

## SHARES/ENTRÉE

<b>Garlic Parmesan</b>	<b>\$11</b>
<i>Fresh house made pizza bread with garlic and parmesan cheese (v)</i>	
<b>Tomato Bruschetta</b>	<b>\$12</b>
<i>Toasted house made focaccia topped with basil pesto, mixture of fresh tomato and red onion finished with a balsamic glaze</i>	
<b>Garlic Prawns</b>	<b>\$19.5</b>
<i>King Prawn sautéed in a cream, garlic and wine sauce served on rice</i>	
<b>Arancini</b>	<b>\$16</b>
<i>Baked beetroot and walnut arancini, served with a rocket salad and a side of marinated fetta</i>	
<b>Calamari Fritti</b>	<b>\$16.5</b>
<i>Tender squid rings grilled to perfection with a side of aioli served on salad</i>	

## PASTA & RISOTTO

<b>Carbonara</b>	<b>\$22</b>
<i>Mushroom &amp; bacon in a creamy sauce tossed with fettuccine pasta finished with grana Padano cheese</i>	
<b>Fettuccine Marinara</b>	<b>\$25.5</b>
<i>Blended with a variety of seafood in a tomato sauce</i>	
<b>Bolognese</b>	<b>\$20</b>
<i>Home made beef Bolognese tossed with spaghetti and parmesan</i>	
<b>Chicken Penne</b>	<b>\$23</b>
<i>Pan fried pieces of chicken breast with spinach and a creamy basil pesto sauce finished with Grana Padano</i>	
<b>Prawn &amp; Calamari Spaghetti</b>	<b>\$28.5</b>
<i>Local prawn and baby calamari, marinated in chilli and garlic with Italian parsley and extra virgin olive oil</i>	
<b>Pumpkin Gnocchi</b>	<b>\$21</b>
<i>Roasted pumpkin in a creamy sun dried tomato pesto sauce with fresh spinach and Grana Padano (V)</i>	
<b>Beef Gnocchi</b>	<b>\$23</b>
<i>Wagyu beef and mushroom ragout with fresh and Grana Padano</i>	
<b>Mushroom Risotto</b>	<b>\$24</b>
<i>Porcini and seasonal mixed mushroom in a creamy garlic risotto finished with truffle oil (V) (gf)</i>	
<b>Sand Crab &amp; Scallop</b>	<b>\$28.5</b>
<i>Fresh Australian sand crab and sea scallop met in a seafood bisque risotto topped Grana Padano cheese and lemon wedge (gf)</i>	
<b>Lasagne</b>	<b>\$22</b>
<i>Traditional Italian beef home made lasagne</i>	