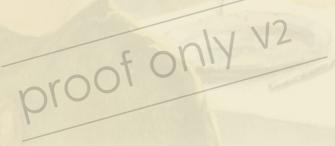
### PASTA

LASAGNA	
Layers of fresh pasta sheets, a	
rich meat and tomato sauce,	
cheese, bechamel sauce topped	
with parmesan cheese	

#### SPAGHETTI BOLOGNESE Made the traditional way, with a slowly cooked beef, veal & pork ragu

#### SPAGHETTI NAPOLITANA Slowly cooked San Marzano tomato sauce with fresh cherry tomatoes and basil

SPAGHETTI MARINARA	
Prawns, mussels, calamari, fish	
and scallops with a touch of garl	li



MAIN COURSES		KIDS MENU	All 15.00
VEAL SCALLOPINI Thinly sliced veal, pan-fried with seasonal mushrooms, in a Madeira	42.00	ANY PASTA EXCEPT MARINARA AND LASAGNA	
wine sauce. Served with mashed potatoes and seasonal vegetables		FISH & CHIPS	

49.00

38.00

38.00

33.00

#### 320 gr Grass fed Angus, grilled and served with your choice of condiment: mushroom sauce, pepper sauce, mustard or garlic butter, served with

potatoes and seasonal vegetables	
FISH OF THE DAY	42.00
Grilled and served with	
seasonal vegetables	

GARLIC PRAWNS
Prawns sautéed with garlic,
white wine and cream sauce,
served with rice & netite salad

PORTERHOUSE STEAK

CALAMARI FRITTI
Calamari rings, served with chip
and a petite salad & homestyle
free range tartare sauce

CHICKEN PARMIGIANA
Panko crumbed chicken schnitze
topped with mozzarella cheese
and Napolitana sauce. Served
with chips and petite salad

Extra Sauces:	Tomato / BBQ	add \$2.0

hefs Sauces: Tartar / Aioli	add \$3.5
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# DESSERTS

**NUGGET & CHIPS** 

CHOCOLATE BROWNIE	19.0
Callebaut chocolate brownie with	
Macadamia nuts, served with crean	
Cream & ice cream	both \$3.50 extr
BANANA SPLIT	18.0
Old time classic banana split,	10.0
vanilla ice cream with hot chocolate	2
fudge and crushed nuts	
CHOCOLATE FUDGE SUNDAE	17.0
Vanilla ice cream with hot chocolat	e
fudge, cream and crushed nuts	
CELATI	15.0
GELATI	15.0
Ask waiter for flavours	
TIRAMISU	20.0
Traditional Italian delight made	20.0
with espresso coffee, mascarpone,	
Cacao Barry and Tia Maria liquor.	
STICKY DATE PUDDING	18.0

both \$3.50 extra

15.00

19.50

PLEASE CHECK WITH WAITER FOR THE SPECIALS OF THE DAY

## PLEASE NOTE:

**GROUP BOOKINGS:** One account per table. We do not split bills. Assistance for change available

# **FOOD ALLERGIES**

Served with butterscotch

Cream & ice cream

Vanilla Ice Cream and espresso coffee

With your choice of liquor

sauce & cream

**AFFOGATO** 

Patrons who may have a specific food allergy, please ask to see Duty Manager to place order