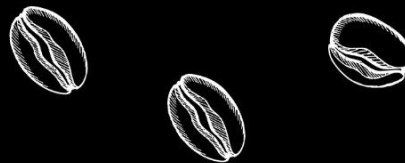


Cold Drinks



SANPELLEGRINO STILL / SPARKLING MINERAL WATER

500ml / 6

CHINOTTO / LIMONATA / ARANCIATA ROSSA

4.5

LIPTON ICE TEA (PEACH/LEMON)

5.5

COKE, COKE ZERO, FANTA, SOLO, LEMONADE

4

HOUSE MADE LEMON, LIME BITTERS

6

BOTTLED APPLE/ORANGE JUICE

4

Iced Drinks

ICED COFFEE

ICED CHOCOLATE

8.5

ICED MOCHA

(SERVED WITH GELATO & WHIPPED CREAM)

Shakes 8

VANILLA / STRAWBERRY /
CHOC / CARAMEL / ESPRESSO



Frappes

TIM TAM
TWIX
OREO
ESPRESSO

9

12% SURCHARGE ON PUBLIC HOLIDAYS
\$2.5 CORKAGE PP

Cena (Dinner)

12% SURCHARGE ON PUBLIC HOLIDAYS
\$2.5 CORKAGE PP



Entree

ARANCINI 4 CHEESE OR ARANCINI BOLOGNESE 17

4 ARANCINI FILLED WITH 4 CHEESE OR BOLOGNESE ON A SAUCE BASE TOPPED WITH PARMESAN CHEESE

ANTIPASTO PLATE 26

SELECTION OF ITALIAN COLD MEATS, CHEESE, OLIVES, ARTICHOKE, EGGPLANT. CHEESE FILLED BABYRED CAPSICUM

CALAMARI FRITTI 21

LIGHTLY FLOURED, SALT & PEPPERED CALAMARI SERVED WITH AIOLI SAUCE & LEMON

CHILLI MUSSELS 23

STEAMED MUSSELS WITH CHILLI, GARLIC, WHITE WINE & CREAM SAUCE

GARLIC PRAWNS 22

TIGER PRAWNS BRAISED IN GARLIC, LEMON, BUTTER & NAPOLITANA SAUCE SERVED WITH PANE DI CASA

BRUSCHETTA (V) 9

2 PIECES OF PANE DI CASA SERVED WITH DICED ROMA TOMATOES, MIXED WITH BASIL, ONIONS & OLIVE OIL

ZUCCHINI FLOWER (VEG) 18 (seasonal)

ZUCCHINI FLOWER FILLED WITH 3 CHEESE, THEN BATTERED & FRIED TO PERFECTION

POLPETTE AL POMODORO 16

ITALIAN MEATBALLS COOKED IN NAPOLETANA SAUCE SERVED WITH PANE DI CASA

ANCHOVY ZIPPOLI 6

ZIPPOLI STUFFED WITH ANCHOVIES

PLAIN ZIPPOLI 4

ORIGINAL SAVOURY ZIPPOLI

OLIVE ZIPPOLI 6

ORIGINAL SAVOURY STUFFED WITH OLIVES

GARLIC & CHEESE PIZZETA

PIZZA WITH GARLIC & CHEESE (R 13 / L 16)



Kids

KIDS PASTA 12

BOLOGNESE OR NAPOLETANA SAUCE WITH YOUR CHOICE OF PENNE OR SPAGHETTI

KIDS NUGGETS 12

NUGGETS SERVED WITH CHIPS

KIDS BEER BATTER FISH & CHIPS 12

BEER BATTERED BASA FILET SERVED WITH TARTARE SAUCE & CHIPS

KIDS CALAMARI 13

KIDS CALAMARI SERVED WITH CHIPS & TARTARE SAUCE

BOWL OF SWEET POTATO FRIES 8

BOWL OF SWEET POTATO FRIES WITH BBQ OR TOMATO SAUCE

BOWL OF POTATO FRIES 7

BOWL OF FRIES WITH BBQ OR TOMATO SAUCE

BOWL OF WEDGES 8

BOWL OF WEDGES SERVED WITH BBQ OR TOMATO SAUCE



Salads

ITALIAN SALAD 11

COS LETTUCE, OLIVES, TOMATOES, CUCUMBER, ONION WITH BALSAMIC DRESSING

GREEK SALAD 11

COS LETTUCE, CHERRY TOMATOES, ONION, CAPSICUM, OLIVES, CUCUMBER & FETA CHEESE

CAESAR SALAD 15

COS LETTUCE WITH FRESHLY COOKED BACON, PARMESAN CHEESE, CROUTONS WITH CAESAR DRESSING

INSALATA MISTA 11

DICED TOMATO, ONIONS, CAPSICUM, CUCUMBER WITH A LEMON DRESSING TOPPED WITH GRATED FETA

ROCKET & PEAR 13

ROCKET WITH SHAVED PARMESAN CHEESE, WALNUTS, THIN SLICES OF PEAR WITH A BALSAMIC GLAZE

CAPRESE SALAD 14

SLICED TOMATO TOPPED WITH BOCCONCINI CHEESE, BASIL & EXTRA VIRGIN OLIVE OIL



Pizza

GLUTEN FREE BASES \$5

12% SURCHARGE ON PUBLIC HOLIDAYS
\$2.5 CORKAGE PP

Traditional

MARGHERITA (M) 17 (L) 19

TOMATO SAUCE & MOZZERELLA

HAM & PINEAPPLE (M) 19 (L) 21

TOMATO SAUCE, HAM, MOZZERELLA & PINEAPPLE

NAPOLETANA (M) 19 (L) 21

TOMATO SAUCE, MOZZERELLA, OLIVES, ANCHOVIES & OREGANO

MEXICANA (M) 19 (L) 21

TOMATO SAUCE, MOZZERELLA, PEPPERONI, ONIONS, CAPSICUM & CHILLI

CAPRICCIOSA (M) 19 (L) 21

MOZZARELLA, HAM, MUSHROOMS, ARTICHOKE & TOMATO SAUCE

SICILIANA (M) 21 (L) 23

TOMATO SAUCE, MOZZERELLA, SALAMI, ONIONS, OLIVES & ANCHOVIES

FOUR SEASONS (M) 19 (L) 21

TOMATO SAUCE, MOZZERELLA, HAM, CAPSICUM, OLIVES & MUSHROOMS

PEPPERONI (M) 19 (L) 21

TOMATO SAUCE, MOZZERELLA & PEPPERONI

VEGETARIAN (M) 19 (L) 21

TOMATO SAUCE, MOZZERELLA, ONIONS, CAPSICUM & MUSHROOMS

SPECIAL (M) 21 (L) 23

TOMATO SAUCE, MOZZERELLA, ONION, CAPSICUM, OLIVES, HAM, MUSHROOMS, PINEAPPLE & ANCHOVIES

PERI PERI (M) 22 (L) 24

TOMATO SAUCE, CHICKEN, PERI PERI SAUCE & MOZZERELLA

4 CHEESE (M) 23 (L) 25

TOMATO SAUCE, GORGONZOLA, PARMIGIANO, PROVOLONE & MOZZERELLA

ZIPPOLI (M) 22 (L) 24

TOMATO SAUCE, MUSHROOMS, BACON, MOZZERELLA

BBQ MEAT LOVERS (M) 21 (L) 23

SALAMI, PEPPERONI, HAM, ITALIAN SAUSAGE, MOZZERELLA & BBQ SAUCE

Calzone

HAM (M) 19 (L) 22

TOMATO SAUCE, HAM & MOZZERELLA

HAM & MUSHROOM (M) 19 (L) 22

HAM, MUSHROOM & MOZZERELLA

VEGETARIAN (M) 18 (L) 20

MOZZERELLA, ONION, MUSHROOMS, CAPSICUM & EGGPLANT

SAUSAGE (M) 18 (L) 20

MUSHROOMS, SAUSAGE & MOZZERELLA

Gourmet

POLLO AL PESTO (M) 23 (L) 25

CHICKEN, SALAMI, PESTO & EGGPLANT

ITALIAN MEAT LOVERS (M) 23 (L) 25

SALAMI, PEPPERONI, HAM, ITALIAN SAUSAGE, PROSCIUTTO CRUDO & GORGONZOLA CHEESE

FRESH SEAFOOD (M) 24 (L) 26

PRAWNS, BABY OCTOPUS, CALAMARI, GARLIC, CHILLI & OREGANO WITH MOZZERELLA

POTATO (M) 22 (L) 24

HOT ITALIAN SAUSAGE, THIN SLICED BAKED POTATO

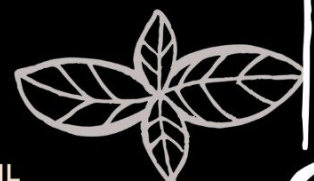
RUCOLA (M) 24 (L) 26

ROCKET, PROSCIUTTO CRUDO, SHAVED PARMESAN CHEESE DRIZZLED WITH OIL

NUTELLA PIZZA

NUTELLA, STRAWBERRIES & WHIPPED CREAM & GELATO

(M) 21 (L) 24





Cena (Dinner)

12% SURCHARGE ON PUBLIC HOLIDAYS
\$2.5 CORKAGE PP

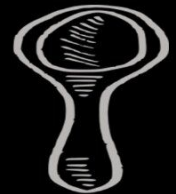


(V) - VEGAN
(VEG) - VEGETARIAN



Pasta

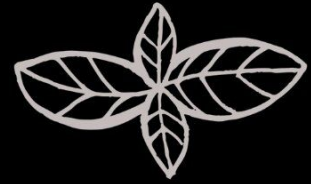
SPAGHETTI AGLIO E OLIO (V) GARLIC & OLIVE OIL LIGHTLY COATED WITH BREAD CRUMBS	22
SPAGHETTI MARINARA CALAMARI, PRAWNS & MUSSELS IN NAPOLETANA SAUCE	25
SPAGHETTI ALLA BOLOGNESE COOKED WITH TRADITIONAL BOLOGNESE SAUCE	22
PENNE ALL' ARRABBIATA (V) CHILLI, GARLIC, PARSLEY IN A NAPOLETANA SAUCE	19
SALMON PESTO PENNE PENNE WITH SALMON, PESTO & A TOUCH OF CREAM	24
PENNE DI CASA BACON, PRAWNS, GARLIC & SHALLOTS IN A PINK SAUCE	25
PENNE MELANZANE (V) GRILLED EGGPLANT, FRESH BASIL, OREGANO IN NAPOLETANA SAUCE	22
FETTUCCINE BOSCAIOLA BACON, MUSHROOM COOKED IN A WHITE WINE AND CREAM SAUCE	22
SPAGHETTI CARBONARA BACON, PARMESAN CHEESE IN A RICH CREAMY WHITE EGG SAUCE WITH A TOUCH OF PEPPER	21
FETTUCCINE GAMBERI BACON, PRAWNS COOKED IN GARLIC, CHILLI, BASIL & OLIVE OIL	25
GNOCCHI AL GORGONZOLA (VEG) POTATO DUMPLINGS COOKED IN GORGONZOLA SAUCE, WALNUTS & PARMESAN CHEESE	23
GNOCCHI RAGU POTATO DUMPLINGS COOKED IN A HOMEMADE PORK RAGU SAUCE	24
SPINACH & RICOTTA RAVIOLI (VEG) SPINACH & RICOTTA RAVIOLI COOKED IN NAPOLETANA SAUCE	24
SPAGHETTI ALLA SPECK FRIED SPECK IN A LIGHT WHITE CREAM SAUCE	25
HOMEMADE PESTO GNOCCHI (V) HOMEMADE PESTO IN A CREAM SAUCE WITH GNOCCHI	26
ADD \$4 TO CHANGE ANY OF THE ABOVE FETTUCCINI, SPAGHETTI & PENNE DISHES TO TORTELLINI, RAVIOLI OR GNOCCHI. GLUTEN FREE SPAGHETTI AND PENNE AVAILABLE \$4 EXTRA	
CREAMY SEAFOOD RISOTTO PRAWNS, MUSSELS, CALAMARI, IN A CREAMY WHITE SAUCE	26
RISOTTO POLLO FUNGHI CHICKEN, MUSHROOM COOKED IN A CREAMY WHITE SAUCE	25
OSSO BUCO BEEF SHIN COOKED FOR 6 HOURS WITH GRAVY MADE FROM THE MEAT	26
SPAGHETTI AL SUGO CON GRANCHIO BLUE SWIMMER CRAB & PRAWNS WITH A TOUCH OF CHILLI MIXED IN A RED SAUCE	33
HOMEMADE GNOCCHI WITH GORGONZOLA & WALNUTS GNOCCHI WITH GORGONZOLA, CREAM, SPECK & WALNUTS	26
HOMEMADE GNOCCHI WITH LEMON, BUTTER AND SAGE HOMEMADE GNOCCHI SERVED IN A LEMON, BUTTER & SAGE SAUCE .	23
HOMEMADE LASAGNA MADE IN HOUSE WITH OUR HOMEMADE BOLOGNESE SAUCE	23





Cena (Dinner)

12% SURCHARGE ON PUBLIC HOLIDAYS
\$2.5 CORKAGE PP



Carne (meat) *Served with chips & salad or mash potatoes & vegetables*

BLACK ANGUS EYE FILET (300G) 33
TENDER BLACK ANGUS EYE FILET COOKED TO YOUR CHOICE, SERVED WITH STEAK DIANE, PEPPER OR MUSHROOM SAUCE

RIB EYE (300G) 33
RIB EYE COOKED TO YOUR CHOICE, SERVED WITH DIANE SAUCE, PEPPER OR MUSHROOM SAUCE

PORK BELLY 33
PORK BELLY SERVED WITH APPLE SAUCE WITH YOUR CHOICE OF SIDES
WOOD SMOKED PORK RIBS WITH HOMEMADE BBQ SAUCE
WOOD SMOKED PORK RIBS IN OUR HOMEMADE BBQ SAUCE WITH YOUR CHOICE OF SIDES
HALF RACK \$26 / FULL RACK \$39



Pesce (fish)

BARRAMUNDI 33
GRILLED BARRAMUNDI WITH VEGETABLES SERVED WITH LEMON CREAM SAUCE & SALAD

SALMON WITH ASPARAGUS 33
FRESH ATLANTIC SALMON FILET ON A BED OF ASPARAGUS WITH CHIPS & SALAD

SEAFOOD PLATTER FOR TWO 80
HALF A BARRAMUNDI FILET, GRILLED OCTOPUS, CALAMARI, KING PRAWNS, SALMON, ARRANCINI & MUSSELS, CHIPS, SERVED WITH PANE DI CASA

Pollo (chicken) *Served with chips & salad or mash potatoes & vegetables*

CHICKEN ALLA BOSCAIOLA 30
CHICKEN BREAST, BACON, MUSHROOM IN A WHITE WINE CREAM SAUCE

CHICKEN SPIEDINI 30
CHICKEN BREAST MARINATED IN ITALIAN HERBS

CHICKEN COTOLETTA 25
2 ITALIAN CHICKEN SCHNITZEL



Vitello (veal) *Served with chips & salad or mash potatoes & vegetables*

VEAL AI FUNGHI 32
VEAL SAUTED WITH MUSHROOM, GARLIC, SHALLOTS IN A CREAM SAUCE

VEAL ALLA CACCIATORE 32
VEAL WITH OLIVES, CAPERS, OREGANO IN A NAPOLETANA SAUCE

VEAL OSCAR 32
VEAL COOKED WITH PROSCIUTTO IN A LIGHT BUTTER WITH SAGE. TOPPED WITH CHEESE



Caffè

CAPPUCCINO

REG 3.5 / LGE 4.5

LATTE

REG 3.5 / LGE 4.5

FLAT WHITE

REG 3.5 / LGE 4.5

MACCHIATO / ESPRESSO

3.2

LONG BLACK

REG 3.5 / LGE 4.5

MOCHA

REG 4 / LGE 5

PICCOLO

3.2

Tea

SMALL 4
LARGE 5

TUMMY LOVE

A soothing blend of peppermint and seed, with subtle undertones of chamomile and beautifully sweet licorice root finish to soothe and calm digestion.

SETTLE PETTLE

A lovely combination of florals, with the slight hint of sweetness from licorice root at the end. This delicate tea is sure to calm and uplift your senses.

NATURE CLEANSE

A subtle combination of earthy and warming flavours together with the bright and refreshing taste of lemongrass. An easy to drink combination of herbs that may assist with gentle detox

BRIGHT EYE BUSHY TAILED

A lovely combination of florals, with the slight hint of sweetness from licorice root at the end. This delicate tea is sure to calm and uplift your senses.

FLOWER CHILD

The wonderfully tart flavour of hibiscus laced with the fresh and clean taste of spearmint creates a refreshing blend that is served beautifully over ice or hot.

GREEN GARDEN

A gorgeous aromatic tea with undertones of rose and jasmine to cut through the bitterness of green tea. A light, dainty and floral taste experience.

CHA CHA CHAI

A full bodied black tea with a robust combination of traditional chai spices that will warm your heart and bring all your senses alive.



Extras

ESPRESSO SHOT

DECAF

SOY/ALMOND/LACTOSE FREE
SYRUP (VANILLA, HAZLENUT,
CAMEL) +0.50

Hot drinks

HOT CHOCOLATE

REG 3.5 / LGE 4.5

CHAI LATTE

REG 3.5 / LGE 4.5

BABYCINO

1

Tea

EARLY BIRD

A full bodied and robustly flavoured black tea, served perfectly with milk and honey or with a slice of lemon. This traditional tea is smooth and certain to brighten your morning or afternoon.

SKIES OF GREY

The boldness of black tea, laced with the delicate essence of bergamot, gives you a light and aromatic taste experience that is sure to uplift all your senses.

Wine

Wine List

12% SURCHARGE ON PUBLIC HOLIDAYS
\$2.5 CORKAGE PP

Sangria (G) 11

(B) bottle 750ml (G) glass

La Querce Seconda Chianti (B) \$35 (G) \$10

A very clear wine, with a crystalline violet red colour and tastes of violet, red roses, broom and honeysuckle. Perfect as an every-day wine as well as starters, appetisers, cured meats, pasta and pizza.

Cavalier Tranquillo Toscana Rosso (B) \$28 (G) \$10

Intense ruby colour, beautiful purple highlights. The wine is dry, well balanced, soft and rounded. It is intense, persistent in mouth and ready to drink. It's the perfect wine for aperitif, but also well suited to cured meats, pasta, and grilled meats.

Borga Pinot Grigio (B) \$35 (G) \$10

Full-bodied pale yellow colour wine with copper highlights; its scents awaken of yellow fruits, almond and hay; it is dry and balanced on the palate. It is great with white meat dishes with herbs and fish

Borga Sauvignon (B) \$35 (G) \$10

The intense aroma recalls pepper and yellow fruits. It is excellent with seafood, shell fish, ham, rish and white fish

Borga Spumante Manzoni Moscato (B) \$34(G) 10

Sparkling wine made with Manzoni Moscato grapes . Wine of an elegant light pink colour, on the nose you have notes of cherries, raspberries and peaches as well as citrus and orange blossom. On the palate it is sweet, well balanced, with a pleasant freshness typical of the Raboso Piave grape. Ideal with all desserts, pastries and biscotti.

Colutta Cabernet Sauvignon (B) \$60

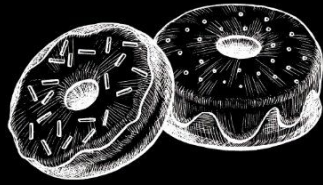
The harvested grapes are selected by hand and are then de-stemmed, crushed and left to ferment at a controlled temperature (of around 28°C) with the addition of selected yeasts. In order to extract colour from the grapes,. This technique enables the best possible colour stability and structure over time.

Rosso di Montepulciano (B) \$66

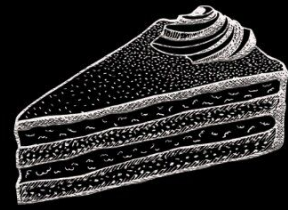
A young wine full of fruity fragrances. It is dry to the taste, fresh and pleasantly tannic.

Tola - Nero d'Avola (B) \$62

In a perfect mediterranean scenery between soft rolling hills and plains, from a great indigenous grapes variety, we create Nero d'Avola, a dark red wine exalting the magic and toasted almonds. The palate is round, smooth and soft with a natural balance between tannins and acidity. Serve with red meat, cheese and cold meat.



Dolce Zippoli



PLAIN 4

DELICIOUS SAVORY ITALIAN CLASSIC FRIED DOUGHNUT

SUGAR 4

SOFT, FLUFFY FRIED DOUGH BALL COASTED IN CINNAMON AND SUGAR

SWEET RICOTTA 6

ITALIAN SYTLE DOUGHNUT FILLED WITH SWEET RICOTTA SERVED WITH MAPLE SYRUP OR JAM

SULTANA ZIPPOLI 5

ITALIAN SYTLE DOUGHNUT FILLED WITH SULTANAS

BAILEYS ZIPPOLI 9

ITALIAN SYTLE DOUGHNUT FILLED WITH A BAILEYS CUSTARD

COFFEE ZIPPOLI 7

ITALIAN SYTLE DOUGHNUT FILLED WITH A COFFEE CUSTARD

Cake

RICOTTA CAKE \$12

NY LEMON CHEESECAKE \$12

NUTELLA PIZZA

NUTELLA, STRAWBERRIES & WHIPPED CREAM & GELATO

(M) 21 (L) 24

Gelato

WE OFFER DIFFERENT FLAVOURS EACH WEEK. PLEASE ASK OUR LOVELY STAFF WHAT FLAVOURS WE CURRENTLY HAVE 4.5

NUTELLA 6

MOUTH WATERING FRIED DOUGH BALL FILLED WITH NUTELLA

CARAMEL CUSTARD 6

ITALIAN DOUGHNUT FILLED WITH SWEET CARAMEL CUSTARD

ITALIAN CUSTARD 6

ITALIAN DOUGHNUT FILLED WITH CREAMY ITALIAN VANILLA CUSTARD

Cannoli 3.5

DUSTED WITH CRUSHED PISTACHIO NUTS OR CHOCOLATE CHIPS 0.5

VANILLA , CARAMEL, CHOCOLATE, RICOTTA, COFFEE OR BAILEYS CUSTARD

Fondue 20

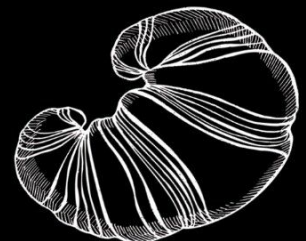
OUR FAMOUS ZIPPOLI SERVED WITH A CHOCOLATE FONDUE, WHIPPED CREAM & DICED BANANA OR STRAWBERRY

TIRAMISU 12

BERRY PANNA COTTA 12

CREME BRULEE 12

AFFOGATO 6 ZIPPOLI ICE BOMB 9



Alcohol

(B) bottle 750ml (G) glass (S) shot

Craft Beer

Weizen (Wheat) Beer 330ml \$12

Wheat beer, agricultural, unpasturised.
Ingredients: Water, barley, malt, wheat malt, yeast
Ideal with grilled red meat or mediumaged cheeses

Sensia Rossa Gluten Free (Amber Ale) 330ml \$12

Amber ale, agricultural, unpasturised
Ingredients: Water, barley, malt, yeast
Ideal with first courses, second courses consisting of sweets and meats.

Beer

Corona 335ml \$10

Peroni 330ml \$10

Tooheys Extra Dry 345ml \$8

Corona Ligera 335ml \$10

Spirits

Sambuca (S) \$9

Jim Beam (S) \$7

Southern Comfort (S) \$7

Grappa di Moscato (S) \$10

Jack Daniels (S) \$7

Vodka (S) \$9

Gin (S) \$9

Tequila (S) \$9

Liquor

Scotch

Baileys \$9

Tia Maria (S) \$10

Chivas Regal (S) \$8

Frangelico \$9

Compari \$9

Cocktails \$14

Aperol Spritz

Aperol, prosecco with a splash of mineral water & slice of orange

Garibaldi

Compari & Orange juice

Negroni

Vermouth rosso, compari, gin & ice

Aqua Azzurro

Vodka, Coconut rum, blue curacao & lemonade

Bellini

Prosecco & peach nectar

Rossini

Prosecco & Strawberry nectar

Limoncello Spritz

Limoncello, prosecco, mineral water & lemon wedge

Malibu Sunset

Malibu & pineapple juice

Mimosa

Tequila, champagne & orange juice