

## dessert

**pina colada tartlet ~ \$11**  
toasted coconut macaroon pastry shell, filled with a creamy coconut, pineapple & rum flavoured custard

**banana split ~ \$10 GF**  
served with fresh cream, ice-cream and chocolate sauce

**apple pie ~ \$12**  
warm apple pie served with, ice-cream and dusted with cinnamon

**date, ginger and chocolate slice ~ \$10 GF**  
date & ginger slice, covered with chocolate, with homemade custard

**café affogato ~ \$8**  
available with vanilla or chocolate ice-cream

**kids ice-cream (two scoops) ~ \$4.50**  
vanilla, chocolate, strawberry or banana, with chocolate, strawberry or caramel topping

## milkshakes

all our milkshakes are made with real fruit and ice-cream  
**vanilla bean / fresh banana / fresh strawberry / rich chocolate ~ \$8**

## coffee, tea & chocolate

**espresso ~ \$4.00**  
**short macchiato ~ \$4.00**  
**coffee ~ \$4.60**  
flat white / cappuccino / latte / long black / mocha  
**tea ~ \$4.50**

**hot chocolate ~ \$4.80**  
**viennese coffee ~ \$6**  
**iced coffee ~ \$8.50**  
made with fresh cream and ice-cream, available in standard, mocha, hazelnut, caramel and gingerbread

**liqueur coffee ~ \$10**  
jameons / amaretto / brandy / kahlua / sambucca  
**extras ~ \$0.60**  
extra shot / soy milk / almond milk / flavoured syrup (hazelnut, caramel, vanilla, gingerbread)

## kids corner (under 12s)

**kids steak and mash ~ \$12 GF**  
**kids cheeseburger & fries ~ \$12**  
**kids grilled chicken & chips ~ \$12**  
**kids creamy bacon spaghetti ~ \$12 V6**  
**kids pizza ~ \$12 V6**  
ham & pineapple / ham & cheese / margherita  
**kids crispy prawns & chips ~ \$14**

## light bites & salads

**garlic bread/with cheese ~ \$6.50/8.50 V**  
two thick slices of woodfired boston bread with herb garlic butter & parmesan / with mozzarella

**premium jet fresh jumbo oysters ~\$3.50/4.00**  
new zealand jumbo oysters, natural / kilpatrick (price each)

**soup of the day ~ \$12**  
homemade soup served with woodfired garlic bread

**bruschetta trio ~ \$16 V6**  
toasted ciabatta rubbed with garlic & olive oil, presented three ways; traditional bruschetta, marinated roasted vegetables, and olive anchovy and basil, all finished with extra virgin olive oil.

**sharing plate ~ \$28**  
crumbed prawns, salt & pepper squid, marinated olives, grilled vegetables, cold preserved meat, grilled italian sausage, finished with wood-fired bread and freshly made estivo salad (fresh bocconchini, cucumber, roma tomatoes, red onions and basil pesto)

**middle-eastern legume salad ~ \$19 V V6**  
seasoned chickpea and pinto beans tossed in with diced tomato, cucumber, red onion, mint, coriander, spring onions, wild rocket, and labneh cheese, finished with lemon juice, freshly cracked black pepper, and crispy lavash

add grilled garlic chicken & side of garlic yoghurt sauce~ \$7  
add turkish adana kebabs & side of garlic yoghurt sauce ~ \$7

**marinated grilled octopus salad ~ \$25 GF**  
marinated grilled-octopus tossed in with oven roasted tomato, olives, capers, oven roasted red onions, rocket leaves and feta cheese finished with lemon juice and olive oil

**grilled chicken cobb salad ~ \$25 V6 GF6**  
garlic marinated grilled free-range chicken tenderloin tossed in with southwest dressing, crispy bacon, avocado, baby cos lettuce, sliced tomato, cucumber, red onion and boiled egg

**grilled chilli squid salad ~ \$25 GF6**  
grilled chilli-and-lime-marinated whole baby squid, served with tossed cherry tomato, avocado, cucumber, red onion and coriander, finished with chilli & lime vinaigrette

**insalata di pastore ~ \$22 V GF6**  
mediterranean shepherd salad made with toasted ciabatta, split buffalo mozzarella, topped with tossed sundried tomato, olives, rocket leaves and caramelized onion, finished with balsamic reduction  
add grilled chicken tenderloin~ \$6

**falafel with lebanese salad ~ \$24 V GF6**  
homemade crispy falafel patties served with garlic yoghurt and lebanese salad (cucumber, tomato, mint, coriander, spring onion and toasted pita bread), finished with olive oil, sumac and lemon juice

**creamy garlic /chilli prawns ~ \$20 entrée / \$29 main GF6**  
pan-fried prawns tossed in with a choice of either homemade creamy garlic sauce, or fresh chilli & garlic in a homemade tomato sauce, served with rice

please note ~ not all ingredients are mentioned on the menu description, if you have any concerns please do not hesitate to ask prior to ordering ~ all food items may contain traces of peanuts or tree nuts

## mains

**chicken parmigiana ~ \$28**  
crumbed free-range chicken breast schnitzel topped and baked with homemade tomato sauce, basil and mozzarella, served with beer battered chips and mini garden salad

add mushroom/garlic/pepper sauce ~ \$1  
add crumbed prawns and garlic sauce ~ \$4

**shawarma half chicken ~ \$30 GF6**  
lilydale free-range boneless half-chicken, marinated with middle eastern shawarma rub, grilled and served with side of pita pocket and salad consisting of tomato, pickle, parsley, coriander, red onion, cucumber and radish, dressed with lemon, olive oil and tahini

**burry beef burger ~ \$22**  
toasted burger bun filled with 250g homemade beef patti, topped and grilled with american cheddar, short cut bacon, egg, peppers, sliced onion, tomato and lettuce, homemade mayonnaise, served with beer battered chips

**chicken and avocado burger ~ \$22**  
toasted charcoal burger bun filled with grilled chicken tenderloin, crispy bacon, jalapeno, avocado, sliced tomato, and lettuce, finished with homemade chilli sauce

**moroccan vegetable tagine ~ \$25 V6 GF6**  
authentic tagine dish cooked with moroccan spices, dried apricots, chick pea, pumpkin, potato, zucchini, carrot, and eggplant, finished with parsley and coriander, served with side of pita bread

**grilled tasmanian salmon ~ \$35 GF6**  
fresh tasmanian salmon, grilled to medium, served with egyptian-style spicy roast potato), finished with tzatziki and lemon

**fish of the day ~ market price GF6**  
served with lemon butter, fries and mini garden salad

**seafood share plate ~ \$49 GF6**  
a meal for two consisting of creamy prawn and squid risotto, crispy-skin barramundi, grilled chilli-and-lime squid, grilled marinated octopus, and falafel, served with side of mini-salad and lemon

**sri-lankan goat curry ~ \$32 GF6**  
slow-cooked spicy sri-lankan-style goat curry, served with eggplant moju, and fragrant yellow rice

**harissa spiced lamb cutlets ~ \$40 GF6**  
amelia park lamb cutlets, marinated with harissa spice and cooked to medium, served with tortilla espanola (spanish potato omelette), finished with ratatouille

**creamy pork marsala ~ \$33 GF6**  
free-range berkshire pork fillet in a creamy marsala, sage and peppercorn sauce, served with potato mash

**surf'n'turf (300g) rump / scotch ~ \$37 / \$46 GF6**  
butterfields premium angus rump or scotch fillet cooked to your liking, served with creamy garlic prawns and potato mash

**premium angus scotch fillet (350g) ~ \$44 GF6**  
butterfields premium scotch fillet, cooked to your liking, served with creamy potato mash, pan-fried mushroom, bacon and onion, finished with red wine jus

**filet mignon (250g) ~ \$45 GF6**  
bacon-wrapped butterfields premium beef fillet, cooked to your liking, served with creamy potato mash, buttered vegetable, roast baby onions, finished with red wine jus

## pasta

made with traditional italian home-style fresh pasta

**chicken linguini ~ \$26**  
free-range grilled chicken tenderloin tossed in with linguini pasta, cream, garlic, pesto and smoky bacon, finished with shaved parmesan

**penne arrabiata con gamberi ~ \$26**  
penne tossed in with spicy chorizo and prawns, homemade tomato sauce, basil, fresh chilli, roast peppers & tomatoes, finished with shaved parmesan

**ravioli con agnello e salsa di zucca ~ \$26**  
freshly made four-cheese ravioli tossed in with roast lamb, in a creamy pumpkin sauce, finished with shaved parmesan

**gnocchi vegetariana ~ \$23 V V6**  
roasted baby vegetables tossed in with potato gnocchi, roast garlic, finished with homemade basil pesto and shaved parmesan

add chicken tenderloin ~ \$5

**fettuccini al funghi ~ \$23 V6**  
pan-fried mushrooms, olive oil, roast garlic, roast tomatoes, and basil, tossed in with fettuccini and bocconchini, finished with shaved parmesan  
add chicken tenderloin ~ \$6

## woodfired pizza (available evenings, and thurs-sun lunchtimes only)

**pizza con pomodoro ~ \$19 V**  
rich homemade tomato sauce, roasted roma tomatoes, basil and bocconchini

**pizza hawaiian ~ \$20**  
rich homemade tomato sauce, mozzarella, ham and glazed pineapple

**pizza vegetariana ~ \$19 V**  
rich homemade tomato sauce, mozzarella, roasted eggplant, roasted zucchini, roasted roma tomatoes and goats cheese

**pizza greca ~ \$23**  
rich homemade tomato sauce, mozzarella, greek-style lamb, feta, roast garlic, spinach, and rosemary

**pizza con tutto ~ \$23**  
rich homemade tomato sauce, mozzarella, italian sausage, bacon, ham, anchovies, olives, fresh chilli, sundried tomato, and basil

**pizza piccante de carne ~ \$23**  
rich homemade tomato sauce, italian sausage, beef, chicken, pork, and jalepeno

**extra toppings**  
veg~ \$2.00 / meat ~ \$3.00 / seafood ~ \$4.00

## sides

**garden salad ~ \$8 V V6 GF6**  
fresh mixed leaves, roma tomatoes, capsicum, red onion, carrot and cucumber, with balsamic dressing

**greek salad ~ \$10 V V6 GF6**  
fresh mixed leaves, roma tomatoes, cucumber, red onion and feta cheese, dressed with fresh lemon juice, extra virgin olive oil and oregano

**steamed vegetables ~ \$10 V V6 GF6**  
broccoli, cauliflower, beans, snow peas, carrots and baby corn

**beer battered chips / fries ~ \$8 / \$7 V V6**  
served with tomato sauce sweet chilli and sour cream

**egyptian roast potato ~ \$12 V**  
egyptian-style spicy potato, served with tzatziki