

BREAD (V)

Confit garlic and shallot **\$4.5** Basil and mozzarella **\$4.5** Herb and parmesan **\$4.5**

Garlic pizza with herbs and mozzarella (8 slices) \$13

Bruschetta Pizzetta 7" with tomato and roast pepper salsa, pesto, parmesan and rocket **\$14**

SALAD

Ranch – warm chicken, bacon, tomato, egg, potato, spanish onion, salad leaves, corn tortilla's and home made ranch dressing (G) \$18

Italiano - roast sweet potato, mushroom, roast capsicum, eggplant, artichoke, cous cous, rocket, haloumi and romesco sauce (v) \$18 - with marinated lamb \$20

Greek – capsicum, onion, tomato, cucumber, feta, whole olives and balsamic dressing (V G,) \$15

STEAK & CHICKEN (G)

Chicken Mignon with mushrooms and a basil pesto cream sauce **\$25**

300gm Sirloin \$23 350gm Scotch Fillet \$26 450gm Rump \$25 600gm T Bone \$30

Served with either vegetables & mash or salad & chips and your choice of sauce Gravy, Mushroom, Dianne, Pepper, Garlic & Shallot Butter or Onion Relish Creamy Bacon and Mushroom **\$3** Grilled Ocean Prawns and Béarnaise **\$9**

SEAFOOD

Calamari

Salt & Pepper Squid served with chips, salad and tartare **\$20**

Fish of the Day (Refer to restaurant specials board)

G – Gluten Free V – Vegetarian



PASTA Entree \$18 - Main \$22 (gluten free pasta available)

Pasta da casa (pasta of the house) – chorizo sausage, bacon, mushrooms, semi dried tomatoes, neapolitan sauce and pesto

Fruitti di mare (fruit of the sea) – king prawns, fish, calamari and mussels, cherry tomatoes and lemon parsley butter sauce

Ricotta Ravioli - pumpkin, pine nuts, semi dried tomatoes, rocket and basil pesto (v)

Lasagna – mushroom, sage, goats cheese béchamel sauce, caramelized onion and rocket (v)

Zucca alla Pollo Pomodorini – pumpkin, chicken, cherry tomatoes, baby spinach and dijon cream sauce

Nicola's - chicken, prawns, parsley, white wine & garlic cream sauce

Bosciaola – bacon, mushrooms, white wine & garlic cream sauce

Bolognese - beef and pork, red wine, tomato and fresh herbs

Carbonara - bacon, garlic, egg cream sauce

RISOTTO

Entrée \$18 – Main \$22 (G)

Pumpkin, semi dried tomato, pine nuts and rocket (v)

Honey roast duck, swiss brown mushrooms, macadamia nuts and spinach



PIZZA (gluten free 9" pizza bases available)

TRADITIONAL

Supreme - tomato, olives, mushroom, capsicum, onion and salami \$16.5

B.B.Q Meat – bacon, chicken, salami, capsicum, onion, homemade tomato sauce, b.b.q sauce and mozzarella **\$19**

B.B.Q Chicken – chicken, homemade tomato sauce, capsicum, onion, b.b.q sauce and mozzarella **\$18.5**

Chicken Supreme – chicken, bacon, pineapple, mushroom, capsicum, onion, olives, homemade tomato sauce and mozzarella **\$22**

Hawaiian – bacon, pineapple, tomato and mozzarella \$14.5

Margherita – tomato, basil and mozzarella \$13 (v)

Chilli Beef - beef, chilli, capsicum, onion, tomato and mozzarella \$15

GOURMET

Formaggi al Funghi - 4 cheese, mushroom and garlic \$15

Tuscano Agnello – marinated lamb, rocket, red onion, olives, mushrooms, eggplant relish, romesco sauce and mozzarella **\$19.5**

Quattro Carne (four meat) – chorizo, salami, pepperoni, maltese sausage, tomato and mozzarella **\$20**

La Famiglia – pumpkin, pine nuts, semi dried tomato pesto, mushrooms, tomato, rocket and mozzarella **\$19** (v)

Gamberoni - garlic prawns and calamari, baby spinach, tomato salsa, sweet chilli, tomato, preserved lemon and dill mayonnaise **\$24**

Meditterraneo – roasted eggplant, zucchini, capsicum, onion, artichoke, mushroom, pumpkin, tomato, fetta and mozzarella **\$16** (v)

Portuguese Frango – marinated roast chicken, olives, fire roasted capsicum, red onion, piri piri sauce and mozzarella (HOT) \$18



PUB MENU

Shanahans Burger & chips (Extras \$1 each - bacon, egg, onion relish, pineapple or aioli) \$12

Gourmet Steak Sandwich - steak, pancetta, roast tomatoes and onion relish \$15

Cajun Chicken Burger & chips with salad, sweet chilli aioli, avocado and bacon \$16

Crumbed Lamb Cutlets **\$27**

Mixed Grill – lamb chop, sausages, steak, bacon and egg (G) \$24

Pot Pie of the Day with mash and vegetables \$16

Chicken Schnitzel \$17

Chicken Parmigiana with homemade napoli sauce & mozzarella **\$18** (Extra toppings \$1 each - avocado, bacon, sour cream, pineapple, prawns \$2)

Beef Nachos with sweet chilli, sour cream & avocado (G) \$14

KIDS

\$14

(With a drink, ice cream and Activity Bag)
Mini Ham and Cheese pizza 7"
Grilled Chicken strips chips and salad
Grilled Fish chips and salad
Sausage, mash and vegetables
Pasta (Bolognese, Creamy Cheese or Boscaiola)



FOOD AND WINE MATCHES

WHITE WINES

Chardonnay - Nicola's, Bosciaola and Carbonara Pasta
Riesling - Chicken Ranch Salad & Chicken Schnitzel
Sauvignon Blanc - Ricotta Ravioli & Pumpkin Risotto
Pinot Grigio - Frutti de Mare pasta, Calamari & Fritters
Semillon - Frutti de Mare pasta, Oysters
Moscato - Fish of The Day & Oysters
Traminer – Calamari, Fruit desserts

RED WINES

Shiraz - Gnocchi Ragu, Grilled Steaks, Steak Sandwich

Cabernet Sauvignon - Mixed Grill, Lamb Cutlets, Tuscano Pizza, Quattro Pizza

Pinot Noir - Duck Risotto, Salmon, Mushroom Risotto

Sangiovese - All of our Pizza's, Neapolitan & Pasta de Casa

Merlot - Ragu, Duck Risotto, Cous Cous Salad and Pasta Arribiatta

Tempranillo – Any tomato base pasta especially Pasta de Casa, Portugese Chicken Pizza