

ANTIPASTI, SHARING & SIDES

HOUSE BAKED FOCACCIA (V)	\$8
<i>Garlic and herb oil, parmesan</i>	
HOUSE BAKED FOCACCIA (V)	\$12
<i>Cherry tomato, black olive, vincotto</i>	
BURRATA (V)	\$15
<i>Pickled fennel, tapenade, nuts & seeds, mint, tomato foccacia</i>	
PARMESAN CRUMBED DEEP FRIED ARTICHOKE (V)	\$15
<i>Roasted garlic aioli</i>	
CALAMARI (GF)	\$17
<i>Chilli, lemon, parsley, lemon mayonnaise</i>	
GRILLED SARDINES	\$17
<i>Ciabatta, cauliflower puree, pancetta & chilli Napolitana</i>	
POLPETTE	\$15
<i>Pork and veal meatballs, rich tomato sauce, house-baked focaccia</i>	
GRILLED LAMB SKEWERS	\$19
<i>Cumin, fennel tops, minted labneh, house baked focaccia</i>	
FRIES (V)	\$7
<i>Parmesan, herbed salt</i>	
MIXED LEAF SALAD (GF, VG)	\$8
<i>Cherry tomato, cucumber, red onion, red wine vinaigrette</i>	
PEAR & ROCKET SALAD (GF, V)	\$9
<i>Shaved parmesan, walnuts, balsamic, extra virgin olive oil</i>	
ROASTED CARROTS (GF, V)	\$9
<i>Stracciatella, almonds, currants, radish, mint, chilli oil</i>	

SALAD

CAPRESE (GF, V)	\$17
<i>Tomato, fresh basil, buffalo mozzarella, extra virgin olive oil</i>	
GRAIN (V)	\$19
<i>Fregola, sweet potato, cauliflower, beetroot, pepitas, sesame, almonds, parsley, goats curd, mustard vinaigrette</i>	
BRESAOLA & SMOKED MOZZARELLA (GF)	\$21
<i>Autumn leaves, fresh ricotta, fennel, grapes, pecan, balsamic dressing</i>	
CHARRED OCTOPUS (GF)	\$23
<i>Chorizo, kipfler potato, capsicum, tomato, Tuscan kale, cannellini beans, parsley, black mayonnaise</i>	
CAESAR	\$16
<i>Cos lettuce, bacon, croutons, anchovies, parmesan</i>	

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PASTA & RISOTTO

MUSHROOM RISOTTO (GF, V)	\$18
<i>Thyme, oregano, gorgonzola, candied walnuts</i>	
PEA, LEMON & RICOTTA RIGATONI (V)	\$17
<i>Zucchini cream, basil, toasted hazelnut crumb</i>	
PRAWN RISOTTO (GF)	\$23
<i>Cherry tomato, baby spinach, chilli, fennel butter</i>	
SMOKED TROUT PAPPARDELLE	\$23
<i>Cherry tomato, asparagus, spinach, dill butter, lemon crumb</i>	
CASARECCE STRACOTTO	\$18
<i>Bolognese-style slow cooked beef brisket ragu</i>	

BURGERS & SANDWICHES

GODMOTHER (V)	\$18
<i>Portobello mushroom, provolone, mozzarella, roasted bell pepper, leaves, onion, pesto mayonnaise, chips</i>	
GODFATHER	\$20
<i>All-beef patty, provolone, mozzarella, roasted bell pepper, leaves, onion, pesto mayonnaise, chips</i>	
PARMY	\$19
<i>Crumbed chicken breast, streaky bacon, Napolitana sauce, mozzarella, leaves, mayonnaise, chips</i>	
CLASSIC	\$18
<i>All-beef patty, American cheese, leaves, tomato, pickles, onion, burger sauce, chips</i>	
POACHED CHICKEN SANDWICH	\$18
<i>Preserved lemon, walnut, basil mayonnaise, rocket on toasted sourdough with chips</i>	
STEAK SANDWICH	\$22
<i>Grilled scotch fillet, pickled celery, watercress, fried egg, crisp onion, black pepper & mustard mayonnaise on toasted sourdough with chips</i>	

SCHNITZEL & SCALLOPINI

SCHNITZEL (CHICKEN / VEAL)	\$19/\$23
<i>Herb & parmesan crusted, served with chips and salad</i>	
PARMIGIANA (CHICKEN / VEAL)	\$23/\$27
<i>Herb & parmesan crumbed schnitzel, Napolitana sauce, melted mozzarella, served with chips and salad</i>	
LIMONE (CHICKEN / VEAL)	\$23/\$27
<i>Pan-fried escallop, green peas, lemon butter sauce, served with buttered potatoes and seasonal vegetables</i>	
MARSALA (CHICKEN / VEAL)	\$23/\$27
<i>Pan-fried escallop, mushroom, parsley, marsala cream sauce, served with buttered potatoes and seasonal vegetables</i>	

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MAINS

EGGPLANT INVOLTINI ^{GF} ^V	\$22
<i>Rolled eggplant and ricotta baked in rich tomato sauce with a salad of radicchio, apple, sultana and witlof</i>	
PAN-FRIED BARRAMUNDI ^{GF}	\$32
<i>Roasted kipfler, slow cooked Roma, Sicilian salsa, fried parsley</i>	
CRISP SKINNED SALMON ^{GF}	\$30
<i>Pumpkin puree, broccolini, radicchio, snow pea tendril, white anchovy butter</i>	
SLOW ROASTED LAMB SHANK	\$28
<i>Red wine, tomato, buttered beans, cheesy polenta</i>	
ITALIAN SAUSAGE	\$22
<i>"Little Fatties" pork & fennel sausage, baked tomato & beans, potato, kale, garlic cream</i>	
250GM GRAIN-FED RUMP	\$23
<i>Riverina Angus MBS2+. Served with chips, mixed leaf salad</i>	
300GM SIRLOIN	\$34
<i>Pinnacle Grass Fed MBS2+. Served with cherry tomato, rocket, pecorino, red wine jus</i>	
450GM BISTECCA FIORENTINA	\$48
<i>Grainge Grain-Fed MSA. Served with rosemary potato, watercress, red wine sauce</i>	

SAUCES

DIANNE, PEPPER, MUSHROOM, RED WINE JUS	\$2
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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 ^V	\$12

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PIZZA

Available in Thin or Pan pizza

PAN 13" \$25 | THIN 13" \$19 | THIN 16" \$25 | THIN 18" \$35

MARGHERITA ^V	
<i>Tomato base, fresh mozzarella, basil</i>	
Pan 13" \$22 Thin 13" \$17 Thin 16" \$22 Thin 18" \$30	
GARLIC ^V	
<i>Garlic & herb oil, fresh mozzarella</i>	
Pan 13" \$22 Thin 13" \$17 Thin 16" \$22 Thin 18" \$30	
VEGAN ^V	
<i>Cauliflower puree base, cherry tomato, artichoke, green olive, capers, torn rocket, extra virgin olive oil</i>	
ROAST PUMPKIN, BEETROOT & CAULIFLOWER ^V	
<i>Beetroot puree base, roast pumpkin, zucchini, red onion, cashew, basil</i>	
MUSHROOM ^V	
<i>Tomato base, fresh mozzarella, porcini mushroom, field mushroom, pecorino, parsley</i>	
PUTTANESCA	
<i>Tomato base, fresh mozzarella, anchovy, marinated artichokes, capers</i>	
PRAWN	
<i>Tomato base, fresh mozzarella, garlic prawn, red onion, capsicum</i>	
PROSCIUTTO	
<i>Garlic & herb oil base, prosciutto, rocket cherry tomato, parmesan</i>	
BBQ CHICKEN RANCH	
<i>Smokey tomato bbq base, fresh, mozzarella, marinated chicken breast, maple smoked bacon, red onion, capsicum, ranch dressing</i>	
ITALIAN SAUSAGE	
<i>Tomato base, fresh mozzarella, pork & fennel sausage, zucchini, red onion, basil</i>	
MEAT LOVERS	
<i>Tomato base, fresh mozzarella, double smoked ham, maple bacon, pepperoni, pork & fennel sausage, marinated beef rump</i>	
HAWAIIAN	
<i>Tomato base, fresh mozzarella, double smoked ham, pineapple</i>	
CAPRICCIOSA	
<i>Tomato base, fresh mozzarella, ham, mushroom, olives, marinated artichoke</i>	
PEPPERONI	
<i>Tomato base, fresh mozzarella, pepperoni, mushroom, black olive</i>	
SUPREME	
<i>Tomato base, fresh mozzarella, capsicum, red onion, mushroom, ham, pepperoni</i>	

DESSERT

MASCARPONE MOUSSE	\$11
<i>Strawberries, hazelnut, basil, chocolate, caramelised balsamic</i>	
NUTELLA PIZZA	\$14
<i>Peaches, toasted coconut flakes, vanilla bean ice cream</i>	