



STARTERS AND SALADS

Mushroom Arancini (V) 14
served with spicy napolitana sauce

Fries (V) 8
with Aioli

Caprese (V, GF) 18
Heirloom Tomatoes, Basil Leaves and Buffalo Mozzarella with Olive Oil

Roast Chicken Salad (GF) 18
Pumpkin Seeds, Spinach, Dried Quinoa, Roasted Pumpkin and Avocado

Garden Salad (V, GF) 14
Mix Leaves, Heirloom Tomatoes, Carrot Ribbons and Cucumber with Avocado Dressing

Salad Extras

Shaved Prosciutto, Smoked Salmon \$4

MAINS

Sirloin Steak 32
Served Medium Rare with Chimichurri Sauce and Chips

Prawn Risotto (GF) 24
White Wine, Herbs, Chilli, Garlic, Finished with Squeezed Lemon and Chives

Mushroom Risotto (V, GF) 22
Porcini, Swiss Brown Mushrooms with Butter, Parmesan Cheese and Fresh Herbs

Homemade Fettuccini (V) 26
Cooked in A Rich Napolitana Sauce, Roasted Eggplant, Buffalo Mozzarella with a Parmesan & Herb Bread Crumb

Salmon Fillet 32
Chilli & Garlic Broccolini, Salsa Verde, Hand Cut Potato Chips and Lemon





BURGERS

Beef Burger 19

Beef Patty, Crispy Bacon and Melted Cheese With lettuce, tomato and BBQ sauce on a brioche bun, served with chips

Lamb Burger 19

Lamb Patty, Pecorino Cheese and Yoghurt Dressing with lettuce and tomato on a brioche bun served with chips

PIZZAS

Margherita (v) 17

Tomato, Mozzarella, bocconcini, parmesan cheese
& Basil

Prosciutto 18

Tomato mozzarella, prosciutto, rocket and parmesan cheese

Diavola 18

Tomato, mozzarella, salami, olives and parmesan cheese

Vegetarian (v) 18

Tomato, mozzarella, capsicum, eggplants, zucchini,
Mushroom and caponata style

Salsiccia 18

Tomato, mozzarella, Italian sausage, mushroom and
Parmesan cheese

DESSERT

TIRAMISU 16

With Fresh Strawberries and Roasted Hazelnut

PANNA COTTA 13

With Sable Crumb and Berry Compote

GELATO 6.5

Served with Wafer Biscuit

HAZELNUT BROWNIE^(GF) 12

With Hazelnut gelato

