

DINNER MENU

TO START OR SHARE

Ciabatta Bread

1 piece 4.5 | 2 pieces 8

served warm with olive oil and balsamic vinegar bread dip

Home-Style Cheesy Garlic Bread

1 piece 5 | 2 pieces 9 (v)

Bruschetta with Feta (Feta Bruschetta)

1 piece 12 | 2 pieces 19

with tomato, red onion, feta, garlic, lemon, basil, parsley, olive oil, and balsamic drizzle (v/gfo)
(no alterations)

Arancini

2 pieces 13 | 4 pieces 23

cheesy spinach risotto balls (v/gfo)

Calamari Fritti

Entrée 25 | Main 35

with lemon dressed rocket and tartare

Thick-Cut Potato Chips

Regular 10.5 | Large 17.5

with tomato sauce and aioli *or* sour cream and sweet chill sauce

Minestrone Soup 21

vegetables, beans, pasta, and parmesan, served with a piece of garlic bread (v)

Garlic & Cheese Pizza 17

garlic, rosemary, sea salt, and mozzarella (for 2+)

PASTA

Curry Pasta 31

mild curry chicken fettuccine, broccoli, and cashews, topped with parmesan

Spaghetti Seafood Marinara 40

spaghetti with sautéed calamari, prawns, mussels, and salmon tossed in a tomato napoli sauce (M) (dairy-free)

Pollo Bianco 31

creamy garlic chicken and mushroom fettuccine topped with parmesan cheese

Garlic Prawn Fettuccine 31

creamy garlic prawn fettuccine, topped with parmesan (l)

Spaghetti Bolognese 31

spaghetti tossed in a rich, slow-cooked beef sauce, served with parmesan cheese

Spaghetti Carbonara 31

spaghetti tossed in a creamy egg and bacon sauce, served with parmesan

Penne a la Vegano 30

mixed vegetables, tomato, chilli, and olive oil (vegan/gf)

Gluten-Free Penne Pasta + 4

HOUSE-MADE GNOCCHI

Gnocchi Alla Sorrentina 34

potato gnocchi, tossed in tomato sugo, and covered with melted cheese (v)

Gnocchi Ai Funghi 34

potato gnocchi in a creamy mushroom and broccoli sauce, topped with parmesan (v)

RISOTTO

Traditional Chicken Risotto 32

with sautéed mushroom, baby spinach, & chicken fillet topped with parmesan (gf)

Risotto con Gamberi 34

risotto with garlic prawns, baby spinach, cherry tomatoes, and a touch of napoli sauce topped with parmesan (l) (gf)

Smoked Salmon Risotto 34

risotto with smoked salmon and baby spinach, topped with parmesan (A) (gf)

Risotto alla Zucca 32

risotto with pumpkin, peas, and baby spinach, topped with parmesan (v/gf)

Seafood Risotto 40

with calamari, prawns, mussels, salmon, and a touch of tomato napoli sauce served with parmesan (M) (gf)

PIZZA - 12" INCH (for 1-2)

no alterations

Margherita Pizza 22

tomato, bocconcini, mozzarella, basil

Capricciosa Pizza 27

pomodoro, mozzarella, ham, mushrooms, artichokes, and olives

Diavolo Pizza 27

tomato, mozzarella, red capsicum, salami, olives, and chilli flakes

Prawn Pizza 28

tomato, mozzarella, bocconcini, prawns, zucchini, cherry tomatoes, and chilli flakes

Tropical Pizza 27

tomato, mozzarella, ham, and pineapple

MAINS

Deluxe Steak Sandwich 31

eye fillet steak, caramelised onion, lettuce, egg, tomato, cheese, BBQ sauce, and aioli in a ciabatta roll with chips

Authentic Chicken Parmigiana 34

crumbed chicken breast with tomato sugo and cheese, with chips and coleslaw

Creamy Chicken Parmigiana 34

crumbed chicken breast with creamy mushroom sauce and melted cheese, served with chips and coleslaw

Atlantic Salmon Fillet 40

served with creamy mash, sautéed spinach, and tartare sauce (A) (gf)

Parmigiana di Melanzane 34

crumbed slices of eggplant topped with napoli sauce and melted cheese, served with creamy mash, & sautéed spinach (v)

Eye Fillet Steak 200gm 59.95

premium grain-fed beef with chips, coleslaw, and a creamy mushroom sauce

SIDES

Tossed Salad

Regular 10.5 | Large 17.5

cos lettuce, cherry tomatoes, cucumber, feta, balsamic dressing (v)

Sautéed Mixed Vegetables

Regular 10.5 | Large 17.5

with olive oil and garlic (v)

** Dinner menu is available from 4:00pm * (v) = Vegetarian (gf) = Gluten Free (gfo) = Gluten Free Option
* Please notify your waiter of food allergies as not all ingredients are listed. * 10% surcharge on weekends*