

SALT \& PEPPER SQUID
\$19 | $\mathbf{\$ 1}$
chips and salad
with tartare sauce
MOZZARELLA STICKS (8)
6 pcs served with napolitana dipping sauce

## GARLIC PRAWNS (0)

\$19 | \$21
Sauteed garlic prawns in sizzling hot pot with napolitana sauce and toasted bread

## BBQ OCTOPUS

\$24 | 26
Served on a bed of lettuce with lemon dressing and tartare

## burgers

All burgers served with a side of chips

## THE BEEF BURGER

Grilled beef patty, sliced tomato, iceberg lettuce caramelized onion, beetroot and tomato sauce

## CHICKEN SCHNITZEL BURGER

Homemade chicken schnitzel, iceberg lettuce tasty cheese., smashed avocado and aioli sauce

## GRILLED CHICKEN BURGER

Grilled chicken, caramelized onion, aioli iceberg lettuce, sliced tomato and tasty cheese

## VEGETARIAN BURGER (®)

\$18 | 20
Halloumi, smashed avocado, caramelized onions lettuce, tomato, sweet chilli aioli
$\$ 15$ \$17
$M \| V$
$\$ 18$ | $\$ 20$
SALADS
MIXED GARDEN SALAD (3) (3)
$\mathbf{M} \mid \mathbf{V}$
Mixed leaf, onion, cucumbers
tomatoes, balsamic glaze
CAESAR SALAD
\$16 \$18
Cos lettuce, croutons, bacon
parmesan cheese, egg and Caesar dressing
GREEN GOODNESS BOWL (9) \$20 | 22

## $\$ 14$ | 16

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\$16 $\$ 18$

Rocket, red cabbage, brown rice, cherry tomatoes, crispy chickpeas, red onion, carrots, topped with smashed avocado and goodness dressing

## ITALIAN SALAD (3)

\$17|\$19
Lettuce, tomato, cucumber, olives
topped with cheese, oregano oil and white wine vinegar


PASTAS
(2) Gluten Free Penne Option Available $+\$ 3$

PENNE NAPOLITANA
Traditional slow cooked napolitana sauce

PENNE ARRABIATA (6)
\$17 | \$19
Napolitana base, garlic and chilli

## SPAGHETTI BOLOGNESE

\$18 | $\mathbf{~ 2 0}$
With slow cooked Italian Ragù

TORTELLINI BOSCAIOLA
\$20 | 22
Beef Tortellini with mushrooms and bacon in a creamy sauce

## PAPPARDELLE PRAWNS \&

\$26 \$28

## PESTO

With cherry tomatoes, chilli, garlic and
a touch of pesto
SPAGHETTI MARINARA
\$25 | $\mathbf{2 7}$
Napolitana base or with bianco base

W O O DF\|RE P\|ZZA M|V
(3) Gluten Free Pizza Option Available $+\$ 5$

The Pizzeria is separate from our main kitchen, your pizza may be ready separately from your other meals ordered.

## MARGHERITA

Red base with mozzarella and basil

HAWAIIAN
\$20 | $\$ 22$
Red base with mozzarella, ham and pineapple

## NAPOLITANA

\$20 | \$22 anchovies

## CAPRICCIOSA

\$21|\$23
Red base with mozzarella, ham, mushroom and olives

## MEATLOVERS

\$23|\$25
BBQ base with mozzarella, ham, salami, chicken and sausage

## DIAVOLA

\$22 | \$24
Red base with mozzarella, hot salami and olives

## GARLIC \& CHEESE

\$17 | \$19
White base with mozzarella, garlic and herbs

## PROSCIUTTO \& ROCKET

\$25 \$ 27
Red base with mozzarella, topped with fresh
prosciutto \& rocket and shaved parmesan

## SUPREME

Red base with mozzarella, ham, salami
mushroom, capsicum, onion and olives

## PERI PERI CHICKEN

\$23 | \$25
Red base with mozzarella, chicken, onions capsicum and peri peri sauce

## VEGETARIAN

\$21|\$23

RISOTTO
\& GNOCCH

RISOTTO CHICKEN
\$23 | $\mathbf{2 5}$
\& MUSHROOM
in a creamy pesto sauce
GNOCCHI NAPOLITANA © 823 | 25
Homemade Gnocchi with a traditional slow
cooked napolitana sauce

## RISOTTO CRAB MEAT (:)

## RAWNS

In a pink napolitana sauce

## GNOCCHI BOLOGNESE

$\$ 23$ | $\$ 25$
Homemade Gnocchi with a slow cooked Italian Ragù

## GNOCCHI BOSCAIOLA

\$24 | 26
Homemade Gnocchi with mushrooms
and bacon in a creamy sauce


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| :--- | :--- | :--- | :--- |
| SIDES |  | SAUCES |  |
| BREAD ROLL with butter | $\$ 1.50$ | GRAVY | $\$ 2$ |
| HOUSE SALAD | $\$ 5$ | MUSHROOM | $\$ 2$ |
| SEASONAL VEGETABLES | $\$ 5$ | PEPPERCORN | $\$ 2$ |
| SWEET POTATO FRIES with chilli aoli | $\$ 9$ | DIANNE | $\$ 2$ |
| BOWL OF CHIPS with aoli | $\$ 8$ |  |  |
| POTATO WEDGES | $\$ 9$ |  |  |
| with sour cream \& sweet chilli |  |  |  |


| D E S S E R T S | $\mathbf{M} \\| \mathbf{V}$ |
| :--- | :---: |
| NUTELLA PIZZA <br> With bananas and strawberrys | $\$ 22 \mid \$ 24$ |
| GELATO | $\$ 3.50 \mid \$ 4.50$ |

Price per scoop. See display cabinet for flavour selection

## CHOCOLATE MOUSSE

\$7.50 | \$8.50
Homemade chocolate mousse

VANILLA PANNA COTTA
\$7.50 | \$8.50
With raspberry coulis
\$9.50 \$10.50
By the slice, served with vanilla bean gelato
TIRAMISU
\$10 | \$11
Savioardi biscuits, coffee liqueur
mascarpone cream, and cocoa
CHURROS
\$12 | \$13
Tossed in cinnamon sugar served with Nutella and strawberries

AFFOGATO
\$12 \$ 13


Vanilla ice-cream with a shot of coffee

Red base with mozzarella, spinach
mushroom, onions." capsicum and olives

