

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
PARMESAN CRUMBED DEEP FRIED ARTICHOKES <i>Roasted garlic aioli</i>	\$17
GRILLED LAMB SKEWERS <i>Fennel tops, minted labneh, house baked focaccia</i>	\$17
POLPETTE <i>Pork and veal meatballs, rich tomato sauce, house baked focaccia</i>	\$15
MIXED LEAF SALAD (GF) (V) <i>Cherry tomato, cucumber, red onion, red wine vinaigrette</i>	\$8
PEAR & ROCKET SALAD (GF) (V) <i>Shaved parmesan, balsamic, extra virgin olive oil</i>	\$9
GREEK SALAD <i>Tomato, cucumber, capsicum, black olive, feta, lemon, oregano</i>	\$9
BOWL OF SWEET POTATO FRIES <i>with aioli</i>	\$9
BOWL OF CHIPS <i>with cumin & rosemary salt</i>	\$8

SALAD

ROASTED CAULIFLOWER & BEETROOT SALAD (VG) <i>Sweet potato, cous cous, almonds, mint, vin cotta dressing</i>	\$14
CAPRESE (GF) (V) <i>Tomato, fresh basil, buffalo mozzarella, extra virgin olive oil</i>	\$17
CAESAR SALAD <i>Cos lettuce, bacon, croutons, anchovies, parmesan</i>	\$16

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PASTA

PENNE PRIMAVERA <i>Broad beans, peas, broccolini, virgin olive oil, preserved lemon, fresh ricotta</i>	\$18
SPAGHETTI AGLIO E OLIO <i>King prawns, chilli, garlic, white wine, virgin olive oil, rocket</i>	\$20
SPAGHETTI BOLOGNESE <i>Slow cooked pasture fed beef ragu</i>	\$18
PENNE BOSCAIOLA <i>Bacon, mushroom, garlic cream sauce</i>	\$18
POTATO GNOCCHI <i>Smoky pancetta, garlicky cherry tomato, taleggio</i>	\$18
RISOTTO SALSICCE <i>Red wine risotto, pork & fennel sausage, thyme, spring onion, fontina cheese, crushed walnuts</i>	\$18
BEEF LASAGNE – with side garden salad <i>Layers of rich meat sauce, egg pasta sheets, creamy bechamel and parmesan</i>	\$18

BURGERS & SANDWICHES

GODMOTHER (V) <i>Roasted portobella mushroom, provolone, mozzarella, roasted bell peppers, leaves, onion, pesto mayonnaise, milk bun, chips</i>	\$18
CLASSIC <i>All beef patty, american cheese, leaves, tomato, pickles, onion, burger sauce, milk bun, chips</i>	\$18
POACHED CHICKEN SANDWICH <i>Preserved lemon, walnut, basil mayonnaise, rocket, toasted sour-dough tin loaf, sweet potato fries</i>	\$17

SCHNITZEL

CHICKEN SCHNITZEL <i>With fresh lemon, side salad & chips</i>	\$19
CHICKEN SCHNITZEL PARMA <i>Side salad & chips</i>	\$23
CHICKEN SCHNITZEL BOSCAIOLA <i>Side salad & chips</i>	\$23

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MAINS

EGGPLANT INVOLTINI <i>Rolled eggplant, ricotta, baked in rich tomato sauce, radicchio, apple, sultana, witlof salad</i>	\$19
BARRAMUNDI <i>Roasted kipfler, slow cooked roma, Sicilian salsa, fried parsley</i>	\$32
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

SAUCE

DIANNE	\$2
PEPPER	\$2
MUSHROOM	\$2
RED WINE JUS	\$2

KIDS

With an activity pack and ice-cream Dixie cup

BEEF LASAGNE	\$12
CHEESEBURGER & CHIPS	\$12
MINI CHICKEN SCHNITZEL & CHIPS	\$12
HAM & CHEESE PIZZA	\$12
PENNE WITH BUTTER AND CHEESE	\$12

DESSERT

NUTELLA PIZZA <i>Strawberries, toasted coconut flakes, vanilla bean ice cream</i>	\$14
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PIZZA

PAN	THIN		
13"	13"	16"	18"
\$22* \$25	\$17*/\$19	\$22*/\$25	\$35

GARLIC* Ⓥ
Garlic & herb oil, fresh mozzarella

CHEESE* Ⓥ
Tomato base, fresh mozzarella, basil

VEGAN
Cauliflower puree base, cherry tomato, artichoke, green olive, capers, torn rocket, extra virgin olive oil

ROAST PUMPKIN, BEETROOT & CAULIFLOWER Ⓥⓐ
Beetroot puree base, roast pumpkin, cauliflower, zucchini, red onion, cashew, basil

MUSHROOM Ⓥ
Tomato base, fresh mozzarella, porcini mushroom, field mushroom, pecorino, parsley

NAPOLITANO
Tomato base, fresh mozzarella, anchovy, black olive, basil

PUTTANESCA
Tomato base, fresh mozzarella, anchovy, marinated artichokes, capers

PRAWN
Tomato base, fresh mozzarella, garlic prawn, red onion, capsicum

PROSCIUTTO
Garlic & herb oil base, prosciutto, rocket, cherry tomato, parmesan

BBQ CHICKEN RANCH
Smoky tomato bbq base, fresh mozzarella, marinated chicken breast, maple smoked bacon, red onion, capsicum, ranch dressing

PEPPERONI
Tomato base, fresh mozzarella, pepperoni, mushroom, black olive

SUPREME
Tomato base, fresh mozzarella, capsicum, red onion, mushroom, ham, pepperoni

ITALIAN SAUSAGE
Tomato base, fresh mozzarella, pork & fennel sausage, zucchini, red onion, basil

MEAT LOVERS
Tomato base, fresh mozzarella, double smoked ham, maple bacon, pepperoni, pork & fennel sausage, marinated beef rump, chicken breast

HAWAIIAN
Tomato base, fresh mozzarella, double smoked ham, pineapple

CAPRICCIOSA
Tomato base, fresh mozzarella, ham, mushroom, olives, marinated artichoke

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