

• **DINNER MENU** •

ANTIPASTI ENTREES

HOUSE BAKED POLENTA BREAD with confit garlic and feta - 3 slices (V).....	\$9.50
CRUMBED OLIVES Large green olives filled with chicken, pork and veal mince crumbed, fried and served with gremolata - 6 per serve	\$11.90
PIZZA BIANCA Pizza bread brushed with garlic and olive oil (V)	\$12.90
ARANCINI Porcini, truffle and sage arancini served with whipped ricotta - 3 per serve (V).....	\$12.90
BRUSCHETTA AL POMODORO Toasted sourdough topped with cherry tomato, buffalo mozzarella and rocket with aged balsamic vinegar - 1 slice/2 slices (GFO, V).....	\$13.90
TWICE COOKED PORK BELLY with roman gnocchi, confit truss tomato, and madeira jus.....	\$18.90
FLAME GRILLED MOOLOOLABA PRAWNS with a tomato and saffron sauce and potato fritti (GF).....	\$19.50
SALT AND PEPPER CALAMARI with shaved fennel, orange and fresh herb salad with saffron aioli	\$16.90
ANTIPASTO BOARD FOR 2 - Selection of cured meats, (4) stuffed olives and (2) arancini with house baked bread (GFO)	\$21.90

INSALATE

BEETROOT SALAD - Beetroot and witlof salad with goats cheese, baby spinach and beetroot crisp (GF,V)....	\$14.90
MEDITERRANEA - Tomato, mozzarella di bufala, basil and leafy green salad with aged balsamic vinegar and extra virgin olive oil (GF,V).....	\$15.50
CAESAR SALAD - Cos lettuce, crisp pancetta, parmesan, croutes and egg (GFO).....	\$17.90
• ADD grilled chicken breast to any salad above.....	\$4.00
CHARRED ATLANTIC SALMON with avocado, watercress, rocket, cherry tomatoes and caper berries with a saffron vinaigrette (GF)	\$19.50

PIZZA

MARGHERITA tomato base, buffalo mozzarella, fresh basil and extra virgin olive oil (V)	\$19.00
VEGETARIANA tomato base, mozzarella, spanish onion, roast capsicum, mushrooms and artichokes (V)	\$19.00
PROSCIUTTO tomato base, mozzarella, fresh prosciutto and extra virgin olive oil	\$21.00
PEPPERONI tomato base, mozzarella, pepperoni, onion and black olives	\$22.00
PICCANTE tomato base, mozzarella, spicy salami, roasted capsicum, anchovies and chilli	\$22.00
POLLO tomato base, mozzarella, shredded chicken, onion and capsicum	\$23.00
FUNGHI buffalo mozzarella base, wild and mixed mushrooms topped with truffle oil and thyme	\$23.00
CARNEVALE tomato base, mozzarella, smoked ham, sausage and spicy salami	\$23.00
CAPRICCIOSA tomato base, mozzarella, ham, artichokes, mushrooms and black olives	\$23.00
GAMBERI chilli and garlic base with mozzarella, diced prawns, creme fraiche and cherry tomatoes	\$24.00
PORK BELLY tomato base, slow cooked pork belly, caramelised apple and cherry tomatoes with a balsamic reduction...	\$24.00

• GF= GLUTEN FREE • GFO= GLUTEN FREE OPTION AVAILABLE • V=VEGETARIAN • HALAL OPTIONS AVAILABLE.
• ONE BILL PER TABLE • 10% SURCHARGE ON PUBLIC HOLIDAYS • Our kitchen is open until 10.30pm Sun-Thurs and 11.30pm on Fri-Sat.

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PASTA

GF penne pasta available.

FETTUCCHINE AL RAGÙ Fettuccine in a traditional Italian Bolognese sauce topped with grana padano.....	\$21.00
PENNE ALL'AMATRICIANA Penne with bacon, chilli, garlic and olive oil in a tomato and basil sauce	\$19.00
GNOCCHI PRIMAVERA House made potato gnocchi tossed with eggplant, roast capsicum, zucchini and mushrooms in a garlic, basil and tomato sauce (V)	\$22.00
TORTELLINI ALFREDO Veal filled tortellini tossed with pancetta and fresh mushrooms in a cream and parmesan cheese sauce.....	\$19.00
FETTUCCHINE AL POLLO Fettuccine tossed with smoked chicken, diced speck and caramelised leek in a mascarpone and cream sauce	\$24.00
TAGLIATELLE ALLE NOCI Walnut tagliatelle with sautéed wild mushrooms and truffle oil in a sage butter sauce (V)	\$24.00
ORECCHIETTE CON AGNELLO Orecchiette pasta with slow cooked lamb neck, garden peas and whipped ricotta	\$26.00
RAVIOLI AI GAMBERI House made prawn filled ravioli in a white wine and cream sauce topped with soft herbs and fried leek	\$28.00
RISOTTO PESCATORA Risotto with diced prawns, King salmon and Moreton Bay bug in a light cream and basil sauce	\$29.00
LINGUINE AL GRANCHIO Linguine with spanner crab, chilli, garlic and preserved lemon in a butter sauce	\$34.00
SPAGHETTI ALLA MARINARA Spaghetti tossed with Cloudy Bay clams, Kinkawooka mussels, Moreton Bay bug, prawns and barramundi in a tomato, basil and garlic sauce	\$36.00

SECONDI MAINS

POLLO RIPIENO Oven baked chicken breast filled with mushrooms and herbs served with pickled baby beetroot, creamy polenta and cavolo nero (GF).....	\$32.00
COTOLETTA Crumbed veal cutlet with caponata (sautéed vegetables), lemon aioli and leafy greens	\$33.00
SALMONE AL LIMONE King Ora Salmon pan roasted in a lemon butter sauce, served on truffle and cauliflower puree with butter poached potato (GF).....	\$36.00
BARRAMUNDI Cone Bay barramundi pan roasted and served with roasted baby root vegetables topped with salsa verde (mixed herb sauce) (GF)	\$36.00
FILETTO Char grilled eye fillet (250g) served with rosemary and garlic potato fritti, buttered spinach and a porcini and balsamic onion jus (GFO).....	\$38.00
AGNELLO AL FORNO Oven roasted lamb rack served with truss cherry tomatoes, roasted potato and herb puree and Madeira red wine jus (GF).....	\$38.00
BISTECCA ALLA FIORENTINA 400g T-Bone served with green beans, thick cut chips and peppercorn sauce (GF).....	\$39.00

———— **SIDES \$8.50** ————

Rocket and parmesan salad | Cherry tomato and leafy green salad |
Thick cut chips | Caponata (sautéed mixed vegetables) | Green beans

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