

## Starters

**Trio of dips** for 2 served with wood-fired focaccia  
**13.5** (add 3 for 4 people)

**Antipasto selection** of cured meats, black olives, feta cheese, & marinated vegetables  
**14.5**

**Fried Calamari** served on a bed of lettuce with homemade aioli  
**18.5**

**Wood Fired Focaccia** with herbs or garlic and  
**8.5** (add 1 for mozzarella)

**Bruschetta** ~ Wood-fired focaccia with fresh diced tomato, Spanish onion and basil  
**10.5**

**Olive Focaccia** with fresh, semi-dried tomatoes, oregano & goat cheese  
**11.5**

**Prosciutto Focaccia** with pesto, mozzarella, topped with wild rocket & sliced prosciutto  
**12.5**

## Salads

**Caesar** ~ Cos lettuce homemade croutons, shaved parmesan, pan-fried bacon, topped with a poached egg and Caesar dressing  
**14.5**

*Add Chicken 17.5 Or Salmon 18.5*

**Thai Chicken** ~ Coriander leaves, cherry tomato, Spanish onion, bean shoots, mint leaves, spring onion dressed with a spicy Thai dressing  
**16.5**

**Duck & Pear** ~ Marinated duck breast, curly endives, and vanilla roasted pears with a honey lemon dressing  
**18.5**

**Calamari** ~ Grilled calamari with sweet chilli & lemon dressing served on a bed of mixed lettuce, tomato and cucumber  
**15.5**

## Light Meals & Burgers

**Ham Focaccia** ~ Virginian ham, seeded mustard, tasty cheese, fresh tomato  
**7.5**

**Vegetarian Focaccia** ~ Roast capsicum, eggplant, zucchini, sun dried tomato, cheese and pesto  
**9.5**

**Tandoori Chicken Burger** ~ Grilled thigh fillet, fresh tomato, cos lettuce, tasty cheese topped with spicy mint yoghurt, served with chips & salad  
**16.5**

**Beef Burger** ~ Homemade beef paddy, topped with bacon, tasty cheese, egg, BBQ sauce, fresh tomato & lettuce, served with chips & salad  
**16.5**

**Open Steak Sandwich** ~ Grilled scotch fillet, topped with bacon, tasty cheese, egg, caramelised onion, fresh tomatoes & lettuce, tomato sauce, served with chips & salad  
**18.5**

# Pasta

Penne, Fettuccini, Homemade Gnocchi, Linguini  
(Gluten Free Available)

**Bolognese** ~ Cooked traditional Italian style  
**14.5**

**Lasagna** ~ Beef lasagna cooked traditional Italian style served with a garden salad  
**15.5**

**Carbonara** ~ Bacon with onions & egg in a rich creamy sauce  
**15.5**

**Rustica** ~ Semi dried tomato, olives, spinach and zucchini in a chunky Napoli sauce  
**16.0**

**Calabrese** ~ Hot salami, onion, garlic, chilli & capsicum cooked in a Napoli sauce  
**16.5**

**Saltati** ~ Bacon, onion, semi-dried tomato, spinach, garlic & olive oil  
**16.5**

**Murano** ~ King prawns, anchovies, leek, pan-fried in garlic, onion, olive oil & a touch of chilli  
**21.5**

**Marinara** ~ Selection of fresh seasonal seafood, pan-fried with onion, garlic, olive oil and a touch of chilli  
**23.5**

# Risotto

**Chicken & Shiitake** ~ Chicken cooked with sautéed shiitake mushrooms, onion & garlic in a creamy sauce  
**16.5**

**Pumpkin, Pine nuts & Spinach** ~ Honey roasted pumpkin, pine nuts, spinach, onion & garlic cooked in a light creamy sauce  
**16.5**

**Saffron** ~ Selection of fresh seasonal seafood cooked with onion, garlic and fresh chilli in a saffron lobster bisque  
**23.5**

**Duck** ~ Marinated duck breast, shiitake mushroom and spring onion cooked in a creamy sauce  
**27.5**

# Mains

**Chicken or Veal Parmigiana** crumbed & topped with Napoli & mozzarella, served with chips & salad  
**24.5**

**Veal Scallopine** pan-fried with mushroom or creamy lemon sauce, served with mashed potato & seasonal vegetables  
**26.5**

**Garlic or Chilli Prawns** king prawns pan-fried with onion & garlic, cooked in a creamy garlic sauce or a spicy Napoli sauce served on a bed of rice pilaf & garden salad  
**27.5**

**Crab Crusted Snapper** served with coconut lentil broth and seasonal sautéed Asian greens  
**25.5**

**Moroccan Spiced Lamb Rump** served with lemon cus cus and chickpea salad topped with mint yoghurt  
**29.5**

**Steak of the Day** ~ Please ask your waiter

# Traditional Wood-Fired Pizzas (12")

## **Margherita**

Mozzarella cheese, Napoli, oregano & fresh basil

**12.5**

## **Napolitana**

Anchovies, mozzarella cheese, black olives & Napoli

**13.5**

## **Hawaiian**

Virginia ham, pineapple, mozzarella cheese & Napoli

**14.0**

## **Americana**

Mild salami, mozzarella cheese & Napoli

**13.5**

## **Capriciosa**

Virginia ham, mushroom, black olives, mozzarella cheese & Napoli

**14.5**

## **Vegetarian**

Mushroom, black olives, Spanish onion, mozzarella cheese, roasted peppers & Napoli

**14.5**

## **Tropical**

Virginia ham, pineapple, mushroom, black olives, mozzarella cheese & Napoli

**14.5**

## **Mexicana**

Mild salami, Spanish onion, roasted peppers, chilli, mozzarella cheese & Napoli

**14.5**

## **Aussie**

Virginia ham, bacon, egg, mozzarella cheese & Napoli

**14.5**

## **Rub!con**

Mild salami, mushroom, roasted peppers, black olives, mozzarella cheese & Napoli

**14.5**

## **Potato**

Virginia ham, sliced potato, mozzarella cheese, garlic & Napoli

**14.5**

## **Chicken**

Marinated chicken, pineapple, garlic, mozzarella cheese & Napoli

**14.5**

## **Meat Lovers**

Virginia ham, bacon, mild salami, marinated chicken, homemade sausages, mozzarella cheese, Napoli & BBQ sauce

**15.5**

## **Marinara**

King prawns, scallops, calamari, basil, garlic, oregano, mozzarella cheese & Napoli

**17.5**

# Gourmet Wood-Fired Pizzas (12")

## Sweet chilli chicken

Marinated chicken, spinach, Spanish onion, roasted pepper, mozzarella cheese, Napoli & sweet chilli sauce

**15.0**

## Zucchini

Marinated zucchini, sliced potato, Spanish onion, oregano, garlic, mozzarella cheese, & Napoli

**15.0**

## Sicilia

Virginia ham, eggplant, black olives, anchovies, mozzarella cheese & Napoli

**15.0**

## Ortolano

Marinated zucchini, eggplant, Spanish onions, roasted peppers, garlic, mozzarella cheese & Napoli

**15.0**

## Spinachi

Fresh spinach, mozzarella cheese, black olives, goats cheese & Napoli

**15.5**

## Carciofi

Artichoke, roasted peppers, mild salami, semi-dried tomatoes, goats cheese & Napoli

**15.5**

Garden salad **6.5**

Hand cut fries **6.5**

Honey roasted butternut pumpkin **8.0**

Tiramisu **11.9**

Sticky date pudding **11.9**

Chocolate delice **11.9**

## Calabrese

Mild salami, bacon, mushroom, black olives, goats cheese & Napoli

**15.5**

## Salsiccia

Homemade Italian sausages, mushrooms, Spanish onion, mozzarella cheese & Napoli

**15.5**

## Halloumi

Artichoke, eggplant, semi-dried tomatoes, halloumi cheese & Napoli

**15.5**

## Pumpkin

Roast pumpkin, roasted peppers, eggplant, garlic, goats cheese & Napoli

**15.5**

## Salmon

Smoked salmon, Spanish onion, capers, goats cheese & Napoli

**16.5**

## Prosciutto

Goats cheese, Napoli, topped with wild rocket & sliced prosciutto

**16.5**

## Sides

Pan fried broccoli in chilli and garlic oil **8.5**

Sautéed spinach **8.0**

## Sweet

Cheese & fruit platter triple brie, cheddar and blue vein served with fresh seasonal fruits **18.5**

Assorted cakes of the day **9.9**

## Beers

Carlton Draught	6.0	Coopers Pale Ale	7.0
Victoria Bitter	6.0	Corona	7.5
Cascade Premium Light	6.0	Stella Artois	7.5
Cascade Premium Lager	7.0	Becks	7.5
Pure Blonde	7.0	Peroni	7.5
James Boags Premium	7.0	Asahi	8.0
Crown Lager	7.0	Hoegaarden	8.0
Coopers Sparkling Ale	7.0		

## Ciders

Mountain Goat High Tail	8.0	Gypsy Pear Cider	6.0
-------------------------	-----	------------------	-----

## Red Wines

House Red	7.28	<b>Gypsy Jack Shiraz</b> <i>Langhorne Creek, SA</i>	8.34
<b>Yarrowood Pinot Noir</b> <i>Yarra Valley, VIC</i>	8.34	<b>Pyren Cabernet Sauvignon</b> <i>Warranmang, Pyrenees, VIC</i>	8.34
<b>Sandpiper Merlot</b> <i>Barossa, SA</i>	8.34	<b>Palazzo Sangiovese</b> <i>Yarra Valley, VIC</i>	8.34
<b>Loose Leaf Cabernet Merlot</b> <i>Margaret River, WA</i>	8.34		

## White Wines

House White	7.28	<b>Rutherglen Pinot Grigio</b> Rutherglen, Victoria	8.34
<b>Deep Woods Estate Sauvignon Blanc</b> <i>Margaret River, WA</i>	8.34	<b>Terra Felix Moscato Gold</b> Central Victoria	8.34
<b>Saxton Bridge Sauvignon Blanc</b> <i>Marlborough, NZ</i>	8.34	<b>Clairault Chardonnay</b> Margaret River, WA	9.40
<b>Millbrook Riesling</b> <i>Perth Hills, WA</i>	8.34		

# Sparkling Wine

## Mother of Pearl Sparkling

8.34

Pinot Chardonnay  
Clare Valley, SA

# Cocktails

## Cosmopolitan

13.5 Vodka, tequila, rum, gin, triple sec,  
sour mix, coke

Vodka, cranberry juice, slice of lime

## Lemon Margarita

12.5 **Strawberry Daiquiri** 12.5

Lemon juice, Tequila, Triple

White rum, lime juice, strawberries,  
sugar syrup

## Strawberry Margarita

12.5

Strawberries, lime juice, tequila,  
triple Sec

**Caribbean Breeze** 15.0

Peach schnapps, coconut rum,  
midori, pineapple juice, cranberry juice

## Tequila Sunrise

13.5

Tequila, orange juice, grenadine

**Fruit Tingle** 13.5

Blue curacao, vodka, grenadine,  
lemonade

## Toblerone

15.0

Frangelico, Kahlua, bailey's, cream,  
honey

**Sweet Martini** 14.0

Gin, grenadine, sweet vermouth

## Long Island Ice Tea

15.0

# Other drinks

Coffee

3.5 **Mineral Water**

Mug

4.0 San Pellegrino, Chinotto, Aranciata Rossa,  
Lemonata 4.0

Soy Milk (extra)

0.5

Hot Chocolate

**Soft Drinks**  
4.0 Coke, Diet Coke, Coke Zero, Lemonade,  
Lemon Squash, Tonic, Soda & Dry Ginger 4.0

Iced Coffee

5.0

Iced Mocha

5.0

Lemon Lime & Bitters or  
Soda Lime & Bitters 4.5

Iced Chocolate

5.0

## Juices

## SereniTea Organic Teas

English Breakfast, Earl Grey,  
Lemongrass and Ginger, Peppermint,  
Chamomile, Spice Chai

Orange, Apple, Pineapple, Cranberry,  
Pink Grapefruit 4.0

4.5