Entrata

FROM 12PM - 2:30PM & 5:30PM - 7PM

BRUSCHETTA

Ⓥ **GARLIC BRUSCHETTA** extra virgin olive oil, garlic, parsley — 12

Ⓥ **TOMATO BRUSCHETTA** tomato, spanish onion, extra virgin olive oil, basil, garlic — 14

MAINS

FISH & CHIPS (I) battered fish, chips, lemon, aioli — 28

Ⓖ **BARRAMUNDI (A)** seared barramundi with cherry tomatoes, olives, oregano, parsley potatoes, caper sauce — 44

COTOLETTA DI POLLO house made chicken schnitzel (2), roasted potatoes, seasonal vegetables — 30

SCHNITZEL & CHIPS house made chicken schnitzel (2), chips, aioli — 28

CALAMARI (I) lightly fried, salt & pepper calamari, lemon, aioli — 30

POLLO SALTIMBOCCA chicken fillet filled with prosciutto & sage, dutch carrots, parsley potatoes, broccoli, white wine & butter sauce — 48

PASTA

Ⓥ **RIGATONI PESTO** house made pesto, green beans — 30

SPAGHETTI GAMBERI (I) prawns, garlic, white wine, chilli, tomato sugo — 44

LINGUINE CRAB (A) blue swimmer crab meat & cherry tomatoes in a creamy pink white wine sauce — 39

RIGATONI RAGU veal ragu, tomato sugo — 32

SPAGHETTI MARINARA (M) prawns, calamari, blue swimmer crab meat, garlic, chilli, white wine, tomato sugo — 42

RISOTTO SALSICCIA pork & fennel sausage, pumpkin, parmigiano, peas, burrata — 48

SALAD & SIDES

Ⓥ **PANZANELLA** roma tomatoes, cucumber, crunchy homestyle bread, spanish onions, basil, garlic, olive oil, balsamic vinegar (gfo) — 18

SHOESTRING FRIES aioli — 12

AIOLI SAUCE — 2

Ⓖ **INSALATA MISTA** mixed leaf salad, e.v.o.o, balsamic — 14

Ⓖ **ROAST POTATOES** garlic, sea salt, e.v.o.o — 14

Ⓖ **VEGETABLES** garlic & e.v.o.o — 14

DESSERTS

CHEF'S PANNA COTTA — 18

TIRAMISU — 18

CANNOLI chef selection of filling (may contain traces of nuts) — 12

KIDS

SPAGHETTI POMODORO — 18

FISH & CHIPS (I) — 20

RIGATONI PESTO house made basil pine nut pesto — 18

CHICKEN SCHNITZEL & CHIPS — 20

RIGATONI RAGU veal ragu, tomato sugo — 20

Seafood Origin
A = Australian I = Imported M = Mixed Origin