



menu

BREAKFAST

BAKED BEANS ON TOAST Homemade Italian Baked Beans with two Poached Free Range Eggs and Bacon served on Sourdough toast	14	SWEET CORN PANCAKES Two stack sweet Corn Pancakes served with Bacon, Avocado, Rocket Salad & garnished with Balsamic Reduction	16
BACON OMELETTE Bacon, mixed Mushrooms & Cheese served with Sourdough toast.	14.5	PANINO Two Free Range fried Eggs & rashers of Bacon on toasted Panino with Garlic Aioli	10
SCRAMBLED EGGS ON SOURDOUGH Served with mixed Mushrooms & Chives	12	TOASTED BANANA BREAD	4.5
POACHED EGGS Served with Baby Spinach, Semi Dried Roma Tomatoes & Quinoa & Soy Sourdough Toast	14	TOASTED BREAD SELECTION Raisin, Sourdough, Quinoa & Soy Sourdough, Turkish, White, or Brown served with your choice of Nutella, Butter, Vegemite, Cinnamon, Jam or Honey	5
EGGS BENEDICT Served on English Muffin with Baby Spinach, Two Poached Free Range Eggs, Hollandaise Sauce & Chives - With Leg Ham - With Salmon	14.5 16	SIDES	4
ONE PAN BREAKFAST Two fried Free Range Eggs, two rashers of Bacon, Guacamole & Sourdough Toast	16	Avocado, Bacon, Baked Beans, Fried Potatoes, mixed Mushrooms, Italian Sausage, Semi Dried Tomatoes & Baby Spinach. Free Range Eggs the way you like - Poached, Scrambled or Fried.	
BIG PAPA'S BREAKFAST Two Free Range Eggs the way you like, Bacon, Italian Sausage, fried Potatoes, Spinach, Wild Mushrooms, Tomatoes, Hollandaise sauce & Sourdough toast	19	Smoked Salmon	5
RICOTTA PANCAKES WITH STRAWBERRY COMPOTE Crepe style Pancakes filled with Ricotta & topped with Strawberry Compote	14		

KIDS BREAKFAST

Kids Pancakes served with Ice-Cream & Maple Syrup	10
Fried Egg, Bacon and Toast	8
French Toast served with Maple Syrup	8
Ham, Cheese & Tomato toasted Sandwich	6.5

HEALTHY ALTERNATIVES

ITALIAN BREKKIE Quinoa & Soy Sourdough served with one hard boiled Free Range Egg, Ricotta, Avocado & house-made Semi Dried Tomatoes	12	TOASTED QUINOA & SOY SOURDOUGH Served with Guacamole, Ricotta & Oregano Oil	12
SEARED SMOKED SALMON Seared Smoked Salmon on Quinoa & Soy Sourdough with Two poached Free Range Eggs, Guacamole, house-made Semi-dried Tomatoes & Rocket Salad with Balsamic Reduction	20	HALOUMI BRUSCHETTA Toasted Quinoa & Soy Sourdough topped with Halloumi, Cherry Tomatoes, Mixed Mushrooms, Two Poached Free Range Eggs & Spinach & Balsamic Reduction	18
		FRUIT SALAD Seasonal Fruit Salad served with Toasted Muesli, Yoghurt & Honey	12

PANE

- GARLIC OR HERB BREAD (4 pieces per serve) 6
WOODFIRE BREAD (4 pieces per serve) 4
BRUSCHETTA (2 PER SERVE) 7
Tomato & Basil with Extra Virgin Olive Oil & Garlic
GARLIC & CHEESE PIZZA 10

ANTIPASTO

- HOT & COLD ANTIPASTO PLATTER (serves 2-4) 35
Cured Assorted Meats, Olives, Buffalo Mozzarella, Beef Arancini, Calamari Fritti & Grissini Sticks

- TUNA CARPACCIO 18
Fresh Tuna Sliced Thinly Marinated in Lemon Dressing, Fresh rockets, Spring Onions and Cherry Tomatoes Seasoned with Sea Salt and Black Pepper.

- ARANCINI (2 PER SERVE) 10
Crumbed & fried Rice Balls Stuffed with Bolognese Sauce, Mozzarella, Peas and Ham.

- NONNA'S POLPETTE 12
Homemade Veal & Pork Meatballs served in a Neapolitan Sauce with side of Italian Bread

- CALAMARI FRITTI 16
Calamari Lightly floured & deep fried, served with Garlic Aioli Sauce & Lemon.

- BBQ OCTOPUS 16
BBQ Octopus marinated with Olive Oil, Lemon, Garlic & Chilli

- GARLIC PRAWNS 18
Traditional Garlic Prawns served with Garlic Aioli & Woodfire Bread

- FRIES 6

INSALATE

- ITALIAN SALAD 13
Mixed Green Leaves, Tomato, Olives, Cucumber, Spanish Onions with Balsamic & Olive Oil dressing

- ARUGULA E PROSCIUTTO SALAD 16
Rocket Leaves, San Daniele Prosciutto, Pear & Shaved Parmesan with Balsamic & Olive Oil dressing

- CAPRESE SALAD 14
Buffalo Mozzarella, Roma Tomatoes, Basil & Extra Virgin Olive Oil served with Italian Bread

- CAESAR SALAD 15
Cos Lettuce, Crispy Bacon, Egg, Anchovies, Croutons & Caesar dressing.

- CAESAR SALAD WITH CHICKEN 19

- BBQ PRAWN SALAD 22
BBQ Tiger Prawns with Bocconcini, Semi dried Roma Tomatoes, Avocado & mixed Salad Leaves dressed with Olive Oil & Lemon

- BBQ OCTOPUS SALAD 22
BBQ Baby Octopus, Tomato, Cucumber, Spanish Onions, Celery & Mixed Salad Leaves dressed with Olive Oil & Lemon

MAINS

- CHICKEN OR VEAL MILANESE 27
Crumbed Schnitzel, topped with Neapolitan Sauce & Mozzarella Cheese served with Seasonal Vegetables.

- CHICKEN OR VEAL AVOCADO 30
Avocado, Prawns, Green Peppercorns & Cream Sauce, served with Seasonal Vegetables.

- LEMON SOLE 30
Lightly floured Lemon Sole, grilled & topped with Capers, Spanish Onions, Lemon & Butter served with Seasonal Vegetables

- CRUMBED SWORD FISH INVOLTINI 30
Sword Fish rolled and stuffed with bread crumbs, cheese, Lemon juice, fresh Tomato, Pinenuts, Onion & Parsley served on a bed of Carbonata.

- CHICKEN INVOLTINI 30
Chicken rolled and Stuffed with Porcini Mushrooms, Leg Ham served in a Creamy Mushroom Sauce with Seasonal Vegetables and Mash Potato.

- COZZE AL SUGO 28
Black Mussels with Garlic, White Wine and Chilli in Neapolitan Sauce served with woodfire bread.

RISOTTO

- RISOTTO FIORI DI ZUCCA E SCAMPI 29
Zucchini flowers, Scampi, Pistachio, onion and garlic in a pink sauce.

- RISOTTO CON GAMBERI 24
Arborio Rice with Prawns, Garlic & Onion in a Neapolitan Sauce.

- RISOTTO CON FUNGI 23
Arborio Rice with Porcini Mushrooms, Swiss Brown Mushrooms, Oyster Mushrooms & Button Mushrooms with White Wine, Garlic & topped with Shaved Parmesan.

- RISOTTO CON ZUCCHINI 22
Arborio Rice with Zucchini, Swiss Brown Mushrooms, Baby Spinach & Cherry Tomatoes in a Neapolitan Sauce.

CALZONE

- Folded Pizza with Ricotta, Salami, Ham, Egg & Fior Di Latte topped with Neapolitan & Shaved Parmesan. 23

PIZZA

*No Half & Half.
Gluten Free available extra \$3.*

- 1 METRE PIZZA 75
Selection of 3 pizzas in one.

PIZZA ROSSA - tomato base pizza

- NAPOLETANA 19
Anchovies, Olives, Oregano & Buffalo Mozzarella

- MARGHERITA 18
Buffalo Mozzarella, Basil & Olive Oil

- SICILIANA 21
Eggplant, Buffalo Mozzarella, Chilli, Basil & Salted Ricotta

- CAPRICCIOSA 24
Leg ham, Mushrooms, Artichokes, Olives, Buffalo Mozzarella & Basil

- SEAFOOD 25
Prawns, Octopus, Calamari, Buffalo Mozzarella, Garlic & Parsley

- PAPAS 25
Italian Sausage, Hot Salami, Mild Salami, Leg Ham, Fior Di Latte & Basil

- GAMBERI AL AGLIO 25
Tiger Prawns, Cherry Tomatoes, Spanish Onions, Fior Di Latte & Garlic

- DIAVOLA 23
Hot Salami, Capsicum, Spanish Onions, Olives, Fior Di Latte & Parsley.

- FUNGHI 21
Oyster Mushrooms, Swiss Brown, Button Mushrooms, Olives, Buffalo Mozzarella & Basil

- VEGETARIANA 22
Mushrooms, Capsicum, Olives, Artichoke, Spanish Onions, Buffalo Mozzarella & Parsley.

- QUATTRO FORMAGGI 21
Smoked Mozzarella, Gorgonzola Cheese, Buffalo Mozzarella & Fior Di Latte

- FRANCO FRANCO 23
Italian Sausage, Baby Spinach, Diced Tomato, Buffalo Mozzarella & Basil.

- POLLO PIZZA 25
Chicken, Mushrooms, Spanish Onions, Roasted Capsicum, Buffalo Mozzarella & Aioli Sauce

PIZZA BIANCA - white base pizza

- PATATE e SALSICCIA 21
Potato, Sausage, Buffalo Mozzarella & Rosemary

- SAN DANIELE 24
San Daniele Prosciutto, Mushrooms, Fior Di Latte, Rocket, Shaved Parmesan, Garlic & Olive Oil

PASTA

Fresh homemade GF Fettuccini available Extra \$3.50

- SCAMPI E LINGUINI 28
Shrimp with Shallots, Garlic, White Wine, Lemon juice and Olive Oil

- CASERECCE MEDITERRANEA 27
Fresh tuna cubes, Onions, Fresh Mint and Almond Meal in a Neapolitan Sauce

- PUMPKIN RAVIOLI WITH GORGONZOLA SAUCE 25
Gorgonzola cheese, Cream, Olive Oil, White Wine and Garnished with chopped hazelnuts.

- SPAGHETTI MARINARA 25
Fresh Seafood, Garlic, White Wine in a Neapolitan Sauce

- LINGUINE CON GRANCHIO 26
Blue Swimmer Crab, Cognac, Chilli, Garlic, Cream & Neapolitan Sauce

- NONNA'S SPAGHETTI CON POLPETTE 23
Homemade Veal & Pork Meatballs in a Neapolitan Sauce

- FETTUCINE CON POLLO PESTO 23
Chicken, Pesto, Pinenuts, Cream Sauce & Shaved Parmesan

- HOMEMADE GLUTEN FREE RAVIOLI 25
Pillow shaped Pasta, filled with Ricotta & Spinach in a Neapolitan Sauce

- PENNE ALLA NORMA 21
Eggplant, Chilli, Garlic, White Wine in a Neapolitan Sauce topped with Salted Ricotta

- GNOCCHI DI MAIALE 24
Handmade Gnocchi in Pork Ragù

- PAPAS SPAGHETTI 25
Prawns, Cherry Tomatoes, Bacon, Shallots, Chilli, Garlic in Neapolitan Sauce

- GNOCCHI GORGONZOLA 23
Homemade Gnocchi with Gorgonzola Cheese in Cream Sauce

- FETTUCINE BOSCAIOLA 20
Bacon, Mushrooms, Shallots, White Wine, Parsley & Cream Sauce

- SPAGHETTI BOLOGNESE 19
Beef Mince in a Neapolitan Sauce

- PENNE SALSICCIA 23
Italian Sausage & Onion in a Neapolitan Sauce with a dash of Cream.

DESSERT

TIRAMISU Layers of Italian Sponge Biscuits & Mascarpone Cheese	9
TRIO OF SORBET Lemon, Strawberry & Mango Sorbet	10
STICKY DATE PUDDING Served with Butterscotch Sauce & Vanilla Ice-Cream	10
CANNOLI Your choice of Chocolate, Ricotta & Pistachio or Vanilla	4.5
CHOCOLATE & HAZELNUT SEMIFREDDO Layer of Chocolate and Hazelnut Gelato served with frozen Blueberries and a Wafer Stick.	10
NUTELLA & BANANA CREPE Served with Ice-Cream	10
RICOTTA CREPE Served with Strawberry Compote	10
NUTELLA PIZZA WITH BANANA AND CRUSHED HAZELNUTS Served with Vanilla Ice-Cream	16
NUTELLA CALZONE Filled with Nutella, Mascarpone Cheese & Bananas served with a side of Ice-Cream	18
COCKTAIL MARTINI EXPRESSO Vodka, Amaretto and Fresh Coffee	10
LIQUORS Frangelico, Galliano, Baileys or Limoncello	7

DRINKS

9 COLD BEVERAGES	
FRESHLY SQUEEZED JUICE Apple, Carrot, Celery, Ginger, Orange, Pineapple or Watermelon	Sm - 4 L - 6
10 SMOOTHIES (Milk & Honey with a scoop of Ice Cream) Banana, Mango or Strawberry	7
10 NUTELLA SMOOTHIE (Nutella, Milk & Ice Cream)	7
4.5 ICE COFFEE or ICE CHOCOLATE	6.5
SOFT DRINKS Coke, Diet Coke, Coke Zero, Sprite, Solo, Sunkist	3
STILL WATER (500 ml bottle)	3
SAN PELLEGRINO Sparkling Water 500ml bottle Sparkling Orange Sparkling Lemon Squash Sparkling Chinotto	4.5 4 4 4
LIPTON ICE TEA Lemon or Peach	4
LEMON LIME BITTERS	4
HOT BEVERAGES	R3.5 L 4
18 CAPPUCINO, LATTE, FLAT WHITE, MOCHA OR LONG BLACK	
PICCOLO, MACCHIATO	3.5
AFFOGATO Ice Cream with a shot of Coffee	7
HOT CHOCOLATE	R 3.5 L 4
7 CHAI LATTE	R 3.5 L 4
LOOSE LEAF TEA English Breakfast, Earl Grey, Green/Jasmine, Chamomile, Peppermint	3.5



Fully Licensed No BYO Friday, Saturday Or Sunday. We allow BYO Bottled wine only on Tuesday, Wednesday and Thursdays with \$6 Corkage Per Bottle.
All prices inclusive of GST.