

bread

ciabatta - fresh bread with balsamic vinegar, olive oil & confit garlic v	8.
olives - side of warm mixed olives gf v	8.
garlic bread - traditional garlic buttered italian bread v	8.
bruschetta traditional - 3 pieces, crusty bread with e.v. olive oil, diced tomato and basil v	15.
focaccia rossa - pizza bread with e.v. olive oil, tomato, garlic and herbs v	13.
focaccia bianca - pizza bread with e.v. olive oil, rosemary and oregano v	12.
focaccia gorgonzola in bianca - cream base, gorgonzola cheese, parma ham	19.

starters + entrees + salads

beef carpaccio - sliced raw eye fillet marinated with e.v. olive oil, lemon, parmesan & rocket gf	25.
anatra di bosco - peking duck breast cooked in mushrooms, marsala cream sauce w/ fresh crostini's	24.
garlic prawns - local king prawns in a cream brandy & garlic sauce served w/ pilaf rice & salad	23.
calamari - lightly fried served mediterranean style with dill aioli and a garden salad	22.
octopus - baby octopus pan fried w/ tomato, chilli, garlic and black olives	25.
local scallops - roe off served with a cognac mushroom cream sauce and crispy pancetta gf	25.
carpaccio di salmone - (king salmon gravlax style) served w/, orange segments fennel & crostini	22.
potato croquettes - filled w/ salami, ham, parmesan served w/ a gorgonzola & cream dipping sauce	22.
rocket & gorgonzola salad - served with e.v.o., pear, gorgonzola, walnuts and lemon juice v	19.
beetroot salad - baby spinach leaves tossed with beetroot, persian fetta, croutons & crispy pancetta	19.
insalata caprese - tomato, buffalo mozzarella, basil, capers, red onions, olive oil & oregano gf v	19.

gf - gluten free

df - dairy free

v - vegetarian

pizza (GF available \$4 extra)

traditional - tomato, mozzarella, ham, mushrooms, salami, olives and onions	26.
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napoletana - tomato, mozzarella, anchovies, olives, e.v. olive oil and garlic v	24.
margherita - tomato, mozzarella and basil, v (add salami \$2)	20.
bambino - tomato, mozzarella, ham and pineapple	22.
prosciutto e rucola - margherita style with parma ham, rocket & parmesan	28.
calzone di carne - folded with tomato, mozzarella, sausage, veal, salami and chicken	30.
capricciosa – tomato, mozzarella, pancetta, olives, mushrooms and capsicum	32.
mediterranean – tomato, mozzarella sd tomato, eggplant, roasted capsicum and fetta cheese v	32.

pasta (entrée \$3 Less)

penne alla arrabbiata calabrese - salami, pancetta bacon, tomato, onions chilli and basil	27.
penne pollo rosso - sautéed chicken, sun dried tomato, onions in a tomato cream sauce	27.
spaghetti alla carbonara - egg, pancetta bacon, garlic, pepper, extra olive oil & cream sauce	25.
spaghetti bolognese - premium ground beef ragout with tomato, garlic, herbs and red wine	25.
spaghetti marinara - local seafood served in white wine & garlic with a touch of tomato	36.
linguine ai gamberi fetta - seared king prawns, olives, fetta, chilli & Napoli sauce	36.
linguine alle cicale - moreton bay bugs, capsicum, pine nuts, basil & tomato brandy cream sauce	34.
gnocchi napoli – potato dumplings w/ Napoli sauce & melted smoked mozzarella cheese v	26.
gnocchi sorrentina - w/pork & fennel sausage in a chilli tomato sauce with melted mozzarella gf	30.
cappelletti alla gorgonzola - large ravioli w/ gorgonzola cheese walnut & rocket cream sauce v	30.
ravioli di ricotta spinaci - ravioli filled w/ spinach, buffalo ricotta & Napoli cream sauce v	30.
lasagna al forno - (main only) filled w/ béchamel, ham, salami & egg finished in a bolognese sauce	30.
risotto di agnello - arborio rice served with tender de-boned lamb shank in a tomato style sauce	30.
<i>(gf pasta on request)</i>	

mains

fish of the day – served with salad

winter barramundi – cone bay grilled & served on a minestrone soup base w/ chips	38.
zuppa di pesce – fresh seafood mix w/ an olive oil white wine Napoli sauce, w/ crusty bread	32.

prawns acapulco - king prawns wrapped in prosciutto w/ a cream brandy garlic sauce **42.**

please see our daily specials and chef's recommendations for more fresh fish of the day

milk fed veal from the northern rivers – served with vegetables

saltimbocca - veal medallions w/ pancetta, swiss cheese e.v. olive oil, sage, garlic white wine **36.**

marsala - veal medallions w/ a marsala and cream sauce **33.**

funghi - veal medallions w/ mushrooms, shallots, white wine & cream sauce **34.**

limone - veal medallions w/ a sauce of white wine, lemon, garlic and e.v. olive oil **33.**

cotoletta milanese – veal snitzell served with a side of spaghetti Bolognese, chips and aioli **38.**

barossa chicken breast – served with vegetables

gamberi - king prawns, avocado & garlic brandy cream sauce **34.**

pepato - mushroom, green peppercorn, blue vein & french mustard sauce **32.**

parmigiana - eggplant, pancetta, parmesan cheese and napoli **32.**

black angus 250g eye fillet steak – served with vegetables

ai gamberi - bug meat & prawns in a garlic brandy cream sauce on mash **49.**

primavera - topped w/ a salsa of avocado and bruschetta tomato served on mash **46.**

eye fillet steak – choice of dianne / mushroom/ pepper/ red wine jus **42.**

sides

mixed seasonal vegetables **gf v df** **8.**

honey carrots **gf v** **8.**

broccolini **gf v** **8.**

side garden salad **gf v df** **6.**

mashed potato v	6.
chunky beer battered chips v	6.
Rosemary & garlic roasted potatoes v	8.

bambini

calamari & chips	14.
tempura fish & chips	14.
crumbed chicken & chips	14.
spaghetti bolognese	14.
penne pasta with cheese	10.

dessert

cioccolato brownie served warm with chocolate ganache topped with vanilla bean gelati	16.
sticky toffee pudding warm date pudding, caramel sauce served w/ vanilla bean ice cream & cream	16.
tiramisu coffee marsala soaked sponge layered with sweet mascarpone cheese cream	16.
gelati vanilla bean ice-cream served with your choice of chocolate caramel or strawberry topping	8.
profiteroles filled with vanilla bean ice-cream and hazelnut praline coated in chocolate ganache	17.
affogato Italian delicacy of vanilla bean ice cream, bailey's and espresso coffee mixed to your desire	15.
ioesco cheese a plate of three seasonal cheeses served with Italian crisp bread	19.