

## BREADS

<b>Baked Focaccia</b> with EVOO, balsamic, tomato dip, basil (v + vegan)	12
<b>Garlic Pizza</b> with extra virgin olive oil, organo (v)	15
<b>Red Pizza</b> with pomodoro, extra virgin olive oil, organo (v)	15

## BAR MENU

<b>Marinated Olives</b> (v + vegan + gf)	8
<b>Fried Olives</b> stuffed with hot chilli (v + vegan)	11
<b>Beer Battered Chips</b> with parmesan, black pepper, truffle mayo (v)	12
<b>Sweet Potato Fries</b> with truffle mayo (v + gf)	12
<b>Potato Croquettes</b> with leek and slow cooked lamb	14
<b>Beef Ragu Arancini</b> with peas, mozzarella, parmesan cream	14

## ENTREES + SALADS

<b>Buffalo Caprese</b> (v + gf)	18
Local buffalo mozzarella , cherry tomatoes, balsamic vinaigrette, fresh basil	
<b>Salt &amp; Pepper Calamari</b>	19
Lightly floured calamari with rocket salad served with aioli	
<b>Tempura King Prawns</b>	24
Beer battered king prawns with green papaya salad, sweet chilli dressing	
<b>Super Salad</b> (v)	22
Quinoa, greens, sweet potato, broccolini, avocado, tomato, red onion, almond flakes, feta & lime dressing Add chicken or smoked trout + 6	
<b>Chicken Caesar Salad</b>	26
Baby gem lettuce, Caesar dressing, anchovies, grilled chicken, bacon, toasted sourdough croutons	
<b>Chicken Pesto &amp; Avocado</b>	27
Orzo, mixed greens, avocado, cherry tomato, mozzarella, toasted pine nuts, fresh basil pesto with house dressing Add chicken or smoked trout + 6	
<b>King Prawn &amp; Mango</b>	28
Seared king prawns in garlic & chilli, mixed leaf, spring onion, toasted cashews with soy & sesame dressing	

<b>Antipasto Platter</b> (4 people)	<b>small</b>	<b>30</b>	<b>large</b>	<b>45</b>
Platter of prosciutto di Parma 24 month, salame Finocchiona, mortadella, buffalo ricotta, buffalo mozzarella, Semi dried tomatoes, mixed olives and baked focaccia bread				

## KIDS

<b>Margherita Pizza</b> with pomodoro sauce, mozzarella, oregano	10
<b>Spaghetti Pomodoro</b> with garlic, fresh basil, parmesan cheese	10
<b>Spaghetti Bolognese</b> with beef ragu, pomodoro, parmesan cheese	12
<b>Chicken Schnitzel</b> with beer battered fries	12
<b>Crumbed Fish</b> with beer battered fries	12

## PASTA + RISOTTO

<b>Pomodoro Spaghetti</b> , garlic, fresh basil and parmesan cheese	22
<b>Bolognese Spaghetti</b> , slow cooked beef ragu in pomodoro sauce, parmesan cheese	26
<b>Amatriciana Spaghetti</b> , pomodoro sauce, onions, smoked pancetta, bacon, parmesan cheese	26
<b>Pork Sausage Orecchiette</b> , broccoli sauce, broccoli, semi dried tomatoes, parmesan cheese	28
<b>Spaghetti Carbonara</b> , smoked pancetta, bacon, egg yolk, cream, black pepper, parmesan cheese	26
<b>Oven Baked Gnocchi</b> , pomodoro sauce, mozzarella and parmesan cheese (v)	28
<b>Seafood Linguine</b> with prawns, scallops, calamari, mussels, Moreton Bay bug, cherry tomato, evoo, garlic, chilli	36
<b>Creamy Saffron Linguine</b> with Prawns, Scallops, calamari, , Moreton Bay bug, garlic	36

## PIZZA

<b>Margherita</b> with pomodoro sauce, fior di latte mozzarella, oregano (v)	20
<b>Diavola</b> with hot salami, pomodoro sauce, fior di latte mozzarella, oregano	25
<b>Four Cheese</b> with fior di latte mozzarella, blue cheese, ricotta, parmesan, oregano	25
<b>Shredded pork sausage</b> with fior di latte mozzarella, broccoli leaves, oregano	27
<b>Parma</b> with pomodoro sauce, rocket, fresh local mozzarella, oregano, prosciutto di Parma (thinly sliced cold)	26
<b>Ham &amp; Mushrooms</b> with pomodoro sauce, fior di latte mozzarella, oregano	25
<b>Tartufo</b> with fior di latte mozzarella, fresh ricotta, prosciutto di Parma, mushrooms, parmesan, truffle oil	27
<b>Vegetarian</b> with pomodoro sauce, fior di latte mozzarella, zucchini, eggplant, artichokes, capsicums, mushrooms (v)	26
<b>Seafood</b> with pomodoro sauce, prawns, calamari, garlic evoo, parsley, oregano	26

## MAINS

<b>BBQ Pork Spare Ribs</b>	½ Rack	39
12 hours slow cooked BBQ spare ribs served with beer battered fries		
<b>Chicken Schnitzel</b>		30
Crumbed chicken schnitzel with beer battered chips, truffle mayonnaise and garden salad		
<b>Eggplant Parmigiana (v)</b>		29
Oven baked fried eggplant layered with mozzarella and pomodoro sauce, served with garden salad		
<b>Eye Fillet (220g)</b> grass fed free range NSW Riverina Black Angus with broccolini, roasted potatoes, jus		43
<b>Crispy Skin Barramundi</b> on beetroot sauce with broccolini, roasted potatoes		35

## SIDES

Roasted Potatoes   Sauted Broccolini   Garden Salad	all	8
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## DESSERTS

<b>Gelato</b> , 3 scoops of vanilla, chocolate or strawberry	10
<b>Tiramisu</b> , coffee soaked savoiardi biscuits layered with sweet mascarpone cream	15
<b>Nutella Tart</b> , house made nutella tart served with vanilla gelato	14
<b>Affogato</b> , vanilla gelato with Frangelico liquor and a shot of coffee	16