



Restaurant & Bar

for Dinner

Starters

Margarita Pizza (v) <i>Tomato sugo, fresh basil topped with mozzarella</i>	14
Garlic Focaccia (v) <i>Served with thyme infused olive oil & balsamic</i>	8
Piatto Salumi <i>Daily selection of Italian cured meats, served with toasted focaccia</i>	18
Bruschetta (v) <i>Toasted ciabatta bread topped with fresh tomato, onion & basil</i>	9
Sicilian Olives (v, gf) <i>With capers, lemon, chilli & Mediterranean herbs</i>	7
Calamari Fitti <i>Served with crisp leaves, citrus aioli & lemon cheek</i>	18
Arancini Balls (v) <i>Mushroom, spinach, fetta, truffle oil & parmesan</i>	12

Salads

Calamari Salad <i>Mixed leaves, spinach, tossed with gremolata, capers, red onion & tomato</i>	19
Kale Paprika Crisp Salad (v) <i>With oven baked kale, olives, fetta, cherry tomatoes, Spanish onion & almond shards</i>	18
○ Add chicken	4
○ Add grilled prawns (each)	6

Pasta

Prawn Linguine Olio <i>Pan seared prawns, cherry tomatoes, garlic, chilli, fresh herbs, deglazed with white wine & a touch of olive oil</i>	26
Roast Pumpkin & Spinach Risotto (v) <i>Roasted pumpkin, fresh baby spinach & toasted pinenuts</i>	18
Pollo Pesto Fungi <i>Tender chicken breast, house made pesto & mushrooms with a touch of cream</i>	22
Kangaroo Spaghetti Bolognese <i>Traditional with a twist – kangaroo & pork mince sauce with tomato & finished with parmesan</i>	19
Carbonara Linguine <i>Streaky bacon, egg yolk & a white wine cream sauce finished with grana Padano & cracked pepper</i>	19
Chicken Penne <i>Pan seared chicken, olives, sundried tomatoes & spinach in a rich tomato cream sauce</i>	22

- **Gluten free pasta available on request (gf)**

Main

All mains served with chips & salad or seasonal vegetables

Pork Parmigiana <i>Crumbed pork neck, tomato sugo & melted mozzarella</i>	26
Fritto Misto <i>Crispy squid, tiger prawns & whitebait with chunky chips</i>	28
Pan Seared Barramundi (gf) <i>Barramundi fillet with crushed kiplers, salsa verde, rocket & fetta salad</i>	28
Vegetarian Pizza (v) <i>Medley of roasted seasonal vegetables, tomato sugo, finished with mozzarella, rocket & aioli</i>	19
Roasted Chicken Breast <i>Stuffed with polenta, caponata & pancetta crisp</i>	26
300g Grass-fed Angus Scotch (gf) <i>Served with rosemary & garlic potatoes with anchovy butter</i>	32
○ <i>Add grilled prawn (each)</i>	6
○ <i>Add lightly floured calamari rings</i>	4

On the side

Chunky chips <i>with truffle oil & parmesan</i>	8
Greens <i>broccolini, spinach, fetta, almonds & lemon</i>	8
Roast Potatoes <i>Kipfler potatoes tossed in olive oil, garlic, sea salt & rosemary</i>	8
Verdura Grigliata <i>Grilled Mediterranean seasonal vegetables, red wine vinegar & herbs</i>	8

Especially for the kids

Crispy skin chicken, with shoestring fries	7
Penne Napoli	7
Spaghetti Bolognaise	7

- Suitable for kids 12 & under

To finish

Ask your waiter for today's dessert option

Coffee Selection

4 Regular 5.50 Large

Flat White
Latte
Cappuccino
Mocha
Long Macchiato
Short Macchiato
Long Black
Espresso
Chai Latte
Hot Chocolate

Tea Selection

4

English Breakfast
Peppermint
Chamomile
Earl Grey
Ginger & Lemon
Green

- Full cream, light, macadamia & soy milk available