

# Entree

## Tasting Platter For Two - The Sea

Lightly floured fried calamari, crab claws, scallops, king prawns and Moreton Bay bugs served with garlic aioli.

44.00

## Meat Platter For Two

Chicken tenderloins, meat skewers, lamb sausages, meatballs, pork ribs served with chargrilled vegetable relish

36.00

## Grilled Haloumi (GF/V)

Grilled haloumi cheese

15.00

## Dip Dip Dip

Trio of dips served with focaccia

15.00

## Shelled Seared Scallops

Six gently sautéed scallops and topped with a delicate orange reduction and prosciutto dust

25.00

## Scallops Al Limone

Six scallops cooked gently in a lemon reduction topped with lemon zest and spring onions

25.00

## Calamari

Lightly floured fried, served with aioli. **Main** size is served with chips

*Entrée* 18.00 *Main* 29.00

## Mussels with Napoli sauce

Australian mussels cooked in a authentic napoli sauce and served with fresh focaccia

20.00

## Prawn Skewers

Prawns marinated in garlic and paprika, skewered, grilled and served on a bed of risotto with peas

16.00

## Warm Olive Trio

Three olive types warmed in olive oil served with garlic focaccia

16.00

## Coffin Bay Oysters

Natural

1/2 doz 20.00

1 doz 36.00

Kilpatrick

1/2 doz 22.00

1 doz 38.00

# Pasta

## Linguini Marinara Bianco or Napoli

Hervey Bay king prawns, scallops, calamari, mussels, diced fresh tomato, onion and crushed garlic, lemon and white wine topped with crab

36.00

## Creamy Marinara Spaghetti

Hervey Bay king prawns, scallops, calamari, mussels, diced fresh tomato, onion and crushed garlic, in a light creamy sauce topped with crab

36.00

## Spaghetti Scallop and Prawn

Prawns and scallops crushed garlic, lemon, white wine in a light creamy sauce

32.00

## Gnocchi with Eggplant (V)

Homemade gnocchi with eggplant, onion, walnuts, cherry tomatoes, spinach, crushed garlic in an authentic napoli sauce (add bacon \$2)

29.00

## Spaghetti Aglio e Olio (V)

Simple southern Italian dish of garlic, olive oil and Parmigiano-Reggiano cheese. (add anchovies \$2)

19.00

*\*\*Our produce is halal certified\*\**

# Pasta *continuata*

## **Gnocchi Carbonara**

Homemade gnocchi with diced bacon pan fried with mushrooms, crushed garlic, white wine in a light creamy sauce

28.00

## **Linguini Calabrese**

Salami, olives, diced bacon with chilli, crushed garlic and onion an authentic napoli sauce

24.00

## **Ravioli Di Nonna**

Beef ravioli in an authentic bolognese sauce

24.00

## **Lasagna**

Egg pasta sheets layered with home made bolognese, and mozzarella

24.00

## **Pumpkin, Spinach and Pine Nut Risotto (GF/V)**

Pan fried roasted pumpkin with pine nuts, onion, garlic, tossed with baby spinach in a saffron broth

26.00

## **Vegetable Risotto**

Capsicum, carrot, broccoli, peas, zucchini, spinach, garlic, onions in an authentic napoli sauce

25.00

## **Chicken and Mushroom Risotto**

Diced chicken tenderloins with mushroom cooked in a creamy sauce

26.00

## **Paella**

Saffron and turmeric flavoured rice with mussels, scallops, calamari, prawns, crab, capsicum, peas and chicken strips

40.00

# Ocean

## **Zuppa di Pesce**

Hervey Bay king prawns, scallops, calamari, mussels, crab pan fried with garlic and onion cooked in a napoli based seafood bisque, served with garlic focaccia pieces

35.00

## **Grilled Salmon (GF)**

Salmon fillet with sweet potato puree, chargrilled asparagus, topped with a grilled scallop

36.00

## **Grilled Barramundi Fillet**

Barramundi fillet served on a bed of mash potato and seasonal vegetables with creamy lemon sauce

34.00

## **Grilled Rockling Fillet**

Southern Australian wild fillet served with mash potato, seasonal vegetables with creamy lemon sauce

35.00

## **Rockling Caponata**

Southern Australian wild fillet in a napoli sauce with capsicum, olives, and zucchini served with rice

35.00

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### **Garlic Prawns**

Hervey Bay prawns in a creamy garlic sauce on a bed of jasmine rice 36.00

### **Chilli Prawns**

Hervey Bay prawns in an authentic napoli sauce with chilli on a bed of jasmine rice 36.00

### **Grilled Moreton Bay Bugs**

Grilled Moreton Bay Bugs served with garlic sauce on a bed of jasmine rice (half kilo) 48.00

### **Seafood Platter**

Lightly floured fried calamari, smoked salmon, grilled barramundi fillet, Moreton Bay bugs, Hervey Bay prawns, scallops, mussels, crabs, crab claws, oysters natural and Kilpatrick Accompanied with lemon sauce

**Platter for 1: 93.00 Platter for 2: 185.00**

# *Land*

### **Grain Fed Aged Rib Eye 500 gram**

Served with garlic rosemary potatoes and seasonal vegetables 48.00

**Blue** : 10 mins **Rare** : 15 mins **Medium Rare** : 20 mins **Medium** : 30 mins **Medium Well** : 35 mins **Well Done** : 40 mins

**Sauces:** Mushroom, Pepper, Lemon, Garlic. **Surf and Turf** Garlic sauce, Prawn and half Moreton Bay Bug 10.00

### **Porterhouse Steak 350 gram**

Served with garlic rosemary potatoes and seasonal vegetables 39.00

**Blue** : 10 mins **Rare** : 15 mins **Medium Rare** : 20 mins **Medium** : 30 mins **Medium Well** : 35 mins **Well Done** : 40 mins

**Sauces:** Mushroom, Pepper, Lemon, Garlic. **Surf and Turf** Garlic sauce, Prawn and half Moreton Bay Bug 10.00

### **Lamb Shoulder**

Slow cooked lamb shoulder served with mash potato 37.00

### **BBQ Pork Ribs**

Slow cooked pork ribs in BBQ bourbon sauce, served with chips and salad 38.00

### **Traditional Chicken Parmigiana**

Crumbed chicken breast topped with mozzarella and napoli sauce served with chips and salad 26.00

### **Italian Chicken Parmigiana**

Crumbed chicken breast topped with mozzarella, ham, bolognese sauce, parmesan served with chips and salad 28.00

### **Mexican Chicken Parmigiana**

Crumbed chicken breast topped with mozzarella, capsicum, olives and napoli sauce served with chips and salad 28.00

### **Chicken Cacciatore**

Chicken breast oven baked with capsicum, onions and olives in a tomato broth served on a bed of rice 29.00

# Salads

## Warm Chicken Salad

Grilled chicken tenderloins on a bed of spinach, cherry tomato, spanish onions, roasted pumpkin with a honey mustard dressing topped with shaved parmesan cheese 22.00

## Calamari Salad

Grilled calamari served with mixed salad, cucumber, semi dried tomatoes and black olives with a lemon dressing 23.00

## Smoked Salmon Salad

Smoked Salmon served with mixed salad, cucumber, semi dried tomatoes, capers and black olives with a lemon dressing 20.00

## Italian Salad

Mixed salad, tomatoes, spanish onion, cucumbers, semi dried tomatoes and black olives with a balsamic vinegar dressing 9.00

# Children's Meals *(under 12 years old)*

Crumbed chicken tenderloins and chips 14.50

Fish and chips 14.50

Calamari and chips 14.50

Linguini bolognese/napoli 14.50

# Sides

Creamy potato mash 7.50

Sautéed seasonal vegetables 7.50

Bowl of chips 7.50

# Stone Baked Focaccia

## Herb (V)

Olive oil and mixed herbs (cheese additional \$1.00) 12.00

## Garlic (V)

Crushed garlic, olive oil and mixed herbs (cheese additional \$1.00) 12.00

## Bruschetta

Garlic focaccia topped with freshly diced tomatoes, spanish onion and fresh basil 15.00

# Stone Baked Pizza

## BBQ Chicken

Napoli, mozzarella, diced chicken breast, pineapple and BBQ sauce 22.00

## Calabrese

Napoli, mozzarella, mushrooms, salami, bacon, olives and chilli 23.00

## Capricciosa

Napoli, mozzarella, ham, mushrooms and olives 22.00

## Halal Beef

Napoli, mozzarella, halal salami, mushrooms, roasted capsicum and olives 23.00

## Margherita

Napoli, mozzarella, oregano and fresh basil 18.00

## Marinara

Napoli, mozzarella, prawns, scallops, calamari, garlic oil and oregano 26.00

## Meat Feast

Napoli, mozzarella, ham, salami, lamb sausage, bacon and BBQ sauce 23.00

## Mexicana

Napoli, mozzarella, salami, olives, chilli and roasted capsicum 22.00

## Mushroom and Olive

Napoli, mozzarella, olives and mushrooms 20.00

## Pepperoni

Napoli, mozzarella and salami 19.00

## Pizza Bianco

Crushed garlic, olive oil, mozzarella, olives and mushrooms 19.00

## Pollo

Napoli, mozzarella, diced chicken breast, bacon, spanish onion and mushrooms 22.00

## Vegetarian

Napoli, mozzarella, mushrooms, olives, spanish onions, garlic oil and roasted capsicum 21.00

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