

breads

ciabatta - fresh bread with balsamic vinegar, olive oil & confit garlic v	8.
olives - side of warm mixed olives gf v	8.
garlic bread - traditional garlic buttered italian bread v	8.
bruschetta traditional - 3 pieces, crusty bread with e.v. olive oil, diced tomato and basil v	15.
focaccia rossa - pizza bread with e.v. olive oil, tomato, garlic and herbs v	12.
focaccia bianca - pizza bread with e.v. olive oil, rosemary and oregano v	12.
focaccia gorgonzola in bianco - cream base, gorgonzola cheese, parma ham	19.

starters + entrees + salads

beef carpaccio - sliced raw eye fillet marinated with e.v. olive oil, lemon, parmesan & rocket gf	24.
calamari - lightly fried served mediterranean style with dill aioli and a garden salad	20.
garlic prawns - sauteed prawns served in a fresh garlic italian parsley, brandy cream sauce gf	22.
octopus - baby octopus pan fried w/ tomato, chilli, garlic and black olives gf	24.
large local scallops - roe off served with a cognac mushroom cream sauce and crispy pancetta gf	22.
potato croquettes - filled w/ salami, ham, parmesan served w/ a gorgonzola & cream dipping sauce	20.
gnocchi napoli – potato dumplings with napoli sauce and melted smoked mozzarella cheese v	20.
rocket pear gorgonzola salad - served with walnuts, parmesan and balsamic reduction v	19.
beetroot salad – baby spinach leaves tossed with beetroot, Persian fetta, crotons and crispy pancetta	19.
fritto misto - calamari, scallops and prawns tossed through rocket in an aioli dressing	25.
insalata caprese - tomato, buffalo mozzarella, basil, capers, red onions, olive oil & oregano gf v	19.
greek salad – tomato, cucumber, red onion, kalamata olives and a creamy fetta cheese gf v	19.

gf - gluten free

df – dairy free

v – vegetarian

pizza

traditional - tomato, mozzarella, ham, mushrooms, salami, olives and onions	24.
napoletana - tomato, mozzarella, anchovies, olives, e.v. olive oil and garlic v	22.
margherita - tomato, mozzarella and basil, v (add salami \$2)	19.
bambino - tomato, mozzarella, ham and pineapple	19.
prosciutto e rucola - margherita style with parma ham, rocket & parmesan	26.
calzone di carne - folded with tomato, mozzarella, sausage, veal, salami and chicken	28.
gamberi pizza – tomato, mozzarella, prawns, olives, pineapple and mascarpone	28.
mediterranean – tomato, mozzarella, sundried tomato, eggplant, roasted capsicum and fetta cheese v	28.

pasta (entrée \$3 Less)

penne alla arrabbiata calabrese - salami, pancetta bacon, tomato, onions chilli and basil	27.
penne pollo rosso - sautéed chicken, sun dried tomato, onions, vodka in a tomato cream sauce	27.
spaghetti alla carbonara - egg, pancetta bacon, garlic, pepper, extra olive oil & cream sauce	24.
spaghetti bolognese - premium ground beef ragout with tomato, garlic, herbs and red wine	24.
spaghetti marinara - local seafood served in white wine & garlic with a touch of tomato	32.
linguine ai gamberi fetta - seared king prawns, olives, fetta, chilli & Napoli sauce	32.
linguine alle cicale - moreton bay bugs, capsicum, pine nuts, basil & tomato brandy cream sauce	32.
fettuccine diavolo - veal pieces, onions, basil, paprika roasted capsicum and cream	28.
gnocchi sorrentina - w/ pork & fennel sausage in a chilli tomato sauce with melted mozzarella	28.
cappelletti alla gorgonzola - large tortellini with gorgonzola cheese walnuts & rocket cream sauce v	26.
ravioli di ricotta spinaci - ravioli filled w/ spinach, buffalo ricotta & Napoli cream sauce v	28.
lasagna al forno - main size only fresh lasagne filled w/ besciamelle finished in a bolognese sauce	30.
risotto di agnello - arborio rice served with tender de-boned lamb shank in a tomato style sauce	30.

mains

fish of the day – Served with salad

- barramundi** – served with a roasted capsicum caper salsa chips and salad **34.**
- prawns acapulco** – king prawns wrapped w/ prosciutto and served in a light cream brandy sauce **26./34.**
- fillets mediterranean** – fillets of fresh fish baked served with caper, olive, tomato and onion sauce **32.**
- zuppa di pesce** – fresh seafood mix w/ an olive oil white wine Napoli sauce, served with crusty bread **32.**

milk fed veal from the northern rivers – Served with vegetables

- saltimbocca** - veal medallions w/ pancetta, swiss cheese e.v. olive oil, sage, garlic white wine **34.**
- marsala** - veal medallions w/ a marsala and cream sauce **32.**
- funghi** - veal medallions w/ mushrooms, shallots, white wine & cream sauce **32.**
- limone** - veal medallions w/ a sauce of white wine, lemon, garlic and e.v. olive oil **32.**
- cotoletta milanese** – veal snitzell served with a side of spaghetti Bolognese, chips and aioli **38.**

barossa chicken breast – Served with vegetables

- gamberi** - king prawns, avocado & garlic brandy cream sauce **32.**
- pepato** - mushroom, green peppercorn, blue vein & french mustard sauce **32.**
- parmigiana** - eggplant, pancetta, parmesan cheese and napoli **30.**

black angus 250g eye fillet steak – Served with vegetables

- ai gamberi** - bug meat & prawns in a garlic brandy cream sauce on mash **44.**
- dianne / mushroom/ pepper** - cooked with your choice of sauce **38.**
- primavera** – topped w/ a salsa of avocado and bruschetta tomato served on mash **42.**

sides

mixed seasonal vegetables gf v df	8.
mashed potato v	6.
chunky beer battered chips v	6.
honey carrots gf v df	8.
side garden salad gf v df	6.
roasted potatoes v	8.

bambini

calamari & chips	12.
crumbed fish & chips	12.
crumbed chicken & chips	12.
spaghetti bolognese	12.
penne pasta with cheese	10.
kids gelati, 1 scoop with a choice of chocolate, caramel or strawberry topping	6.

dessert

cioccolato brownie warm served with salted caramel hazelnuts & finished in a sauce of baileys infused ganache topped with vanilla bean gelati	16.
sticky toffee pudding warm date pudding, caramel sauce served w/ vanilla bean ice cream & cream	16.
rich chocolate mousse rich chocolate mousse with vanilla bean ice-cream	14.
tiramisu coffee marsala soaked sponge layered with sweet mascarpone cheese cream	16.
gelati vanilla bean ice-cream served with your choice of chocolate caramel or strawberry topping	8.
profiteroles filled with vanilla bean ice-cream and hazelnut praline coated in chocolate ganache	16.
affogato Italian delicacy of vanilla bean ice cream, bailey's and espresso coffee mixed to your desire	16.
ioesco cheese a plate of three seasonal cheeses served with quince paste and Italian crisp bread	19.