

Entrees

Classic bruschetta of the house	8.5
Trio of dips (hommus, carrot, beetroot) served with home made bread	16
Trio formaggi - buffalo mozzarella, feta and parmesan served with eggplant, zucchini & rocket pesto	17
Carpaccio duo - thin slices of tuna and king fish with an olive oil lemon dressing, served with fresh rocket & asparagus salad	17
Carpaccio di Manzo - thin slices of beef with shavings of parmesan served with rocket	17
Whitebait - delicate New Zealand whitebait prepared in a fritter style served with lemon & aioli	16
Calamari & Prawns - a light salt & pepper dish with garlic aioli	18
BBQ octopus in an olive oil, lemon & oregano dressing	17
Meatballs - a traditional grandmothers recipe in a sauce of tomato and a touch of parmesan	15
Home made gnocchi - a choice of:	
Gorgonzola with walnuts	15/19
Pesto	13/16
Italian sausage & baby broccoli	14/17
Linguini with fresh scallops, prawns & zucchini in a light stock sauce	18/22
Farfalle melanzane - butterfly pasta with eggplant in a cherry tomato sauce	14/17
Spaghetti arrabiata in a fresh tomato & chilli sauce	13/16

Mains

Risotto - a choice of:		
	Porcini mushrooms	19
	Prawn, with asparagus, saffron & a light bisque sauce	21
Ravioli - a choice of:		
	Ricotta & spinach in a basil & cherry tomato sauce	18
	King crab meat & potato	22
Chicken - tender chicken breast served with king prawns in a light lemon cream sauce accompanied with steamed vegetables		26
Scallopine - thin slices of veal in a delightful mushroom sauce		23
Parmigiana - a traditional veal dish with eggplant, melted cheese & tomato sauce, accompanied with roast potatoes (involtini style)		23
Ribeye - grilled with a side sauce of red wine & rosemary served with mash & steamed vegetables		28
Lamb souvlaki - 2 skewers of lamb served with steamed rice, garden salad, tzatziki & pita bread		23
Lamb rump - juicy, tender lamb served with a Mediterranean yogurt sauce & salad of rocket		25
Prawns grilled with a garlic & light tomato sauce served with steamed rice		28
Seafood platter - a variety of seafood cooked in the chefs special way		
	2 people	70
	4 people	130
Fish of the day - please ask your waiter		Market price

Side Orders

Garlic bread	6
Home made bread served with olive oil, balsamic & pesto	6
Rocket, pear & parmesan salad with walnuts	15
Leaf salad	9
Greek salad	12.5
Hand cut chips	7
Steamed vegetables	7
Roast potatoes	7