



buffalo

15% Surcharge Applies On Public Holidays

# *Starters*

## *PIZZA BREADS*

*Garlic*, oregano & mozzarella cheese \$11.50

*Rock Salt*, parmesan & mozzarella cheese \$11.50

# *Entrees*

*Scallops & Prawns*, with sundried tomatoes finished with Napolitano  
sauce & salad \$23.50

*Calamari*, pan-fried with garlic, Cajun spices finished with cream  
sauce & salad \$20.50

*Prawn's Cutlets*, cooked with brandy garlic & herbs served with salad \$21.50

*Chicken Cesar*, cos lettuce, croutons, anchovies, & aioli dressing \$21.50

*Chicken Wings*, deep fried wings, served with garlic aioli & sweet chili sauce \$18.50

*Hummus*, with olive oil served with fresh pita bread & gherkin's \$17.50

*Baba Ghanouj*, grilled eggplant with tahini and lemon served with pita bread \$17.50

*Dolma*, stuffed vine leaf with rice & herbs served with yogurt mint  
& pita bread \$16.50

# *Pizzas (12inch)*

*Margarita*, fresh tomatoes \$21.50

*Hawaiian*, ham & pineapple \$23.50

*Pollo Albicocca*, smoked chicken, apricot & brie \$28.50

*Greca*, spinach, mushrooms, feta cheese & onion \$27.50

*Vegetarian*, capsicum, eggplant, red onions, mushrooms, capers,  
sundried tomatoes & olives \$28.50

*Quattro*, ham, salami, prawns & mushrooms \$29.50

*Al Pollo*, chicken, red onions, capsicum, mushrooms,  
sundried tomatoes & capers \$29.50

*Chorizo Sausage*, mushrooms, olives & capsicum \$28.50

*Pepperoni*, with mushrooms \$23.50

# *Pastas*

## *FETTUCCINE*

**Pomodoro**, fresh garlic, tomato sauce & parmesan cheese **\$22.50**

**Agliolio**, fresh garlic, chili flakes, olive oil, parsley & parmesan cheese **\$23.50**

**Pollo Chicken**, mushrooms, red onions, capsicum, sundried tomatoes, capers & Napolitano sauce **\$29.50**

**Carbonara**, bacon, mushrooms, red onions & cream sauce **\$27.50**

**Marinara**, prawns, scallops, calamari & Napolitano sauce **\$32.50**

## *PENNE*

**Vegetarian**, eggplant, mushrooms, capsicum, spinach, red onions, sundried tomato Olive's & Napolitano sauce **\$26.50**

**Sicilian**, anchovies, mushrooms, eggplant, capsicum, capers, olives & Italian sauce **\$27.50**

**Arrabbiata**, salamí, sundried tomatoes, capsicum & Italian sauce **\$27.50**

**Al Crema**, ham, mushrooms, feta cheese & cream sauce **\$28.50**

**Chorizo Sausage**, capsicum, mushrooms, red onions & Italian sauce **\$28.50**

# *Mains*

**Pollo Parmigiana**, chicken tenderloin, basil & herbs in a tomato sauce topped with mozzarella & parmesan cheese served with salad & fries **\$32.50**

**Pollo Rosmarin**, chicken tenderloin, rosemary & cream sauce served with salad & fries **\$32.50**

**Pollo Apricota**, chicken tenderloin, brie, apricot & cream sauce served with salad & fries **\$33.50**

**Pita Pocket**, chicken or beef marinated served with lettuce, pita bread & fries **\$29.50**

**Falafel Pocket**, served with lettuce, pita bread & fries **\$28.50**

**Kibbeh**, beef mince mixed with burghul stuffed with pine nuts, onions, olive oil, oven baked, served with mint yogurt, salad & fries **\$30.50**

**Gourmet Burger**, your choice of beef, chicken, or fish with lettuce, tomato, smoked cheese, pineapple & gherkins' served with fries **\$27.50**

# *The Grill*

**Angus Eye Fillet**, served with salad, fries & garlic creamy mushroom sauce \$43.50

**Angus Sirloin**, served with salad, fries & garlic creamy mushroom sauce \$40.50

**Lamb Rump**, served with salad, fries & minty creamy mushroom sauce \$38.50

**Venison Denver Legs**, served with salad, fries & blueberry creamy mushroom sauce \$42.50

**Pork Fillet**, served with salad, fries & black Dorris plum creamy mushroom sauce \$37.50

**Salmon Fillet**, oven baked served with salad, fries & creamy mushroom sauce \$39.50

# *Meza for two*

Salami, dolma, falafel, hummus, olives, feta cheese, sundried tomatoes, gherkins, croutons, dips & fresh pita bread \$47.50

# *Sides*

Fries \$11.50

Wedges \$12.50

Green Salad \$9.50

# *Kids Menu*

Pasta with Tomato \$17.50

Chicken Nugget's \$17.50

Tomato Pizza \$17.50

Served with a choice of soft drink or juice

# *Desserts*

**Chocolate Temptation**, served with ice cream \$17.50

**Baklawa**, with nuts, syrup sauce, served with ice cream \$17.50

**Namoura**, semolina, rose water, almonds, served with ice cream \$17.50

# Wine List

## Sparkling Wine

	Glass	Bottle	Rose's	Glass	Bottle
Wolf Blass Brut	\$10.00	\$55.00	Squealing Pig Rose	\$12.00	\$57.00
Giotti Prosecco	\$12.00	\$60.00	Fickle Mistress Rose		\$59.00
Squealing Pig Rose		\$59.00			

## Whites

Matua Sauvignon Blanc	\$10.00	\$49.00
Squealing Pig Sauvignon Blanc		\$59.00
Matua Chardonnay	\$10.00	\$49.00
19 Crimes Chardonnay		\$59.00
Matua Pinot Gris	\$10.00	\$49.00
Squealing Pig Pinot Gris		\$59.00

## Reds

Matua Pinot Noir	\$10.00	\$49.00
Fickle Mistress Pinot Noir		\$65.00
Wolf Blass Merlot	\$10.00	\$49.00
Wolf Blass Yellow Shiraz	\$10.00	\$49.00
Penfolds Koonunga Shiraz		\$55.00
19 Crimes Cabernet Sauvignon		\$59.00

# Beers

## Bottled

Peroni	5.1%	\$10.00
Peroni Libera	0.0%	\$9.50
Estrella	4.6%	\$10.00
Asahi	5.0%	\$10.00
Corona	4.5%	\$10.00
Heineken	5.0%	\$9.50
Speights Mid Strength	2.5%	\$9.50
Steinlager	5.0%	\$9.50
Stella Artois	5.0%	\$9.50
Tiger	5.0%	\$9.50
Pure Blonde (Low Carb)	3.0%	\$9.50
Somersby Apple Cider	4.5%	\$9.50
Long White R.T.D. (Assorted Selection)	4.8%	From \$10.00
Kirin Hyoketsu R.T.D. (Assorted Selection)	6.0%	From \$10.00
Craft Beer Selection		From \$11.00
Spirit's Double		From \$10.00

Special coffee starts	\$11.50	Juices	\$6.00
Coffee (long or short black)	\$5.50	Soft Drink	\$5.50
Tea (Black, Green, Lemon)	\$5.50	Red Bull	\$7.00
All others coffee	\$6.00	Ginger Beer	\$6.50
		Lemon, Lime & Bitters	\$7.50
		Sparkling Water Bottle	\$9.50

# Cocktail's

<b>AKISS ON PRINCES WHARF</b> Gin, Vodka, Galliano, Raspberry, Orange juice	\$20.00	<b>TEQUILA SUNRISE</b> Tequila, Orange Juice, Grenadine	\$18.50
<b>BLOODY MARY</b> Vodka, Tomato Juice, Salt, Pepper, Lemon Juice, Chili, Dash off Worcestershire Sauce	\$16.00	<b>THE BLUE BUFFALO</b> Gin, Triple Sec, Lemon Juice, Curacao	\$20.00
<b>BELLINI</b> Champagne, Peach Syrup, Dash of Lemonade	\$16.00	<b>ESPRESSO MARTINI</b> Vodka, Espresso, Irish cream, Sugar Syrup	\$18.00
<b>CLUB MOJITO</b> Rum, Bitters, Soda, Mint, Syrup, Lime Juice	\$18.00	<b>COSMOPOLITAN</b> Vodka, Cranberry Juice, Lime, Cointreau	\$18.00
<b>LONG ISLAND</b> Vodka, Gin, White Tequila, White Rum, Crème de Menthe, Lemon Juice, Syrup, Coke	\$25.00	<b>PINA COLADA</b> Malibu, Fresh Cream, Coconut Liqueur, Pineapple Juice	\$19.00
<b>NEGRONI</b> Gin, Vermouth, Campari Dash of Orange Juice	\$20.00	<b>MARGARITA</b> Tequila, Triple Sec, Lime Juice	\$18.00
<b>SEX ON THE WHARF</b> Vodka, Peach Schnapps, Orange Juice, Cranberry Juice, Dash of Lemon Juice	\$20.00	<b>OLD FASHIONED</b> Bourbon, Sugar Syrup, Angostura Bitters	\$18.00
<b>SANGRIA</b> Orange Juice, Lemon Juice, Sugar, Red Wine, Lemonade	\$16.50	<b>A.K.</b> Vodka, Peach Syrup, Lime, Mint, Sugar Syrup Lemonade	\$18.00
		<b>KASH</b> Vodka, Peach Syrup, Lime, Lemonade	\$16.00

ALL COCKTAILS CONTAIN ICE AND BARTENDER'S CHOICE OF DECORATION

# Shisha Available

Please ask your waiter/waitress for flavor availability