
T O S T A R T

Warm Ciabatta Bread (1 roll per serve)	2.00
Garlic or Herb Bread (2 slices per serve)	2.00
Tomato & Parmesan Bruschetta (2 slices per serve)	4.00
Warm Chilli Olives gfo	6.00

E N T R É E

Sydney Rock Oysters Shucked daily on premise	Natural gfo	½ doz 21.00	1 doz 38.50
	Kilpatrick	½ doz 27.00	1 doz 46.50
	Mornay	½ doz 27.00	1 doz 46.50
Smoked Tasmanian Salmon gfo served chilled w crushed onion, capers & homemade horseradish mayonnaise			17.00
Avocado Vinaigrette gfo Fresh avocado served w garlic infused olive oil & balsamic dressing			9.00
Avocado & Seafood Fresh avocado served w lightly marinated seafood & cocktail sauce			24.00
Garlic Prawns gfo King Prawns flambéed w brandy & served in a rich sauce of garlic, parsley & butter			29.00
Fried Calamari Fresh calamari rings coated w breadcrumbs, deep fried & served w homemade tar-tare sauce			17.00
Baked Camembert Cheese gfo Roasted until soft, served w homemade onion & bourbon relish and rustic toast			15.00

F R O M T H E G R I L L

Porterhouse Steak gfo (500gms)	45.00
Scotch Fillet Steak gfo (500gms)	57.00
Eye Fillet Steak gfo (400gms)	54.00
Ladies Eye Fillet Steak gfo (300gms)	47.00
Lads Porterhouse Steak gfo (300gms)	39.00
WAGYU Scotch Fillet gfo (400gms)	67.00
WAGYU Eye Fillet Steak gfo (300 grms)	64.00
Sauces - Mushroom, Garlic, Pepper or Red Wine	@ 4.00

PASTA

Gluten Free Pasta
Available

Homemade Lasagne

Oven baked layers of pasta, béchamel & homemade beef ragu, topped w Napoli sauce & mozzarella cheese

12.00 / 16.00

Spaghetti Calabrese

Sautéed onions, bacon, homemade salami, capsicum, & pitted black olives; served in a spicy Italian tomato sauce

15.00 / 19.00

Penne Vegetarian

Served w sautéed seasonal vegetables in Napoli sauce

14.00 / 18.00

Linguini Alfredo

w grilled chicken, fresh mushrooms & Virginian ham in a cream & parmesan sauce

15.00 / 19.00

Spaghetti Carbonara

Served the traditional Italian way with grilled bacon, olive oil, pecorino cheese & egg

14.00 / 18.00

Linguini a Pescatora

w fresh shrimps, scallops, calamari, fish & prawns sautéed in virgin olive oil & garlic

22.00 / 27.00

Penne w Venison Ragu

Served w slow cooked venison & red wine sauce

14.00 / 18.00

Seafood Risotto ^{gfo}

Arborio rice w seasonal seafood simmered in a tomato & basil Italian tomato sauce w a touch of lobster bisque

22.00 / 27.00

Duck Risotto ^{gfo}

Arborio rice w roasted duck, semi-dried tomatoes, bacon, fresh baby spinach & butter

18.00 / 24.00

Mushroom Risotto ^{gfo}

Arborio rice w sautéed fresh seasonal mushrooms, pecorino cheese & rosemary

17.00 / 23.00

SIDES & SALADS

Side of Chips

7.00

Grilled Onions ^{gfo}

4.00

Sautéed Mushrooms ^{gfo}

7.00

Steamed Vegetables ^{gfo}

4.00

Caprese Salad ^{gfo} Fresh tomato, house marinated bocconcini w oregano & basil pesto

4.00

Garden Salad ^{gfo} w a balsamic & cold pressed olive oil dressing

9.00

Caesar Salad ^{gfo} Cos lettuce w herb croutons, grilled bacon, poached egg, anchovy fillets, anchovy dressing & parmesan shavings

12.50

Greek Salad ^{gfo} Fresh tomato, cucumber, black Kalamata Olives, Bulgarian fetta & anchovy

10.50

Gluten Free Option available

MAIN COURSE

Chicken Caesar Salad ^{gfo} Cos lettuce w herb croutons, grilled bacon, poached egg, anchovy fillets, anchovy dressing & parmesan shavings. Served w grilled chicken tenderloins	27.50
Garlic Prawns ^{gfo} King Prawns flambéed w brandy & served in a rich sauce of garlic, parsley & butter. Served w steamed rice	42.50
Fried Calamari Fresh calamari rings coated w breadcrumbs, deep fried & served w homemade tartare sauce & chips	31.00
Veal Parmigiana Thinly sliced veal, crumbed & grilled. Topped w melted mozzarella cheese & Italian tomato sauce	29.50
Pork Spare Ribs Marinated ribs served in a lightly spiced barbecue sauce	38.50
Chicken Avocado & Prawns ^{gfo} Grilled fillets of chicken served in a creamy white wine & lobster bisque w grilled avocado & prawns	37.50
Venison Cotolette a la Milanese Minute steaks of venison coated w parmesan cheese, breadcrumbs & almond meal. Grilled & served w homemade beetroot & apple chutney	25.50
Baby Veal ^{gfo} Please ask for details	35.50
Beef Burgundy Red wine & beef casserole braised w carrot, celery & onion, wrapped in filo pastry & oven baked. Served w demi-glace	35.50
Oven Roasted Rack of Lamb ^{gfo} <i>(please allow 20 mins)</i>	44.50
Twice Roasted Duckling ^{gfo} <i>(please allow 20 mins)</i>	39.50

DESSERT

Served w Ice Cream

Warm Apple & Walnut Strudel served in filo pastry	11.00	
Profiteroles & Chocolate Sauce	13.00	
Crème Caramel ^{gfo}	8.00	
Chocolate Mousse ^{gfo}	8.00	
Lemon Curd Tart	13.00	
Continental Cheese Cake & Fruit Coulis ^{gfo}	10.00	
French Crepes – Strawberry, Banana & Maple Syrup Suzette	11.00	
Cheese & Fruit Plate ^{gfo} served w dried fruit, nuts & lavosh	23.00	31.00