



Breads & Starters

Garlic Bread \$7.5

Herb Bread \$7.5

Bruschetta \$15.9

Chips \$10.9

Garlic Pizza Crust – Please specify with or without mozzarella cheese. \$16.9

Salt & Pepper Calamari – Tender fresh calamari served with homemade tartar sauce on a bed of rocket. \$23.90

Trio Dip Platter – Tzatziki, taramosalata and hummus served with warm pita bread. \$16.9

Traditional Meatballs – Slow cooked in a rich tomato sauce. \$22.9

Grilled Haloumi – Cypriot haloumi cheese served on a bed of rocket and sliced tomato. \$22.9

Garlic Prawns – Ocean fresh king prawns, garlic, white wine, extra virgin olive oil and fresh shallots served with house baked bread. \$24.9

Mediterranean Antipasto – Spanish chorizo, pancetta, leg ham, artichokes, mixed olives, grilled haloumi, sundried tomato and marinated fetta served with house baked bread. \$25.9

Fresh Salads

Greek Salad – Garden Salad with feta cheese and Greek dressing. \$19.9

Caesar Salad – Lettuce, croutons, bacon, egg and anchovies with our homemade Caesar dressing. \$18.9

Rocket Salad – Fresh wild rocket, thinly sliced pear, avocado, pomegranate and fresh shaved parmesan drizzled with a balsamic glaze. \$19.9

Chicken Caesar – Caesar salad with chicken. \$23.9

Beetroot Salad – Baby spinach, rocket, beetroot, feta, snow peas and walnuts with a citrus dressing. \$19.9

EXTRAS - Grilled Chicken, Grilled Haloumi, Grilled Calamari, Smoked Salmon \$5

All card transactions incur a 1.6% surcharge

No Split Bills

Traditional Pasta — Combine our traditional pasta sauce recipes with our selection of:

Penne, Spaghetti, Tortellini. (Homemade Fresh Fettucine, Gnocchi or Gluten free \$2)

- Napoletana** – Our signature napoletana sauce and basil \$26.9
- Arabiatta** – Napoletana sauce with chilli and shallots. \$26.9
- Matriciana** – Bacon and onion in our napoletana sauce. \$28.9
- Bolognese** – Traditional beef mince and shallots tomato sauce. \$26.9
- Al Fredo** – Chicken, mushroom and shallots in a cream sauce. \$28.9
- Boscaiola** – Bacon, mushroom and shallots in a cream sauce. \$28.9
- Spinach Gnocchi Gorgonzola** – Homemade gnocchi served in a gorgonzola cream sauce topped with pine nuts. \$31.9
- Pesto Genovese** – Basil and pine nuts with a touch of cream. \$28.9
- Puttanesca** – Chilli, olives, mushrooms and shallots in our napoletana sauce. \$29.9
- Vegetarian** – Mixed fresh vegetables in our napoletana sauce. \$29.9
- Di Gamberi** – King prawns, avocado, white wine, napoletana sauce with a touch of cream. \$35.9
- Siciliana** – Australian prawns, extra virgin olive oil, garlic, pesto, chilli and sliced tomato. \$35.9
- Allo Scoglio** – White wine, garlic, extra virgin olive oil and chilli with Australian prawns and mussels. \$35.9
- Marinara** – Fresh seafood cooked in extra virgin olive oil and white wine with shallots, garlic and chilli in our napoletana sauce. \$35.9

Homemade from the Oven

- Lasagne** – Traditional minced beef and napoletana sauce. \$31.9
- Eggplant Gratin** – Eggplant layered with pecorino cheese and napoletana sauce. \$30.9
- Spinach & Ricotta Cannelloni** – Traditional homemade cannelloni stuffed with spinach and ricotta in a napoletana sauce with bechamel. \$30.9

Risotto

- Chicken** – With sundried tomatoes and mushrooms in a pink sauce. \$31.9
- Ragu** – Ragu meat tossed in a spicy wine and tomato sauce. \$31.9
- Porcini Mushroom** – With roasted pine nuts in a white wine and cream sauce. \$34.9
- Seafood** – Fresh seafood cooked in extra virgin olive oil with, shallots, garlic and chilli in napolitana sauce. \$34.9

Veal — Tender veal backstrap fillets served with steamed greens and roasted vegetables:

Schnitzel – Crumbed veal served with fresh lemon. \$36.9

Saltimbocca – Pan fried veal with prosciutto, fresh sage and tasty cheese in a white wine sauce. \$37.9

Parmigiana – Crumbed veal with eggplant served with napolitana sauce and melted mozzarella. \$38.9

Boscaiola – Pan fried veal with bacon, mushroom, shallots with a cream sauce. \$37.9

Princess – Pan fried veal with avocado, white wine, garnished with BBQ king prawns and hollandaise sauce. \$37.9

Isola Di Capri – Pan fried veal with king prawns, basil pesto with pink sauce. \$38.9

Chicken – Chicken breast fillet served with steamed greens and roasted vegetables.

Schnitzel – Crumbed chicken served with fresh lemon. \$33.9

Boscaiola – Pan fried with bacon, mushroom and shallots in a cream sauce. \$33.9

Mediterranean – Pan fried topped with onion, capsicum, oregano and olives in a napolitana sauce. \$33.9

Madagascar – Pan fried cooked with shallots in a peppercorn, brandy and cream sauce. \$33.9

Parmigiana – Crumbed chicken breast with eggplant served with napolitana sauce and melted mozzarella. \$34.9

Catch of the Day – All of our fish is locally sourced, fresh and brought in daily.

Wild Barramundi – Grilled ocean fresh wild barramundi served with garlic cream potatoes, steamed greens and served with lemon butter jus. \$37.9

Atlantic Salmon – Grilled Atlantic salmon fillet served with garlic cream potatoes, steamed greens and lemon butter jus. \$35.9

Salt & Pepper Calamari – Tender marinated calamari served with homemade tartare sauce chips and salad. \$31.9

Off The Grill

Cape Grim Prime Eye Fillet – Served with freshly steamed vegetables, garlic cream potatoes and your choice of sauce. \$41.9

Mushroom, Peppercorn, Dianne or Red Wine Jus

Traditional Pizza – All pizza's have tomato sauce and cheese unless stated otherwise.

(Gluten Free available medium size \$5)

	Medium 11"	Large 13"
Margherita – Tomato sauce and mozzarella cheese.	\$21.9	\$28.9
Napoletana – Anchovies and olives.	\$23.9	\$32.9
Capricciosa – Smoked ham, mushrooms, anchovies and olives.	\$24.9	\$33.9
Meat Lovers – Smoked ham, pepperoni and cabanossi.	\$25.9	\$33.9
Ham – Smoked ham with mozzarella cheese.	\$24.9	\$33.9
Mexicana – Pepperoni, onion, capsicum and olives.	\$24.9	\$33.9
Ham & Pineapple – Smoked ham and pineapple.	\$25.9	\$33.9
Pepperoni & Olives – Pepperoni and kalamata olives.	\$24.9	\$33.9
Pepperoni & Mushroom – Pepperoni and mushrooms.	\$24.9	\$33.9
Vegetarian – Onion, capsicum, mushrooms, olives and sun dried tomato.	\$24.9	\$33.9
Australiana – Smoked ham, bacon and egg.	\$25.9	\$33.9
Americana – Pepperoni and pineapple.	\$25.9	\$33.9
Four Seasons – Smoked ham, cabanossi, mushrooms and prawns.	\$25.9	\$34.9
Supreme – The lot (excluding prawns & anchovies).	\$25.9	\$34.9
Seafood – Fresh seafood mix marinated in garlic.	\$26.9	\$34.9

Gourmet Pizza

	Medium 11"	Large 13"
Tandoori Chicken – With capsicum and homemade tzatziki.	\$25.9	\$34.9
BBQ Chicken – Caramelised onion and sweet chilli topped with sour cream.	\$25.9	\$34.9
Bombay – Tandoori chicken, prawns, onion, feta, eggplant, capsicum, shallots and chilli.	\$25.9	\$34.9
Bellisimo – Marinated prawns, garlic, feta, chilli and asparagus served on a garlic pesto base.	\$25.9	\$34.9
Athens – Pepperoni, mushroom, eggplant, feta and fresh tomato.	\$25.9	\$34.9
Mediterranean – Pepperoni, capsicum, bacon, onion, olives and feta.	\$25.9	\$34.9

All card transactions incur a 1.6% surcharge

No Split Bills

Woodfire Pizza - All woodfire pizzas are Large 13"

(Gluten Free available medium size \$5)

Margherita Classico – San Marzano tomato, fior di latte and buffalo mozzarella cheese with fresh basil. \$25.9

San Danielle – San Marzano tomato, fior di latte, cherry tomatoes, prosciutto, fresh rocket and parmesan. \$29.9

Pollo Grande – San Marzano tomato, fior di latte, marinated chicken, roasted capsicum, roasted onion, sundried tomato, feta cheese and chilli. \$28.9

Carnivora – San Marzano tomato, fior di latte, ham, salami and Italian pork sausage. \$29.9

Agnello – Garlic and olive oil base, roast lamb, roasted capsicum, roasted onions, roma tomatoes, feta and oregano. \$29.9

Ambrosi – San Marzano tomato, fior di latte, spicy salami, Italian sausage, spinach and feta cheese. \$29.9

Diavola – San Marzano tomato, spicy salami and mozzarella. \$28.9

Con il Lotto – (The lot excluding seafood) \$29.9

Gamberi – Bianca base, marinated prawns, cherry tomatoes, fior di latte, fresh parsley and a touch of chilli. \$29.9

Porcu Porcini – Truffle oil, fior di latte, provolone cheese, Italian pork sausage, pancetta and porcini mushrooms with parsley. \$30.9

Melanzana Vegetarian – Buffalo mozzarella, roasted eggplant, roasted capsicum, olives, artichokes, porcini mushroom, cherry tomato topped with basil pesto. \$29.9

Al Pesto – San Marzano tomato, fior di latte, Australian king prawns, eggplant, pesto and garlic. \$30.9

Oceano – San Marzano tomato and fresh marinated mixed seafood. \$30.9

Quattro Formaggi – Bianca base, fior di latte, buffalo mozzarella, sweet gorgonzola and fresh parmesan. \$28.9

All card transactions incur a 1.6% surcharge

No split bills