

Food Menu

Antipasti, Sharing and Sides

HOUSE BAKED FOCACCIA (V)	\$8
Garlic and herb oil, parmesan	
HOUSE BAKED FOCACCIA (V)	\$12
Cherry tomato, black olive, vincotto	
BURRATA (V)	\$15
Red & yellow capsicum peperonata, basil, garlic crostini, vin cotta	
ANTIPASTI SHARE BOARD	\$29
Prosciutto, sopressa, grissini, mixed grilled veg, pickled fennel, toasted ciabatta, mixed nuts & dried fruit	
CALAMARI (GF)	\$17
Chilli, lemon, parsley, lemon mayonnaise	
FRIED WHITEBAIT	\$16
Artichoke & white bean puree	
POLPETTE	\$15
Pork and veal meatballs, rich tomato sauce, house-baked focaccia	
GRILLED LAMB SKEWERS	\$19
Cumin, fennel tops, minted labneh, house baked focaccia	
FRIES (V)	\$7
Parmesan, herbed salt	
MIXED LEAF SALAD (GF) (VG)	\$8
Cherry tomato, cucumber, red onion, red wine vinaigrette	
PEAR & ROCKET SALAD (GF) (V)	\$9
Shaved parmesan, walnuts, balsamic, extra virgin olive oil	

Salad

CAPRESE (GF) (V)	\$17
Tomato, fresh basil, buffalo mozzarella, extra virgin olive oil	
SMOKED BUFFALO MOZZARELLA & HEIRLOOM TOMATO	\$20
Basil, radicchio, pickled red onion, capers, vino cotto	
PROSCIUTTO & GOATS CURD (GF)	\$23
Citrus segments, lettuce, hazelnuts, fennel, radicchio, red wine vinaigrette	
GRILLED EGGPLANT (GF) (V)	\$21
Cherry tomatoes, mint, spinach, toasted mixed seeds, almonds, goats cheese, balsamic vinaigrette	
CLASSIC CAESAR (GF) (V)	\$16
Cos lettuce, bacon, croutons, anchovies, parmesan	

Burgers and Sandwiches

GODMOTHER (V)	\$18
Portobello mushroom, provolone, mozzarella, roasted bell pepper, leaves, onion, pesto mayonnaise, chips	
GODFATHER	\$20
All-beef patty, provolone, mozzarella, roasted bell pepper, leaves, onion, pesto mayonnaise, chips	
PARMY	\$19
Crumbed chicken breast, streaky bacon, Napolitana sauce, mozzarella, leaves, mayonnaise, chips	
CLASSIC	\$18
All-beef patty, American cheese, leaves, tomato, pickles, onion, burger sauce, chips	
POACHED CHICKEN SANDWICH	\$18
Preserved lemon, walnut, basil mayonnaise, rocket on toasted sourdough with chips	
STEAK SANDWICH	\$23
Grilled scotch fillet, pickles, tomato relish, fried egg, fried onion, dill & seeded mustard mayonnaise toasted sour-dough tin loaf, chips	

Schnitzel and Scallopini

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

Pasta and Risotto

POTATO GNOCCHI (GF) (V)	\$18
Napolitana sauce, broad beans, peas, zucchini, spinach, ricotta	
PUMPKIN RISOTTO (V)	\$20
Fried sage, toasted pepitas & shaved parmesan	
CHILLI PRAWN LINGUINE	\$26
Lemon, rocket, cherry tomatoes	
RIGATONI SALSICCE	\$24
Pork & fennel sausage, mushroom, tomato, asparagus, parsley & shaved parmesan	
CASARECCE STRACOTTO	\$18
Bolognese-style slow cooked beef brisket ragu	

Mains

EGGPLANT ROLLATINI (GF) (V)	\$22
<i>Rolled eggplant and ricotta baked in rich tomato sauce with a salad of radicchio, apple, sultana and witlof</i>	
BARRAMUNDI	\$32
<i>Freekah, fennel & radish salad, snow pea spouts, garlic & herb roasted chat potato & Persian fetta</i>	
SALMON	\$30
<i>Pea puree, asparagus, kipfler potato, parsley, preserved lemon dressing, pickled cucumber watercress</i>	
SLOW ROASTED LAMB SHANK (GF)	\$28
<i>Red wine, tomato, buttered beans, cheesy polenta</i>	
CHICKEN OLIVE & SEMI DRIED TOMATO INVOLTINI (GF)	\$26
<i>Mash potato, sauteed spinach, grilled fennel, salsa verde & red wine jus</i>	
250GM GRAIN-FED RUMP	\$22
<i>Riverine MBS2+. served with chips, mixed leaf salad</i>	
250GM SIRLOIN	\$32
<i>Riverine MBS2+. served with cherry tomato, rocket, pecorino, red wine jus</i>	
450GM BISTECCA FIORENTINA	\$48
<i>Nolan T-Bone Gympie QLD tender-stretched, 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

FOR KIDS UNDER 12 YEARS & SENIORS ONLY

Late Night Food

PLEASE SEE STAFF FOR MORE INFORMATION	\$35
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Pizza

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

MARGHERITA (V)	
<i>Tomato base, fresh mozzarella, basil</i> 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>	
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

PEACH COBBLER	\$12
<i>Fig gelato</i>	
NUTELLA PIZZA	\$14
<i>Strawberries, toasted coconut flakes, vanilla bean ice cream</i>	

(V) VEGETARIAN

(GF) GLUTEN FREE