

ANTIPASTO

bread / 6

pane all'aglio / garlic bread / butter / herbs 9 (v)

bruschetta / traditional bruschetta topped tomato & olives 15

arancini / 4 x mushroom arancini / truffle sauce / shaved parmesan 19 (v)

mozzarella frita / crumbed provolone cheese / fresh chilli sauce 15 (v)

chilli mussels / sautéed fresh mussels / white wine / chilli / oregano / napoletana sauce / bread 32 (gfo)

polpette al sugo / beef meatballs / napoletana sauce / bread 19

calamari fritti / lightly dusted fried calamari / rocket / lemon / tartare sauce 22

carpaccio / thinly sliced beef fillet / fresh lemon / extra virgin olive oil / white onion / capers / bread 32

PASTA

spaghetti bolognese / homemade beef ragù 28 (gfo)

spaghetti carbonara / pancetta / herbs / black pepper / cream or traditional sauce 28 (gfo)

spaghetti marinara / mussels / prawns / clams / calamari / fish / white wine / napoletana sauce 34 (gfo)

penne arrabbiata / hot cacciatore sausage / olives / garlic / chilli / napoletana sauce 28 (gfo)

involtini di maccheroni / maccheroni / eggplant / napoletana sauce / pesto / baked ricotta 33 (gfo)

tortellini cremonese / beef tortellini / mushroom / bacon / cream 28 (gfo)

paccheri amalfi / paccheri pasta / prawns / zucchini / baked cherry tomatoes / napoli sauce 34 (gfo)

pappardelle con ragù bianco di agnello / homemade slow cooked lamb ragù / parmesan 33 (gfo)

gnocchi pesto / homemade gnocchi / creamy pesto sauce 28 (gfo) [option add chicken +6.50]

gnocchi vodka / homemade gnocchi / vodka / prawns / napoletana sauce / cream 32 (gfo)

lasagna / layers of homemade pasta / beef bolognese / bechamel sauce / mozzarella / parmesan 29

risotto trevisano / arborio rice / fresh Italian pork sausage / radicchio 33 (gfo)

gluten free pasta options +3 / penne or gnocchi

CHEF FEED ME

let us surprise you

Ready for a culinary adventure? Our "Chef, Feed Me" menu offers a surprise selection of seasonal dishes crafted just for you.

(v) vegetarian (vg) vegan (gf) gluten free (o) option

Individuals with specific allergies or dietary requirements must let our staff know when ordering.

MAINS

scaloppine ai funghi / pork fillets / mushrooms / cream / mixed vegetables / roast potatoes 34 (gfo)

scaloppine al limone / chicken breast / fresh lemon sauce / parmesan risotto 34 (gfo)

chicken parmigiana / crumbed chicken breast / mozzarella / napoletana sauce / chips 37

costolette / grilled lamb cutlets / mixed vegetables / lemon oil dressing 42 (gf)

pesce del giorno / fish of the day / seasonal vegetables MP (gf)

scotch fillet / seasonal vegetables / peppercorn sauce MP (gf)

grigliata di pesce / tiger prawns / calamari / octopus / fish fillet / mussels / mixed salad 60 (gfo)

SALADS

rocket & feta / rocket / sundried tomatoes / feta / walnuts / shaved parmesan / olive oil / balsamic glaze 17 (gf) (v)

greek / crisp cos lettuce / authentic greek feta / kalamata olives / cucumber / red capsicum / tomatoes / spanish onion / housemade greek dressing 18 (gf) (v)

caprese / fresh mozzarella / prosciutto di parma / tomatoes 26 (gf)

avocado & cos / cos lettuce / avocado / parmesan / cherry tomatoes / creamy mustard dressing 18 (gf) (v)

caesar / crisp cos lettuce / egg / bacon / croutons / parmesan \$18

DESSERT

tiramisu 15

cannoli filled with vanilla custard 15

panna cotta topped with fresh strawberries 15 (gf)

sticky date served with butterscotch / ice cream 15

affogato 7

affogato frangelico 15

tea, coffee & hot chocolate available

NEED THE
PERFECT VENUE
FOR YOUR FUNCTION

Lock in your event with our staff today

FOR THE KIDS

homemade chicken nuggets / chips 16

spaghetti / meatballs 16

spaghetti or penne / beef bolognese 16

spaghetti or penne / napoletana sauce 14
chips 14

kids size pizza / 15

cheese / marg / ham / hawaiian / pepperoni