

BREAKFAST

BACON & EGG ROLL \$9.50

BACON & EGGS \$13.50

EGGS YOUR WAY, CRISPY, BACON & SERVED WITH SOURDOUGH

AVOCADO ON TOAST \$9.50

SLIVERS OF AVOCADO ON SOURDOUGH

EGGS BENDICT \$18.50

SOURDOUGH, SPINACH, TOPPED WITH POACHED EGGS WITH EITHER HAM, BACON, OR SMOKED SALMON TOPPED WITH CHEFS HOLLANDAISE SAUCE

OMELETTE OF THE DAY \$14.50

SERVED WITH SOURDOUGH

BIG BREAKFAST \$23.50

EGGS YOUR WAY, CRISPY BACON, TOMATO, MUSHROOMS, CHIPOLATA SAUSAGES WITH SOURDOUGH

LIGHT BREAKFAST

TOASTED SOURDOUGH \$6

WITH YOUR CHOICE OF CONDIMENT

CROISSANT \$6.00

ADD HAM & CHEESE FOR \$3

**ASK YOUR SERVER ABOUT THE BAR FOR
MUFFINS, FRIANS, BANANA BREAD &
PASTRIES**



STARTERS

SALT & PEPPER CALAMARI \$19

SERVED WITH LEMON AND AIOLI

GARLIC PRAWNS \$24

GARLIC OLIVE OIL TOUCH OF TOMATO SERVED WITH HOUSE BREAD

SALMON CAPPACIO \$25

THIN SLICES OF ATLANTIC SALMON, CAPER, ONION, AVOCADO, AND
LEMON OIL DRESSING

WHITEBAIT \$19.00

SMALL WHITE BAIT FISH, DEEP FRIED AND SERVED WITH LEMONCELLO
& LIME MAYONAISE

BBQ OCTOPUS \$21

CHAR GRILLED SERVED ON A BED OF SALAD

TUNA CAPPACIO \$25

THIN SLICES OF TUNA, CHILI OIL, AND LEMON JUICE

COZZE \$21

BLACK MUSSELS SAUTED IN WHITE WINE, TOMATO GARLIC HERBS
SERVED WITH HOUSE BREAD

PROSCIUTTO BURRATA \$22

PLATE OF BLACK FORREST PROSCIUTTO, CENTRED WITH A CREAMY
BURRATA ROCKET AND PARMESAN

ANTIPASTA PLATTER FOR 2

PLEASE ASK OUR WAIT STAFF



SALADS/SIDES

SALADS

CEASAR SALAD \$18

CARPESE SALAD \$16

SLICED TOMATO, BASIL, OLIVE OIL AND BOCCONCINI

CITRUS SALAD \$12

ROCKET, ORANGES, FENNEL, LIME IN A LEMON DRESSING

ROCKET & PEAR \$18

SERVED WITH WALNUTS, SHAVED PARMESAN AND BLUE CHEESE

SIDES

FRIES \$10

MASH \$10

SEASONAL VEGATABLES \$12

GARLIC BREAD \$9

HOUSE BREAD \$9

WARM SOURDOUGH ROLL SERVED WITH BUTTER, OIL AND BALSAMIC

BRUSCHETTA \$13

DICED CHERRY TOMATO, BASIL, OLIVE OIL ON TOP OF TOASTED OLIVE
SOURDOUGH



MAINS

VEAL CASA \$38

HOUSE SPECIALITY- TENDER VEAL SERVED WITH KING PRAWNS,
ASPARAGUS IN A CREAM WINE SAUCE.

ATLANTIC SALMON \$40

OVED BAKED SERVED WITH BOK CHOY, GRILLED ASPARAGUS, AND
LEMON.

BURRAMUNDI FILLET \$38

SERVED WITH LEMON BUTTER SUACE, KING PRAWNS ON ROASTED BED
POTATOES.

CHICKEN FLORENCE \$38

BREAST CHICKEN STUFFED WITH PANCETTA AND HALLOUMI IN A CREAM
SAUCE SERVED WITH MASH.

SCOTCH FILLET \$45

CHAR GRILLED TO YOUR LIKING, CHOICE OF PORCINI MUSHROOM,
SAUCE OR RED WINE JUS SERVED WITH FRIES.

LINGUINE MARINARA \$29

MEDLEY OF SEAFOOD SERVED WITH OLIVE OIL AND A TOUCH OF
TOMATO.

LINGUINE BOSCAIOLA \$24

DICED PANCHETTA, PORCHI MUSHROOM IN A CREAM SAUCE

HOME MADE CRAB AND PRAWN CANNELLONI \$29



PIZZA

*ALL PIZZA COMES WITH San Marzano (Sauce) & Fiore Di Late (Cheese)

GARLIC PIZZA \$15

QUATTRO FORMAGGIO \$21

FIOR DI LATTE, GORGONZOLA, AND PARMESAN (NO SAUCE)

MARINARA \$30

PRAWNS, OCTOPUS, CALAMARI, AND MUSSELS

MARGARITA \$21

SAN MARZANO, FIOR DE LATTE AND BASIL

DIAVOLA \$24

HOT SALAMI, SAN MARZANO, AND FIOR DE LATTE

VEGETARIAN \$25

EGGPANT, ZUCHINNI, SUNDRIED TOMATO, ROAST CAPSICUM, AND OLIVES

NAPOLETANA \$24

ANCHOIVE, OLIVES, OREGANO, AND GARLIC

GAMBERO \$27

PRAWNS, CHERRY TOMATO, AND CHILLI

CAPRECIOSA \$27

HAM, MUSHROOM, AND ARTICHOKE

CARNIVORE \$27

HAM, HOT SALAMI, SALAMI PROSCIUTTO

PARMA \$30

ROCKET, PROSCIUTTO AND SHAVED PARMESAN

DESSERT-PIZZA-NUTELLA \$19

WITH STRAWBERRIES, MASCOAPONE ICING SUGAR SERVED AS A CALZONE OR OPEN STYLE