

Entrée

Garlic or Herb Bread	6.5
Bruschetta (Fresh tomatoes, red onions, basil with fetta cheese and balsamic glaze)	7.5
Trio of Dips (Chef's selections)	15.5
Eggplant Chips (Parmesan crumbed with homemade aioli)	10.5
Stuffed Mushroom (With seasonal vegetables topped with Parmesan cheese)	10.5
Spanish Chicken Skewers (Drizzled with garlic oil and balsamic glaze)	12.5
Arancini Balls (Stuffed with sundried tomato and bocconcini with Napoli)	12.5
Haloumi & Asparagus Salad (Served on honey lemon dressed salad)	14.5
Lemon Pepper Calamari Salad (Served on mixed salad and honey mustard aioli)	16.5
Prawns & Rocket Salad (Cooked in chilli garlic butter tossed in a rocket salad)	18.5
Chilli Mussels (Cooked in traditional Napoli sauce served with garlic bread)	20.5
Moreton Bay Bugs (Cooked in chilli garlic butter served on mixed salad)	22.5

Pasta

Penne Amatriciana (With bacon in spicy Napoli sauce)	18.5
Fettuccine Carbonara (Bacon, egg, cream and Parmesan)	18.5
Penne Chicken Pesto (With sundried tomato in creamy pesto sauce)	18.5
Gnocchi Gorgonzola (Sautéed mushrooms and spinach in a gorgonzola sauce)	18.5
Spaghetti Bolognese (Traditional Italian beef mince sauce)	18.5
Crab Linguine (Tossed in sundried tomato, red capsicum, chilli and rocket)	22.5
Seafood Marinara (Seafood cooked in marinara sauce with spaghetti)	22.5

Risotto

Risotto Primavera (Grilled vegetables cooked in a creamy Napoli sauce)	18.5
Chicken & Mushroom Risotto (Cooked in a creamy pesto sauce)	18.5
Ocean Catch Risotto (Fresh seafood slow cooked in fish stock)	22.5
Duck Risotto (Slow cooked in red wine duck jus)	22.5

Beverage

Sparkling Water (In house Pureeza sparkling water)

Served per glass	3
By bottle (750ml)	4.5

Bundaberg brewed drinks

Ginger Beer, Apple Cider, Grapefruit, Blood Orange, Guava, Passionfruit	4
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Galvanina Organic drinks

Chinotto, Mandarino, Pomegranate, Red Grapefruit, Blood Orange	
Tangerine & Pear	5.5

Soft Drinks (Glass Bottle)

Coke, Fanta, Sprite, Lift, Diet Coke, Coke Zero, Chinotto	4
Lemon Lime and Bitters, Raspberry Lemonade	4.5
Spiders	5.5
Jug of soft drink	9.5
Jug of Lemon Lime & Bitters	10.5

Juice

Orange, Apple, Apple & Black Currant, Tropical, Mango & Banana, Pineapple	4
Jug of Juice	10.5

Beer

Local		Imported	
Cascade Premium Light	6.5	Corona	8
Victoria Bitter	6.5	Peroni	8
James Boag's	7.5	Asahi	8
Pure Blonde	7.5		
Crafted Beer & Ciders		Beer on tap (Carlton Draught)	
Coopers Sparkling Ale	7.5	Pot	5
Strong bow Classic Apple Cider	7.5	Schooner	7
Little Creatures Pale Ale	8.5	Jug	15

Wine Menu

Sparkling

	G	B
Villa Chiopris Prosecco Friuli, Italy	8	42
Coppabella Chardonnay Pinot Noir Tumbarumba, NSW		38
Goaty Hill "Maia" Chardonnay Pinot Noir Tamar Valley, TAS		65

White

Daydreamer Moscato McLaren Vale, SA	8	32
Criminal Mind Riesling Riverland, SA	8	32
Villa Chiopris Pinot Grigio Friuli, Italy	8.5	38
Shelter Bay Sauvignon Blanc Marlborough, NZ	9	38
Yarrowood Chardonnay Yarra Valley, VIC		38
Wine x Sam Pinot Gris Strathbogie Ranges, VIC		42

Pink

Lock & Key Rose Hilltops, NSW	8.5	38
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Red

Criminal Minds Cabernet Merlot Hilltops, NSW	8	32
Castello di Querceto Chianti Sangiovese Toscana, Italy	8.5	38
Hemera Lights Out Shiraz Barossa Valley, SA	9	38
Indented Head Pinot Noir Bellarine Peninsula, VIC	9	40
Impressionist Tempranillo Eden Valley, SA		38
Richard Hamilton GSM McLaren Vale, SA		40
Heritage Shiraz Barossa Valley, SA		48
Zema Estate Cabernet Sauvignon Coonawarra, SA		52

BYO Wine Only \$6 Corkage per bottle

Gourmet Pizza

(Large GF extra 3)

	S	L
Gourmet Vegetarian	14.5	19.5
Napoli, cheese, grilled eggplant, zucchini, capsicum, onions and broccoli		
BBQ Chicken	14.5	19.5
Napoli, cheese, chicken, mushroom, onions, pineapple and BBQ sauce		
Meat Lover	14.5	19.5
Napoli, cheese, ham, bacon, chicken and hot salami		
Smoked Salmon	14.5	19.5
Napoli, cheese, spinach, onions, oregano and capers with smoked salmon		
Goat Cheese	14.5	19.5
Napoli, cheese, grilled eggplant, zucchini, capsicum, onions and goat cheese		
Tandoori Chicken	14.5	19.5
Napoli, cheese, spinach, chicken, onions and pineapple topped with yoghurt dressing		
Marcella's Pizza	14.5	19.5
Napoli, cheese, Italian sausage, mushroom, roasted capsicum, onions and sundried tomato		
Pumpkin & Goat Cheese	14.5	19.5
Napoli, cheese, spinach, onions, roasted pumpkin, goat cheese with pine nuts and rocket		
Prosciutto	15.5	20.5
Napoli, cheese, onions, oregano topped with fresh tomato, prosciutto and basil oil		
Chilli Prawn	15.5	20.5
Napoli, cheese, spinach, onions, fresh chilli, tomato, prawns and shaved parmesan		

Traditional Pizza

(Large GF extra 3)

	S	L
Garlic or Herb Pizza	8.5	13
Garlic and herb with mozzarella		
Garlic Focaccia	11.5	16.5
Garlic and cheese in 2 layers of pastry		
Margherita	11.5	16.5
Napoli, cheese and oregano		
Napolitana	12.5	17.5
Napoli, cheese, anchovies, olives and oregano		
Funghi	12.5	17.5
Napoli, cheese, mushroom and oregano		
Aussie	12.5	17.5
Napoli, cheese, ham, bacon and egg		
Hawaiian	12.5	17.5
Napoli, cheese, ham and pineapple		
Capricciosa	12.5	17.5
Napoli, cheese, ham, mushroom and olives		
Americana	12.5	17.5
Napoli, cheese and hot salami		
Vegetarian	12.5	17.5
Napoli, cheese, mushroom, onion, capsicum and olives		
Mexicana	13	18
Napoli, cheese, hot salami, capsicum, chilli and olives		
Red Devil	13	18
Napoli, cheese, hot salami, mushroom, chilli and anchovies		
Special	13	18
Napoli, cheese, ham, mushroom, hot salami, capsicum and olives		
Marinara	13.5	18.5
Napoli, cheese, seafood mix, garlic, anchovies and olives		
The Lot	13.5	18.5
Napoli, cheese, ham, capsicum, salami, onions, olives, pineapple and shrimps		

Mains

Pork Belly	27.5
Triple cooked, served with roast potato, parsnip puree, fig jam and Jus	
Chicken Parmigiana	24.5
Crumbed chicken fillet topped with melted cheese and Napoli sauce served with chips and salad	
Scaloppini Fungi	25.5
Pan seared baby veal with mushrooms in a white wine sauce with roast potatoes	
Grilled Chicken Fillet	25.5
Served with Cauliflower Puree, broccolini and Jus	
Whole Rainbow Trout	25.5
Oven baked served on tangy potatoes with wilted spinach and a miso butter	
Barramundi Fillet	27.5
Pan seared fillet served on Shitake mushroom risotto with mango chutney	
Seafood Platter	39.5
Blue swimmer crab, Moreton Bay bugs, prawns, squid and Tasmanian mussels served with tangy coleslaw	

Steaks

All steaks served with roast potatoes and your choice of red wine jus, mushroom or peppercorn sauce

Porterhouse (300g)	29.5	Scotch Fillet (300g)	29.5
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Fajita's

(Beef, Chicken, Prawns or Vegetarian)

Spiced vegetables served with flour tortillas, salsa, sour cream and guacamole with your choice of meat 23.5

Sides

Vegetables (4)	Chips (4)	Mash Potatoes (5)
Salad (4)	Pear Salad (8)	Potato Wedges (8.5)
Bowl of chips (7)	Chicken Winglets (8.5)	