

# ANTIPASTI, SHARING & SIDES

House Baked Focaccia V <i>Garlic and herb oil, parmesan</i>	\$8
House Baked Focaccia V <i>Cherry tomato, black olive, vincotto</i>	\$12
Burrata V <i>Wood-roasted peppers, grilled sourdough</i>	\$17
Zucchini Fritti V <i>Crisp fried zucchini flowers, dill yoghurt</i>	\$17
Calamari GF <i>Chilli, lemon, parsley, lemon mayonnaise</i>	\$17
Polpette <i>Pork and veal meatballs, rich tomato sauce, house-baked focaccia</i>	\$15
Grilled Lamb Skewers <i>Cumin, fennel tops, minted labne, house baked focaccia</i>	\$19
Fries V <i>Parmesan, herbed salt</i>	\$7
Sweet Potato Fries V GF <i>Aioli</i>	\$9
Mixed Leaf Salad V GF <i>Cherry tomato, cucumber, red onion, red wine vinaigrette</i>	\$8
Pear & Rocket Salad V GF <i>Shaved parmesan, balsamic, extra virgin olive oil</i>	\$9
Green Beans V GF <i>Tomato, black olive</i>	\$9

# BURGERS & SANDWICHES

Godmother <i>Portobello mushroom, provolone, mozzarella, roasted bell pepper, leaves, onion, pesto mayonnaise, chips</i>	\$18
Godfather <i>All-beef patty, provolone, mozzarella, roasted bell pepper, leaves, onion, pesto mayonnaise, chips</i>	\$20
Parmy <i>Crumbed chicken breast, streaky bacon, Napolitana sauce, mozzarella, leaves, mayonnaise, chips</i>	\$19
Classic <i>All-beef patty, American cheese, leaves, tomato, pickles, onion, burger sauce, chips</i>	\$18
Poached Chicken Sandwich <i>Preserved lemon, walnut, basil mayonnaise, rocket, toasted sour-dough tin loaf, sweet potato fries</i>	\$17
Steak Sandwich <i>Grilled scotch fillet, pickled celery, watercress, fried egg, crisp onion, black pepper &amp; mustard mayonnaise, toasted sour-dough tin loaf, sweet potato fries</i>	\$22

# SCHNITZEL & SCALLOPINI

Served with buttered potato & vegetables

	Chicken	Veal
Schnitzel <i>Herb &amp; parmesan crusted</i>	\$19	\$23
Parmigiana <i>Herb &amp; parmesan crumbed schnitzel, Napolitana sauce, melted mozzarella</i>	\$23	\$27
Peppercorn <i>Pan-fried escallop, pink cream, peppercorn sauce</i>	\$23	\$32
Funghi <i>Pan-fried escallop, mushroom, parsley, white wine cream sauce</i>	\$23	\$32

# PIZZA

Available in **Thin** or **Pan** pizza

PAN							
13"				\$25			
THIN							
13"				\$19			
16"				\$25			
18"				\$35			
Margherita V <i>Tomato base, fresh mozzarella, basil</i>							
Pan 13"	\$22	Thin 13"	\$17	Thin 16"	\$22	Thin 18"	\$30
Vegan VEGAN <i>Cauliflower puree base, cherry tomato, artichoke, green olive, capers, torn rocket, extra virgin olive oil</i>							
Mushroom V <i>Tomato base, fresh mozzarella, porcini mushroom, field mushroom, pecorino, parsley</i>							
Napolitano <i>Tomato base, fresh mozzarella, anchovy, black olive, basil</i>							
Putanesca <i>Tomato base, fresh mozzarella, anchovy, marinated artichokes, capers</i>							
Prawn <i>Tomato base, fresh mozzarella, garlic prawn, red onion, capsicum</i>							
Italian Sausage <i>Tomato base, fresh mozzarella, pork &amp; fennel sausage, zucchini, red onion, basil</i>							
Meatlovers <i>Tomato base, fresh mozzarella, double smoked ham, maple bacon, hot pepperoni, pork &amp; fennel sausage, marinated beef rump</i>							
Hawaiian <i>Tomato base, fresh mozzarella, double smoked ham, pineapple</i>							
Capriciosa <i>Tomato base, fresh mozzarella, ham, mushroom, olives, marinated artichoke</i>							
Pepperoni <i>Tomato base, fresh mozzarella, hot pepperoni, mushroom, black olive</i>							
Supreme <i>Tomato base, fresh mozzarella, capsicum, red onion, mushroom, ham, hot pepperoni</i>							

# SALAD

Caprese V GF <i>Tomato, fresh basil, buffalo mozzarella, extra virgin olive oil</i>	\$17
Char-grilled Broccoli V <i>Chilli, capers, egg, parsley, mint, almonds, currants, croutons</i>	\$18
Prosciutto & Fig GF <i>Autumn leaves, fresh ricotta, fennel, orange, walnuts, balsamic dressing</i>	\$20
Tuna Panzanella <i>Ruby tuna, truss tomato, cucumber, croutons, red onion, basil, capers, red wine vinaigrette</i>	\$21
Caesar Salad <i>Cos lettuce, bacon, croutons, anchovies, parmesan</i>	\$16

# PASTA & RISOTTO

Penne Primavera V <i>Broad beans, peas, broccolini, fresh ricotta, extra virgin olive oil, preserved lemon</i>	\$17
Linguine Aglio E Olio <i>King prawns, chilli, garlic, cherry tomato, white wine, extra virgin olive oil, rocket, lemon</i>	\$24
Gnocchi Romaine <i>Baked semolina gnocchi, smoked pancetta, garlicky tomato, taleggio</i>	\$19
Casarecce Stracotto <i>Bolognese-style slow cooked beef brisket ragu</i>	\$18
Risotto Salsicce <i>Red wine risotto, pork &amp; fennel sausage, thyme, spring onion, fontina cheese, crushed walnuts</i>	\$22

# MAINS

Eggplant Parmigiana V <i>Crisp fried eggplant baked in rich tomato sauce &amp; mozzarella, radicchio and witlof salad</i>	\$19
Barramundi Al Forno GF <i>Baked barramundi, pancetta, kipfler potato, red onion, chestnut mushroom, rosemary, olive oil, lemon</i>	\$32
Salmon Salmoriglio GF <i>Grilled fennel, truss cherry tomato, garlic, lemon, parsley, oregano, extra virgin olive oil</i>	\$30
Slow Roasted Lamb Shank <i>Red wine, tomato, buttered beans, cheesy polenta</i>	\$28
250G Grain-Fed Rump Riverine MBS2+ <i>Chips, mixed leaf salad</i>	\$22
250g Sirloin Riverine MBS2+ <i>Cherry tomato, rocket, pecorino, red wine jus</i>	\$32
500G Bistecca Fiorentina Nolan T-Bone Gympie QLD Tender-Stretched <i>Rosemary potato, watercress, red wine sauce</i>	\$48

# SAUCES

Dianne	\$2
Pepper	\$2
Mushroom	\$2
Red Wine Jus	\$2

# DESSERT

Gelato <i>Three scoops of today's flavours</i>	\$9
Nutella Pizza <i>Strawberries, toasted coconut flakes, vanilla bean ice cream</i>	\$14
Hi-Bake Apple Pie <i>Caramel ice cream</i>	\$11

# KIDS

With an activity pack and ice-cream Dixie cup

Beef Lasagne	\$12
Cheeseburger & chips	\$12
Crispy chicken fingers & chips	\$12
Ham & cheese pizza	\$12
Penne with butter and cheese	\$12