



## SALADS

Garden Salad	15.00
Greek Salad	17.00

## PASTA

<b>LASAGNA</b> Layers of fresh pasta sheets, a rich meat and tomato sauce, cheese, bechamel sauce topped with parmesan cheese	28.00
<b>SPAGHETTI BOLOGNESE</b> Made the traditional way, with a slowly cooked beef, veal & pork ragu	26.00
<b>SPAGHETTI NAPOLITANA</b> Slowly cooked San Marzano tomato sauce with fresh cherry tomatoes and basil	24.00
<b>SPAGHETTI MARINARA</b> Prawns, mussels, calamari, fish and scallops with a touch of garlic, white wine and Napolitana sauce	39.00
<b>FETTUCINI CARBONARA</b> Bacon, eggs, cheese and a hint of garlic with a touch of cream	28.00
<b>PENNE MATRICIANA</b> Penne tossed with bacon, spring onion and garlic with a hint of chilli and Napolitana sauce	27.00
<b>PASTA AL PRIMAVERA</b> Ricotta ravioli served with a combination of seasonal vegetables, with Napolitana sauce	25.00
<b>PENNE AL FREDO</b> Penne tossed with chicken, seasonal mushrooms and garlic in a creamy sauce	28.00

#GLUTEN FREE PASTA AVAILABLE#

## ENTRÉES

<b>TRIO OF DIPS</b> Selection of dips served with warm bread Extra bread	19.00 \$2.50
<b>GARLIC PRAWNS</b> White wine and cream sauce, served with rice & petite salad	28.00
<b>CALAMARI FRITTI</b> Calamari rings, served with petite salad & homestyle free-range tartare sauce	25.00
<b>GARLIC BREAD</b>	11.00
<b>HOME STYLE FRIES</b>	13.00
<b>WEDGES</b> With sour cream and sweet chilli sauce	14.00
<b>JUMBO POLENTA CHIPS</b> Served with freshly grated Grana Padano cheese, aioli & chives	15.00
<b>BRUSCHETTA</b> Toasted Italian bread with diced tomatoes, basil pesto, capsicum, Spanish onion, with an olive oil and white balsamic vinaigrette	13.00

## MAIN COURSES

<b>VEAL SCALOPINI</b> Thinly sliced veal, pan-fried with seasonal mushrooms, in a Madeira wine sauce. Served with mashed potatoes and seasonal vegetables	42.00
<b>PORTERHOUSE STEAK</b> 320 gr Grass fed Angus, grilled and served with your choice of condiment: mushroom sauce, pepper sauce, mustard or garlic butter, served with potatoes and seasonal vegetables	49.00
<b>FISH OF THE DAY</b> Grilled and served with seasonal vegetables	42.00
<b>GARLIC PRAWNS</b> Prawns sautéed with garlic, white wine and cream sauce, served with rice & petite salad	38.00
<b>CALAMARI FRITTI</b> Calamari rings, served with chips and a petite salad & homestyle free range tartare sauce	38.00
<b>CHICKEN PARMIGIANA</b> Panko crumbed chicken schnitzel topped with mozzarella cheese and Napolitana sauce. Served with chips and petite salad	33.00
Extra Sauces: Tomato / BBQ	add \$2.00
Chefs Sauces: Tartar / Aioli	add \$3.50

## KIDS MENU

All 15.00

ANY PASTA EXCEPT MARINARA AND LASAGNA	
FISH & CHIPS	
NUGGET & CHIPS	

## DESSERTS

<b>CHOCOLATE BROWNIE</b> Callebaut chocolate brownie with Macadamia nuts, served with cream Cream & ice cream	19.00 both \$3.50 extra
<b>BANANA SPLIT</b> Old time classic banana split, vanilla ice cream with hot chocolate fudge and crushed nuts	18.00
<b>CHOCOLATE FUDGE SUNDAE</b> Vanilla ice cream with hot chocolate fudge, cream and crushed nuts	17.00
<b>GELATI</b> Ask waiter for flavours	15.00
<b>TIRAMISU</b> Traditional Italian delight made with espresso coffee, mascarpone, Cacao Barry and Tia Maria liquor.	20.00
<b>STICKY DATE PUDDING</b> Served with butterscotch sauce & cream Cream & ice cream	18.00 both \$3.50 extra
<b>AFFOGATO</b> Vanilla Ice Cream and espresso coffee With your choice of liquor	15.00 19.50

PLEASE CHECK WITH WAITER FOR THE SPECIALS OF THE DAY

### PLEASE NOTE:

**GROUP BOOKINGS:**  
One account per table.  
We do not split bills.  
Assistance for change available

**FOOD ALLERGIES**  
Patrons who may have a specific food allergy, please ask to see Duty Manager to place order

proof only v2