

## ENTREES & SHARING PLATES

<p><b>MINISTRONE SOUP</b></p> <p><i>Hearty Italian classic vegetable, bean &amp; pasta soup in a tomato base</i></p>		10.00
<p><b>FRESH BREAD</b> <i>v, vg</i></p> <p><i>Crusty Italian bread, butter or Extra Virgin Olive Oil &amp; Balsamic Vinegar</i></p>		3.00
<p><b>GARLIC BREAD</b> <i>v</i></p> <p><i>Crusty Italian spread with garlic butter and toasted</i></p>		7.50
<p><b>GARLIC PIZZA BREAD</b> <i>v</i></p> <p><i>Crusty pizza base, garlic and mozzarella</i>  <i>Parmesan &amp; parsley topping</i></p>		15.50
		<b>Gluten-free base available Add \$2.00</b>
<p><b>ARANCINI (5)</b></p> <p><i>Crumbed Italian risotto balls stuffed with oozy mozzarella, Bolognese sauce and peas. Served on rocket leaves, warmed roasted capsicum and a side serve of Neapolitan sauce</i></p>		14.50
<p><b>BRUSCHETTA</b> <i>v</i></p> <p><i>Crusty Italian garlic bread, toasted</i>  <i>Diced tomato, onion, fresh basil, topped with feta cheese, basil pesto (no nuts) and balsamic glaze</i></p>		14.00
<p><b>TRIO OF OLIVES</b> <i>v</i></p> <p><i>Warmed, marinated olive mix served with charred crusty bread and feta</i></p>		13.00
<p><b>GRILLED CACCIATORA SAUSAGE (MILD)</b></p> <p><i>Served with warmed olive mix, feta cheese and charred crusty bread</i></p>		19.50
<p><b>CRUMBED SQUID</b></p> <p><i>Lightly crumbed and fried</i></p> <p><i>Served with lemon and tartare sauce</i></p>	<p>Serves 1-2</p> <p>Serves 2-4</p>	<p>14.00</p> <p>22.00</p>
<p><b>MARINATED OCTOPUS</b></p> <p><i>Accompanied with charred crusty bread</i>  <i>Served with warmed, mixed marinated olives</i></p>		21.50
<p><b>OYSTERS NATURAL</b></p> <p><i>Freshly shucked oysters, lemon and dipping sauce</i></p>	<p>Half Dozen</p> <p>Dozen</p>	<p>16.00</p> <p>28.00</p>
<p><b>OYSTERS KILPATRICK</b></p> <p><i>Poached in Worcestershire sauce, topped with our in-house recipe of bacon, onion, tomato and parsley and baked</i></p>	<p>Half Dozen</p> <p>Dozen</p>	<p>18.50</p> <p>32.00</p>

# PASTA & RISOTTO

*All dishes served with a sprinkling of parsley*

SPAGHETTI BOLOGNAISE Large 23.50  
*Spaghetti tossed in a rich & meaty traditional tomato sauce* Small 16.50  
*Garnished with shaved parmesan & parsley*

SPAGHETTI & MEATBALLS 25.50  
*Spaghetti with beef & pork meatballs tossed in a light tomato sauce*  
*Garnished with shaved parmesan & parsley*

PRAWN & CRAB SPAGHETTI *add Chilli optional* 32.50  
*Spaghetti tossed with prawn and crab with garlic, white wine*  
*cherry tomatoes & spinach*

SPAGHETTI MARINARA *add Chilli optional* 29.50  
*Fresh sauteed seafood infused with white wine and garlic tossed in*  
*a light tomato sauce. (Prawns, Scallops, Squid, Fish Pieces & Mussels)*

PENNE ARRABBIATA 23.50  
*Penne pasta tossed in a light tomato, garlic, cherry tomatoes &*  
*chilli sauce. Garnished with shaved parmesan & parsley*  
*add Cacciatore Sausage 2.00*

PENNE CREAMY CHICKEN 26.50  
*Penne pasta tossed in a light creamy sauce with chicken, garlic,*  
*mushrooms, cherry tomatoes, parmesan cheese & spinach*  
*Garnished with shaved parmesan & parsley* *add Bacon 2.00*

ITALIAN SAUSAGE & PULLED PORK PAPPARDELLE 27.50  
*Ribbon pappardelle egg pasta tossed in a rich and hearty fennel, sausage,*  
*pulled pork, red wine & tomato sauce. Topped with shaved parmesan*

GNOCCHI 26.50  
*Home-made classic Italian potato dumplings, served with your choice of*  
*either Bolognese, Napoletana or Alla Panna (cream, bacon & mushroom)*  
*sauce. Garnished with shaved parmesan & parsley*

CANNELLONI FLORENTINE *(vegetarian)* Small (1) 22.50  
*Fresh ricotta & spinach filling, baked in a light tomato sauce* Large (2) 26.50  
*accompanied with a fresh garden salad*

SEAFOOD RISOTTO 29.50  
*Fresh sauteed seafood infused with white wine and cream*  
*(Prawns, Scallops, Squid, Fish Pieces & Mussels)*

MUSHROOM RISOTTO *(vegetarian)* 26.50  
*A selection of porcini and wild mushrooms infused with truffle,*  
*parmesan cheese & a hint of cream*  
*Garnished with shaved parmesan* *add Chicken 3.00*

# MEAT & CHICKEN

*All dishes served with a sprinkling of parsley*

*Accompanying side sauces may contain flour*

## FILLET MIGNON 36.50

*Prime beef tenderloin wrapped in rashers of bacon grilled to your liking  
Choice of Salad & Chips, Spaghetti Bolognese or Vegetables  
Complementary Mushroom, Red Wine Jus or Green Peppercorn side sauce  
add Garlic Prawns \$6.00*

## SCALLOPINI 29.00

*Thin slices of fillet steak sauteed in a sweet sherry & cream sauce  
Choice of Salad & Chips, Spaghetti Bolognese or Vegetables*

## SCALLOPINI AI FUNGHI 31.00

*Thin slices of fillet steak sauteed in a mushroom, sweet sherry & cream sauce  
Choice of Salad & Chips, Spaghetti Bolognese or Vegetables*

## VEAL CUTLETS (SCHNITZELS) 26.50

*Lightly crumbed and fried boneless tender veal schnitzels  
Choice of Salad & Chips, Spaghetti Bolognese or Vegetables  
Complementary Mushroom, Red Wine Jus or Green Peppercorn side sauce*

## VEAL PARMIGIANA 28.00

*Tender veal schnitzels covered with a light tomato sauce &  
topped with lightly grilled mozzarella & grated cheese  
Choice of Salad & Chips, Spaghetti Bolognese or Vegetables  
add Fried Onions \$1.50  
add Ham \$1.50*

## ROAST CHICKEN 26.50

*Roma Style Roast Chicken (1/2 chicken)  
with Garlic & Mixed Herb Stuffing  
Choice of Salad & Chips, Spaghetti Bolognese or Vegetables  
Complementary Mushroom, Red Wine Jus or Green Peppercorn side sauce*

## CHICKEN SCALLOPINI 26.50

*Chicken tenderloins in a creamy mushroom and spinach sauce  
with white wine and lemon  
Choice of Salad & Chips, Spaghetti Bolognese or Vegetables*

## CHICKEN PARMIGIANA 28.00

*Tender chicken breast schnitzel covered with a light, tomato sauce  
topped with mozzarella & parmesan cheese and lightly grilled  
Choice of Salad & Chips, Spaghetti Bolognese or Vegetables  
add Fried Onions \$1.50  
add Ham \$1.50*

## CHICKEN SCHNITZELS 26.50

*Lightly crumbed and fried boneless tender chicken breast  
Choice of Salad & Chips, Spaghetti Bolognese or Vegetables  
Complementary Mushroom, Red Wine Jus or Green Peppercorn side sauce*

## FISH & SEAFOOD

*All dishes served with a sprinkling of parsley*

### Fish of the Day MP

**Option: Served with Creamy Garlic Prawns      Add \$6.00**

*Choice of Salad & Chips, Spaghetti Bolognese or Vegetables  
Accompanied with a side serve of Tartare Sauce*

### Crumbed Squid Rings 25.50

*Served with a fresh Garden Salad, Chips & Tartare Sauce  
or Spaghetti Bolognese*

### Chilli Mussels 750g + 27.50

*Tossed in a light, spicy Neapolitan sauce and  
accompanied with toasted Turkish bread*

## EXTRAS

### BOWL OF VEGETABLES *gf* 10.00

### GARDEN SALAD Small 8.00

*Mixed lettuce, tomato, cucumber, red onion & olives  
in a vinaigrette dressing* Large 10.00

### GREEK SALAD Small 10.00

*Mixed lettuce, feta cheese, tomato, cucumber, red onion  
& olives in a vinaigrette dressing* Large 12.00

### BEER-BATTERED FRIES 7.00

*Served with Aioli or Tomato sauce*

## PIZZA

*Gluten-free bases available on request 2.00*

### **GARLIC PIZZA BREAD** 15.50

*Crusty pizza base, garlic, mozzarella, parmesan & parsley dressing*

### **HAM & CHEESE** 19.50

*Napoletana sauce, mozzarella, sliced ham*

### **VEGETARIANA** 22.00

*Napoletana sauce, mozzarella, roast capsicum, mushrooms*

*roast pumpkin, spinach, olives, caramelised onions*

### **CHICKEN SUPREME** 23.00

*Napoletana sauce, mozzarella, marinated chicken, bacon*

*roast pumpkin, semi-sundried tomatoes, caramelised onions*

### **SICILIANA** 24.50

*Napoletana sauce, mozzarella, roast capsicum,*

*pepperoni, hot chilli, topped with a fresh bruschetta mix*

### **MARGHERITA** 18.00

*Napoletana sauce, mozzarella, fresh bocconcini, fresh basil*

### **PIZZA TOPPING OPTIONS FOR MARGHERITA** *Add 1.50 per ingredient*

*Cacciatore Sausage, Ham, Pepperoni, Bacon, Caramelised Onions, Olives,*

*Bocconcini Cheese, Pineapple, Anchovies, Baby Spinach, Roasted Pumpkin*

*Semi sun-dried Tomatoes, Mushrooms*

*Prawns* **Add 4.50**

*Chicken* **Add 2.50**

## CHILDRENS' MENU

*(14 years and under)*

### **SPAGHETTI** 12.00

*Spaghetti tossed in either a Bolognese or Napoletana sauce*

### **GNOCCHI** 13.00

*Home-made Italian potato dumplings tossed through either*

*Bolognese or Napoletana sauce*

### **FISH & CHIPS** 13.00

*Crumbed fish served with a side of chips*

### **VEAL CUTLETS (SCHNITZELS)** 12.00

*Lightly crumbed tender veal schnitzels*

*served with a side of chips or Spaghetti Bolognese*

### **BASKET OF CHIPS v** 7.00

*Served with Aioli or Tomato sauce*

## DESSERTS, COFFEE & TEA

CHOC OOZE 12.50

*A decadent, warm chocolate cake filled with an oozy chocolate sauce. Served with ice cream.*

STICKY DATE PUDDING 12.50

*Made in-house. Warmed pudding topped with butterscotch sauce and served with ice cream.*

PANNA COTTA 12.00

*Light, creamy and refreshing Italian vanilla panna cotta with passionfruit coulis & fresh berries.*

TIRAMISU' 12.50

*Made in-house Italian dessert. Lady finger biscuits dipped in coffee & marsala, layered with mascarpone and cream and topped with cocoa.*

CRÈME BRULEE 12.50

*Made in-house. A rich custard base with a hardened butterscotch topping. Served slightly chilled. Accompanied with ice cream.*

AFFOGATO 6.50

*Espresso coffee served with a side scoop of vanilla ice cream.*

AFFOGATO FRANGELICO (OR BAILEY'S IRISH CREAM) 10.00

*Espresso coffee with a side scoop of vanilla ice cream  
Choice of Frangelico or Bailey's Irish Cream shot.*

	MUG	REG
CAPPUCCINO	5.20	4.00
FLAT WHITE	5.20	4.00
LONG BLACK	5.20	4.00
LATTE	5.20	4.00
CHAI LATTE	5.50	4.50
ESPRESSO		3.00
SHORT MACCHIATO		3.50
LONG MACCHIATO		4.50
MOCHA		4.80
HOT CHOCOLATE	5.20	4.20
TEA		4.00
<i>Traditional Black Tea, Decaf Black Tea, Green Tea, Peppermint Tea English Breakfast, Chamomile, Lemon &amp; Ginger</i>		
Extras		0.50
<i>Decaf, Soy Milk, Extra Shot</i>		